

Shares

- Star Kim Chee – Napa Cabbage, Ginger, Garlic 6
Beets & Pears – Butter Lettuce, Asian Pears, Red Beets, Almonds,
Mascarpone, Strawberry Ume Vinaigrette 17
Smashed Cucumber Salad – Kula Cucumbers, Daikon,
Onion, Miso Chili Sauce 13
Eggplant – Local Eggplant, Sweet Miso, Fried Garlic 13
Green Papaya & Shrimp Salad – Carrots, Red Onion, Greens,
Peanuts, Thai Lime Dressing 20

Vietnamese Crepe – Shrimp, Mushrooms, Bean Sprouts, Nuoc Cham 20
Steamed Clams– Manila Clams, Miso Butter, Sweet Corn, Onions,
Cherry Tomatoes 17
Miso Salmon – Charbroiled with Su Miso Sauce 17
Bacon & Eggs – Crispy Pork Belly, Poached Egg, Tomato, Onion * 17
Teriyaki Chicken – Marinated, Charred, Pickled Onion 15
Nuoc Cham Chicken– Chicken Wings, Peanuts, Mint, Cilantro 15
Adobo Ribs – Pork, Garlic, Black Pepper, Vinegar, Shoyu 20
Tempura Shrimp – Colossal Shrimp, Faux’nagi Sauce, Garlic Aioli 18

Dim Sum and Dumplings

- Shrimp Shumai – Truffle Bechamel 18
Kim Chee Pork Dumplings – House Kim Chee, Pork, Rich Pork Broth 18
Steamed Pork Buns – Roasted Pork, House Hoisin, Namasu 17
Cheezy Corn Gau Gee – Mozzarella, Corn, Fried Dumpling 14

Star’s Stars (based on availability - when we are out, we are out!)

- Ahi Avo – Lemon Pressed Olive Oil, Sambal, Usukuchi * mrkt \$
Ribeye – Chef’s Preparation* mrkt \$

Noodles

All Ramen, Saimin, Fried Soup, Look Funn and Udon Noodles Made In-House Daily!

- Hot ‘n Sour – Chili Lime Dashi, Smoked Prosciutto, Shrimp, Cilantro,
Thai Basil, Bean Sprouts, Fried Garlic 19
Hapa Ramen – Rich Pork Broth, Roasted Pork Belly, Soft Boiled Egg, Corn,
Kamaboko, Bamboo Shoots, Mayu, Aka Miso * 20
Miso Ramen – Miso and Pork Broth, Sliced Pork Belly, Corn, Butter,
Soft Boiled Egg, House Chili Oil 20
Local Saimin – Wafu Dashi Broth, Spam, Kamaboko, Soft Boiled Egg,
Scallions * 17
Star Udon – Rich Pork Broth, Roasted Pork Belly, Scallions 17
Udon – Wafu Dashi Broth, Radish, Scallions 16



- Garlic Noodles – Fresh & Fried Garlic, Dashi, Scallions 12/18
Lahaina Fried Soup – Fat Chow Funn, Roasted Pork Belly, Bean Sprouts 13/19
Look Moore Funn – Rice Noodle, Scallops, Shrimp, Black Bean Sauce 21
Pad Thai – Rice Noodle, Chicken, Shrimp, Egg, Peanuts, Garlic Chives 19
Singapore Noodles – Vermicelli, Chicken, Shrimp, Egg, Cilantro, Curry 19



*consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illnesses.

A note about Food Allergies: while we strive to accommodate all allergy and dietary restrictions, we are unable to guarantee requests
Please notify your server of any potential allergies so we may best assist you in selecting suitable menu items

Star Bar Cocktails

- Celebration** Passion-Orange-Mango Vodka Liqueur, Sparkling Sake, Yuzu 17
Umeshu-Spritz Choya Plum Wine, Black Walnut Bitters, Club Soda (Low ABV) 13
Miso Buzzin' Roku Gin, Aperol, Miso, Honey, Yuzu, Shiro Shoyu 17
Oki Toki Toki Japanese Whiskey, Hibiscus Tea, Fresh Cucumber, Lemon 21
Dragonsilk 2.0 Lemon Sour, Fresh Ginger Juice, Aperol, Makers
Mark Whiskey, Nigori Sake 18
Ginga Ninja Fresh Ginger Juice, Yuzu juice, Nigori Sake, Titos Vodka 16
Kamuella Fizz Roku Gin, Fresh Cucumber Puree, Soda Water 16
Sunset Margarita Fresh Lime Sour, Tropical Fruit Juice,
Hornitos Tequila, Hibiscus Tea 16
Goma Colada Tanduay Asian Rum, Giffard Noix de Coco,
Lime & Pineapple Juice, Lahaina Honey & Sesame Seed Rim 16
Star Manhattan Hakutake Shochu, Antica Forma Vermouth 16
Calamansi Cooler 2.0 Calamansi Limes, Suntory Roku Gin, Yuzu Juice 17
Asian Pear Muddled Pear, Absolut Pear, Junmai Sake, Lime Sour 16

Sake & Shochu

25/8oz

75/btl

- Eiko Fuji Ban Ryu
Heiwa Shuzou "Kid" Junmai
Momokawa Nigori
Hakutake Shiro Shochu
Mio Sparkling Sake
Choya Uji Green-Tea Umeshu 13/4oz

Beer

- Sapporo 12 oz 9
Maui Brewing Co. Bikini Blonde 12 oz 9
Ola Brew IPA 12 oz 9
Singha Thai Lager 12 oz 9
Lucky Cat White Ale 12 oz 10
Lucky Chicken Red IPA 10

Wine

6oz/btl

- Casal Garcia Vinho Verde**, Portugal 13/50
ViNO Casa Smith Pinot Grigio, Columbia Valley, 14/56
Sea Sun Chardonnay, California 18/72
Angeline Rosé, California 14/56
Elouan Pinot Noir, Oregon 17/67
Rebellious Red Blend, California 18/72
La Marca Prosecco 13/6.3 oz btl

Japanese Whiskey

Up, on the rocks or as a Manhattan...
Toki Blended 20

Nikka Days Whisky Blended 22

Kaiyo The Kuri Aged Full Term in Japanese Chestnut 28

Sunday's Blended, Ex Bourbon Casks 30

The Tottori Ex Bourbon Barrel 32

Hibiki Harmony Blended 32

Ohishi Brandy Cask Whisky Malted & Unmalted Rice 35

Nikka Coffey Grain 95% corn 5% malted barley 35

Shibui Pure Malt American Ex Bourbon Barrel & Mizunara Oak 40

Yamazaki 12yr Single Malt, Japan's first and oldest malt distillery 45

Kaiyo The Sheri Matured in Mizunara Oak & Olorso Sherry casks 60

Hakushu 18yr Single Malt, 120

Beverages

Ginzu Fresh Ginger Juice, Yuzu Juice, Soda 8

Strawberry Lemon Soda Fresh Strawberry and Lemon, Soda 8

Cucumber Limeade Fresh Cucumber and Lime, Soda 8

CranZu Cranberry, Yuzu 8

TeaZu Iced Tea, Yuzu, simple syrup 8