

Raw Bar / Rolls

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| Star Nigiri Plate (6) | 16 |
| ahi, salmon, hamachi, house made sushi rice, nikiri soy, wasabi, ginger | |
| Sashimi | 19 |
| ahi, hamachi & salmon, seaweed salad, tobiko, togarashi, edamame, avocado, wasabi aioli, soy | |
| Summer Hamachi | 16 |
| yellowtail sashimi in house taré, frisee salad, cilantro, tomato, macadamia, yuzu white truffle vinaigrette | |
| Aloha Poké | 17 |
| ahi, yuzu soy, sesame, mango, red & green onion, jalapeño, tobiko, taro chips | |
| Hako Pressed Sushi (4) | 17 |
| ahi sashimi, avocado-spicy tuna layers, macadamias, green onion, crispy rice, yuzu soy, sesame & eel sauce | |
| Spicy Ahi Tuna Roll | 16 |
| ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper | |
| 'Asia de Philly' Roll | 15 |
| fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, panko, sriracha aioli, sweet soy | |
| Crab California Roll | 16 |
| fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy | |
| Lobster Macadamia Roll | 18 |
| lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli | |
| Sunset Roll | 19 |
| ahi, hamachi, & salmon sashimi over a fresh crab & avocado roll, cucumber, sesame sauce, sweet soy | |
| Shrimp Tempura Roll | 16 |
| shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy | |
| Naked Buddha Roll 🌱 | 14 |
| s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, honey sesame & spicy sexy sauce | |
| Crispy Chicken Spring Rolls | 10 |
| grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce | |
| Crispy Lobster Spring Roll | 19 |
| lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce | |
| OG Vietnamese Roll | 12 |
| house braised pork, pickled red onion, shiso, cilantro, enoki mushroom, cucumber, chives, OG red sauce | |
| Mint Thai Chicken Roll | 10 |
| shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo | |
| Singapore Bamboo Roll 🌱 | 10 |
| marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce | |
| Saigon Summer Roll | 11 |
| poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanuts, peanut hoisin sauce | |

Small Plates

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| Korean Tacos (3) | 10 |
| grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas | |
| Wok Fired Edamame | 9 |
| garlic, toasted sesame seeds, togarashi, salt & pepper | |
| Braised BBQ Pork Buns (3) | 10 |
| soy, ginger, pulled pork, pickled red onion, cucumber, cilantro | |
| Soft Shell Crab Banh Mi Sliders (3) | 16 |
| house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio | |
| Banh Mi Beef Sliders (3) | 10 |
| prepared one of two ways: • traditional with pickled vegetables, sriracha aioli • scratch black bean sauce, cremini mushroom, caramelized onion, thai basil | |
| Mixed Herb Calamari | 10 |
| tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce | |
| Wok Fired Mussels | 14 |
| 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 12 / Shrimp 14 / Pork 12 / Tofu 🌱 11 | |
| Flat Iron Steak Satays (3) | 15 |
| korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw | |
| Thai Coconut Chicken Satays (3) | 12 |
| thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce | |

STARFISH

★ laguna beach

LUNCH

Sea

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



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

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| 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 | |
| Mongolian Beef | 17 |
| thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice | |
| Moo Shu | 15 |
| wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, garlic soy, with steamed tortillas | |
| Thai Curry Chicken | 17 |
| grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice | |
| General Star's Spicy Chicken | 15 |
| wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice | |
| Hong Kong Lemon Chicken | 16 |
| panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice | |
| Kung Pao Chicken | 15 |
| summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice | |
| Slow Cooked Baby Back Wet Ribs | |
| half rack 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 | |
| Cantonese Coastal Baby Back Dry Ribs | |
| half rack 15 / full rack 30 all natural Duroc Family Farms pork ribs, dry rubbed & cooked in house 7 spice, with spicy asian slaw or rice | |

Salads / Broth

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| Cambodian Cucumber Salad | 9 |
| thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing | |
| Shiro Miso Salmon Salad | 17 |
| miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette | |
| Crab Mango Noodle Salad | 16 |
| fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, cilantro, nouc cham | |
| Asian Sesame Chopped Salad | 14 |
| pulled chicken, roasted red bell pepper, jicama, wok fired corn, iceberg & mixed greens, cucumber, red cabbage, wonton strips, white sesame dressing | |
| Seared Ahi Salad | 16 |
| 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 13 / Flat Iron Steak 14 / Prawns 15 Asian Vegetable 🌱 13 / Organic Non-GMO Tofu 🌱 13 | |
| Wonton Soup | chicken & shrimp wontons, water chestnuts, spinach, sesame oil |

Dumplings / Wontons

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| Shao Mai (7) | 12 |
| traditional pork & shrimp dumplings, steamed | |
| Shrimp Dumplings (5) | 13 |
| chopped prawn, green onion, ginger, napa cabbage, chili flake soy, steamed or pan fried | |
| Pork Dumplings (5) | 10 |
| cabbage, green onion, soy, steamed or pan fried | |
| Silk Road Potstickers (5) | 12 |
| shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried | |
| Chicken Wontons (5) | 10 |
| cremini mushroom, ginger, sesame, garlic scallion soy dipping sauce, steamed or pan fried | |
| Chili Fire Wontons (7) | 13 |
| shrimp & chicken, sesame, spicy chili oil, steamed | |
| Crab Wontons (5) | 10 |
| fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce | |

Vegetables

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|---|----|
| Sambal String Beans | 10 |
| string bean stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots | |
| Sichuan Japanese Eggplant | 10 |
| house chili soy, red & green bell peppers, garlic, white onion, sesame | |
| Vegetable Moo Goo Gai Pan | 12 |
| wok tossed seasonal asian vegetables, garlic ginger sauce, choice of rice | |
| Thai Vegetable Green Curry | 15 |
| green beans, broccoli, snow peas, bok choy, carrot, choice of rice | |

Noodles / Rice

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| SoLag Drunken Noodle | 12 |
| 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 | 14 |
| brothless ramen, wok fired chopped prawn & Duroc ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion | |
| Bangkok Spicy Udon | 16 |
| prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil | |
| Wild Mushroom Garlic Noodle | 12 |
| king, shemiji, cremini mushrooms, tomato, bean sprouts, pea sprouts, thai basil | |
| Pad Thai | 11 |
| rice noodles, egg, green onion, carrot, cilantro, bean sprouts, fresh tamarind, peanuts | |
| Chow Mein | 10 |
| red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles | |
| Star Fried Rice | 9 |
| edamame, carrot, bean sprout, onion, egg, cremini mushroom, house soy | |
| Thai Crab Fried Rice | 15 |
| 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

*Please inform us of any allergies or dietary needs

🌱 This symbol denotes Vegan menu items