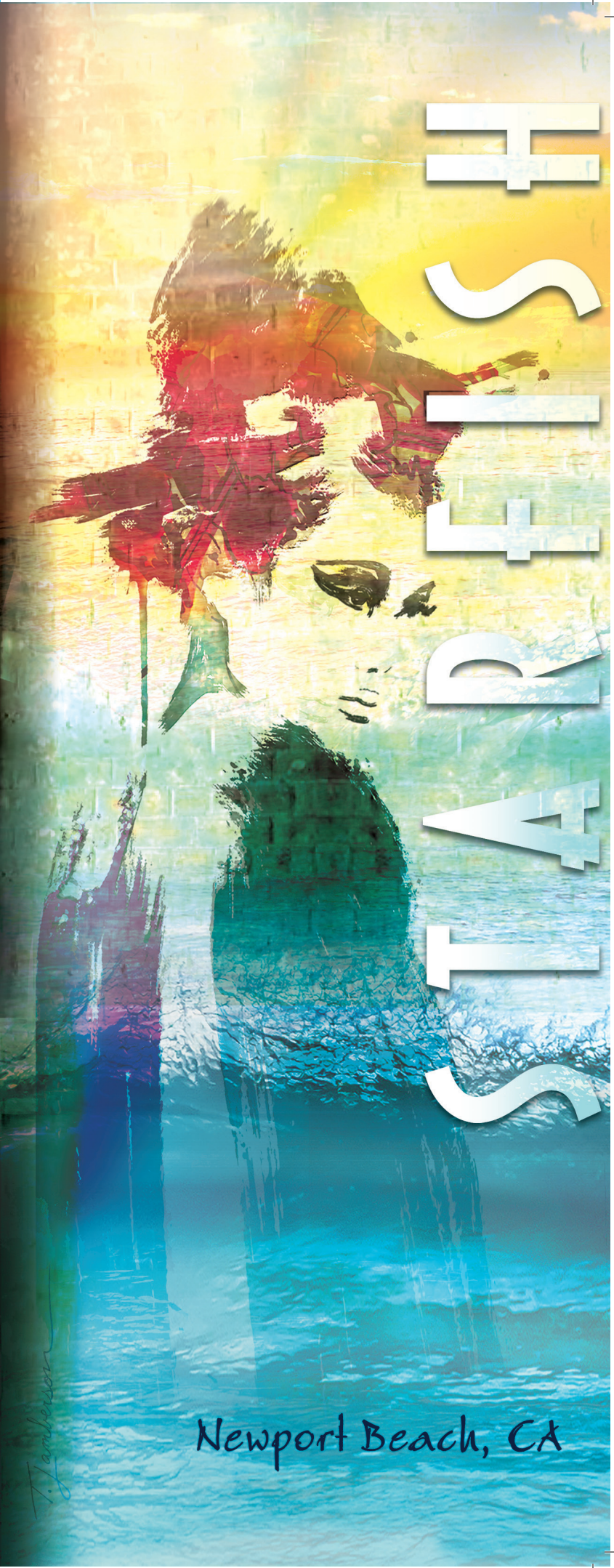




STARTS



FINISH

Newport Beach, CA



O P I U M

H O U R

3 - 6 P M E V E R Y D A Y



M E N U

ROLLS & SMALL PLATES starting at \$11



STARFISH

coastal ★ catering



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!

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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

Drop, Set & Go / Full Service

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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...

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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

\$16

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

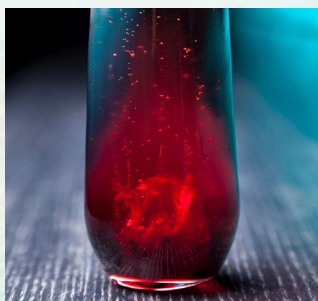
lemongrass asian vodka, fresh ginger,
splash of pomegranate, ginger beer float

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 & Available To-Go

Newport Frosé of the Day

Ask for our Seasonal Flavors

\$14

Beer List

Stone IPA

Stone Brewing / Escondido, CA
12oz. btl 8

Stone, Buenaveza, Salt & Lime Lager

Stone Brewing / Escondido, CA
12oz. btl 8

Hanamachi Rice Lager

Bottle Logic Brew Co. / Orange County, CA
16oz. can 11

4 Sons, Pineapple Session Ale

Four Sons Brewing / Huntington Beach, CA
12oz. can 7

714 Blonde Ale

Bottle Logic Brew Co. / Orange County, CA
16oz. can 10

Sapporo Japanese Lager

Sapporo Breweries / Japan
20oz. btl 12

Singha Thai Lager

Singha Corporation / Thailand
12oz. btl 8

Stella Non Alcoholic Beer

Stella Artois / Belgium
12oz. btl 8

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

\$16

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

\$11

Wok Fired Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Pork Dumplings (5)

pork, napa cabbage, green onion, soy, steamed / pan fried

Star Nigiri (4)

choice of duo: ahi, hamachi, or salmon nigiri,
house made sushi rice, nikiri soy

Saigon Summer Roll

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

Chicken Wontons (5)

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

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

\$13

Crispy Chicken Spring Rolls

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

Korean Tacos (3)

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

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

Silk Road Potstickers (5)

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

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

Mixed Herb Calamari

tossed with thai basil, cilantro & rau ram,
kaffir lime aioli, blue ginger cocktail sauce

Crab Wontons (5)

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

Naked Buddha Roll

s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado,
coconut flakes, agave sesame & spicy sexy sauce

Opium Hour Bites

\$15

Thai Coconut Chicken Satays (3)

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

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

'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

Ahi Poke Taro Bites (3)

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

Shrimp Tempura Roll

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

Chili Fire Wontons (7)

steamed chicken & shrimp wontons, spicy chili oil

\$17

Steak Satays (3)

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

Shrimp Lettuce Wraps

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

Wok Fired Mussels

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

Soft Shell Crab Banh Mi Sliders (3)

crispy soft shell crab, vegetable slaw,
cilantro, aioli trio

Sunset Roll

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

Lobster Macadamia Roll

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

Crab California Roll

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