

Rolls / Raw Bar

Spicy Ahi Tuna Roll 14
ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, nori wrap

'Asia de Philly' Roll 15
fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, toasted panko, sriracha aioli, sweet soy

Crab California Roll 15
fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy

Lobster Macadamia Roll 16
lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli

Sunset Roll 19
fresh crab, cucumber, avocado, hamachi, salmon, ahi, avocado sesame sauce, sweet soy

Shrimp Tempura Roll 15
shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy

Crispy Chicken Spring Rolls 8
grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce

Crispy Lobster Spring Roll 15
lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce

Vietnamese Mint Chicken Roll 8
shredded chicken, mint, rice noodles, mango, papaya, peanuts, cilantro, peanut sauce duo

Singapore Bamboo Roll 8
marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce

Saigon Summer Roll 9
poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanut hoisin sauce

Sashimi 14
fresh yellowtail, ahi tuna & salmon over seaweed salad, togarashi & tobiko, edamame bean, avocado, wasabi aioli, sweet soy

Ahi Poké 14
ahi, mango, tobiko, jalapeño, sesame, soy, red & green onion

Small Plates

Korean Tacos (3) 8
grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas

Wok Fired Edamame 6
garlic, toasted sesame seeds, togarashi, salt, pepper

Braised BBQ Pork Buns (3) 9
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro

Soft Shell Crab Banh Mi Sliders (3) 15
house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio

Banh Mi Beef Sliders (3) 9
prepared one of two ways:
• traditional with pickled vegetables, sriracha aioli
• scratch black bean sauce, shiitake mushroom, caramelized onion, thai basil

Mixed Herb Calamari 9
tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce

Wok Fired Mussels 12
steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry

Flat Iron Steak Satays (3) 12
korean marinade, flame grilled flat iron, spicy chili dipping sauce, red onion slaw

Lettuce Wraps
shiitake mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce
choose: Chicken 11 / Shrimp 13 / Organic Tofu 10

Broth

Vietnamese Pho Soup
rice noodles, aromatic broth, white onion, cilantro, classic herb plate
Choice of: Chicken 12 / Flat Iron Steak 13
Prawns 14 / Asian Vegetable 12
Organic Non-GMO Tofu 12

Wonton Soup 12
chicken & shrimp wontons, water chestnuts, spinach, sesame oil

Please inform us of any allergies or dietary needs

STARFISH

★ laguna beach

LUNCH

Sea

China Republic Black Bean Prawns or Scallops 18
scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice

Kung Pao Chicken 14 / **Prawns or Scallops** 18
summer squash, water chestnuts, bell peppers, peanuts, green onion, choice of rice

Lemon Pepper Prawns or Scallops 18
wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice

Candy Dragon Prawns 16
crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice

Szechuan Prawns 16
crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, choice of rice

Chilean Sea Bass (one of two ways) 31
Thai Green Curry - with garlic green beans
Chinese Black Bean Sauce - with sautéed bok choy

Mahi Mahi (one of two ways) 26
Grilled Pineapple Curry - with wok fired vegetables
Kung Pao Sauce - with squash, broccoli, bok choy, peanuts

Wild Thai Halibut in Banana Leaf 32
ground thai herbs & spices, lemongrass rice, steamed in banana leaf, flour tortillas, macadamia nuts, spicy creamy chutney

Grilled White Miso Black Cod 31
roasted sweet yam, sautéed enoki mushrooms, green & yellow squash, misoyaki sauce

Sweet & Sour Halibut 36
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" 18
wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice

Seafood Thai Curry 25
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 lb.) 38

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 16
flat iron strips, wok fired, green bean, red bell pepper, fresh thai basil, sweet & spicy glaze, choice of rice

Mongolian Beef 16
thinly sliced flat iron, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice

Shaking Flat Iron Beef 23
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 14
all natural, single farm pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot

Thai Curry Chicken 16
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice

General Star's Spicy Chicken 14
wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice

Hong Kong Lemon Chicken 15
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice

Slow Cooked Baby Back Wet Ribs
half 15 / full rack 30
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 14 / full rack 28
all natural, family farmed pork ribs, dry rubbed, cooked in house 7 spice, spicy asian slaw or rice

Salads

Cucumber Salad 7
thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing

Shiro Miso Salmon Salad 16
wild salmon, miso marinated & broiled, mixed baby greens, garlic roasted heirloom tomatoes, sesame miso vinaigrette

Crab Mango Noodle Salad 13
fresh crab, rice noodles, green papaya, mango, rainbow carrot, peanuts, nouc cham dressing

Simple Asian Chicken Salad 11
grilled all natural, 'never ever' chicken breast, tossed baby greens, daikon, cucumbers, carrot, tomato, taro chips, sesame vinaigrette

Seared Ahi Salad 14
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) 10
chopped prawn, green onion, ginger, napa cabbage, chili flake soy

Pork Dumplings (5) 8
napa cabbage, green onion, house soy

Chili Fire Wontons (7) 10
steamed chicken & shrimp, sesame, spicy chili oil

Crab Wontons (5) 8
fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce

Chicken Potstickers (5) 8
pan-seared, shiitake mushroom, ginger, sesame, garlic scallion soy dipping sauce

Vegetables

Sambal String Beans 8
string beans stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots

Sichuan Japanese Eggplant 8
soy & red chili sauce, red & green bell peppers, garlic, white onion, sesame

Sesame Sugar Snap Peas 8
fresh sugar snap peas, chinese red vinegar, toasted sesame seeds

Vegetable Moo Goo Gai Pan 11
wok tossed broccolini, carrots, snow peas, mushrooms, water chestnuts, garlic, ginger, choice of rice

Thai Vegetable Green Curry 14
green beans, broccoli, snow peas, bok choy, carrot, choice of rice

Noodles / Rice

Rickshaw Ramen Noodle 13
brothless ramen, wok fired chopped prawn & ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion

Bangkok Spicy Udon 15
prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil

Wild Mushroom Garlic Noodle 11
king, shemiji, shiitake mushrooms, tomato, bean sprouts, pea sprouts, thai basil

Pad Thai 9
rice noodles, egg, green onion, carrot, bean sprouts, cilantro, tamarind, peanuts

Chow Mein 9
red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles

Star Fried Rice 8
edamame, carrot, bean sprout, shiitake mushroom, egg, house sambal & soy

Thai Crab Fried Rice 13
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 4
 - Grilled Gold Canyon Flat Iron Strips 5
 - Grilled All Natural 'Never Ever' Chicken Breast 5
 - Organic Local Non-GMO Tofu 4
 - Fresh Asian Vegetables 5