



DINNER MENU
Monday ~ Thursday
5:00 p.m. – 8:00 p.m.

LOCAL FAVORITES

Served with Potato Macaroni salad, steamed White or Brown rice or Potatoes
Fried Rice add 1.00
Waimanalo Green salad add .50

PRIME RIB COMPLETE MEAL FOR TWO
8 oz. Slow roasted Prime Rib, Soup of the Day and
Dessert 35.00

HAMBURGER STEAK
A juicy grilled Hamburger Steak, sautéed Onions,
Homestyle Brown Gravy 12.50

PAGODA FAMOUS GARLIC CHICKEN
Lightly floured Chicken fried to crisp perfection,
tossed in a House Soy Chili sauce 14.95

HIBACHI CHICKEN
Boneless Chicken marinated in a secret Teriyaki
sauce and Char-broiled, topped with Green Onion
14.95

BUTTERFISH MISOYAKI
Grilled Butterfish, seasoned Miso Soy 18.95

GRILLED MAHI MAHI
Mahi Mahi fillet, dipped in Egg Batter, grilled to
golden brown 15.95

BROILED SALMON
Pacific Coast Salmon fillet broiled to perfection
16.95

ISLAND STYLE CATCH “MOLOKAI”
Steamed Fish, Ginger, Cilantro, Green Onion, Hot
Sesame Soy drizzle, served with sautéed vegetables
14.95

COUNTRY STYLE BONE-IN PORK CHOPS
2 Bone-In Pork Chops grilled until
golden brown 16.95
with Homestyle Gravy add .50

OXTAIL SOUP
Tender braised Oxtail, savory Broth, Ginger, Chinese
Parsley 16.95

OXTAIL RAMEN
Tender braised Oxtail, Ramen Noodles, savory
Broth, Ginger, Chinese Parsley 17.95

DESSERTS

DESSERT BAR BUFFET
All-You-Can-Eat selection of Cakes, Pies, Zenzai,
Bread Pudding, assorted Fruit, Ice Cream 7.95

CHEESECAKE
New York style Cheesecake 5.00

RED VELVET CUPCAKE
Moist and delicious, Cream Cheese frosting 5.00

SODA FLOAT
Pepsi, Ice Cream 3.00

BEVERAGES

Orange, Pineapple, Guava or Cranberry Juice 2.50
Milk 2.50
Japanese Green Tea, Shangri ‘La brewed Iced Tea,
Regular or Decaffeinated Coffee 2.50
Plantation Iced Tea 2.75
Pepsi, Diet Pepsi, Sierra Mist, Ginger-ale,
Fruit Punch, Green River 2.75

*All menu prices are subject to 4.712% Hawaii State sales tax. A gratuity of 18% is included for parties of 8 or more guests.
A gratuity of 20% will be included for parties of 8 or more guests requesting split checks.
Menu items, hours and prices are subject to change without notice.
All seated guests are subject to a reservation period of 1 hour and 30 minutes.
Consuming raw or undercooked meat, pork, fish, shellfish, poultry, or eggs may increase the risk of foodborne illness.
Revised 09/2018*