

A vibrant, abstract illustration of tropical foliage. The leaves are rendered in various shades of blue, green, orange, and red, set against a dark background. The style is painterly and layered.

STARTS H

A painterly illustration of a surfer riding a wave. The surfer is depicted in shades of red and orange, with a white surfboard. The wave is a deep blue-green, and the sky above is a bright, hazy yellow. The overall style is expressive and artistic.

H STARTS

Newport Beach, CA



STARFISH

coastal  catering

O P I U M

H O U R

3 - 6 P M EVERYDAY



Enjoy Starfish at the venue of your choice, with our options for any group size! Enjoy the ease of a simple drop off & set-up by our Star Team, or book a full service catering event. Our experienced team brings warmth and excellence to every event, allowing you to focus on your guests. Diverse cuisine options ensures something perfect for every palate.

What are you waiting for..., contact our StarTeam to book your event today!

Call or Text - 949.995.1450

Starfish Newport Beach - 949.570.3990

M E N U

ROLLS & SMALL PLATES starting at \$9



STARFISH CATERING

- OFFICE LUNCHEONS • MEETINGS
- WEDDINGS • SHOWERS • RECEPTIONS
- PRIVATE PARTIES • CORPORATE EVENTS

STARFISHCALIFORNIA.COM

PARTY LIKE A STAR



Perfect for groups of 10, 20 or more...

PARTY TRAYS

Sushi & Rolls

Small Plates

Dumplings & Wontons

Star Favorites

See our Take Out Menu or view Online

Take Out

Call Ahead or Order Online

Everything on the Menu

+ Libations, Frosé,

Sake, Beer & Wine

Easy pick up or delivery



Star Store

T-shirts • Hats

Barware • Stainless Cups

Totes & More...

Vist StarfishCalifornia.com

OPIUM HOUR SPECIALS

\$8

HOUSE WINE

Chardonnay

Sauvignon Blanc

Pinot Noir

Cabernet

\$10

STARFISH LIBATIONS

Libations Menu on next page

\$9

FROZEN COCKTAILS

HOUSE HOT SAKE

Star Carafe 8

BEER

Singha 12 oz. 5

Sopporo 20 oz. 8

Pineapple Sessions 12 oz. 4

Starfish Libations

OPIUM HOUR \$10

Everyday 3 - 6 pm

\$14

Red Lotus

bubbles, dash orange bitters,
wild hibiscus, rose essence

Newport Bellini

bubbles, fresh peach purée

Japanese Mary

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

Blackberry Thai Basil Mojito

rum, fresh blackberry purée,
muddled thai basil,
muddled lime, splash of soda

Thai Me Down

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

Kai Cooler

lemongrass asian vodka, fresh ginger,
splash of 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



Sake List

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

Moonstone - Coconut Lemongrass

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

19

Moonstone - Asian Pear

Fresh natural cucumber, hints of mint, light &
refreshing ginjo sake / 300 ml Bottle

19

Soto Premium - Junmai Daiginjo

Super premium, hints of apple, cucumber & lemon
Japan / 300 ml Bottle

49

Tenshi "Love" - Junmai Nigor

Velvety, creamy, mild sweetness
Japan / 500 ml Bottle

35

HeavenSake - Junmai Ginjo

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

An Tokubetsu - Junmai Sake

Est. 1716, rich flavors, balanced acidity, clean,
crisp, beautiful quality / Japan

720 ml Bottle 77

Frozen Cocktails

Served Up or To-Go in our stainless Star party cup

Newport Frosé of the Day

Ask for our Seasonal Flavors

\$10

Beer List

Thousand Steps IPA

Laguna Brew Company
Laguna Beach, CA / 16oz. can 11

Laguna Especial

Laguna Brew Co. / 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

Cocktails / Seltzers

Served over ice, or chilled To-Go

Amass Faerie Fizz

jasmine, cardamom, raspberry 10

Sabe London G&T

premium gin, natural flavors & tonic 10

Starfish Libations

OPIUM HOUR \$10

Everyday 3 - 6 pm

\$14

Wild Lychee Martini

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

Long Life Margarita

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

Butterfly Samba

asian vodka, muddled cucumber,
jalapeño, mint, touch of pineapple,
chilled up

Sirene Spritz

Blanco or Rosso
handcrafted Italian aperitif from shores
of lake garda, champagne, over ice

Café Havana

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

Island Geisha

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

Maui Water

kai coconut, liquid alchemist,
coconut water, lime press



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
- Wagyu black bean sliders - lightly seasoned patty,
scratch black bean sauce, thai basil leaves

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

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, agave 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