

Rolls / Raw Bar

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

Small Plates / Satays

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

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	
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Wonton Soup chicken & shrimp wontons, water chestnuts, spinach, sesame oil	13
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*Please inform us of any allergies or dietary needs

STARFISH

★ laguna 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	
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Kung Pao Prawns or Scallops 19 summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice	
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Lemon Pepper Prawns or Scallops 19 wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice	
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Candy Dragon Prawns 17 crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice	
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Szechuan Prawns 18 crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, sesame seeds, choice of rice	
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Chilean Sea Bass (one of two ways) 36 Thai Green Curry - with garlic green beans Chinese Black Bean Sauce - with sautéed bok choy	
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Mahi Mahi (one of two ways) 28 Grilled Pineapple Curry - with wok fired vegetables Kung Pao Sauce - with squash, broccoli, bok choy, peanuts	
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Wild Thai Halibut in Banana Leaf 32 thai herbs & spices, lemongrass rice, steamed in banana leaf, flour tortillas, macadamia nuts, creamy chili basil sauce	
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Grilled White Miso Black Cod 34 roasted sweet yam, sautéed enoki mushrooms, green & yellow squash, misoyaki sauce	
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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	
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Mahi Mahi "Hot Fish" 19 wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice	
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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	
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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

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	
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Mongolian Beef 17 thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice	
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Moo Shu 15 wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, house garlic soy	
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Thai Curry Chicken 17 grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice	
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General Star's Spicy Chicken 15 wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice	
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Hong Kong Lemon Chicken 16 panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice	
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Kung Pao Chicken 15 summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice	
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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	
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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	
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Salads

Cucumber Salad thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing	9
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Shiro Miso Salmon Salad miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette	17
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Crab Mango Noodle Salad fresh jumbo lump crab, rice noodles, green papaya, mango, rainbow carrot, peanuts, cilantro, nouc cham dressing	16
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Asian Sesame Chopped Salad 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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Seared Ahi Salad 16 sesame and coriander rubbed ahi, organic baby greens, tomatoes, quinoa, organic rainbow carrots, walnuts, wasabi dressing, yuzu drizzle	
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Dumplings / Wontons

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

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

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