

PRIVATE DINING MENUS

Welcome to Starfish

A tastefully provocative group dining destination nestled off the Coast of Laguna Beach. This upscale beach vibe will transport your guests from the everyday bustle, as they relax and explore the flavors of Asia. Our carefully curated menus feature authentic ingredients reinvented for the modern palate, to be shared amongst friends. From intimate gatherings, corporate events, and business dinners to wedding rehearsals and celebrations, Our three dynamic dining spaces will create the ideal setting for any occasion.



PAIGE WYLIE

Event & Catering Manager

Call or Text: 949.684.8621 | Email: Paige@starfishcalifornia.com



PASSED APPETIZERS

(20 piece minimum)

Perfect for Cocktail Receptions

Star Classic Bites \$3

- Bulgogi Taco - kimchi & pickled garlic
- Crispy Chicken Spring Rolls - house sweet & sour
- Crab Wontons - fresh crab, sweet chili sauce
- Pork Dumplings - house soy
- Chicken Wontons - chili soy
- Chinese Beet Tartare - yuzu avocado mash & taro chip
- Vegetable Wontons - sesame soy

Star Signature Bites \$5

- Crying Tiger Tacos - beef taco, tamarind salsa, spicy pico de gallo
- Braised BBQ Pork Buns - pickled onion slaw
- Banh Mi Beef Sliders - pickled slaw, sriracha aioli
- Thai Chicken Satays - warm peanut sauce
- Silk Road Potstickers - shrimp and pork, sesame chili
- Ahi Poke Taro - sesame yuzu
- Shrimp Dumplings - soy chili
- Enoki Mushroom Bao - spicy hoisin crema

Star Platinum Bites \$7

- Dragon Prawns - crushed candy walnut
- Crispy Lobster Spring Rolls - kaffir lime aioli
- Island Coconut Shrimp Lollipops - wasabi cocktail sauce
- Steak Skewers - house seasoned, grilled
- Duck Confit Bao - peking sauce



BUDDHA MENU

Shareable Coursed Menu

Each item is meant to be shared and presented to the table in waves and progressions as it is ready in the kitchen.

We take care of the tempo so you and your guests can relax and enjoy.

BUDDHA MENU | \$45 per person

Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Crispy Chicken Spring Rolls

grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce

Pork Dumplings

napa cabbage, green onion, house soy, pan fried

Korean Tacos

grilled soy & michiu marinated prime flat iron steak, pickled vegetables, gochujang aioli, corn tortillas

General Stars Spicy Chicken

wok fired chicken in a sweet & tangy sauce, snow peas, asparagus, carrots & coconut rice

Shrimp Pad Thai

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

Star Fried Rice

edamame, carrot, bean sprout, shiitake mushroom, egg, house soy

Complete the experience with our Handcrafted Signature Mini Desserts

\$6 per person

LOTUS MENU

Shareable Coursed Menu

Each item is meant to be shared and presented to the table in waves and progressions as it is ready in the kitchen.

We take care of the tempo of the evening so you and your guests can enjoy!

LOTUS MENU | \$60 per person

Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Spicy Ahi Tuna Roll

ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper

Chicken or Shrimp Lettuce Wraps

shiitake mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce

Bahn Mi Beef Sliders

seasoned beef, traditional with pickled vegetables, sriracha aioli

Silk Road Potstickers

shrimp & pork half-moons, chili sesame soy sauce for dipping

Kung Pao Prawns

summer squash, water chestnuts, bell peppers, peanuts, chili pods, green onion

Thai Curry Chicken

grilled chicken breast, potato, edamame, spinach, tomato & panang curry

Mahi Mahi Hot Fish

wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas & coconut rice

Mongolian Beef

thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze & white rice

Complete the experience with our Handcrafted Signature Mini Desserts

\$6 per person

LONG LIFE MENU

Shareable Coursed Menu

Each item is meant to be shared and presented to the table in waves and progressions as it is ready in the kitchen.

We take care of the tempo of the evening so you and your guests can enjoy!

LONG LIFE MENU | \$75 per person

Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Crispy Lobster Spring Roll

lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce

Sunset Sushi Roll

ahi, hamachi, and salmon sashimi over a fresh crab & avocado roll, sesame sauce, sweet soy

Shrimp Dumplings

Chopped prawn, green onion, ginger, apa cabbage, chili flake soy, pan fried

Braised BBQ Pork Buns

soy, ginger, pulled pork, pickled red onion, cucumber, cilantro

Crab Mango Noodle Salad

fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, cilantro, nouc cham

Chilean Sea Bass with Green Curry

chilean sea bass in banana leaf, sauteed green beans, thai basil green curry & coconut rice

Thai Spicy Beef with Basil

steak strips, wok fired, green bean, red bell pepper, fresh thai basil, sweet & spicy glaze & coconut rice

Slow cooked baby Back Wet Ribs

all natural Duroc Family Farms Pork Ribs, cooked in house 5 spice, rubbed in katsu BBQ sauce with spicy asian slaw

Complete the experience with our Handcrafted Signature Mini Desserts

\$6 per person

STAR BAR PACKAGES

(all beverages billed on consumption)

DRINK BUNDLES

The Nomu – “Party Package”

beer, house hot sake & well cocktails

House Red & White Wine

Wild Lychee Martini, Lagniappe Margarita & Whiskey Blossom Martini

The Shugi – “Celebration Package”

beer & premium cocktails

Choice of 2 Whites Wines & 2 Reds Wines

House Hot Sake, Ty Ku Black Sake & Junmai Ginjo Sake

Wild Lychee Martini, Lagniappe Margarita, Whiskey Blossom Martini

Buddha’s Kiss Martini, Imperial Garden Cocktail, & Red Lotus Libation

**additional bar bundles can be custom created to accommodate specific requests or hosted bar caps.*

STAR BARTENDER

Private Bartender \$250

(fee goes toward reaching the food and beverage minimum)

All drinks are in addition to the

\$250 bartender fee.

Cash & Carry / non hosted events must provide a private bartender available in private and semi-private spaces.

ENHANCEMENTS

Welcome Signature Cocktail | \$7 per person

Champs Toast | \$6 per person

Sake Bomb | \$5 per person

Dessert Sake is also available to celebrate in Star style!



STARFISH Events

★ laguna beach

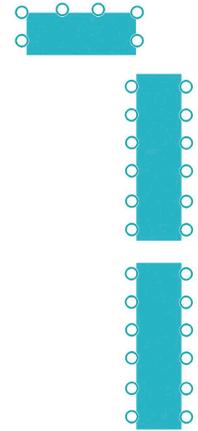
Tucked away in South Laguna Beach, Starfish combines atmosphere, outstanding service and upscale coastal vibes to create the perfect setting for your next corporate or social event.



Laguna Patio

Our covered private, heated patio offers a relaxed tropical escape for year-round celebrations.

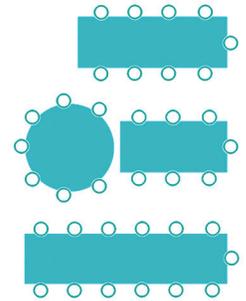
Accommodates 30 Seated | 45 Standing



Buddha Room

Our Buddha Room is a semi-private space that allows you to enjoy the restaurant ambiance while having your own event space.

Accommodates 30 Seated | 40 Standing



Star Bar

Located in the heart of the restaurant, our high-top tables lend to the spirit of any event, perfect for cocktails, receptions.

Accommodates 35 Seated | 50 Standing

