



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

SALADS

SOUP, SALAD & POKE BAR 14.95

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

SOUPS

SOUP OF THE DAY 5.00

OXTAIL SOUP

Tender braised Oxtail, savory Broth, Ginger, Chinese Parsley 17.50

OXTAIL RAMEN

Tender braised Oxtail, Ramen Noodles, savory Broth, Ginger, Chinese Parsley 18.50

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 14.95
with Cheese add .50
with sautéed Onions & Mushrooms add 2.00

CALIFORNIA SEAFOOD B.L.T. SANDWICH
Snow Crab, Mayonnaise, Bacon, Lettuce, Tomato,
Avocado 16.95

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 04/2019



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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

8 oz. Slow roasted Prime Rib, Soup of the Day,
Potato Macaroni or Nalo Green salad, steamed
White or Brown rice or Potatoes & Dessert
For Two 38.95

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 12.95

HAMBURGER STEAK

Two juicy grilled Hamburger Steak, sautéed
Onions, Homestyle Brown Gravy 16.95

MOCHIKO SALMON BELLY

Grilled Salmon Belly, Garlic Miso Aioli 16.95

GRILLED MAHI MAHI

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

COUNTRY STYLE PORK CHOPS
2 Bone-In Pork Chops, seasoned flour mix,
deep-fried until golden brown 16.95
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 2.75

Plantation Iced Tea 2.75

Pepsi, Diet Pepsi, Sierra Mist, Ginger-ale, Fruit
Punch, Green River 2.75

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