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Buho Cocina y Cantina

Menu Prices — October 25, 2026

Buho Cocina y Cantina menu with prices in United States, updated October 2019: 91 items across 12 categories, prices from $1.75 to $58.00.

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Buho Cocina y Cantina Menu with Prices (United States)

Buho Cocina y Cantina menu with prices in United States, updated October 2019: 91 items across 12 categories, prices from $1.75 to $58.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/buho-cocina-y-cantina

Menu categories: Most Popular · Recommended · Picked For You · Starters · Tacos & Things · Vegetarian · Ensaladas (Salads) · Sides · Desserts · Kids Menu · Breakfast Special · Breakfast Sides

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**

ITEM	PRICE
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**
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, cucmber	**$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**

ITEM	PRICE
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**