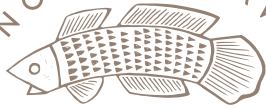


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

FATHER'S DAY DINNER
BUFFET MENU
JUNE 18-21, 2026
5:00PM - 9:30PM

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE
PROMISES TO ELEVATE THE ENTIRE DINING
EXPERIENCE WITH LOCAL PRODUCTS.

SALAD BAR

MIX GREENS

LITTLE GEM
ROMAINE LETTUCE

KIMCHEE

SUMIDA FARM
WATERCRESS
& ALOHA TOFU
chili almond crunch, fried garlic

ORZO SALAD
kale, parsley, olives, sun dried
tomato, red onion, lemon dressing

BROCCOLI CRUNCH
SALAD
shaved carrots, dried cranberry,
toasted pumpkin seed

ORIENTAL KIAWE
SMOKED
CHICKEN SALAD
mandarin orange, cucumber,
crispy wonton chips, chinese
cabbage, edamame, cilantro

SOUTHWESTERN SALAD
creamy chipotle dressing, ho farm
tomato, corn, red onion, avocado,
bacon, arugula, black beans

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop and masago,
unagi and cucumber

FUTOMAKI

CALIFORNIA INSIDE OUT
ROLL

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

IKA KARAAGE

FRIED OYSTERS

SNOW CRAB LEGS
clarified butter

SALT & PEPPER SHRIMP

SEAFOOD LINGUINE
shrimp, scallop, clams, truffle garlic
oil, parsley, ho farm tomatoes,
champagne cream sauce

CHINATOWN STYLE
STEAMED CATCH
lap cheong, garlic, julienne negi,
cilantro, soy, sesame

CHICKEN KALBI
mozzarella, gochujang sauce,
green onions

LOBSTER
ginger scallion

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
truffle paté

KOSHIHIKARI RICE

DINNER ROLLS

CARVING STATION

KIAWE SMOKED PRIME RIB
carved to order, au jus
& creamy horseradish

KIAWE SMOKED BRISKET
guava bbq sauce

COLD BAR

AHI POKE
maui onion, ogo, kukui nuts,
kahuku sea asparagus,
kamuela cucumber,
masago, bubu arere

CALIFORNIA STYLE
SPICY POKE
avocado, imitation crab,
spicy mayo

SASHIMI
ahi, king salmon, nairagi,
kona kanpachi

SHRIMP COCKTAIL
brew poached shrimp
& classic cocktail sauce

ASSORTED
FRESH FRUITS
banana, berries, melons
orange, papaya, pineapple
(subject to change)

DESSERTS

PRINCE BREAD

PUDDING
punalu'u sweet bread, raisins,
lemon, laie vanilla cream anglaise

CHOCOLATE
MACADAMIA NUT PIE
home-made shortbread,
crème fraiche, raspberry sauce

PASTRY
CHEF SELECTION

EXECUTIVE CHEF
BROOKE TADENA

RESTAURANT MANAGER
TERRENCE KIM

Contains Nuts

\$109 ADULT | \$54.50 CHILD (6-10 years old) | Price & menu are subject to change without notice

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 of any allergies or dietary restrictions. 052726