

Raw Bar / Rolls

Star Nigiri Plate (6)	17
ahi, salmon, hamachi, house made sushi rice, nikiri soy, wasabi, ginger	
Sashimi	22
ahi, hamachi & salmon, seaweed salad, tobiko, togarashi, edamame, avocado, wasabi aioli, soy	
Aloha Poké	21
ahi, yuzu soy, sesame, mango, red & green onion, jalapeño, tobiko, taro chips	
Spicy Ahi Tuna Roll	17
ahi, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper	
'Asia de Philly' Roll	17
fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, panko, sriracha aioli, sweet soy	
Crab California Roll	17
fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy	
Lobster Macadamia Roll	22
lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli	
Sunset Roll	21
ahi, hamachi, & salmon sashimi over a fresh crab & avocado roll, cucumber, sesame sauce, sweet soy	
Shrimp Tempura Roll	18
shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy	
Naked Buddha Roll 	17
s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, toasted coconut flakes, spicy sexy sauce	
Crispy Chicken Spring Roll	15
grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce	
Crispy Lobster Spring Roll	25
lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce	
OG Vietnamese Roll	17
house braised pork, pickled red onion, shiso, cilantro, shemiji mushroom, cucumber, chives, OG red sauce	
Mint Thai Chicken Roll	15
shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo	
Singapore Bamboo Roll 	14
marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce	
Saigon Summer Roll	15
poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanuts, peanut hoisin sauce	

Small Plates

Korean Tacos (3)	15
grilled soy & michiu marinated prime steak, pickled vegetables, gochujang aioli, corn tortillas	
Wok Fired Edamame	13
garlic, toasted sesame seeds, togarashi, salt & pepper	
Braised BBQ Pork Buns (3)	17
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro	
Banh Mi Beef Sliders (3)	16
traditional with house-pickled slaw, sriracha aioli	
Wagyu Black Bean Sliders (3)	17
sauteéd onion & mushroom, thai basil, scratch black bean sauce	
Mixed Herb Calamari	17
tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce	
Wok Fired Mussels	23
steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry	
Lettuce Wraps	
cremini mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce. Choice of: Chicken 17 / Shrimp 19 / Pork 16 / Tofu  16	
Steak Satays (3)	21
korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw	
Thai Coconut Chicken Satays (3)	19
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

LUNCH

Sea

China Republic Black Bean Prawns or Scallops 27
scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice
Kung Pao Prawns or Scallops 27
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
Lemon Pepper Prawns or Scallops 25
wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice
Candy Dragon Prawns 27
crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice
Szechuan Prawns or Scallops 27
crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, choice of rice
Chilean Sea Bass (one of two ways) 51
Thai Green Curry - with garlic green beans Chinese Black Bean Sauce - with sautéed bok choy
Mahi Mahi (one of two ways) 35
Grilled Pineapple Curry - with wok fired vegetables Kung Pao Sauce - with squash, broccoli, bok choy, peanuts
Wild Thai Halibut in Banana Leaf 43
thai herbs & spices, coconut rice, steamed in banana leaf, flour tortillas, macadamia nuts, creamy chili basil sauce
Grilled White Miso Black Cod 41
roasted sweet yam, sautéed shemiji mushrooms, green & yellow squash, misoyaki sauce
Sweet & Sour Halibut 45
8 oz pan roasted halibut, topped with wok fired prawns, pineapple, bell pepper, onion, broccoli, house sweet & sour sauce, coconut rice
Mahi Mahi "Hot Fish" 27
wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice
Seafood Thai Curry 36
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

Cambodian Black Pepper Filet 43
cubed filet mignon, wok fired, house pepper sauce, red onion, broccolini, tomato, thai chili lime dipping sauce, choice of rice
Thai Spicy Beef with Basil 25
steak strips, wok fired, green bean, red bell pepper, asparagus, fresh thai basil, sweet & spicy glaze, choice of rice
Mongolian Beef 25
thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice
Moo Shu 23
wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, garlic soy, with steamed tortillas
Thai Curry Chicken 26
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice
General Star's Spicy Chicken 21
wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice
Hong Kong Lemon Chicken 23
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice
Kung Pao Chicken 23
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
Slow Cooked Baby Back Wet Ribs
half rack 20 / full rack 40
all natural Duroc Family Farms pork ribs, cooked in house 5 spice, rubbed in katsu BBQ sauce, with spicy asian slaw or rice
Cantonese Coastal Baby Back Dry Ribs
half rack 20 / full rack 40
all natural Duroc Family Farms pork ribs, dry rubbed & cooked in house 7 spice, with spicy asian slaw or rice

Salads / Broth

Cambodian Cucumber Salad	15
thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing	
Shiro Miso Salmon Salad	23
miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette	
Crab Mango Noodle Salad	23
fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, peanuts, cilantro, nouc cham	
Asian Sesame Chopped Salad	19
pulled chicken, roasted red bell pepper, jicama, wok fired corn, iceberg & mixed greens, cucumber, red cabbage, wonton strips, white sesame dressing	
Seared Ahi Salad	24
sesame and coriander rubbed ahi, organic baby greens, tomatoes, quinoa, organic rainbow carrots, walnuts, wasabi dressing, yuzu drizzle	
Vietnamese Pho Soup	
rice noodles, cilantro, aromatic broth, onion, classic herb plate. Choice of: Chicken 17 / Steak 18 / Prawns 19 Asian Vegetable  17 / Organic Non-GMO Tofu  17	
Wonton Soup chicken & shrimp wontons, water chestnuts, spinach, sesame oil	18

Dumplings / Wontons

Shao Mai (7) hand folded	17
traditional pork & shrimp dumplings, steamed	
Shrimp Dumplings (5) hand folded	16
chopped prawn, green onion, ginger, napa cabbage, chili flake soy, steamed or pan fried	
Pork Dumplings (5) hand folded	15
cabbage, green onion, soy, steamed or pan fried	
Silk Road Potstickers (5) hand folded	16
shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried	
Chicken Wontons (5) hand folded	14
cremini mushroom, ginger, sesame, garlic scallion soy dipping sauce, steamed or pan fried	
Chili Fire Wontons (7) hand folded	19
shrimp & chicken, sesame, spicy chili oil, steamed	
Crab Wontons (5) hand folded	15
fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce	

Vegetables

Sambal String Beans	14
string bean stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots	
Sichuan Japanese Eggplant	14
house chili soy, red & green bell peppers, garlic, white onion, sesame	
Vegetable Moo Goo Gai Pan	16
wok tossed seasonal asian vegetables, garlic ginger sauce, choice of rice	
Thai Vegetable Green Curry	21
green beans, broccoli, snow peas, bok choy, carrot, choice of rice	

Noodles / Rice

SoLag Drunken Noodle	15
house cut fresh pad see ew noodle, garlic soy, hint of heat, thai basil, red bell pepper, onion, egg, cherry tomato, chili flake	
Rickshaw Ramen Noodle	21
brothless ramen, wok fired chopped prawn & Duroc ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion	
Bangkok Spicy Udon	23
prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil	
Wild Mushroom Garlic Noodle	17
king, shemiji, cremini mushrooms, tomato, bean sprouts, pea sprouts, thai basil	
Pad Thai	16
rice noodles, egg, green onion, carrot, cilantro, bean sprouts, fresh tamarind, peanuts	
Chow Mein	15
red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles	
Star Fried Rice	15
edamame, carrot, bean sprout, onion, egg, cremini mushroom, house soy	
Thai Crab Fried Rice	23
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