

Why buy local?

Economic Stability

When you buy from Hawaii-based businesses, a larger portion of your money stays within the local economy. This supports local entrepreneurs, creates jobs for residents, and helps to build a more resilient economy less dependent on tourism alone.

Plus, local farmers care for their animals better than industrial farms do. Most of our animals are free to roam and enjoy life as God intended.



LOCATION



Lava Meats is located at 25 Waianuenue Ave in Hilo Hawaii. Our email is leslie@lavameats.com and our mobile phone number is 808-345-6164. Landline # is 808-238-0746. Our website can be found at <https://lavameats.com>. We accept credit cards, cash, and will eventually have EBT as a payment.

LAVA MEATS LLC
25 Waianuenue Ave, Hilo, HI 96720

Leslie@Lavameats.com

LAVA MEATS



Lava Meats specializes in butchering local animals and producing delicious sausages, burgers, and other products.





Three of our meat suppliers from top left Carroll Guava Ranch,- Hamakua Meat Processors and Punachicks Farm.

Just ask us when you purchase a product where it came from and we will be more than happy to tell you. We are proud of our local farmers and are excited to tell you about them.

We tend to buy from small farms that have no other outlet to sell their product at a decent price. All of our meat is processed through a USDA slaughter facility thereby guaranteeing we are getting a quality animal before we butcher it.

We tend not to throw anything away. What we don't use, we pressure cook or dry into exceptional pet products. If you have pets, let us know and we will recommend some of our premium products for you.

HERE ARE A FEW OF OUR PRODUCTS

Our product list changes weekly depending on what we have available. Once we become a butcher shop (which right now is expected in 1-2 years because Hawaii County is behind in approving commercial building permits) we will be able to provide a much better selection.

Prices are as of 1 July 2025.

BEEF(FROM HAMAKUA MEAT PROCESSORS)

Ground Beef: \$7 per pound
Ground Beef with 10% Organic Meat: \$8 per pound
Boneless Stew Meat: \$6 per pound
Ground Veal: \$9 per pound
Teriyaki Burgers: \$10 per pound
Green Chile Burgers: \$10 per pound

CHICKEN (FROM PUNACHICKS FARM)

Whole Chickens: \$7.25 per pound
Half Chickens: \$8 per pound
Boneless Breasts with Skin: \$13 per pound
Bone-in Thighs: \$11 per pound
Drumsticks: \$9 per pound
Chicken Backs for Broth: \$5 per pound
Chicken Cordon Bleu: \$16
Chicken Breakfast Sausage w/ Mtn Apples: \$17
Chicken and Sun-Dried Tomato: \$16

CHEVON (GOAT)

Ground Chevon: \$14
Greek Sausage: \$16

LAMB (Multiple Sources)

Ground Lamb: \$16 per pound

PORK (MULTIPLE SOURCES)

Breakfast Patties \$14 per pound
Sweet Italian Sausage Links \$15 per pound
Spicy Italian Links \$16 per pound
Mexican Chorizo Links \$16 per pound
Bratwurst Links \$15 per pound

VENISON (MAUI NUI)

Ground Venison \$16 per pound
Ground Venison w/ Organ Meat \$18 per pound
Leg Medallions \$20 per pound
Bacon Venison Burgers \$17 per pound
Venison Rosemary Links \$16 per pound

TURKEY (FROM CARROLL GUAVA RANCH)

Ground Turkey: \$14
Turkey Hotdogs: \$16 per pound

