



🌀 PUPUS 🌀

AHI TUNA PLATE

Traditional Raw Ahi, Daikon, Pickled Ginger and Pacific Farms Wasabi 11.95

AHI TUNA POKE

Traditional Raw Ahi, Avocado, Cucumbers, Wakame Seaweed and Mango Coulis 13.95

PORK POTSTICKERS

Green Onions, Ginger-Soy Sauce 9.95

HOUSE MADE BBQ KALUA PORK MANAPUAS

Green Papaya and Mango Namasu 7.95

CORN FRITTERS

Scallions and Hawaiian Chili-Ponzu Sauce 7.95

LOMI LOMI ONO

Big Island Tomatoes, Maui Onions, Jicama, Cilantro and Taro Chips 11.95

GARDEN ROLL

Shiitake Mushrooms, Radish Sprouts, Cucumbers, Pickled Ginger, Sesame Seeds and Ginger Glaze 8.95

SHRIMP SPRING ROLLS

Chinese Cabbage, Peppers, Shiitake Mushrooms and Sweet Hawaiian Chili Sauce 11.95

PLANTATION STYLE SAMPLER

House Made BBQ Kalua Pork Manapua, Shrimp Spring Roll, Garden Roll and Raw Ahi Tuna 21.95

🌀 SALADS 🌀

CAESAR

Hearts of Romaine, Macadamia Nut-Basil Croutons, Parmesan Cheese and Caesar Dressing 8.95

LOCAL PEAR

Kailani Farms Baby Arugula, Toasted Almonds, Red Onion, Gorgonzola Cheese and Orange-Sesame Vinaigrette 9.95

BIG ISLAND KAMUELA TOMATO

Kailani Farms Baby Mizuna, Fennel, Red Onion with a Macadamia Nut Crusted Goat Cheese Medallion and Basil Vinaigrette 10.95

Our menu reflects the cuisine of old plantation Hawaii, which celebrates the abundance and beauty of the Hawaiian Islands. All our vegetables and herbs are grown and picked fresh on local farms.

CHEF DE CUISINE ROWAN CABERTO

Bar Opens at 5PM. Dinner Nightly From 5:30PM
Entire Menu Available To Go

18% Gratuity Added to Parties of 8 or More
Checks Can Be Split a Maximum of Four Times

We Specialize in Private Events, Please Inquire
with Special Events Manager, Mona Gonzaludo

(808) 742-2121 WWW.PGRESTAURANT.COM

🌀 TODAY'S FRESH SEAFOOD 🌀

– OUR FRESH FISH IS CAUGHT DAILY BY LOCAL FISHERMEN –

FRESH FISH OF THE DAY a.q.

PAN SEARED FRESH LOCAL FISH Arugula, Local Mango, Papaya, Grilled Bread, Cherry Tomatoes, Avocado-Cilantro Mousse and Lilikoi Cider Vinaigrette a.q.

ISLAND STIR FRY Fresh Local Fish, Large Prawns, Snow Peas, Asian Vegetables, Steamed White Rice and Ginger Sauce 20.95

SEAFOOD LAU LAU Fresh Local Fish, Large Prawns, Jumbo Scallops, Julienne Vegetables, Wrapped in a Ti Leaf, Steamed White Rice with Furikake and Wasabi Aioli 24.95

CURRY-COCONUT SEAFOOD STEW Fresh Local Fish, Prawns, Scallops, Mussels, Roasted Potatoes, Kamuela Tomatoes, Grilled Crostini and Curry-Coconut Broth 25.95

CHEF'S TRIO Mini Seafood Lau Lau, Mini Curry-Coconut Seafood Stew and Mini Fresh Fish of the Day 31.95

🌀 ENTREES 🌀

SUGARCANE SKEWERED PORK TENDERLOIN Kalua Pork, Green Onion, Sweet Peas, Roasted Shiitake Mushrooms, Braised Napa Cabbage Fried Rice and Hoisin Plum Sauce 23.95

BRAISED BABY BACK RIBS Roasted Garlic Mashed Potatoes, Baby Vegetables and House Made BBQ 24.95

GRILLED RIB-EYE Goat Cheese Potato Gratin, Local Green Beans and Caramelized Maui Onion-Shiitake Mushroom Jus 30.95

Seasonal Menu Subject to Change