

Raw Bar / Rolls

Star Nigiri Plate (6)	18
ahi, salmon, hamachi, house made sushi rice, nikiri soy, wasabi, ginger	
Sashimi	21
ahi, hamachi & salmon, seaweed salad, tobiko, togarashi, edamame, avocado, wasabi aioli, soy	
Summer Hamachi	18
yellowtail sashimi in house taré, frisee salad, cilantro, tomato, macadamia, yuzu white truffle vinaigrette	
Aloha Poké	19
ahi, yuzu soy, sesame, mango, red & green onion, jalapeño, tobiko, taro chips	
Hako Pressed Sushi (4)	19
ahi sashimi, avocado-spicy tuna layers, macadamias, green onion, crispy rice, yuzu soy, sesame & eel sauce	
Spicy Ahi Tuna Roll	18
ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper	
'Asia de Philly' Roll	17
fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, panko, sriracha aioli, sweet soy	
Crab California Roll	18
fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy	
Lobster Macadamia Roll	20
lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli	
Sunset Roll	22
ahi, hamachi, & salmon sashimi over a fresh crab & avocado roll, cucumber, sesame sauce, sweet soy	
Shrimp Tempura Roll	18
shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy	
Naked Buddha Roll 	16
s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, honey sesame & spicy sexy sauce	
Crispy Chicken Spring Rolls	12
grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce	
Crispy Lobster Spring Roll	24
lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce	
OG Vietnamese Roll	14
house braised pork, pickled red onion, shiso, cilantro, enoki mushroom, cucumber, chives, OG red sauce	
Mint Thai Chicken Roll	12
shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo	
Singapore Bamboo Roll 	12
marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce	
Saigon Summer Roll	13
poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanuts, peanut hoisin sauce	

Small Plates

Korean Tacos (3)	12
grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas	
Wok Fired Edamame	10
garlic, toasted sesame seeds, togarashi, salt & pepper	
Braised BBQ Pork Buns (3)	14
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro	
Soft Shell Crab Banh Mi Sliders (3)	18
house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio	
Banh Mi Beef Sliders (3)	14
prepared one of two ways: <ul style="list-style-type: none"> • traditional with pickled vegetables, sriracha aioli • scratch black bean sauce, cremini mushroom, caramelized onion, thai basil 	
Mixed Herb Calamari	14
tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce	
Wok Fired Mussels	17
steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry	
Lettuce Wraps	
cremini mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce. Choice of: Chicken 15 / Shrimp 17 / Pork 15 / Tofu  13	
Flat Iron Steak Satays (3)	15
korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw	
Thai Coconut Chicken Satays (3)	14
thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce	

STARFISH

 laguna beach

DINNER

Sea

China Republic Black Bean Prawns or Scallops 26
scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice
Kung Pao Prawns or Scallops 26
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
Lemon Pepper Prawns or Scallops 26
wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice
Candy Dragon Prawns 24
crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice
Szechuan Prawns 26
crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, choice of rice
Chilean Sea Bass (one of two ways) 39
Thai Green Curry - with garlic green beans Chinese Black Bean Sauce - with sautéed bok choy
Mahi Mahi (one of two ways) 34
Grilled Pineapple Curry - with wok fired vegetables Kung Pao Sauce - with squash, broccoli, bok choy, peanuts
Wild Thai Halibut in Banana Leaf 38
thai herbs & spices, coconut rice, steamed in banana leaf, flour tortillas, macadamia nuts, creamy chili basil sauce
Grilled White Miso Black Cod 37
roasted sweet yam, sautéed enoki mushrooms, green & yellow squash, misoyaki sauce
Sweet & Sour Halibut 42
8 oz pan roasted halibut, topped with wok fired prawns, grilled pineapple, bell pepper, onion, broccoli, house sweet & sour sauce, coconut rice
Mahi Mahi "Hot Fish" 25
wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice
Seafood Thai Curry 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
 Whole Fish (2-6 lb.) Mkt Price
A Starfish delicacy prepared your way, choose one: <ul style="list-style-type: none"> • 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 24
steak strips, wok fired, green bean, red bell pepper, asparagus, fresh thai basil, sweet & spicy glaze, choice of rice
Mongolian Beef 23
thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice
Moo Shu 19
wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, garlic soy, with steamed tortillas
Thai Curry Chicken 24
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice
General Star's Spicy Chicken 17
wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice
Hong Kong Lemon Chicken 19
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice
Kung Pao Chicken 17
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
Slow Cooked Baby Back Wet Ribs
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
Cantonese Coastal Baby Back Dry Ribs
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

Cambodian Cucumber Salad	12
thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing	
Shiro Miso Salmon Salad	22
miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette	
Crab Mango Noodle Salad	19
fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, cilantro, nouc cham	
Asian Sesame Chopped Salad	16
pulled chicken, roasted red bell pepper, jicama, wok fired corn, iceberg & mixed greens, cucumber, red cabbage, wonton strips, white sesame dressing	
Seared Ahi Salad	19
sesame and coriander rubbed ahi, organic baby greens, tomatoes, quinoa, organic rainbow carrots, walnuts, wasabi dressing, yuzu drizzle	
Vietnamese Pho Soup	
rice noodles, cilantro, aromatic broth, onion, classic herb plate. Choice of: Chicken 15 / Flat Iron Steak 16 / Prawns 17 Asian Vegetable  15 / Organic Non-GMO Tofu  14	
Wonton Soup	15
chicken & shrimp wontons, water chestnuts, spinach, sesame oil	

Dumplings / Wontons

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

Vegetables

Sambal String Beans	12
string bean stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots	
Sichuan Japanese Eggplant	12
house chili soy, red & green bell peppers, garlic, white onion, sesame	
Vegetable Moo Goo Gai Pan	14
wok tossed seasonal asian vegetables, garlic ginger sauce, choice of rice	
Thai Vegetable Green Curry	17
green beans, broccoli, snow peas, bok choy, carrot, choice of rice	

Noodles / Rice


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

*Please inform us of any allergies or dietary needs

 This symbol denotes Vegan menu items