



LUNCH MENU

Monday – Saturday (except Holidays)
10:30 a.m. – 1:00 p.m.

APPETIZERS

FRESH OYSTERS ON THE HALF-SHELL
Served with Cocktail sauce, Ponzu or Local Style
1 piece 2.50

PORK LECHON
Seasoned braised Pork Belly, deep-fried until moist and tender, served with a savory dipping sauce 9.00

FRENCH FRIES
Crisp and golden thick cut Potato fries 5.00

SPICY EDAMAME
Stir-fried with spicy Oriental sauce 5.00

SALADS

SOUP & SALAD BAR 8.95

SOUP, SALAD & POKE BAR 12.95

CAESAR SALAD
Romaine, Parmesan Cheese, Croutons,
House Caesar dressing 8.50
with Chicken add 3.00
with Shrimp add 4.00
with broiled Salmon add 4.00

ASIAN CHICKEN SALAD
Chicken & crispy Noodles served on a bed of Asian slaw, Sesame Ginger Vinaigrette 9.00

HOUSE GREENS
Waimanalo Greens, Cucumbers, Tomatoes, Carrots,
Creamy Sesame dressing 6.00

SNOW CRAB LOUIE 14.95
SHRIMP LOUIE 13.95
Served with Carrots, Lettuce, Tomatoes, Celery,
Spicy Russian dressing

SOUPS

SOUP OF THE DAY 5.00

OXTAIL SOUP
Tender braised Oxtail, savory Broth, Ginger, Chinese Parsley 15.50

OXTAIL RAMEN
Tender braised Oxtail, Ramen Noodles, savory Broth, Ginger, Chinese Parsley 16.50

SANDWICHES

Served with a choice of French Fries, Potato Macaroni salad or House Green salad

PRIME RIB SANDWICH
Succulent sliced Prime Rib, toasted Hoagie Roll,
creamy Horseradish 12.95
with Cheese add .50
with sautéed Onions & Mushrooms add 2.00

CALIFORNIA SEAFOOD B.L.T. SANDWICH
Snow Crab, Mayonnaise, Bacon, Lettuce, Tomato,
Avocado 14.95

MAHI MAHI SANDWICH
Dore style Egg battered Mahi Mahi fillet sautéed until golden brown 12.95
with cheese add .50
with Avocado add 2.00
with bacon add 2.00

PAGODA BURGER
A grilled 6 oz. All Beef Patty, Lettuce, Tomato, Onion,
served on a toasted Kaiser Roll 11.95
with Cheese add .50
with Avocado add 2.00
with Bacon add 2.00

*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 1 hour and 30 minutes.
Consuming raw or undercooked meat, pork, fish, shellfish, poultry, or eggs may increase the risk of foodborne illness.
Revised 10/2018*



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LOCAL FAVORITES

Served with Potato Macaroni salad, steamed
White or Brown rice
Fried Rice add .75
Waimanalo Green salad add .50

PRIME RIB COMPLETE MEAL FOR TWO
8 oz. Slow roasted Prime Rib, Soup of the Day,
Potato Macaroni or Nalo Green salad, steamed
White or Brown rice or Potatoes & Dessert
35.00

PAGODA FAMOUS GARLIC CHICKEN
Lightly floured Chicken fried to crisp
perfection, tossed in a House Soy Chili sauce
11.00

LOCO MOCO
A juicy grilled 6 oz. Hamburger Steak, 2 Eggs
any style, Homestyle Brown Gravy 12.00

HAMBURGER STEAK
A juicy grilled Hamburger Steak, sautéed
Onions, Homestyle Brown Gravy 11.50

MOCHIKO SALMON BELLY
Grilled Salmon Belly, Garlic Miso Aioli 13.00

GRILLED MAHI MAHI
Mahi Mahi fillet, dipped in Egg Batter, grilled
to golden brown 14.95

COUNTRY STYLE PORK CHOPS
2 Bone-In Pork Chops, seasoned flour mix,
deep-fried until golden brown 13.95
With Homestyle Gravy add .50

BROILED SALMON
Broiled Pacific Coast Salmon fillet 15.95

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

ICE CREAM FLOAT
Pepsi, Root beer, Green River 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

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