

DINNER AT BAMBOO

PUPUS

Chicken Saté Pot Stickers

We hand-wrap Thai flavored ground chicken, seasoned with garlic, ginger, cilantro and peanuts in Asian pasta, and steam them. Four pot stickers served with spicy sweet chili mint sauce and garnished with grilled pineapple salsa

Hawaii Thai Coconut Shrimp

Grilled shrimp nestled in homemade Thai coconut sauce with garlic, ginger, coconut milk, lime and chili, seasoned with cilantro and basil. Garnished with fresh fruit salsa.

Barbecued Babyback Pork Ribs

Try these and you'll probably order more as an entree... Two juicy ribs served with our roasted pineapple barbecue sauce and Asian sweet and sour coleslaw.

Calamari Strips

Made right here from scratch. Panko crusted calamari fried golden brown and served with your choice of cocktail sauce or pickled ginger tartar sauce.

Vegetarian Eggrolls

Crispy eggrolls served with our Ponzu citrus, chili, and soy dipping sauce.

Vegetarian  & *Gluten Free*  options available. Please ask your server.

Consuming raw or undercooked meat, fish, poultry, shellfish or eggs may increase your chance of food-borne illness

STARTER SALADS

The Kohala Salad

Locally grown organic greens garnished with fresh seasonal treats and macadamia nuts with homemade papaya seed dressing.

The Caesar MacNut

An almost classic Caesar with organic romaine, garlic croutons, Kohala macadamia nuts and parmesan cheese. (*Yep! There are anchovies in our homemade dressing.*)

continued

ENTRÉE SALADS

Vietnamese “Tossed” Salad

Organic greens & veggies with fresh cilantro & mint, soba noodles & a crispy egg roll.
You'll toss this fresh and unique salad yourself, with a light, sweet chili dressing.
Vegetarian/Tofu, Organic Chicken, Fresh Fish or Shrimp available.

Caesar Salad with Fish, Chicken or Shrimp

An almost classic Caesar with organic romaine, garlic croutons, Kohala macadamia nuts and parmesan cheese.
Organic Chicken, Fresh Fish or Shrimp available.

The Kohala Salad

Locally grown organic greens with seasonal Hawaiian treats and macadamia nuts,
Served with homemade papaya seed dressing.
Organic Chicken, Fresh Fish or Shrimp available.

ABOUT OUR CUISINE

We call our cuisine “*Fresh Island Style*” because, like the people of our island, we combine the flavors of the Pacific and create a unique new blend of these flavors. We bring you the freshest food available by supporting local families, fishermen, and farmers bringing us organic vegetables, fruits, and herbs every day. We use organic, grass fed beef raised on our island, and free-range organic chicken

As we head into our third decade (yikes!), we want to say “*Mahalo!*” to all of you and we genuinely hope you enjoy your Bamboo taste of Hawaii.

DINNER ENTREES

Dinner entrees are served with fresh vegetables and your choice of rice or potato of the day. We buy our fish from our local fishermen, who only fish with a rod and reel. Fish is priced daily.

Kohala Grass-Fed Organic Meatloaf

Hawaiian comfort food! We use our grass fed local beef with spices and vegetables, a bit of panko, and topped with grilled Maui onions. We serve it with a Red Wine Demi-glaze.

Macadamia Nut Crusted Chicken Breast Stuffed With Kalua Pork

An organic chicken breast stuffed with cheeses, garlic, pork, and viola - it's our version of Cordon Bleu, Hawaiian style, topped with a Lilikoi Dijon Glaze.

Please allow extra time for this juicy winner.

continued

Chargrilled Choice Ribeye Steak

A 12 ounce cut of tender rib eye steak served with your choice of Hawaiian Chili Pepper Butter, Pesto Butter or a Red Wine Demi-glaze.

Barbecued Pork Babyback Ribs

OK... This is it. Our “broke da mouth” ribs, grilled with a bit of spice and our homemade roasted pineapple barbecue sauce. Eight or Four ribs available.

Hawaii Thai Coconut Fish, Organic Chicken, Prawns or Tofu

Grilled and basted with a bouquet of Thai flavors: coconut milk, ginger, and sweet chili, then textured with fresh bean sprouts, cilantro, tomato and peanuts.

Artichoke, Lemon and Cream Sauce with Capers

(Organic Chicken, Fresh Fish, Shrimp or Tofu)

Your choice is served with a creamy sauce of artichoke, garlic, and lemon, topped with a sprinkle of capers.

Coconut Crusted Fresh Fish or Shrimp

A crispy coconut crust compliments our fresh fish or shrimp, then we place it on a bed of greens, and drizzle it with a Thai sweet chili aioli

“DA LOCAL STYLE”

Pacific Stir Fried Noodles

Fresh vegetables or Tofu and buckwheat “soba” noodles tossed in your choice of our homemade Thai coconut sauce or traditional Asian Teriyaki sauce. Topped with peanuts.

Kalua Pork and Cabbage

There is no Hawaiian party without it. Smoky, luau style pulled pork simmered with local organic cabbage and “two scoop” rice.

Teriyaki Chicken

Also a local favorite: grilled chicken thighs topped with homemade teriyaki sauce and served with Asian coleslaw and Hawaiian style rice.

The Bamboo Burger

One-third pound of Big Island grass-fed beef on a homemade bun with wasabi mayonnaise, lettuce, tomato and pickles. Served with Asian coleslaw and Hawaiian rice or French fries. Add Cheese and/or bacon if you wish.