



# 100 SAILS

DINNER MENU

5:00PM - 9:00PM  
MONDAY - WEDNESDAY

## STARTERS

**MAINE SCALLOPS**  
seared u-10 scallops, lomi tomato, ogo,  
miso butter emulsion  
23

**GARDEN VEGETABLE MELANGE**  
aquaponic greens,  
pomegranate and lilikoi vinaigrette  
15

**KING SALMON TARTARE**  
tamari, sweet onion,  
avocado wasabi mousse  
21

**SUMIDA WATERCRESS & TOFU**   
aloha tofu, roasted kona abalone,  
chili almond crunch  
21

**AHI KAMA**  
slow cooked yellowfin tuna collar, daikon,  
pickled ginger, ponzu  
18

**GRILLED ROMAINE**  
kanekoa farm baby romaine, waimanalo heart of palm,  
yuzu kosho vinaigrette  
18

## ENTRÉES

**LUDOVICO FARMS CHICKEN**  
half roasted chicken, kale, star anise,  
brown butter potato puree  
38

**ONO**  
porcini crusted, braised daikon,  
bok choy, ginger, creme fraiche  
45

**MARY'S DUCK**  
seared duck breast, miso marmalade,  
swiss chard, burnt carrot jus  
45

**BIG GLORY BAY SALMON**   
pea risotto, pistachio butter, goat cheese fondue,  
pickled kanekoa beets  
45

**BEEF CHEEKS**  
american wagyu braised beef cheeks,  
farm vegetables, yukon gold potato  
48

**AMERICAN WAGYU NY STRIP LOIN**  
charred carrots, garlic kale,  
yuzu kosho, soy sherry reduction  
70

## ENHANCE YOUR SELECTION

LOBSTER TAIL 24

DUNGENESS CRAB LEGS 39

KAUAI SHRIMP 15



Contains Nuts

Price & menu are subject to change without notice 082322

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know if there are any allergies to products of which we should know.