



Buho Cocina y Cantina

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Popular

ITEM	PRICE
Sauza Tequila Garlic Shrimp Whole Kauai shrimp, garlic, onion, cumin, Sauza tequila, coconut lime rice, mango salsa.	\$24.00
Buho's Fish Tacos Fish, red cabbage slaw, ancho powder, mango pico, chipotle aioli, and lime. Corn tortillas.	\$15.00

Recommended

ITEM	PRICE
Kauai Shrimp Enchilada Grilled Kauai shrimp, salsa verde, crema Mexicana, spinach, corn, black beans, and Mexican rice.	\$19.00

Picked For You

ITEM	PRICE
Jidori Chicken Enchilada Grilled Jidori chicken breast, rajas, manchego cheese, crema Mexicana, avocado, adobo salsa, black beans, and Mexican ri...	\$18.00
Mole Enchilada Jidori chicken, homemade mole, mexican rice, mexican rice, black beans, crema mexicana, sesame seeds	\$17.00
Homemade Guacomole Avocado, serrano, red onion, grape tomato, cilantro, and freshmade tortilla chips.	\$10.00
El Pastor Tacos House marinated pork, cilantro, maui onion, lime, tomatillo habanero salsa	\$15.00
Traditional Shrimp Ceviche Traditional Mexican ceviche, Kauai shrimp, tomato, red onion, lime, cilantro, avocado, cucumber	\$12.00

Starters

ITEM	PRICE
Fresh Oysters On A Half-Shell Half a dozen fresh oysters	\$20.00
Jumbo Shrimp Cocktail Jumbo black tiger shrimp, mexican cocktail sauce	\$20.00
Traditional Shrimp Ceviche (Starters) Traditional Mexican ceviche, Kauai shrimp, tomato, red onion, lime, cilantro, avocado, cucumber	\$12.00
Mexican Street Corn Whole yellow corn, ancho aioli, queso cotija, lime, ancho powder	\$6.00
Mexican Street Corn (Starters) Whole yellow corn, ancho aioli, queso cotija, lime, ancho powder	\$6.00
Homemade Guacomole (Starters) Avocado, serrano, red onion, grape tomato, cilantro, and freshmade tortilla chips.	\$10.00
Prosciutto Jalapeno Poppers Prosciutto, pork carnitas, cream cheese cilantro, borracho salsa, blue cheese cream	\$16.00
Pork Belly Flautas Flour tortilla, shredded pork belly, three cheese blend, cilantro, homemade guacamole, escabeche, and cotija cheese.	\$18.00
Wagyu Beef Nachos Wagyu beef picadillo, black bean puree, pickled jalapeno, queso cotija, diced tomato, sour cream, and guacamole.	\$18.00

ITEM	PRICE
Chipotle Fries French fries, chipotle powder, chipotle aioli, tajin	\$8.00
Jidori Chicken Live Pate Jidori chicken liver pate, homemade jalapeno bread, truffle oil	\$8.00
Smoked Salmon With Cilantro Crema Fresh Salmon, cilantro-dill creama, pink pepper corn	\$12.00
Spicy Mole Wings Fried chicken wings, mole poblano, blue cheese cream	\$8.00
Spicy Mole Wings (Starters) Fried chicken wings, mole poblano, blue cheese cream	\$8.00
Chicharron De Pollo Crispy jidori chicken skin, tajin, lime	\$7.00
Chorizo Esquites Fresh cut corn, chorizo, cilantro, garlic, red onion, queso cotija	\$10.00
Buho Ahi Poke Fresh local big eye tuna, chipotle aioli, jalapeno, red onion, cherry tomato, avocado, cilantro, corn, cucumber	\$15.00

Tacos & Things

ITEM	PRICE
El Pastor Tacos (Tacos & Things) House marinated pork, cilantro, maui onion, lime, tomatillo habanero salsa	\$15.00
Grilled Fish Tacos Fresh island catch, red cabbage slaw, ancho powder, lime, guacamole, sour cream, pico de gallo	\$18.00
Smoked Brisket Tacos Smoked brisket, red cabbage slaw, avocado, pickled jalapeno	\$18.00
Duck Tacos Sauteed duck breast, red cabbage slaw, adobo salsa, micro cilantro (20 minute cook time)	\$21.00
Wagyu Beef Picadillo Tacos Wagyu beef picadillo, charred corn relish, salsa roja	\$12.00
Avocado Taco Panko crusted avocado, pico de gallo, poblano sauce	\$14.00
Chorizo Quesadilla Jack cheese, chorizo, garlic serrano, red onion, guacamole, sour cream, pico de gallo	\$15.00
Mole Enchilada (Tacos & Things) Jidori chicken, homemade mole, mexican rice, mexican rice, black beans, crema mexicana, sesame seeds	\$17.00
Arturo's Burrito Jidori chicken, homemade salsa verde, mexican rice, black beans, crema mexicana, sesame seeds, pico de gallo, guacamole	\$18.00
Chimichanga Deep fried burrito with jidori chicken or carnitas, black beans, lettuce, mexican rice, pico de gallo, crema mexicana, g...	\$18.00
Tequila Garlic Shrimp Whole Kauai shrimp, garlic, onion, cumin, Sauza tequila, coconut lime rice, mango salsa.	\$24.00
Buho Fajita Jidori chicken, mushroom mix, pepper & onion medley, black beans, mexican rice, lettuce, guacamole, sour cream, tortilla	\$24.00
Island Catch Bouillabaisse Fresh island catch, shrimp, clams, mussels, cilantro, adobo salsa, homemade jalapeno bread	\$24.00
Mezcal Aged Bone In Rib Eye Steak 2 lb. bone-in mezcal aged ribeye, grilled lime, mexican rice, tomatillo-habanero salsa (20-30 minute cook time)	\$58.00

Vegetarian	
ITEM	PRICE
Chips and Salsa Homemade salsa roja, freshly made tortilla chips	\$6.00
Homemade Guacamole Avocado, serrano, red onion, grape tomato, cilantro, freshly made tortilla chips	\$10.00
Veggie Nachos Calabaza mix, rajas-onion mix, black bean pure, pickled jalapeno, queso cotija, diced tomato, sour cream, guacamole	\$16.00
Kale Wrapped Burrito Cooked local kale, mexican rice, black beans, rajas - onion mix, romaine lettuce, mango pico, guacamole, coconut lime ri...	\$16.00
Burrito Bowl Mexican rice, black beans, romaine lettuce, roma tomatoes, guacamole, salsa roja, queso cotija, boiled egg	\$14.00
Big Island Goat Cheese Quesadilla Big Island goat & jack cheese, rajas guacamole, sour cream, pico de gallo	\$16.00
Quinoa Chile Relleno Rice & beans, crema mexicana, quinoa jack cheese, adobo salsa	\$16.00

Ensaladas (Salads)	
ITEM	PRICE
Smoked Kahuku Corn Soup Chilled kahuku corn soup, homemade jalapeno bread	\$8.00
Quinoa And Avocado Salad Quinoa, mixed greens, fresh kahuku corn, diced cucumber, avocado, red apple, grape mato	\$15.00
Local Kale And Pork Belly Confit Salad Local kale, pork belly confit, radicchio, olives, queso cotija, roasted tomato salsa, boiled egg	\$16.00
Red & Golden Beet Salad Fresh arugula salad, red & golden beets, jicama, candied walnuts, blue cheese	\$15.00
Mexican Caesar Salad Romaine lettuce, mexican caesar dressing, jalapeno, croutons, queso cotija, avocado, cherry tomatoes, olives	\$15.00
Mexican Caesar Salad (Ensaladas (Salads)) Romaine lettuce, mexican caesar dressing, jalapeno, croutons, queso cotija, avocado, cherry tomatoes, olives	\$15.00

Sides	
ITEM	PRICE
Salsa Trio Tomatillo habanero, salsa roja, and pineapple lava.	\$5.00
Side of Salsa Roja Salsa roja.	\$2.50
Side of Guacamole Side of guacamole.	\$3.50
Tortilla Chips Refill Tortilla chips refill.	\$3.50
Three Corn Tortillas Three corn tortillas.	\$2.50
Three Flour Tortillas Three flour tortillas.	\$2.50

ITEM	PRICE
Pico de Gallo Pico de gallo.	\$2.00
Crema Crema.	\$2.00
Black Beans Black beans.	\$2.50
Mexican Rice Mexican rice.	\$2.50
Coconut Rice Coconut rice.	\$3.00
Rice and Beans Rice and beans.	\$3.00

Desserts

ITEM	PRICE
Churros & Chocolate	\$5.00
Caramelized Mezcal Avocado Brule	\$10.00
Mexican Habanero Brownie Habanero steeped Mexican chocolate, cinnamon, chocolate ganache, Maui roselani vanilla ice cream, and raspberries.	\$8.00
Strawberry Arroz Con Leche	\$8.00
Kona Coffee Ice Cream Burrito	\$8.00
Gordito Sundae Surprise	\$20.00

Kids Menu

ITEM	PRICE
Kid Quesadilla Jack cheese, flour tortilla	\$8.00
El Pollo Asado Marinated chicken breast, mexican rice,	\$8.00
Fish And Chip Deep-fried fish served with french fries	\$9.00

Breakfast Special

ITEM	PRICE
Chia Seed Pudding Fruit, bee pollen, granola dust, and Manoa honey.	\$6.00
Soft Scramble Sammie Egg, kale, and brie on bolillo roll.	\$7.00
Soft Scramble Sammie (Breakfast Special) Egg, kale, and brie on bolillo roll.	\$7.00
Hapa Fried Rice Two poached eggs, avocado, greens, and mahi ai mix.	\$9.50
Hapa Fried Rice (Breakfast Special) Two poached eggs, avocado, greens, and mahi ai mix.	\$9.50

ITEM	PRICE
Breakfast Burrito Portuguese sausage, refried kalo, egg, green Chile, queso fresco, pico de gallo, and sour cream.	\$9.50
Breakfast Burrito (Breakfast Special) Portuguese sausage, refried kalo, egg, green Chile, queso fresco, pico de gallo, and sour cream.	\$9.50
Akamai Breakfast Cured and smoked fish, greens, avocado, tomato, and two poached eggs.	\$9.00
Daily Savory Tart With MAO organic lettuces and mahi'ai mix.	\$9.00
Daily Savory Tart (Breakfast Special) With MAO organic lettuces and mahi'ai mix.	\$9.00
Breakfast Sides	

ITEM	PRICE
Egg Cooked your choice.	\$1.75
Egg (Breakfast Sides) Cooked your choice.	\$1.75
Bacon Bacon.	\$5.00
Ahi Ahi.	\$7.00
Avocado Avocado.	\$2.50
Toast and Butter Wheat or white.	\$2.00
Seasonal Fruit Seasonal fruit	\$3.50
Ma'o Lettuce Mao lettuce.	\$4.00