



OPIUM HOUR SPECIALS

\$6

WELL COCKTAILS

HOUSE WINE

Chardonnay

Sauvignon Blanc

Pinot Noir

Cabernet

OPIUM H O U R



\$7

half off

STARFISH LIBATIONS

Libations Menu on next page

BITES

+ 1/2 OFF LIBATIONS

\$8

WELL MARTINIS



HOUSE HOT SAKE

Small 4 / Large 8

half off BEER

Singha 3

Sapporo 22 oz. 6

3-6 PM

EVERYDAY



Starfish Libations

half off 3 - 6 pm

\$14

Wild Lychee Martini

Vodka, SoHo lychee liqueur, fresh lychee purée, raspberry

Thai Strawberry Breeze

Coconut Vodka, muddled strawberry & thai basil, lemongrass, citrus

Whiskey Blossom

Bourbon, Angostura & orange bitters, clover honey, citrus sour, egg whites, served up

Starfish Cooler

Mandarin Vodka, muddled mandarin orange, fresh mint, splash of soda, Pama liqueur float

Buddha's Kiss

Vodka, chili-salted rim, mango purée, fresh lime, served up

Piña Tini

Light & Dark Rum, pineapple juice, cream of coconut

Pirate's Pear

Coconut & Banana Rum, fresh asian pear, Luxardo cherry

Lagniappe Margarita

Silver Tequila, muddled mandarin orange, fresh mint & lime, splash of soda

Imperial Garden

Gin, muddled cucumber, thai basil, mint, cilantro, fresh squeezed lemon & lime, soda water float

West Side Old Fashion

Bourbon, Angostura bitters, fresh orange, clover blossom honey, splash of soda, Luxardo cherry

Starfish Libations

half off 3 - 6 pm

\$14

Red Lotus

Bubbles, Pama liqueur, orange bitters, Luxardo cherry

Enlightenment

Vodka, muddled cucumber, fresh tarragon, pomegranate juice, splash of citrus, lemongrass, served up

Ginger Pinch

Vodka, Canton ginger liqueur, fresh lime, pomegranate juice, fresh ginger, served up

Zen Tea

Green Tea Vodka, muddled thai basil & lemon, citrus, clover blossom honey

Island Geisha

Ty Ku Coconut, fresh lime, lemongrass syrup, chilled & served up

Cantaloupe Martini

Vodka, watermelon liqueur, fresh lime, splash of orange, fresh cantaloupe

Citrus Brynner

Citron Vodka, St. Germain elderflower liqueur, citrus squeeze, served up

Yokohama

Coconut Vodka, hand pressed lime, lemongrass, coconut water

Tigers Blood

Infusion Vodka, muddled jalapeño, splash of citrus, Pama liqueur, served up

Opium Hour Bites

– Handcrafted Fresh Daily –

\$7

Crispy Chicken Spring Rolls

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

Vietnamese Mint Chicken Roll

shredded chicken, mint, rice noodles, mango, papaya, peanuts, cilantro, peanut sauce duo

Singapore Bamboo Roll

marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce

Mixed Herb Calamari

house herbs, kaffir lime aioli, blue ginger cocktail sauce

Wok Fired Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Korean Tacos (3)

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

\$9

Thai Coconut Chicken Satays (3)

thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce

Saigon Summer Roll

poached prawns, vermicelli rice noodles, asparagus, asian herbs, sriracha, peanut hoisin sauce

Braised BBQ Pork Buns (3)

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

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

Shao Mai (5)

traditional pork & shrimp dumplings, steamed

Silk Road Potstickers (5)

shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried

Pork Dumplings (5)

pork, napa cabbage, green onion, house soy, steamed or pan fried

Chicken Wontons (5)

shiitake mushroom, ginger, sesame, garlic scallion soy dipping sauce, steamed or pan fried

Crab Wontons (5)

fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce

Opium Hour Bites

– Handcrafted Fresh Daily –

\$11

Chicken or Pork Lettuce Wraps

choice of all natural chicken breast or Duroc pork, shiitake mushrooms, caramelized onions, cashews, red & green bell pepper, iceberg lettuce

'Asia de Philly' Roll

fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, toasted panko, sriracha aioli, sweet soy

Spicy Ahi Tuna Roll

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

Shrimp Dumplings (5)

prawns, green onion, ginger, cabbage, chili flake soy, steamed or pan fried

Chili Fire Wontons (7)

steamed chicken & shrimp wontons, spicy chili oil

\$13

Flat Iron Steak Satays (3)

korean marinade, flame grilled, spicy chili sauce, asian slaw

Ahi Poke Taro Bites (3)

fresh ahi, mango, tobiko, wasabi aioli, sweet soy, taro chips

Shrimp Lettuce Wraps

shiitake mushrooms, edamame, cashews, caramelized onions, bell peppers, iceberg lettuce

Shrimp Tempura Roll

shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy

Crab California Roll

fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy

Wok Fired Mussels

steamed regional mussels, bell pepper & onion sauté, spicy thai basil coconut curry

\$15

Hako Pressed Sushi (4)

ahi sashimi, avocado-spicy tuna layers, macadamias, green onion, crispy rice, yuzu soy, sesame & eel sauce

Sunset Roll

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

Crispy Lobster Spring Roll

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

Lobster Macadamia Roll

lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli

Soft Shell Crab Banh Mi Sliders (3)

house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio



Beer List

CRAFT BEER ON TAP

Boont, Amber Ale

Anderson Valley, California

8

Allagash, White Ale

Portland, Maine

8

SPECIALTY BEER

Singha

Thailand

6

Acme IPA

California

7

Sapporo - 22oz.

Japan

12

Hitachino, White Ale - 12oz.

Kiuchi, Japan

12

Non-Alcoholic Beer

5

Sake List



Carafe / Bottle

Ty Ku Coconut Nigori

infused with fresh coconut,
delicate sweet flavor,
a hint of vanilla

14 / 28

Ty Ku Cucumber

light, delicate, crisp, infused with
all natural cucumber, smooth finish

14 / 28

Ty Ku Black

Super Premium, Junmai Ginjo,
sweet with hints of ripe peach & pear

16 / 32

Ty Ku Platinum

Ultra Premium, Junmai Daiginjo,
exceptionally smooth, floral & vanilla notes,
made with Yamata Nishiki -
the best sake rice in the world

40 / 80

HOUSE HOT SAKE

Small Jar 6 / Large Jar 10