

Rolls / Raw Bar

Spicy Ahi Tuna Roll	17
ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, nori wrap	
'Asia de Philly' Roll	17
fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, toasted panko, sriracha aioli, sweet soy	
Crab California Roll	17
fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy	
Lobster Macadamia Roll	19
lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli	
Sunset Roll	22
fresh crab, cucumber, avocado, hamachi, salmon, ahi, avocado sesame sauce, sweet soy	
Shrimp Tempura Roll	18
shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy	
Crispy Chicken Spring Rolls	10
grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce	
Crispy Lobster Spring Roll	21
lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce	
Vietnamese Mint Chicken Roll	11
shredded chicken, mint, rice noodles, mango, papaya, peanuts, cilantro, peanut sauce duo	
Singapore Bamboo Roll	10
marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce	
Saigon Summer Roll	11
poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanut hoisin sauce	
Sashimi	19
fresh yellowtail, ahi tuna & salmon over seaweed salad, togarashi & tobiko, edamame bean, avocado, wasabi aioli, sweet soy	
Ahi Poké	18
ahi, mango, tobiko, jalapeño, sesame, soy, red & green onion	

Small Plates

Korean Tacos (3)	10
grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas	
Wok Fired Edamame	9
garlic, toasted sesame seeds, togarashi, salt, pepper	
Braised BBQ Pork Buns (3)	13
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro	
Soft Shell Crab Banh Mi Sliders (3)	17
house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio	
Banh Mi Beef Sliders (3)	13
prepared one of two ways: • traditional with pickled vegetables, sriracha aioli • scratch black bean sauce, shiitake mushroom, caramelized onion, thai basil	
Mixed Herb Calamari	13
tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce	
Wok Fired Mussels	16
steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry	
Flat Iron Steak Satays (3)	15
korean marinade, flame grilled flat iron, spicy chili dipping sauce, red onion slaw	
Lettuce Wraps	
shiitake mushrooms, caramelized onions, red & green bell peppers, cashews, iceberg lettuce choose: Chicken 14 / Shrimp 16 / Organic Tofu 12	

Broth

Vietnamese Pho Soup	
rice noodles, aromatic broth, white onion, cilantro, classic herb plate	
Choice of: Chicken 14 / Flat Iron Steak 15 Prawns 16 / Asian Vegetable 14 Organic Non-GMO Tofu 13	
Wonton Soup	14
chicken & shrimp wontons, water chestnuts, spinach, sesame oil	

Please inform us of any allergies or dietary needs

STARFISH

★ laguna beach

DINNER

Sea

China Republic Black Bean Prawns or Scallops	25
scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice	
Kung Pao Chicken 17 / Prawns or Scallops	25
summer squash, water chestnuts, bell peppers, peanuts, green onion, 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	23
crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice	
Szechuan Prawns	25
crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, choice of rice	
Chilean Sea Bass (one of two ways)	36
Thai Green Curry - with garlic green beans Chinese Black Bean Sauce - with sautéed bok choy	
Mahi Mahi (one of two ways)	32
Grilled Pineapple Curry - with wok fired vegetables Kung Pao Sauce - with squash, broccoli, bok choy, peanuts	
Wild Thai Halibut in Banana Leaf	37
ground thai herbs & spices, lemongrass rice, steamed in banana leaf, flour tortillas, macadamia nuts, spicy creamy chutney	
Grilled White Miso Black Cod	36
roasted sweet yam, sautéed enoki mushrooms, green & yellow squash, misoyaki sauce	
Sweet & Sour Halibut	42
8oz pan roasted halibut, topped with wok fired prawns, grilled pineapple, bell pepper, onion, broccoli, house sweet & sour sauce, coconut rice	
Mahi Mahi "Hot Fish"	24
wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice	
Seafood Thai Curry	32
wild halibut, sea bass, salmon, prawns, scallops & regional mussels, spicy coconut red curry sauce, thai basil, red & green bell pepper sauté, choice of rice	



Whole Fish (3-5 lb.) Mkt Price

A Starfish delicacy prepared your way, choose one:
Kung Pao • Thai Curry (Red, Green or Pineapple)
Lemon Pepper • Scratch Black Bean Sauce
served with choice of asian vegetables or bok choy

Land

Thai Spicy Beef with Basil	23
flat iron strips, wok fired, green bean, red bell pepper, fresh thai basil, sweet & spicy glaze, choice of rice	
Mongolian Beef	23
thinly sliced flat iron, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice	
Shaking Flat Iron Beef	29
thinly sliced flat iron, wok tossed in a soy ginger sauce, spinach endive salad, baby heirlooms, lime vinaigrette, choice of rice	
Moo Shu Pork or Chicken	18
all natural, single farm pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot	
Thai Curry Chicken	23
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice	
General Star's Spicy Chicken	16
wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice	
Hong Kong Lemon Chicken	19
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice	
Slow Cooked Baby Back Wet Ribs	
half 16 / full rack 32	
all natural, family farmed pork ribs, cooked in house 5 spice, rubbed in Katsu BBQ sauce, spicy asian slaw or rice	
Cantonese Coastal Baby Back Dry Ribs	
half 15 / full rack 30	
all natural, family farmed pork ribs, dry rubbed, cooked in house 7 spice, spicy asian slaw or rice	

Salads

Cucumber Salad	10
thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing	
Shiro Miso Salmon Salad	21
wild salmon, miso marinated & broiled, mixed baby greens, garlic roasted heirloom tomatoes, sesame miso vinaigrette	
Crab Mango Noodle Salad	16
fresh crab, rice noodles, green papaya, mango, rainbow carrot, peanuts, nouc cham dressing	
Simple Asian Chicken Salad	15
grilled all natural, 'never ever' chicken breast, tossed baby greens, daikon, cucumbers, carrot, tomato, taro chips, sesame vinaigrette	
Seared Ahi Salad	17
sesame coriander rub, walnuts, tomatoes, quinoa, rainbow carrots, wasabi dressing	

Dumplings / Wontons

handmade fresh in house daily dumplings prepared: pan-fried or steamed	
Shrimp Dumplings (5)	14
chopped prawn, green onion, ginger, napa cabbage, chili flake soy	
Pork Dumplings (5)	11
napa cabbage, green onion, house soy	
Chili Fire Wontons (7)	12
steamed chicken & shrimp, sesame, spicy chili oil	
Crab Wontons (5)	11
fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce	
Chicken Potstickers (5)	11
pan-seared, shiitake mushroom, ginger, sesame, garlic scallion soy dipping sauce	

Vegetables

Sambal String Beans	11
string beans stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots	
Sichuan Japanese Eggplant	11
soy & red chili sauce, red & green bell peppers, garlic, white onion, sesame	
Sesame Sugar Snap Peas	11
fresh sugar snap peas, chinese red vinegar, toasted sesame seeds	
Vegetable Moo Goo Gai Pan	13
wok tossed broccolini, carrots, snow peas, mushrooms, water chestnuts, garlic, ginger, choice of rice	
Thai Vegetable Green Curry	16
green beans, broccolini, snow peas, bok choy, carrot, choice of rice	

Noodles / Rice

Rickshaw Ramen Noodle	19
brothless ramen, wok fired chopped prawn & ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion	
Bangkok Spicy Udon	19
prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil	
Wild Mushroom Garlic Noodle	14
king, shemiji, shiitake mushrooms, tomato, bean sprouts, pea sprouts, thai basil	
Pad Thai	13
rice noodles, egg, green onion, carrot, bean sprouts, cilantro, tamarind, peanuts	
Chow Mein	13
red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles	
Star Fried Rice	11
edamame, carrot, bean sprout, shiitake mushroom, egg, house sambal & soy	
Thai Crab Fried Rice	17
lump crab, basil, cilantro, asparagus, green onion, tomato, jalapeño, thai peppers, cucumber, chinese sausage	

Additions

Add your choice to any dish:	
• Wild Prawns (6) 6	
• All Natural Pork Tenderloin Strips 5	
• Grilled Gold Canyon Flat Iron Strips 6	
• Grilled All Natural 'Never Ever' Chicken Breast 6	
• Organic Local Non-GMO Tofu 4	
• Fresh Asian Vegetables 5	

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