


## Raw Bar / Rolls

<b>Star Nigiri Plate (6)</b>	19
ahi, salmon, hamachi, house made sushi rice, nikiri soy, wasabi, ginger	
<b>Sashimi</b>	24
ahi, hamachi & salmon, seaweed salad, tobiko, togarashi, edamame, avocado, wasabi aioli, soy	
<b>Aloha Poké</b>	23
ahi, yuzu soy, sesame, mango, red & green onion, jalapeño, tobiko, taro chips	
<b>Spicy Ahi Tuna Roll</b>	19
ahi, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper	
<b>'Asia de Philly' Roll</b>	19
fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, panko, sriracha aioli, sweet soy	
<b>Crab California Roll</b>	19
fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy	
<b>Lobster Macadamia Roll</b>	24
lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli	
<b>Sunset Roll</b>	23
ahi, hamachi, & salmon sashimi over a fresh crab & avocado roll, cucumber, sesame sauce, sweet soy	
<b>Shrimp Tempura Roll</b>	20
shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy	
<b>Naked Buddha Roll</b> 	18
s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, toasted coconut flakes, spicy sexy sauce	
<b>Crispy Chicken Spring Roll</b>	17
grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce	
<b>Crispy Lobster Spring Roll</b>	27
lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce	
<b>OG Vietnamese Roll</b>	19
house braised pork, pickled red onion, shiso, cilantro, shemiji mushroom, cucumber, chives, OG red sauce	
<b>Mint Thai Chicken Roll</b>	17
shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo	
<b>Singapore Bamboo Roll</b> 	16
marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce	
<b>Saigon Summer Roll</b>	17
poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanuts, peanut hoisin sauce	

## Small Plates

<b>Korean Tacos (3)</b>	17
grilled soy & michiu marinated prime steak, pickled vegetables, gochujang aioli, corn tortillas	
<b>Wok Fired Edamame</b>	15
garlic, toasted sesame seeds, togarashi, salt & pepper	
<b>Braised BBQ Pork Buns (3)</b>	19
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro	
<b>Banh Mi Beef Sliders (3)</b>	18
traditional with house-pickled slaw, sriracha aioli	
<b>Wagyu Black Bean Sliders (3)</b>	19
sautéed onion & mushroom, thai basil, scratch black bean sauce	
<b>Mixed Herb Calamari</b>	19
tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce	
<b>Wok Fired Mussels</b>	25
steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry	
<b>Lettuce Wraps</b>	
cremini mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce. Choice of: Chicken 19 / Shrimp 21 / Pork 18 / Tofu  18	
<b>Steak Satays (3)</b>	23
korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw	
<b>Thai Coconut Chicken Satays (3)</b>	21
thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce	

 This symbol denotes Vegan menu items

\*Please inform us of any allergies & special dietary needs. Consuming raw or undercooked foods, may increase your risk of foodborne illness, especially for those with medical issues.

# STARFISH

laguna beach ★ newport beach

## DINNER

### Sea

<b>China Republic Black Bean Prawns or Scallops 33</b>
scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice
<b>Kung Pao Prawns or Scallops 33</b>
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
<b>Lemon Pepper Prawns or Scallops 31</b>
wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice
<b>Candy Dragon Prawns 33</b>
crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice
<b>Szechuan Prawns or Scallops 33</b>
crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, choice of rice
<b>Chilean Sea Bass (one of two ways) 53</b>
Thai Green Curry - with garlic green beans Chinese Black Bean Sauce - with sautéed bok choy
<b>Mahi Mahi (one of two ways) 39</b>
Grilled Pineapple Curry - with wok fired vegetables Kung Pao Sauce - with squash, broccoli, bok choy, peanuts
<b>Wild Thai Halibut in Banana Leaf 47</b>
thai herbs & spices, coconut rice, steamed in banana leaf, flour tortillas, macadamia nuts, creamy chili basil sauce
<b>Grilled White Miso Black Cod 47</b>
roasted sweet yam, sautéed shemiji mushrooms, green & yellow squash, misoyaki sauce
<b>Sweet &amp; Sour Halibut 51</b>
8 oz pan roasted halibut, topped with wok fired prawns, pineapple, bell pepper, onion, broccoli, house sweet & sour sauce, coconut rice
<b>Mahi Mahi "Hot Fish" 33</b>
wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice
<b>Seafood Thai Curry 42</b>
wild halibut, sea bass, salmon, prawns, scallops & regional mussels, spicy coconut red curry sauce, thai basil, red & green bell pepper sauté, choice of rice

### Land

<b>Cambodian Black Pepper Filet 47</b>
cubed filet mignon, wok fired, house pepper sauce, red onion, broccolini, tomato, thai chili lime dipping sauce, choice of rice
<b>Thai Spicy Beef with Basil 29</b>
steak strips, wok fired, green bean, red bell pepper, asparagus, fresh thai basil, sweet & spicy glaze, choice of rice
<b>Mongolian Beef 29</b>
thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice
<b>Moo Shu 25</b>
wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, garlic soy, with steamed tortillas
<b>Thai Curry Chicken 28</b>
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice
<b>General Star's Spicy Chicken 23</b>
wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice
<b>Hong Kong Lemon Chicken 25</b>
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice
<b>Kung Pao Chicken 25</b>
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
<b>Slow Cooked Baby Back Wet Ribs</b>
<b>half rack 20 / full rack 40</b>
all natural Duroc Family Farms pork ribs, cooked in house 5 spice, rubbed in katsu BBQ sauce, with spicy asian slaw or rice
<b>Cantonese Coastal Baby Back Dry Ribs</b>
<b>half rack 20 / full rack 40</b>
all natural Duroc Family Farms pork ribs, dry rubbed & cooked in house 7 spice, with spicy asian slaw or rice

## Salads / Broth

<b>Cambodian Cucumber Salad</b>	17
thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing	
<b>Shiro Miso Salmon Salad</b>	27
miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette	
<b>Crab Mango Noodle Salad</b>	27
fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, peanuts, cilantro, nouc cham	
<b>Asian Sesame Chopped Salad</b>	21
pulled chicken, roasted red bell pepper, jicama, wok fired corn, iceberg & mixed greens, cucumber, red cabbage, wonton strips, white sesame dressing	
<b>Seared Ahi Salad</b>	26
sesame and coriander rubbed ahi, organic baby greens, tomatoes, quinoa, organic rainbow carrots, walnuts, wasabi dressing, yuzu drizzle	
<b>Vietnamese Pho Soup</b>	
rice noodles, cilantro, aromatic broth, onion, classic herb plate. Choice of: Chicken 19 / Steak 20 / Prawns 21 Asian Vegetable  19 / Organic Non-GMO Tofu  19	
<b>Wonton Soup</b> chicken & shrimp wontons, water chestnuts, spinach, sesame oil	20

## Dumplings / Wontons

<b>Shao Mai (7) hand folded</b>	19
traditional pork & shrimp dumplings, steamed	
<b>Shrimp Dumplings (5) hand folded</b>	18
chopped prawn, green onion, ginger, napa cabbage, chili flake soy, steamed or pan fried	
<b>Pork Dumplings (5) hand folded</b>	17
cabbage, green onion, soy, steamed or pan fried	
<b>Silk Road Potstickers (5) hand folded</b>	18
shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried	
<b>Chicken Wontons (5) hand folded</b>	16
cremini mushroom, ginger, sesame, garlic scallion soy dipping sauce, steamed or pan fried	
<b>Chili Fire Wontons (7) hand folded</b>	21
shrimp & chicken, sesame, spicy chili oil, steamed	
<b>Crab Wontons (5) hand folded</b>	17
fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce	

## Vegetables

<b>Sambal String Beans</b>	16
string bean stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots	
<b>Sichuan Japanese Eggplant</b>	16
house chili soy, red & green bell peppers, garlic, white onion, sesame	
<b>Vegetable Moo Goo Gai Pan</b>	18
wok tossed seasonal asian vegetables, garlic ginger sauce, choice of rice	
<b>Thai Vegetable Green Curry</b>	23
green beans, broccoli, snow peas, bok choy, carrot, choice of rice	

## Noodles / Rice

<b>SoLag Drunken Noodle</b>	17
house cut fresh pad see ew noodle, garlic soy, hint of heat, thai basil, red bell pepper, onion, egg, cherry tomato, chili flake	
<b>Rickshaw Ramen Noodle</b>	25
brothless ramen, wok fired chopped prawn & Duroc ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion	
<b>Bangkok Spicy Udon</b>	27
prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil	
<b>Wild Mushroom Garlic Noodle</b>	19
king, shemiji, cremini mushrooms, tomato, bean sprouts, pea sprouts, thai basil	
<b>Pad Thai</b>	18
rice noodles, egg, green onion, carrot, cilantro, bean sprouts, fresh tamarind, peanuts	
<b>Chow Mein</b>	17
red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles	
<b>Star Fried Rice</b>	17
edamame, carrot, bean sprout, onion, egg, cremini mushroom, house soy	
<b>Thai Crab Fried Rice</b>	27
jumbo lump crab, thai herbs, asparagus, tomato, green onion, egg, cucumber, jalapeño & red chilies, chinese sausage	

## Additions

Your choice to add to any dish:

- Wild Prawns (6) 10
- All Natural Duroc Pork Tenderloin Strips 8
- Grilled Gold Canyon Steak Strips 10
- Grilled All Natural 'Never Ever' Chicken Breast 8
- Organic Local Non-GMO Tofu 8
- Fresh Asian Vegetables 9