Celebrate like a Star

Events

In-House or Parties To-Go

Menus for ANY Size Group

Lunch • Dinner

Cocktail Parties

+ Large Group Events *(on & off site)*

Take Out

Call Ahead or Order Online

Our Entire Menu + Cocktails,

Sake, Beer & Wine

ALL Available To Go!

Star Swag

Shirts, Hats, Drinkware & more...

Star Gear is Here! *(Ask your server)*

Opium Hour Specials

$6

WELL COCKTAILS

HOUSE WINE

Chardonnay

Sauvignon Blanc

Pinot Noir

Cabernet

$7

half off

STARFISH LIBATIONS

Libations Menu on next page

$8

WELL MARTINIS

HOUSE HOT SAKE

Small 4 / Large 8

BEER

Lager 12 oz. 4

Sapporo 22 oz. 7

Opium Hour Bites

$9

Star Nigiri (4)
choice of duo: ahi, hamachi, or salmon nigiri, house made sushi rice, nikiri soy

Crispy Chicken Spring Rolls
grilled chicken breast, garlic chive, jalapeño, sweet & sour

Mint Thai Chicken Roll
shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo

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

Mixed Herb Calamari
tossed with thai basil, cilantro & rau ram, 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

$11

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, peanuts, peanut hoisin sauce

OG Vietnamese Roll
house braised pork, pickled red onion, shiso, cilantro, enoki mushroom, cucumber, chives, OG red sauce

Braised BBQ Pork Buns (3)
soy, ginger, pulled pork, pickled onion, cucumber, cilantro

Banh Mi Beef Sliders (3)
prepared one of two ways:
• traditional with pickled vegetables, sriracha aioli
• scratch black bean sauce, cremini mushroom, caramelized onion, thai basil

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

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Opium Hour Bites

$13

Chicken or Pork Lettuce Wraps
choice of all natural chicken breast or Duroc pork, cremini mushrooms, caramelized onions, cashews, red & green bell pepper, iceberg lettuce

Naked Buddha Roll
s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, coconut flakes, honey sesame & spicy sexy sauce

'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

Crab Wontons (5)
fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce

Chili Fire Wontons (7)
steamed chicken & shrimp wontons, spicy chili oil

$15

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

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

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

$17

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

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

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

Soft Shell Crab Banh Mi Sliders (3)
crispy soft shell crab, vegetable slaw, cilantro, aioli trio

Starfish Libations

half off 3 - 6 pm

$14

Wild Lychee Martini
Vodka, SoHo lychee liqueur, fresh lychee purée, strawberry

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

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

Pineapple Euphoria
Silver Tequila, muddled jalapeño, lime, pineapple juice

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

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

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
Coconut Sake, 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

Beer List

CRAFT BEER ON TAP

Boont Amber Ale
Anderson Valley Brewing Company, California
9

Allagash White Ale
Allagash Brewing Company, Maine
9

SPECIALTY BEER

Singha, Thai Lager - 12oz. bottle
Singha Brewing, Japan
7

Laguna Thousand Steps IPA - 16oz. can
Laguna Beach Beer Company, California
10

Sapporo - 22oz. can
Sapporo Brewery, Japan
13

Harland Japanese Lager - 16oz. can
Harland Brewing - San Diego, California
10

Bravus Blonde Ale - Non Alcoholic
Orange County, California
6

Sake

Soto
Super Premium Junmai Daiginjo
premium quality, smooth and crisp with
hints of apple, cucumber & lemon
33 btl

Coconut
Velvety Nigori is blended with
premium ginjo sake, all natural creamy
coconut, with exotic flavors
26 btl /carafe

Cucumber Mint
Fresh natural cucumber,
hints of mint, light & refreshing
21 btl /carafe

Asian Pear
A balance of crisp Ginjo Sake,
with a hint of dryness
& slightly sweet pear
21 btl /carafe

HOUSE HOT SAKE
Small Jar 6
Large Jar 10