



## Raw Bar / Rolls

<b>Star Nigiri Plate (6)</b>	16
ahi, salmon, hamachi, house made sushi rice, nikiri soy, wasabi, ginger	
<b>Sashimi</b>	19
ahi, hamachi & salmon, seaweed salad, tobiko, togarashi, edamame, avocado, wasabi aioli, soy	
<b>Aloha Poké</b>	17
ahi, yuzu soy, sesame, mango, red & green onion, jalapeño, tobiko, taro chips	
<b>Grilled Octopus Poké</b>	18
spanish octopus, furikake sushi rice, avocado, confit green onion, taro hay, thai bird poké sauce	
<b>Spicy Ahi Tuna Roll</b>	16
ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper	
<b>'Asia de Philly' Roll</b>	16
fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, panko, sriracha aioli, sweet soy	
<b>Crab California Roll</b>	16
fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy	
<b>Lobster Macadamia Roll</b>	19
lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli	
<b>Sunset Roll</b>	20
ahi, hamachi, & salmon sashimi over a fresh crab & avocado roll, cucumber, sesame sauce, sweet soy	
<b>Shrimp Tempura Roll</b>	17
shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy	
<b>Naked Buddha Roll</b> 	16
s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, toasted coconut flakes, agave sesame & spicy sexy sauce	
<b>Crispy Chicken Spring Roll</b>	11
grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce	
<b>Crispy Lobster Spring Roll</b>	21
lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce	
<b>OG Vietnamese Roll</b>	13
house braised pork, pickled red onion, shiso, cilantro, enoki mushroom, cucumber, chives, OG red sauce	
<b>Mint Thai Chicken Roll</b>	11
shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo	
<b>Singapore Bamboo Roll</b> 	11
marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce	
<b>Saigon Summer Roll</b>	12
poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanuts, peanut hoisin sauce	

## Small Plates

<b>Korean Tacos (3)</b>	11
grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas	
<b>Wok Fired Edamame</b>	9
garlic, toasted sesame seeds, togarashi, salt & pepper	
<b>Peking Duck Bao</b>	18
confit duck tossed in house peking sauce, spicy hoisin crema, cucumber, crispy bao bun	
<b>Braised BBQ Pork Buns (3)</b>	13
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro	
<b>Soft Shell Crab Banh Mi Sliders (3)</b>	17
house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio	
<b>Banh Mi Beef Sliders (3)</b>	13
traditional with house-pickled slaw, sriracha aioli	
<b>Wagyu Black Bean Sliders (3)</b>	13
sauteéd onion & mushroom, thai basil, scratch black bean sauce	
<b>Mixed Herb Calamari</b>	13
tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce	
<b>Wok Fired Mussels</b>	16
steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry	
<b>Lettuce Wraps</b>	
cremini mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce. Choice of: Chicken 13 / Shrimp 15 / Pork 13 / Tofu 	
<b>Flat Iron Steak Satays (3)</b>	15
korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw	
<b>Thai Coconut Chicken Satays (3)</b>	13
thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce	

\*Please inform us of any allergies or dietary needs  
 This symbol denotes Vegan menu items

# STARFISH

★ lagoon beach

## LUNCH

### Sea

<b>China Republic Black Bean Prawns or Scallops</b>	23
scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice	
<b>Kung Pao Prawns or Scallops</b>	21
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice	
<b>Lemon Pepper Prawns or Scallops</b>	21
wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice	
<b>Candy Dragon Prawns</b>	19
crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice	
<b>Szechuan Prawns or Scallops</b>	21
crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, choice of rice	
<b>Chilean Sea Bass (one of two ways)</b>	37
Thai Green Curry - with garlic green beans Chinese Black Bean Sauce - with sautéed bok choy	
<b>Mahi Mahi (one of two ways)</b>	32
Grilled Pineapple Curry - with wok fired vegetables Kung Pao Sauce - with squash, broccoli, bok choy, peanuts	
<b>Wild Thai Halibut in Banana Leaf</b>	34
thai herbs & spices, coconut rice, steamed in banana leaf, flour tortillas, macadamia nuts, creamy chili basil sauce	
<b>Grilled White Miso Black Cod</b>	36
roasted sweet yam, sautéed enoki mushrooms, green & yellow squash, misoyaki sauce	
<b>Sweet &amp; Sour Halibut</b>	38
8oz 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>	22
wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice	
<b>Seafood Thai Curry</b>	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 (2-6 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

<b>Thai Spicy Beef with Basil</b>	18
steak strips, wok fired, green bean, red bell pepper, asparagus, fresh thai basil, sweet & spicy glaze, choice of rice	
<b>Mongolian Beef</b>	19
thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice	
<b>Moo Shu</b>	18
wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, garlic soy, with steamed tortillas	
<b>Thai Curry Chicken</b>	19
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice	
<b>General Star's Spicy Chicken</b>	16
wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice	
<b>Hong Kong Lemon Chicken</b>	19
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice	
<b>Kung Pao Chicken</b>	16
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice	
<b>Slow Cooked Baby Back Wet Ribs</b>	
half rack 16 / full rack 32	
all natural Duroc Family Farms pork ribs, cooked in house 5 spice, rubbed in katsu BBQ sauce, with spicy asian slaw or rice	
<b>Cantonese Coastal Baby Back Dry Ribs</b>	
half rack 16 / full rack 32	
all natural Duroc Family Farms pork ribs, dry rubbed & cooked in house 7 spice, with spicy asian slaw or rice	

## Salads / Broth

<b>Cambodian Cucumber Salad</b>	11
thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing	
<b>Shiro Miso Salmon Salad</b>	19
miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette	
<b>Crab Mango Noodle Salad</b>	17
fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, peanuts, cilantro, nouc cham	
<b>Asian Sesame Chopped Salad</b>	15
pulled chicken, roasted red bell pepper, jicama, wok fired corn, iceberg & mixed greens, cucumber, red cabbage, wonton strips, white sesame dressing	
<b>Seared Ahi Salad</b>	17
sesame and coriander rubbed ahi, organic baby greens, tomatoes, quinoa, organic rainbow carrots, walnuts, wasabi dressing, yuzu drizzle	
<b>Vietnamese Pho Soup</b>	
rice noodles, cilantro, aromatic broth, onion, classic herb plate. Choice of: Chicken 14 / Flat Iron Steak 15 / Prawns 16 Asian Vegetable  14 / Organic Non-GMO Tofu  14	
<b>Wonton Soup</b> chicken & shrimp wontons, water chestnuts, spinach, sesame oil	14

## Dumplings / Wontons

<b>Shao Mai (7)</b>	13
traditional pork & shrimp dumplings, steamed	
<b>Shrimp Dumplings (5)</b>	13
chopped prawn, green onion, ginger, napa cabbage, chili flake soy, steamed or pan fried	
<b>Pork Dumplings (5)</b>	12
cabbage, green onion, soy, steamed or pan fried	
<b>Silk Road Potstickers (5)</b>	13
shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried	
<b>Chicken Wontons (5)</b>	11
cremini mushroom, ginger, sesame, garlic scallion soy dipping sauce, steamed or pan fried	
<b>Chili Fire Wontons (7)</b>	14
shrimp & chicken, sesame, spicy chili oil, steamed	
<b>Crab Wontons (5)</b>	11
fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce	

## Vegetables

<b>Sambal String Beans</b>	11
string bean stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots	
<b>Sichuan Japanese Eggplant</b>	11
house chili soy, red & green bell peppers, garlic, white onion, sesame	
<b>Vegetable Moo Goo Gai Pan</b>	13
wok tossed seasonal asian vegetables, garlic ginger sauce, choice of rice	
<b>Thai Vegetable Green Curry</b>	16
green beans, broccoli, snow peas, bok choy, carrot, choice of rice	

## Noodles / Rice

<b>SoLag Drunken Noodle</b>	13
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>	16
brothless ramen, wok fired chopped prawn & Duroc ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion	
<b>Bangkok Spicy Udon</b>	17
prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil	
<b>Wild Mushroom Garlic Noodle</b>	13
king, shemiji, cremini mushrooms, tomato, bean sprouts, pea sprouts, thai basil	
<b>Pad Thai</b>	12
rice noodles, egg, green onion, carrot, cilantro, bean sprouts, fresh tamarind, peanuts	
<b>Chow Mein</b>	12
red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles	
<b>Star Fried Rice</b>	11
edamame, carrot, bean sprout, onion, egg, cremini mushroom, house soy	
<b>Thai Crab Fried Rice</b>	17
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) 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



# Wine List

## Bubbles

<b>Coppola "Sofia", Blanc de Blanc</b> - Monterey County, CA <i>Chardonnay and pinot blanc, pear, peach, crisp &amp; delicate</i>	12 / 48
<b>Champagne Deutz, Brut Classic</b> - France, NV <i>A classic, 200 years of wine making, aromatic and elegant</i>	88

## Bright & Aromatic Whites

<b>Starfish Wine Co., "Harper's Rosé"</b> - Paso Robles, CA <i>A rosé of Grenache, delicate red berry notes, a little spice, lush melon</i>	11 / 44
<b>Scarpetta, Pinot Grigio, IGT</b> - Friuli, Italy <i>Light but complex, melon and stone fruit, mineral notes</i>	12 / 48
<b>Norris, Dry Riesling, Ribbon Ridge</b> - Willamette Valley, OR <i>One of our favorites, green apple crunch, lime blossom, white peaches</i>	13 / 52
<b>D'Arenberg, "Hermit Crab", Viognier/Marsanne</b> - Australia <i>Meticulously blended, incredibly fragrant, crisp with a lush mouthfeel</i>	12 / 48
<b>Maui, Sauvignon Blanc</b> - North Canterbury, New Zealand <i>Tropical fruit &amp; citrus, balanced acidity, made for the demi-god</i>	11 / 44
<b>La Coche, Sauvignon Blanc, Pays de Retz</b> - France <i>The Atlantic yields the perfect climate, a bold expression, fruity &amp; crisp</i>	14 / 56
<b>Morlet, "Les Petits", Sauvignon Blanc</b> - Sonoma County, CA <i>Lively, aromatic, classic character, 15% Sémillon</i>	118
<b>Carol Shelton, "Coquille Blanc", Rhone Blend</b> - Paso Robles, CA <i>A "red drinkers white," spicy pears &amp; white peaches, layered, creamy</i>	52
<b>Cherrier Frères, 'Les Renarderies,'</b> - Sancerre, France <i>A balanced wine with sustainable practices, floral notes, lemon, minerality</i>	65

## Chardonnay

<b>Carmel Road, Chardonnay</b> - Monterey, CA <i>Our house chardonnay, lightly creamy, delicate &amp; easy drinking</i>	11 / 44
<b>Starfish Wine Co., "Long Life", Chardonnay, Vahali Vineyard</b> - Paso Robles, CA <i>Stone fruit, creamy, bright with toasty notes</i>	14 / 56
<b>Rombauer, Chardonnay</b> - Carneros, CA <i>A generational favorite, hints of vanilla &amp; clove, peach &amp; lemon, creamy</i>	21 / 84
<b>Morlet, "Ma Princesse", Chardonnay</b> - Russian River Valley, CA <i>Ideal conditions producing excellent quality &amp; richness</i>	165
<b>Domaine de Oliveira, Chablis</b> - Burgundy, France <i>Floral aromas, rich mouthfeel, balanced with mineral undertones</i>	58
<b>Manoir du Capucin, "Cuvée Sensation", Pouilly-Fuisse</b> - France <i>90% stainless steel, white peaches, balanced texture, mineral core</i>	72
<b>Domaine Rougeot, "Clos des Six Ouvrées"</b> - Meursault, Burgundy, France <i>Apple, pear, acacia flower, baking spice &amp; minerality, organic, biodynamic</i>	88
<b>Bachelet - Monnot, Chassagne Montrachet</b> - France (limited) <i>A premiere wine, from the world class wine producing region, Burgundy</i>	220

## Pinot Noir & Beyond

<b>Coeur de Terre, Pinot Noir</b> - Willamette Valley, OR <i>Organic, bright, earthy aromatics, dried herbs, cherry &amp; raspberry</i>	14 / 56
<b>Adelaida, Pinot Noir, Estate Vineyards</b> - Paso Robles, CA <i>Organically farmed at 1400 ft., limestone soil, cherry, wild herbs, &amp; complexity</i>	17 / 68
<b>Morgan "Cotés du Crow's", Grenache/Syrah</b> - Monterey, CA <i>A Rhone style blend, raspberry jam, plum notes, earthy spice</i>	11 / 44
<b>Gouchas, Malbec</b> - Mendoza, Argentina <i>Organic, juicy &amp; jammy, blueberry, cigar box, cocoa, expressive terroir</i>	12 / 48
<b>Polvanera Primitivo, Old Vines</b> - Puglia, Italy <i>A favorite, deep ruby red, black berries, floral notes, wild mint, velvety finish</i>	11 / 44
<b>Brewer - Clifton, Pinot Noir</b> - Santa Rita Hills, CA <i>Pomegranate, raspberries, dried fig, ripe cherry, intensity &amp; complexity</i>	76
<b>La Crema, Pinot Noir</b> - Willamette Valley, OR <i>Balanced between new &amp; old world expression</i>	72
<b>Domaine Rougeot, "Les Vaux", Meursault, Cote D' Or</b> - France <i>Rich ripe fruit, classic, organic, a true expression of the Burgundy region</i>	98

## Bold & Fearless Reds

<b>Silver Palm, Cabernet</b> - North Coast, CA <i>Dark ruby, blackberry &amp; cassis, spice &amp; oak, rounded finish</i>	11 / 44
<b>Daou, Cabernet</b> - Paso Robles, CA <i>Blended with 10% merlot, 6% Petit Verdot, cherry, blackberries, dried herbs</i>	15 / 60
<b>Markham, "The Altruist"</b> - Napa Valley, CA <i>A Bordeaux blend, cherry and plum, vanilla &amp; toast</i>	18 / 72
<b>McPrice Myers, "Bull by the Horns", Cabernet</b> - Paso Robles, CA <i>A favorite, black currants, grilled herbs, boysenberry, wood smoke</i>	48
<b>Austin Hope, Cabernet</b> - Paso Robles, CA <i>Fresh black cherry, smokiness, ripe dark fruit, spice nuances, a Paso classic</i>	82
<b>Brown Estate, Zinfandel</b> - Napa Valley, CA <i>Juicy with vibrant acidity, baked cherry, allspice, cardamom, long finish</i>	76
<b>The Wonderland Project, Cabernet</b> - Napa Valley, CA (limited) <i>Rich dark fruit, eucalyptus notes, cedar, minerality &amp; complexity</i>	88
<b>Odette, "Adaptation," Cabernet</b> - Napa Valley, CA <i>A Plumpjack wine, full bodied, plum &amp; crème de cassis, ripe tannins</i>	96
<b>Anakota, Cabernet</b> - Knights Valley, Sonoma, CA <i>Volcanic estate soils, powerful flavors of espresso &amp; baking spices</i>	150
<b>Morlet, "Coeur de Vallée", 2016 Cabernet</b> Beckstoffer To Kalon Vineyard - Napa Valley, CA <i>Famous vineyard, world class cabernets, classic techniques</i>	288

# Starfish Libations

\$14

## Wild Lychee Martini

Vodka, SoHo lychee liqueur, fresh lychee purée, Luxardo cherry

## Thai Strawberry Breeze

Coconut Vodka, muddled strawberry & thai basil, lemongrass, citrus

## Whiskey Blossom

Bourbon, Angostura & orange bitters, clover honey, citrus sour, egg whites, served up

## Island Geisha

Ty Ku Coconut, fresh lime, lemongrass syrup, chilled & served up

## Buddha's Kiss

Vodka, chili-salted rim, mango purée, fresh lime, served up

## Piña Tini

Light & Dark Rum, pineapple juice, cream of coconut

## Pirate's Pear

Coconut & Banana Rum, fresh asian pear, Luxardo cherry

## Pineapple Euphoria

Silver Tequila, muddled jalapeño, lime, pineapple juice

## Lagniappe Margarita

Silver Tequila, muddled mandarin orange, fresh mint & lime, splash of soda

## Imperial Garden

Gin, muddled cucumber, thai basil, mint, cilantro, fresh squeezed lemon & lime, soda water float

## West Side Old Fashion

Bourbon, Angostura bitters, fresh orange, clover blossom honey, splash of soda, Luxardo cherry

## Red Lotus

Bubbles, Pama liqueur, orange bitters, Luxardo cherry

## Starfish Cooler

Mandarin Vodka, muddled mandarin orange, fresh mint, splash of soda, Pama liqueur float

## Enlightenment

Vodka, muddled cucumber, fresh tarragon, pomegranate juice, splash of citrus, lemongrass, served up

## Ginger Pinch

Vodka, Canton ginger liqueur, fresh squeezed lime, pomegranate juice, fresh ginger, served up

## Zen Tea

Green Tea Vodka, muddled thai basil & lemon, citrus, clover blossom honey

## Cantaloupe Martini

Vodka, fresh lime, splash of orange, fresh cantaloupe

## Espresso Martini

Vanilla Vodka, cold brew espresso, Kahlua, with a touch of hazelnut

## Yokohama

Coconut Vodka, hand pressed lime, lemongrass, coconut water

## Tigers Blood

Infusion Vodka, muddled jalapeño, splash of citrus, Pama liqueur, served up

# Sake List

## Soto 39

### Super Premium Junmai Daiginjo

smooth with hints of apple, cucumber and lemon

## Coconut 26

velvety Nigori blended with premium Ginjo Sake, all natural creamy coconut, with exotic flavors

## Cucumber Mint 21

fresh natural cucumber, hints of mint, light and refreshing Ginjo Sake

## Asian Pear 21

a pleasant balance of crisp Ginjo Sake, with a hint of dry sweet pear

# Local Drafts

**Lune Bleue White Ale 10 / Docent Canteen Bright Ale 10**

Laguna Beach, CA

San Juan Capistrano, CA

# Specialty Beer

**Laguna Thousand Steps IPA 16oz. 11**

**Orion Japanese Lager 21oz. 12 / Dokkaebier Bamboo Pilsner 16oz. 10**

**Singha Thai Lager 12oz. 7 / Una Mas Amber Ale 12oz. 8**

**Non-Alcoholic Beer 6**