

Rolls / Raw Bar

Spicy Ahi Tuna Roll 15 ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper
'Asia de Philly' Roll 15 fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, toasted panko, sriracha aioli, sweet soy
Crab California Roll 16 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 ahi, hamachi, & salmon sashimi over a fresh crab and avocado roll, sesame sauce, sweet soy
Hako Pressed Sushi (4) 15 ahi sashimi, avocado-spicy tuna layers, macadamias, green onion, crispy rice, yuzu soy, sesame & eel sauce
Shrimp Tempura Roll 16 shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy
Crispy Chicken Spring Rolls 9 grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce
Crispy Lobster Spring Roll 19 lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce
Vietnamese Mint Chicken Roll 9 shredded chicken, mint, rice noodles, mango, papaya, peanuts, cilantro, peanut sauce duo
Singapore Bamboo Roll 9 marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce
Saigon Summer Roll 10 poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanut hoisin sauce
Sashimi 16 ahi, hamachi & salmon, seaweed salad, tobiko, togarashi, edamame, avocado, wasabi aioli, soy
Aloha Poké 16 ahi, yuzu soy, sesame, mango, red & green onion, jalapeño, tobiko, taro chips

Small Plates / Satays

Korean Tacos (3) 10 grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas
Wok Fired Edamame 8 garlic, toasted sesame seeds, togarashi, salt, pepper
Braised BBQ Pork Buns (3) 10 soy, ginger, pulled pork, pickled red onion, cucumber, cilantro
Soft Shell Crab Banh Mi Sliders (3) 16 house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio
Banh Mi Beef Sliders (3) 10 prepared one of two ways: • traditional with pickled vegetables, sriracha aioli • scratch black bean sauce, shiitake mushroom, caramelized onion, thai basil
Mixed Herb Calamari 10 tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce
Wok Fired Mussels 14 steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry
Lettuce Wraps shiitake mushrooms, caramelized onions, cashews, red & green bell pepper, iceberg lettuce choose: Chicken 12 / Shrimp 14 / Pork 12 / Tofu 11
Flat Iron Steak Satays (3) 15 korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw
Thai Coconut Chicken Satays (3) 11 thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce

Broth

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

*Please inform us of any allergies or dietary needs

STARFISH

★ lagoon beach

LUNCH

Sea

China Republic Black Bean Prawns or Scallops 19 scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice
Kung Pao Prawns or Scallops 19 summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
Lemon Pepper Prawns or Scallops 19 wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice
Candy Dragon Prawns 17 crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice
Szechuan Prawns 18 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) 28 Grilled Pineapple Curry - with wok fired vegetables Kung Pao Sauce - with squash, broccoli, bok choy, peanuts
Wild Thai Halibut in Banana Leaf 32 thai herbs & spices, lemongrass rice, steamed in banana leaf, flour tortillas, macadamia nuts, creamy chili basil sauce
Grilled White Miso Black Cod 34 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" 19 wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice
Seafood Thai Curry 28 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 (2-4 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 asian vegetables & choice of rice

Land

Thai Spicy Beef with Basil 17 steak strips, wok fired, green bean, red bell pepper, asparagus, fresh thai basil, sweet & spicy glaze, choice of rice
Mongolian Beef 17 thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice
Moo Shu 15 wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, house garlic soy
Thai Curry Chicken 17 grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice
General Star's Spicy Chicken 15 wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice
Hong Kong Lemon Chicken 16 panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice

Kung Pao Chicken 15 summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
Slow Cooked Baby Back Wet Ribs half 15 / full rack 30 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 15 / full rack 30 all natural Duroc Family Farms pork ribs, dry rubbed & cooked in house 7 spice, with spicy asian slaw or rice

Salads

Cucumber Salad 9 thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing
Shiro Miso Salmon Salad 17 miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette
Crab Mango Noodle Salad 16 fresh jumbo lump crab, rice noodles, green papaya, mango, rainbow carrot, peanuts, cilantro, nouc cham dressing
Simple Asian Chicken Salad 12 thinly sliced, all natural grilled chicken breast, organic baby greens, cucumbers, rainbow carrot, cherry tomato, taro chips, sesame vinaigrette
Seared Ahi Salad 16 sesame and coriander rubbed ahi, organic baby greens, tomatoes, quinoa, organic rainbow carrots, walnuts, wasabi dressing, yuzu drizzle

Dumplings / Wontons

Shao Mai (5) 12 traditional pork & shrimp dumplings, steamed
Shrimp Dumplings (5) 11 chopped prawn, green onion, ginger, napa cabbage, chili flake soy, steamed or pan fried
Pork Dumplings (5) 9 cabbage, green onion, soy, steamed or pan fried
Silk Road Potstickers (5) 12 shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried
Chicken Wontons (5) 9 shiitake mushroom, ginger, sesame, garlic scallion soy dipping sauce, steamed or pan fried
Chili Fire Wontons (7) 11 shrimp & chicken, sesame, spicy chili oil, steamed
Crab Wontons (5) 9 fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce

Vegetables

Sambal String Beans 9 string bean stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots
Sichuan Japanese Eggplant 9 house chili soy, red & green bell peppers, garlic, white onion, sesame
Sesame Sugar Snap Peas 8 wok tossed in red vinegar, toasted sesame seeds
Vegetable Moo Goo Gai Pan 12 wok tossed seasonal asian vegetables, garlic ginger sauce, choice of rice
Thai Vegetable Green Curry 15 green beans, broccoli, snow peas, bok choy, carrot, choice of rice

Noodles / Rice

SoLag Drunken Noodle 12 fresh pad see ew noodle, garlic soy, hint of heat, thai basil, bamboo shoot, green bell pepper, white onion, egg, cherry tomato, chili flake
Rickshaw Ramen Noodle 14 brothless ramen, wok fired chopped prawn & Duroc ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion
Bangkok Spicy Udon 16 prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil
Wild Mushroom Garlic Noodle 12 king, shemiji, shiitake mushrooms, tomato, bean sprouts, pea sprouts, thai basil
Pad Thai 11 rice noodles, egg, green onion, carrot, cilantro, bean sprouts, fresh tamarind, peanuts
Chow Mein 10 red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles
Star Fried Rice 8 edamame, carrot, bean sprout, shiitake mushroom, egg, house soy
Thai Crab Fried Rice 15 jumbo lump crab, thai herbs, asparagus, tomato, green onion, jalapeño & red chilies, cucumber, chinese sausage

Additions

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