

Raw Bar / Rolls

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

Small Plates

Korean Tacos (3)	17
grilled soy & michiu marinated prime steak, pickled vegetables, gochujang aioli, corn tortillas	
Wok Fired Edamame	15
garlic, toasted sesame seeds, togarashi, salt & pepper	
Braised BBQ Pork Buns (3)	19
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro	
Banh Mi Beef Sliders (3)	18
traditional with house-pickled slaw, sriracha aioli	
Wagyu Black Bean Sliders (3)	19
sauteéd onion & mushroom, thai basil, scratch black bean sauce	
Mixed Herb Calamari	19
tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce	
Wok Fired Mussels	25
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 19 / Shrimp 21 / Pork 18 / Tofu  18	
Steak Satays (3)	23
korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw	
Thai Coconut Chicken Satays (3)	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

China Republic Black Bean Prawns or Scallops 33	
scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice	
Kung Pao Prawns or Scallops 33	
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice	
Lemon Pepper Prawns or Scallops 31	
wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice	
Candy Dragon Prawns 33	
crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice	
Szechuan Prawns or Scallops 33	
crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, choice of rice	
Chilean Sea Bass (one of two ways) 53	
Thai Green Curry - with garlic green beans Chinese Black Bean Sauce - with sautéed bok choy	
Mahi Mahi (one of two ways) 39	
Grilled Pineapple Curry - with wok fired vegetables Kung Pao Sauce - with squash, broccoli, bok choy, peanuts	
Wild Thai Halibut in Banana Leaf 47	
thai herbs & spices, coconut rice, steamed in banana leaf, flour tortillas, macadamia nuts, creamy chili basil sauce	
Grilled White Miso Black Cod 47	
roasted sweet yam, sautéed shemiji mushrooms, green & yellow squash, misoyaki sauce	
Sweet & Sour Halibut 51	
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” 33	
wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice	
Seafood Thai Curry 42	
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 47	
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 29	
steak strips, wok fired, green bean, red bell pepper, asparagus, fresh thai basil, sweet & spicy glaze, choice of rice	
Mongolian Beef 29	
thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice	
Moo Shu 25	
wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, garlic soy, with steamed tortillas	
Thai Curry Chicken 28	
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice	
General Star’s Spicy Chicken 23	
wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice	
Hong Kong Lemon Chicken 25	
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice	
Kung Pao Chicken 25	
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	17
thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing	
Shiro Miso Salmon Salad	27
miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette	
Crab Mango Noodle Salad	27
fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, peanuts, cilantro, nouc cham	
Asian Sesame Chopped Salad	21
pulled chicken, roasted red bell pepper, jicama, wok fired corn, iceberg & mixed greens, cucumber, red cabbage, wonton strips, white sesame dressing	
Seared Ahi Salad	26
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 19 / Steak 20 / Prawns 21 Asian Vegetable  19 / Organic Non-GMO Tofu  19	
Wonton Soup chicken & shrimp wontons, water chestnuts, spinach, sesame oil	20

Dumplings / Wontons

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

Vegetables

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

Noodles / Rice

SoLag Drunken Noodle	17
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	25
brothless ramen, wok fired chopped prawn & Duroc ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion	
Bangkok Spicy Udon	27
prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil	
Wild Mushroom Garlic Noodle	19
king, shemiji, cremini mushrooms, tomato, bean sprouts, pea sprouts, thai basil	
Pad Thai	18
rice noodles, egg, green onion, carrot, cilantro, bean sprouts, fresh tamarind, peanuts	
Chow Mein	17
red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles	
Star Fried Rice	17
edamame, carrot, bean sprout, onion, egg, cremini mushroom, house soy	
Thai Crab Fried Rice	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