

## Rolls / Raw Bar

<b>Spicy Ahi Tuna Roll</b> 18 ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper
<b>'Asia de Philly' Roll</b> 17 fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, toasted panko, sriracha aioli, sweet soy
<b>Crab California Roll</b> 18 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> 22 ahi, hamachi, & salmon sashimi over a fresh crab and avocado roll, sesame sauce, sweet soy
<b>Hako Pressed Sushi (4 pcs)</b> 18 ahi sashimi, avocado-spicy tuna layers, macadamias, green onion, crispy rice, yuzu soy, sesame & eel sauce
<b>Shrimp Tempura Roll</b> 18 shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy
<b>Crispy Chicken Spring Rolls</b> 11 grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce
<b>Crispy Lobster Spring Roll</b> 24 lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce
<b>Vietnamese Mint Chicken Roll</b> 12 shredded chicken, mint, rice noodles, mango, papaya, peanuts, cilantro, 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, peanut hoisin sauce
<b>Sashimi</b> 21 ahi, hamachi & salmon, seaweed salad, tobiko, togarashi, edamame, avocado, wasabi aioli, soy
<b>Aloha Poké</b> 19 ahi, yuzu soy, sesame, mango, red & green onion, jalapeño, tobiko, taro chips

## Small Plates / Satays

<b>Korean Tacos (3)</b> 12 grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas
<b>Wok Fired Edamame</b> 10 garlic, toasted sesame seeds, togarashi, salt, pepper
<b>Braised BBQ Pork Buns (3)</b> 14 soy, ginger, pulled pork, pickled red onion, cucumber, cilantro
<b>Soft Shell Crab Banh Mi Sliders (3)</b> 18 house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio
<b>Banh Mi Beef Sliders (3)</b> 14 prepared one of two ways: • traditional with pickled vegetables, sriracha aioli • scratch black bean sauce, shiitake mushroom, caramelized onion, thai basil
<b>Mixed Herb Calamari</b> 14 tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce
<b>Wok Fired Mussels</b> 17 steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry
<b>Lettuce Wraps</b> shiitake mushrooms, caramelized onions, cashews, red & green bell pepper, iceberg lettuce choose: Chicken 15 / Shrimp 17 / Pork 15 / Tofu 13
<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

## Broth

<b>Vietnamese Pho Soup</b> rice noodles, aromatic broth, onion, cilantro, herbs Choice of: Chicken 15 / Flat Iron Steak 16 Prawns 17 / Asian Vegetable 15 Organic Non-GMO Tofu 14
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<b>Wonton Soup</b> 15 chicken & shrimp wontons, water chestnuts, spinach, sesame oil
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\*Please inform us of any allergies or dietary needs

# STARFISH

★ lagoon beach

## DINNER

### Sea

<b>China Republic Black Bean Prawns or Scallops</b> 26 scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice
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<b>Kung Pao Prawns or Scallops</b> 26 summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
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<b>Lemon Pepper Prawns or Scallops</b> 26 wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice
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<b>Candy Dragon Prawns</b> 24 crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice
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<b>Szechuan Prawns</b> 26 crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, Sesame Seeds, choice of rice
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<b>Chilean Sea Bass (one of two ways)</b> 39 Thai Green Curry - with garlic green beans Chinese Black Bean Sauce - with sautéed bok choy
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<b>Mahi Mahi (one of two ways)</b> 34 Grilled Pineapple Curry - with wok fired vegetables Kung Pao Sauce - with squash, broccoli, bok choy, peanuts
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<b>Wild Thai Halibut in Banana Leaf</b> 38 thai herbs & spices, lemongrass rice, steamed in banana leaf, flour tortillas, macadamia nuts, creamy chili basil sauce
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<b>Grilled White Miso Black Cod</b> 37 roasted sweet yam, sautéed enoki mushrooms, green & yellow squash, misoyaki sauce
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<b>Sweet &amp; Sour Halibut</b> 42 8oz pan roasted halibut, topped with wok fired prawns, grilled pineapple, bell pepper, onion, broccoli, house sweet & sour sauce, coconut rice
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<b>Mahi Mahi "Hot Fish"</b> 25 wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice
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<b>Seafood Thai Curry</b> 34 wild halibut, sea bass, salmon, prawns, scallops & regional mussels, spicy coconut red curry sauce, thai basil, red & green bell pepper sauté, choice of rice
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### 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

<b>Thai Spicy Beef with Basil</b> 24 steak strips, wok fired, green bean, red bell pepper, asparagus, fresh thai basil, sweet & spicy glaze, choice of rice
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<b>Mongolian Beef</b> 23 thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice
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<b>Moo Shu</b> 19 wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, house garlic soy
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<b>Thai Curry Chicken</b> 24 grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice
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<b>General Star's Spicy Chicken</b> 17 wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice
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<b>Hong Kong Lemon Chicken</b> 19 panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice
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<b>Kung Pao Chicken</b> 17 summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
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<b>Slow Cooked Baby Back Wet Ribs</b> half 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
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<b>Cantonese Coastal Baby Back Dry Ribs</b> half 16 / full rack 32 all natural Duroc Family Farms pork ribs, dry rubbed & cooked in house 7 spice, with spicy asian slaw or rice
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## Salads

<b>Cucumber Salad</b> 12 thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing
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<b>Shiro Miso Salmon Salad</b> 22 miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette
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<b>Crab Mango Noodle Salad</b> 19 fresh jumbo lump crab, rice noodles, green papaya, mango, rainbow carrot, peanuts, cilantro, nouc cham dressing
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<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
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<b>Seared Ahi Salad</b> 19 sesame and coriander rubbed ahi, organic baby greens, tomatoes, quinoa, organic rainbow carrots, walnuts, wasabi dressing, yuzu drizzle
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## Dumplings / Wontons

<b>Shao Mai (5)</b> 13 traditional pork & shrimp dumplings, steamed
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<b>Shrimp Dumplings (5)</b> 15 chopped prawn, green onion, ginger, napa cabbage, chili flake soy, steamed or pan fried
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<b>Pork Dumplings (5)</b> 12 cabbage, green onion, soy, steamed or pan fried
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<b>Silk Road Potstickers (5)</b> 14 shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried
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<b>Chicken Wontons (5)</b> 12 shiitake mushroom, ginger, sesame, garlic scallion soy dipping sauce, steamed or pan fried
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<b>Chili Fire Wontons (7)</b> 13 shrimp & chicken, sesame, spicy chili oil, steamed
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<b>Crab Wontons (5)</b> 12 fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce
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## Vegetables

<b>Sambal String Beans</b> 12 string bean stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots
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<b>Sichuan Japanese Eggplant</b> 12 house chili soy, red & green bell peppers, garlic, white onion, sesame
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<b>Sesame Sugar Snap Peas</b> 11 woked tossed in red vinegar, toasted sesame seeds
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<b>Vegetable Moo Goo Gai Pan</b> 14 wok tossed seasonal asian vegetables, garlic ginger sauce, choice of rice
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<b>Thai Vegetable Green Curry</b> 17 green beans, broccoli, snow peas, bok choy, carrot, choice of rice
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## Noodles / Rice

<b>SoLag Drunken Noodle</b> 15 fresh pad see ew noodle, garlic soy, hint of heat, thai basil, bamboo shoot, red bell pepper, white onion, egg, cherry tomato, chili flake
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<b>Rickshaw Ramen Noodle</b> 19 brothless ramen, wok fired chopped prawn & Duroc ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion
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<b>Bangkok Spicy Udon</b> 19 prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil
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<b>Wild Mushroom Garlic Noodle</b> 15 king, shemiji, shiitake mushrooms, tomato, bean sprouts, pea sprouts, thai basil
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<b>Pad Thai</b> 13 rice noodles, egg, green onion, carrot, cilantro, bean sprouts, fresh tamarind, peanuts
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<b>Chow Mein</b> 13 red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles
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<b>Star Fried Rice</b> 11 edamame, carrot, bean sprout, shiitake mushroom, egg, house soy
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<b>Thai Crab Fried Rice</b> 19 jumbo lump crab, thai herbs, asparagus, tomato, green onion, jalapeño & red chilies, cucumber, chinese sausage
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## 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