STARFISH

laguna beach ★ newport beach

LUNCH

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.*

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

LBL052424