

## Raw Bar / Rolls

<b>Sashimi*</b>	24
ahi, hamachi, salmon, seaweed salad, tobiko, togarashi edamame, avocado, wasabi aioli, sweet soy	
<b>Aloha Poké*</b>	23
ahi, sesame yuzu soy, 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>Hamachi Cut Roll*</b>	21
avocado, daikon, hamachi sashimi, shrimp tempura, sliced lemon, nori, togarashi, furikake, spicy ponzu	
<b>Crab California Roll</b>	19
fresh crab, cucumber, avocado, nori, 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 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, scratch sweet & sour dipping sauce	
<b>Crispy Lobster Spring Roll</b>	27
lobster tail, 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>Cove Filet Roll</b>	23
house marinated & grilled filet mignon, rice noodle, Thai herbs, green onions, crisp wonton, peanuts, golden buddha sauce	
<b>Mint Thai Chicken Roll</b>	17
shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo	
<b>Saigon Summer Roll</b> 	17
poached prawns, vermicelli noodles, asparagus, Asian herbs, sriracha, peanut hoisin sauce	

## Small Plates

<b>Korean Tacos</b> (3)	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</b> (3)	19
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro	
<b>Banh Mi Beef Sliders</b>	18
house seasoned, scratch mixed patty, with house-pickled slaw, sriracha aioli	
<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>	25
cremini mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce Chicken 19 / Shrimp 21 / Pork 18 / Tofu 18 	
<b>Steak Satays</b> (3)	23
Korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw	
<b>Thai Coconut Chicken Satays</b> (3)	21
Thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut 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	

# STARFISH

★ scottsdale


## LUNCH

### Sea

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

<b>Cambodian Black Pepper Filet</b> 47	
cubed filet mignon, house marinated, wok fired, house pepper sauce, red onion broccolini, tomato, Thai chili lime	
<b>Thai Spicy Beef with Basil</b> 29	
steak strips, wok fired, green bean, red bell pepper, asparagus, fresh Thai basil, sweet & spicy glaze, choice of rice	
<b>Mongolian Beef</b> 29	
thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice	
<b>Moo Shu</b> 25	
wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, garlic soy, with steamed tortillas	
<b>Thai Curry Chicken</b> 28	
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice	
<b>General Star's Spicy Chicken</b> 23	
wok fired chicken breast in a sweet & tangy sauce snow peas, asparagus, carrots, choice of rice	
<b>Hong Kong Lemon Chicken</b> 25	
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice	
<b>Kung Pao Chicken</b> 25	
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</b> 20 / <b>Full Rack</b> 40	
all natural family farms pork ribs, slow cooked in house 5 spice, signature Katsu bbq sauce, Asian slaw or choice of rice	
<b>Cantonese Coastal Baby Back Dry Ribs</b>	
<b>Half Rack</b> 20 / <b>Full Rack</b> 40	
all natural family farms pork ribs, slow cooked, flash finished and dry rubbed in our house made 7 spice, Asian slaw or choice of rice	

 This symbol denotes Vegan menu items

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

## 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>Thai Ka Filet Salad</b>	25
house marinated thinly sliced filet mignon, Thai herbs, red onion, heirloom tomatoes, cucumber, chili flake, house lime citrus	
<b>Asian Sesame Chopped Salad</b>	21
shredded chicken, roasted red bell pepper, organic mixed greens, wonton strips, white sesame dressing	
<b>Seared Ahi Salad</b>	26
sesame, coriander, green onion crusted ahi, organic baby greens, tomatoes, quinoa, rainbow carrots, raw walnuts, wasabi vinaigrette, sesame yuzu soy drizzle	
<b>Vietnamese Pho</b> <small>Chicken 19 / Steak 20 / Prawns 21</small>	19
aromatic broth, rice noodles, cilantro, onion, classic herb plate	
<b>Wonton Soup</b>	21
chicken & shrimp wontons, water chestnuts, spinach, sesame oil	

## Dumplings / Wontons

*Our Dim Sum is Hand Folded*

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

## 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 & 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 Pork Tenderloin Strips** 8
- **Grilled Steak Strips** 10
- **Grilled All Natural Chicken Breast** 8
- **Organic Local Non-GMO Tofu** 8
- **Fresh Asian Vegetables** 9