

# *The Bamboo Story...*

*The building you are in was originally built as a hotel by the Harada family. (Our closest guess is that it was built between 1911 and 1915 because in pre WWI photos it is NOT here, and in post WWI photos, it IS here!) In its heyday, hotel patrons were often contract laborers brought into Hawaii to work the thriving sugar cane plantations. These men would depart their ships at Mahukona and be brought by buckboard to the hotel for the night. Here they were provisioned and later picked up by a wagon, then taken to the cane camp where they would live.*

*In later years, Japanese merchants brought their products to town and were guests at the hotel while they conducted business in Kohala. The hotel was a lively place, with a large lobby and dinners served in the back room. The kitchen was in the same place that it is today. Horses were tied at the front of the building and wagons rolled through the streets all day long. Rumor has it that as the town grew, the hotel hosted “ladies of the night” to entertain merchants and plantation workers.*

*Despite their innovative attempts at business, the Haradas went into bankruptcy and the Bank of Hilo (now the Bank of Hawaii) foreclosed on the property. The Takata family purchased the hotel in 1926. By that time, the building had fallen into a sad state, with the roof collapsed and the floors destroyed. (The floors of today are the same floors replaced by the Takatas in 1926.)*

*For 65 years, the Takatas ran a dry goods and grocery business in this building. And for many years, the family lived in the building as well as conducted business here. (Each member of the family can claim his or her bedroom somewhere in the building!) In 1991, the Takatas constructed a new store, just one mile down the road, where they continue to serve the community with the motto they have used for seventy years: “Everyone should leave the building smiling!”*

*With the closing of the sugar can plantation over 50 years ago, Hawi and Kapaau became virtually deserted villages. Children had to leave their families to find work elsewhere. When the restaurant opened in November 1993, Hawi was a “tumble-down town,” with the only other business being an appliance store across the street. The other buildings were tattered, worn and empty. Now, just a few years later, our towns are thriving, the buildings have been renovated, and people can find employment right here in Kohala. Our farmers and fishermen supply the products you will eat today. Please wander around our village, because we know that you are the reason we are here and we heartfully thank you!*

*The Old Takata store underwent 16 months of restoration before it became “Bamboo”. Many of the interior colors are original, and the Eugene Savage menus on the restaurant wall are authentic 1950’s Matson menus from Hawaii cruises. And yes we did find a few termites, but, heck, we figure they’re doing their part to hold up this wonderful piece of Kohala’s history! We are happy that you have joined us and we hope that you leave the building smiling!*

# *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 15*

### *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. 15*

### *Nori Crusted I'a (fresh fish) or Tofu*

*Nibbles of fresh Island fish or tofu, crusted with furikake flakes and quickly fried. Served with our Ponzu Citrus dipping sauce. 14 With Tofu 12*

### *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. 11*

### *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. 15*

### *Vegetarian Eggrolls*

*Crispy eggrolls served with our Ponzu citrus, chili, and soy dipping sauce. 9*

 = 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. 12*

### *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.) 12*

## *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 or Tofu 20 Organic Chicken 24 Fresh Fish or Shrimp 26*

### *Caesar Salad with Fish, Chicken or Shrimp* 🌿♥

*An almost classic Caesar with organic romaine, garlic croutons, Kohala macadamia nuts and parmesan cheese. Large 19 Organic Chicken 23 Fresh Fish or Shrimp 25*

### *The Kohala Salad.* 🌿♥

*Locally grown organic greens with seasonal Hawaiian treats and macadamia nuts, Served with homemade papaya seed dressing  
Large 19 Organic Chicken 23 Fresh Fish or Shrimp 25*

## *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, free-range chicken, and we serve only fish caught by rod and reel here in our own waters. 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 and garlic sauce 30*

## *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. 33*

## *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. 51*

## *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 ribs 46 Four ribs 32*

***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.*

*Tofu 24 Chicken 27 Shrimp 30 Fish priced daily*

***Artichoke, Lemon and Cream Sauce with Capers*** ♥ 🌿

***(Fresh Fish, Organic Chicken, Shrimp or Tofu)***

*Your choice is served with a creamy sauce of artichoke, garlic, and lemon, topped with a sprinkle of capers. Tofu 24 Chicken 27 Shrimp 30 Fish priced daily*

***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.*

*Shrimp 30 Fish priced daily*

***Sesame Nori Crusted Shrimp***

*Large tiger prawns in a crispy panko and furikake crust, laid on a bed of Asian sweet and sour coleslaw and served with a Ponzu Citrus dipping sauce. 30*

***A Note:***

*We include a gratuity of 20% on parties of 6 or more and we can't take personal checks.*

*We charge for additions or substitutions to the menu, and on nights with live entertainment we raise the price of drinks and wine in lieu of a cover charge. We are committed to providing you with the freshest food, highest quality, and best value we can.*

*Please know that we genuinely appreciate you being with us at Bamboo.*

*Me Ke Aloha Pumehana*

## ***“Da Local Style”***

### ***Pacific Stir Fried Noodles***

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

*Tofu & Veggies 23 Chicken 26 Shrimp or Fish 29*

### ***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. 25*

### ***Teriyaki Chicken***

*Also a local favorite: grilled chicken thighs topped with homemade teriyaki sauce and served with Asian coleslaw and Hawaiian style rice. 25*

### ***The Bamboo Burger***

*A 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. 19.5 With cheese 23*

## ***Keiki (Kids) Menu***

### ***Keiki Quesadilla***

*Cheddar cheese melted in a flour tortilla. Easy peasy. 7*

### ***Buttered Noodles***

*Fettuccine or buckwheat soba noodles, with or without parmesan cheese. 7*

### ***Teriyaki Chicken***

*Grilled organic chicken with teriyaki sauce and served with rice or fries. 13*