


## Raw Bar / Rolls

<b>Star Nigiri Plate (6)</b>	18
ahi, salmon, hamachi, house made sushi rice, nikiri soy, wasabi, ginger	
<b>Sashimi</b>	21
ahi, hamachi & salmon, seaweed salad, tobiko, togarashi, edamame, avocado, wasabi aioli, soy	
<b>Aloha Poké</b>	19
ahi, yuzu soy, sesame, mango, red & green onion, jalapeño, tobiko, taro chips	
<b>Spicy Ahi Tuna Roll</b>	18
ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper	
<b>'Asia de Philly' Roll</b>	18
fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, panko, sriracha aioli, sweet soy	
<b>Crab California Roll</b>	18
fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy	
<b>Lobster Macadamia Roll</b>	21
lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli	
<b>Sunset Roll</b>	22
ahi, hamachi, & salmon sashimi over a fresh crab & avocado roll, cucumber, sesame sauce, sweet soy	
<b>Shrimp Tempura Roll</b>	19
shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy	
<b>Naked Buddha Roll</b> 	17
s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, toasted coconut flakes, agave sesame & spicy sexy sauce	
<b>Crispy Chicken Spring Roll</b>	13
grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce	
<b>Crispy Lobster Spring Roll</b>	24
lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce	
<b>OG Vietnamese Roll</b>	15
house braised pork, pickled red onion, shiso, cilantro, enoki mushroom, cucumber, chives, OG red sauce	
<b>Mint Thai Chicken Roll</b>	13
shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo	
<b>Singapore Bamboo Roll</b> 	13
marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce	
<b>Saigon Summer Roll</b>	14
poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanuts, peanut hoisin sauce	

## Small Plates

<b>Korean Tacos (3)</b>	13
grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas	
<b>Wok Fired Edamame</b>	10
garlic, toasted sesame seeds, togarashi, salt & pepper	
<b>Braised BBQ Pork Buns (3)</b>	15
soy, ginger, pulled pork, pickled red onion, cucumber, cilantro	
<b>Soft Shell Crab Banh Mi Sliders (3)</b>	19
house-seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio	
<b>Banh Mi Beef Sliders (3)</b>	15
traditional with house-pickled slaw, sriracha aioli	
<b>Wagyu Black Bean Sliders (3)</b>	15
sauteéd onion & mushroom, thai basil, scratch black bean sauce	
<b>Mixed Herb Calamari</b>	15
tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce	
<b>Wok Fired Mussels</b>	18
steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry	
<b>Lettuce Wraps</b>	
cremini mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce. Choice of: Chicken 15 / Shrimp 17 / Pork 15 / Tofu  14	
<b>Flat Iron Steak Satays (3)</b>	15
korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw	
<b>Thai Coconut Chicken Satays (3)</b>	15
thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce	

\*Please inform us of any allergies or dietary needs  
 This symbol denotes Vegan menu items

# STARFISH

★ newport beach

## DINNER

### Sea

<b>China Republic Black Bean Prawns or Scallops</b> 28
scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice
<b>Kung Pao Prawns or Scallops</b> 27
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
<b>Lemon Pepper Prawns or Scallops</b> 27
wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice
<b>Candy Dragon Prawns</b> 25
crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice
<b>Szechuan Prawns or Scallops</b> 27
crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, choice of rice
<b>Chilean Sea Bass (one of two ways)</b> 39
Thai Green Curry - with garlic green beans Chinese Black Bean Sauce - with sautéed bok choy
<b>Mahi Mahi (one of two ways)</b> 34
Grilled Pineapple Curry - with wok fired vegetables Kung Pao Sauce - with squash, broccoli, bok choy, peanuts
<b>Wild Thai Halibut in Banana Leaf</b> 38
thai herbs & spices, coconut rice, steamed in banana leaf, flour tortillas, macadamia nuts, creamy chili basil sauce
<b>Grilled White Miso Black Cod</b> 38
roasted sweet yam, sautéed enoki mushrooms, green & yellow squash, misoyaki sauce
<b>Sweet &amp; Sour Halibut</b> 42
8 oz pan roasted halibut, topped with wok fired prawns, pineapple, bell pepper, onion, broccoli, house sweet & sour sauce, coconut rice
<b>Mahi Mahi "Hot Fish"</b> 26
wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice
<b>Seafood Thai Curry</b> 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

<b>Thai Spicy Beef with Basil</b> 24
steak strips, wok fired, green bean, red bell pepper, asparagus, fresh thai basil, sweet & spicy glaze, choice of rice
<b>Mongolian Beef</b> 23
thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice
<b>Moo Shu</b> 20
wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, garlic soy, with steamed tortillas
<b>Thai Curry Chicken</b> 25
grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice
<b>General Star's Spicy Chicken</b> 18
wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice
<b>Hong Kong Lemon Chicken</b> 21
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice
<b>Kung Pao Chicken</b> 18
summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice
<b>Slow Cooked Baby Back Wet Ribs</b>
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
<b>Cantonese Coastal Baby Back Dry Ribs</b>
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

<b>Cambodian Cucumber Salad</b>	13
thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing	
<b>Shiro Miso Salmon Salad</b>	22
miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette	
<b>Crab Mango Noodle Salad</b>	21
fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, peanuts, cilantro, nouc cham	
<b>Asian Sesame Chopped Salad</b>	16
pulled chicken, roasted red bell pepper, jicama, wok fired corn, iceberg & mixed greens, cucumber, red cabbage, wonton strips, white sesame dressing	
<b>Seared Ahi Salad</b>	19
sesame and coriander rubbed ahi, organic baby greens, tomatoes, quinoa, organic rainbow carrots, walnuts, wasabi dressing, yuzu drizzle	
<b>Vietnamese Pho Soup</b>	
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	
<b>Wonton Soup</b> chicken & shrimp wontons,	14
water chestnuts, spinach, sesame oil	

## Dumplings / Wontons

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

## Vegetables

<b>Sambal String Beans</b>	13
string bean stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots	
<b>Sichuan Japanese Eggplant</b>	13
house chili soy, red & green bell peppers, garlic, white onion, sesame	
<b>Vegetable Moo Goo Gai Pan</b>	15
wok tossed seasonal asian vegetables, garlic ginger sauce, choice of rice	
<b>Thai Vegetable Green Curry</b>	18
green beans, broccoli, snow peas, bok choy, carrot, choice of rice	

## Noodles / Rice

<b>SoLag Drunken Noodle</b>	15
house cut fresh pad see ew noodle, garlic soy, hint of heat, thai basil, red bell pepper, onion, egg, cherry tomato, chili flake	
<b>Rickshaw Ramen Noodle</b>	19
brothless ramen, wok fired chopped prawn & Duroc ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion	
<b>Bangkok Spicy Udon</b>	21
prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil	
<b>Wild Mushroom Garlic Noodle</b>	15
king, shemiji, cremini mushrooms, tomato, bean sprouts, pea sprouts, thai basil	
<b>Pad Thai</b>	14
rice noodles, egg, green onion, carrot, cilantro, bean sprouts, fresh tamarind, peanuts	
<b>Chow Mein</b>	14
red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles	
<b>Star Fried Rice</b>	12
edamame, carrot, bean sprout, onion, egg, cremini mushroom, house soy	
<b>Thai Crab Fried Rice</b>	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

6oz / 9oz / Bottle

<b>Coppola, "Sofia", Blanc de Blanc</b> - Monterey County, CA <i>Chardonnay and pinot blanc, pear, peach, crisp &amp; delicate</i>	12 / 17 / 48
<b>Père &amp; Fils, "Delavenne", Brut Reserve Grand Cru</b> - Champagne, France (half btl) <i>Perfect balance, ripe fruit, toasty notes, buttered brioche</i>	60
<b>Perrier Jouet, "Belle Époque"</b> - Champagne, France <i>Elegance, delicate, floral, freshness</i>	380
<b>Laurent Perrier, Cuvée Rosé</b> - Champagne, France <i>100% grand cru grapes, strawberries, raspberries, currants, long finish</i>	133

## Rosé, Vibrant and Aromatic

6oz / 9oz / Bottle

<b>Chateau Barbelles, Rosé</b> - Provence, France <i>Rose, strawberry, red raspberry, french herbs</i>	12 / 17 / 48
<b>O Fillo da Condesa, Albariño, Rioux Bioux</b> - Spain <i>White flowers, citrus, apricots, delicate minerality, harmonious herbal notes</i>	9 / 14 / 36
<b>Scarpetta, Pinot Grigio, IGT</b> - Friuli, Italy <i>Light but complex, melon and stone fruit, mineral notes</i>	11 / 16 / 44
<b>Norris, Dry Riesling, Ribbon Ridge</b> - Willamette Valley, OR <i>One of our favorites, green apple crunch, lime blossom, white peaches</i>	13 / 18 / 52
<b>Herd &amp; Hart, Sauvignon Blanc</b> - Western Cape, South Africa <i>Bright citrus, green apple, herbs &amp; kiwi</i>	10 / 15 / 40
<b>Par Fore the Course, Sauvignon Blanc</b> - New Zealand <i>Gooseberries, guava, passionfruit, melon, citrus</i>	12 / 17 / 48
<b>Guillaume Pin Apremont, Jacquère</b> - Savoie, France <i>Feels like white burgundy, tastes like cancerre, lemon, almond blossom, green apple</i>	60

## Chardonnay

6oz / 9oz / Bottle

<b>Martin Ray, Chardonnay</b> - Monterey, CA <i>Baked apple and apricot, pineapple, honeysuckle, bright acidity</i>	10 / 15 / 36
<b>Lola, Chardonnay</b> - Sonoma Coast, CA <i>Floral aromas, tropical fruit, crisp, subtle richness, well balanced</i>	12 / 17 / 48
<b>Kunin, "Pape Star", Blonde</b> - Santa Barbara County, CA <i>Grenache blanc &amp; roussanne, pineapple, honey, herbs, toasty notes</i>	16 / 21 / 64
<b>Rombauer, Chardonnay</b> - Carneros, CA <i>A generational favorite, hints of vanilla &amp; clove, peach &amp; lemon, creamy</i>	22 / 27 / 88
<b>Cambria, "Katherine's Vineyard", Chardonnay</b> - Santa Maria, CA <i>Toasted oak, vanilla, creme brulee, layered, crisp finish</i>	52
<b>Kistler, "Les Noisetier"</b> - Sonoma Coast, CA <i>Ripe fruit, toasty oak, crisp acidity, Meursault in style</i>	128
<b>Domaine de Oliveira Lecestre, Petit Chablis</b> - Burgundy, France <i>Lemon, grapefruit, white peach, limestone and dried flowers</i>	65
<b>Domaine Rougeot, "Clos des 6 Ouvrées", Chardonnay</b> - Burgundy, France <i>Apple, pear, baking spices, minerality, organic, biodynamic</i>	88

## Pinot Noir & Adventurous Reds

6oz / 9oz / Bottle

<b>Coeur de Terre, Pinot Noir</b> - Willamette Valley, OR <i>Organic, bright, earthy aromatics, dried herbs, cherry &amp; raspberry</i>	14 / 19 / 56
<b>Hitching Post, "Cork Dancer", Pinot Noir</b> - Santa Barbara, CA <i>Rich, dark fruit profile, balanced and structured, medium to full bodied</i>	16 / 21 / 64
<b>Courier, Rouge, Maury</b> - France 2017 (limited) <i>Grenache blended with merlot &amp; petit verdot, cherry, blackberries, dried herbs</i>	15 / 20 / 60
<b>Polvanera, Primitivo (zin)</b> - Puglia, Italy <i>A favorite, deep ruby red, blackberries, floral notes, wild mint, velvety finish</i>	11 / 16 / 44
<b>Vino de Montaña, Garnacha / Tempranillo</b> - Madrid, Spain <i>Fresh floral, raspberry, lavender, rosemary, juicy &amp; spicy</i>	12 / 17 / 48
<b>Shokrian, "Harvest Moon", Syrah blend</b> - Santa Barbara, CA <i>Thyme and lavender, luscious palate, dried herb notes</i>	15 / 20 / 60
<b>Aequorea, "Seafarer", Pinot Noir</b> - San Luis Obispo, CA <i>Coastal vineyards, rich red berry, mineral notes, depth &amp; complexity</i>	72
<b>As One Cru, Pinot Noir</b> - Carneros, Napa Valley, CA <i>Fresh black cherry, floral notes, graceful, sweet earth tones</i>	88
<b>Soliste, "Narcisse", Pinot Noir</b> - Sonoma Coast, CA <i>Wild cherries, earthy tones, black tea, dried fruit, complex, elegant</i>	96
<b>Beaux Frères, Pinot Noir</b> - Willamette Valley, OR <i>Impeccably structured, layered, raspberry, rose petals, richness</i>	118
<b>Bachelet-Monnot, "La Fussiér", 1er Cru</b> - Burgundy, France 2019 (limited) <i>50 yr old vines, high elevation, tea leaf, red raspberry, cracked black pepper</i>	112
<b>Bouchard Père &amp; Fils, Echézeaux, Grand Cru</b> - Burgundy, France 2018 (limited) <i>Superior wine, world class vineyard, cassis, wild plums, exotic spices</i>	650

## Cabernets & Blends

6oz / 9oz / Bottle

<b>Herd &amp; Hart, Cabernet</b> - Western Cape, South Africa <i>Black cherry, plum, blackberry, vanilla</i>	11 / 16 / 44
<b>Daou, Cabernet</b> - Paso Robles, CA <i>Cherries, blackberries and dried herbs</i>	15 / 20 / 60
<b>Kunin, "Special K", GSM</b> - Santa Yez Valley, CA <i>Dark fruit, blueberry, chocolate, opulent yet refined</i>	17 / 22 / 68
<b>Kaiken, "Disobedience", Malbec / Cabernet / Merlot</b> - Mendoza, Argentina <i>Red fruits, sweet spices, delicate nut profile, chocolate notes (a Francis Mallmann wine)</i>	22 / 27 / 88
<b>The Wonderland Project, Cabernet</b> - Napa Valley, CA <i>Rich dark fruit, eucalyptus notes, cedar, minerality &amp; complexity</i>	92
<b>Keplinger Cabernet</b> - Oakville Ranch, Napa Valley, CA (limited) <i>Complex, red currant, red plum, carob &amp; rose, fine tannins, soul</i>	330
<b>Saxum, James Berry Vineyard</b> - Willow Creek, Paso Robles, CA <i>Grenache / Syrah, savory notes, earth &amp; spices, supple finish</i>	280

# Starfish Libations \$14

## Red Lotus

bubbles, dash orange bitters, wild hibiscus, rose essence

## Newport Bellini

bubbles, fresh peach purée

## Japanese Mary

asian vodka, craft mix, horseradish, chili salt rim, shishito, blue cheese olive

## Blackberry Thai Basil Mojito

rum, fresh blackberry purée, muddle thai basil & lime, splash soda

## Thai Me Down

rum, chai tea, coquito, cinnamon & sugar rim, chilled up

## Kai Cooler

lemongrass asian vodka, fresh ginger, splash pomegranate, ginger beer float

## Cantaloupe Martini

asian vodka, fresh cantaloupe juice, fresh lime squeeze, chilled up

## Laguna Lemon Drop

citrus asian vodka, yuzu, liquid alchemist, sugar rim, chilled up

## Wild Lychee Martini

asian vodka, kai lemongrass, fresh lychee purée, lime, chilled up

## Long Life Margarita

han tequila, muddled kumquats & mint, lemon & lime, splash soda

## Butterfly Samba

asian vodka, muddled cucumber, jalapeño, mint, splash pineapple, up

## Sirene Spritz

Blanco or Rosso

handcrafted Italian aperitif from the shores of Lake Garda, champagne, over ice

## Cafe Havana

asian vodka, madagascar vanilla, cold brew espresso, scratch horchata, up

## Island Geisha

coconut nigori & junmai daiginjo sake, fresh lime, luxardo, up

## Maui Water

kai coconut, liquid alchemist, coconut water, lime press

# Frozen Cocktails

Served Up or To-Go in a Starfish stainless party cup

Newport Frose Ask for our seasonal flavors 10

# 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

Fresh natural cucumber, hints of mint, light & refreshing ginjo sake / 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

## An Tokubetsu - Junmai Sake

Est. 1716, rich flavors, balanced acidity, clean, crisp, beautiful quality 720 ml bottle 77

# Beer / Cocktails / Seltzers

**Thousand Steps IPA** Laguna Brew Company  
Laguna Beach, CA / 16oz. can 11

**Laguna Especial** Laguna Brew Company  
Laguna Beach, CA / 16oz. can 9

**Una Mas Amber Ale** Left Coast Brewing  
San Clemente, CA / 16oz. can 8

**4 Sons, "Dirty Heads" Pineapple Session**  
Huntington Beach, CA 12oz. can 6

**Dokkaebier Bamboo Pilsner** San Francisco, CA / 16oz. can 10

**Dokkaebier "Milk Stout"** San Francisco, CA / 16oz. can 10

**Sapporo Japanese Lager** Japan / 20oz. btl 12

**Singha Thai Lager** Thailand / 12oz. btl 8

**Chimay "Triple White Ale"** Belgium / 11oz. btl 12

**Non Alcoholic Beer** / 12oz. 6

Served over ice, or chilled To-Go

**Amass Faerie Fizz** - jasmine, cardamom, raspberry 10

**Sabe London G&T** - premium gin, natural flavors & tonic 10