


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	
Aloha Poké	19
ahi, yuzu soy, sesame, mango, red & green onion, jalapeño, tobiko, taro chips	
Spicy Ahi Tuna Roll	18
ahi, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper	
'Asia de Philly' Roll	18
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	21
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	19
shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy	
Naked Buddha Roll 	17
s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, toasted coconut flakes, spicy sexy sauce	
Crispy Chicken Spring Roll	13
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	15
house braised pork, pickled red onion, shiso, cilantro, shemiji mushroom, cucumber, chives, OG red sauce	
Mint Thai Chicken Roll	13
shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo	
Singapore Bamboo Roll 	13
marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce	
Saigon Summer Roll	14
poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanuts, peanut hoisin sauce	

Small Plates

Korean Tacos (3)	13
grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas	
Wok Fired Edamame	10
garlic, toasted sesame seeds, togarashi, salt & pepper	
Peking Duck Bao	21
confit duck tossed in house peking sauce, spicy hoisin crema, cucumber, crispy bao bun	
Braised BBQ Pork Buns (3)	15
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro	
Soft Shell Crab Banh Mi Sliders (3)	19
house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio	
Banh Mi Beef Sliders (3)	15
traditional with house-pickled slaw, sriracha aioli	
Wagyu Black Bean Sliders (3)	15
sautéed onion & mushroom, thai basil, scratch black bean sauce	
Mixed Herb Calamari	15
tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce	
Wok Fired Mussels	18
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  14	
Flat Iron Steak Satays (3)	15
korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw	
Thai Coconut Chicken Satays (3)	15
thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce	

 This symbol denotes Vegan menu items

*Please inform us of any allergies & special dietary needs. Consuming raw or undercooked foods, may increase your risk of foodborne illness, especially for those with medical issues.

STARFISH

★ lagoon beach

DINNER

Sea

China Republic Black Bean Prawns or Scallops	28
scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice	
Kung Pao Prawns or Scallops	27
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice	
Lemon Pepper Prawns or Scallops	27
wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice	
Candy Dragon Prawns	25
crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice	
Szechuan Prawns or Scallops	27
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	38
roasted sweet yam, sautéed shemiji mushrooms, green & yellow squash, misoyaki sauce	
Sweet & Sour Halibut	42
8 oz pan roasted halibut, topped with wok fired prawns, pineapple, bell pepper, onion, broccoli, house sweet & sour sauce, coconut rice	
Mahi Mahi "Hot Fish"	26
wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice	
Seafood Thai Curry	36
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

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	20
wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, garlic soy, with steamed tortillas	
Thai Curry Chicken	25
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice	
General Star's Spicy Chicken	18
wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice	
Hong Kong Lemon Chicken	21
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice	
Kung Pao Chicken	18
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	13
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	21
fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, peanuts, 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 16 / Flat Iron Steak 17 / Prawns 18 Asian Vegetable  16 / Organic Non-GMO Tofu  15	
Wonton Soup chicken & shrimp wontons, water chestnuts, spinach, sesame oil	16

Dumplings / Wontons

Shao Mai (7)	15
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)	14
cabbage, green onion, soy, steamed or pan fried	
Silk Road Potstickers (5)	15
shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried	
Chicken Wontons (5)	13
cremini mushroom, ginger, sesame, garlic scallion soy dipping sauce, steamed or pan fried	
Chili Fire Wontons (7)	16
shrimp & chicken, sesame, spicy chili oil, steamed	
Crab Wontons (5)	13
fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce	

Vegetables

Sambal String Beans	13
string bean stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots	
Sichuan Japanese Eggplant	13
house chili soy, red & green bell peppers, garlic, white onion, sesame	
Vegetable Moo Goo Gai Pan	15
wok tossed seasonal asian vegetables, garlic ginger sauce, choice of rice	
Thai Vegetable Green Curry	18
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	21
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	14
rice noodles, egg, green onion, carrot, cilantro, bean sprouts, fresh tamarind, peanuts	
Chow Mein	14
red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles	
Star Fried Rice	12
edamame, carrot, bean sprout, onion, egg, cremini mushroom, house soy	
Thai Crab Fried Rice	21
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

Wine List

Bubbles

Coppola "Sofia", Blanc de Blanc - Monterey County, CA <i>Chardonnay and pinot blanc, pear, peach, crisp & delicate</i>	12 / 48
Champagne Deutz, Brut Classic - France, NV <i>A classic, 200 years of wine making, aromatic and elegant</i>	88

Bright & Aromatic Whites

Starfish Wine Co., "Harper's Rosé" - Paso Robles, CA <i>A rosé of Grenache, delicate red berry notes, a little spice, lush melon</i>	11 / 44
Scarpetta, Pinot Grigio, IGT - Friuli, Italy <i>Light but complex, melon and stone fruit, mineral notes</i>	12 / 48
Norris, Dry Riesling, Ribbon Ridge - Willamette Valley, OR <i>One of our favorites, green apple crunch, lime blossom, white peaches</i>	13 / 52
D'Arenberg, "Hermit Crab", Viognier/Marsanne - Australia <i>Meticulously blended, incredibly fragrant, crisp with a lush mouthfeel</i>	12 / 48
Matua, Sauvignon Blanc - New Zealand On Tap <i>Lemony citrus notes, hint of vibrant passion fruit, melon</i>	11 glass
La Coche, Sauvignon Blanc, Pays de Retz - France <i>The Atlantic yields the perfect climate, a bold expression, fruity & crisp</i>	14 / 56
Carol Shelton, "Coquille Blanc", Rhone Blend - Paso Robles, CA <i>A "red drinkers white," spicy pears & white peaches, layered, creamy</i>	52
Cherrier Frères, 'Les Renarderies' - Sancerre, France <i>A balanced wine with sustainable practices, floral notes, lemon, minerality</i>	65

Chardonnay

Carmel Road, Chardonnay - Monterey, CA <i>Our house chardonnay, lightly creamy, delicate & easy drinking</i>	11 / 44
Daou, Chardonnay - Paso Robles, CA On Tap <i>Tropical fruit flavors, white peach, vanilla, toasted almonds, long finish</i>	14 glass
Rombauer, Chardonnay - Carneros, CA <i>A generational favorite, hints of vanilla & clove, peach & lemon, creamy</i>	22 / 88
Cambria, Katherine's Vineyard, Chardonnay - Santa Maria, CA <i>Toasted oak, vanilla, creme brulée, layered, crisp finish</i>	52
Domaine de Oliveira, Chablis - Burgundy, France <i>Floral aromas, rich mouthfeel, balanced with mineral undertones</i>	58
Kistler, "Les Noisetier", Chardonnay - Sonoma Coast, CA <i>Ripe fruit, toasty oak, crisp acidity, white burgundy style</i>	128
Domaine Rougeot, "Clos des Six Ouvrées" - Meursault, Burgundy, France <i>Apple, pear, acacia flower, baking spice & minerality, organic, biodynamic</i>	88

Pinot Noir & Beyond

Coeur de Terre, Pinot Noir - Willamette Valley, OR <i>Organic, bright, earthy aromatics, dried herbs, cherry & raspberry</i>	14 / 56
Adelaida, Pinot Noir, Estate Vineyards - Paso Robles, CA <i>Organically farmed at 1400 ft., limestone soil, cherry, wild herbs, & complexity</i>	17 / 68
Morgan "Cotés du Crow's", Grenache/Syrah - Monterey, CA <i>A Rhone style blend, raspberry jam, plum notes, earthy spice</i>	11 / 44
Gouchas, Malbec - Mendoza, Argentina <i>Organic, juicy & jammy, blueberry, cigar box, cocoa, expressive terroir</i>	12 / 48
Polvanera Primitivo, Old Vines - Puglia, Italy <i>A favorite, deep ruby red, black berries, floral notes, wild mint, velvety finish</i>	11 / 44
La Crema, Pinot Noir - Willamette Valley, OR <i>Balanced between new & old world expression</i>	72
Brewer - Clifton, Pinot Noir - Santa Rita Hills, CA <i>Pomegranate, raspberries, dried fig, ripe cherry, intensity & complexity</i>	76
As One Cru, Pinot Noir, Carneros - Napa Valley, CA <i>Fresh black cherry, floral notes, graceful sweet earth tones</i>	88
Domaine Rougeot, "Les Vaux", Meursault, Cote D' Or - France <i>Rich ripe fruit, classic, organic, a true expression of the Burgundy region</i>	98

Bold & Fearless Reds

Martin Ray, "Angeline", Cabernet - California <i>Cassis, wild blueberry, blackberry, toasted oak, touches of cacao and vanilla</i>	11 / 44
Daou, Cabernet - Paso Robles, CA <i>Blended with 10% merlot, 6% Petit Verdot, cherry, blackberries, dried herbs</i>	15 / 60
Markham, "The Altruist" - Napa Valley, CA <i>A Bordeaux blend, cherry and plum, vanilla & toast</i>	18 / 72
McPrice Myers, "Bull by the Horns", Cabernet - Paso Robles, CA <i>A favorite, black currants, grilled herbs, boysenberry, wood smoke</i>	48
Austin Hope, Cabernet - Paso Robles, CA Larger Format, 1 Liter <i>Fresh black cherry, smokiness, ripe dark fruit, spice nuances, a Paso classic</i>	105
The Wonderland Project, Cabernet - Napa Valley, CA (limited) <i>Rich dark fruit, eucalyptus notes, cedar, minerality & complexity</i>	88
Anakota, Cabernet - Knights Valley, Sonoma, CA <i>Volcanic estate soils, powerful flavors of espresso & baking spices</i>	150
Morlet, "Coeur de Vallée", 2016 Cabernet (limited) Beckstoffer To Kalon Vineyard - Napa Valley, CA <i>Famous vineyard, world class cabernets, classic techniques</i>	288
Saxum, James Barry Vineyard, 2020 - Paso Robles, CA (limited) <i>Grenache / syrah, savory notes, supple finish, world class vineyard</i>	280

Starfish Libations

\$16

Wild Lychee Martini

Vodka, SoHo lychee liqueur, fresh lychee purée, Luxardo cherry

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

Island Geisha

Coconut Nigori, fresh lime, touch lemongrass, chilled & 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

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 squeezed lime, pomegranate juice, fresh ginger, served up

Zen Tea

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

Cantaloupe Martini

Vodka, fresh lime, splash of orange, fresh cantaloupe

Espresso Martini

Vanilla Vodka, cold brew espresso, Kahlua, with a touch of hazelnut

Yokohama

Coconut Vodka, hand pressed lime, lemongrass, coconut water

Tigers Blood

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

Sake

Premium regions celebrating life's purest elements | Naturally gluten free

Moonstone - Coconut Lemongrass

Velvety nigori, premium ginjo, natural creamy coconut & exotic flavors / 300 ml 19

Moonstone - Asian Pear

A balance of crisp ginjo sake, hint of fresh Asian pear, off dry 300 ml 19

Soto Premium - Junmai Daiginjo

Super premium, hints of apple, cucumber & lemon 300 ml bottle 49

Tenshi "Love" - Junmai Nigori

Velvety, creamy, mild sweetness / 500 ml Bottle 35

Heaven Sake - Junmai Ginjo

Fresh spring notes, lemon peel, cacao, kumquat, almond Carafe 38 | 720 ml Bottle 92

House Hot Sake: Large Carafe 10

Specialty Beer

Laguna Thousand Steps IPA 16oz. 11

Orion Japanese Lager 21oz. 12 / **Singha Thai Lager** 12oz. 7

Dokkaebier Bamboo Pilsner 16oz. 10

Modelo Especial 12oz. 8 / **Una Mas Amber Ale** 12oz. 8

"Dirty Heads" Pineapple Session Ale 12oz. 8

Non-Alcoholic Beer 6