

Wine	6oz/btl
Casal Garcia Vinho Verde , Portugal	17/67
Wairau River , New Zealand	17/67
Kung Fu Girl Reisling , Columbia Valley	17/67
Mer Soleil Chardonnay , California	18/72
Unshackled Red Blend , California	17/67
Meiomi Red Blend , California	18/72
Au Bon Climat Pinot Noir , Santa Barbara	17/67
Love You Bunches Sangiovese , Santa Barbara	17/67
Decoy Sparkling Brut Rose , Sonoma County	18/72
Devaux Grande Reserve Brut , France	25/79

Japanese Whiskey Up, on the rocks, or as a Manhattan...

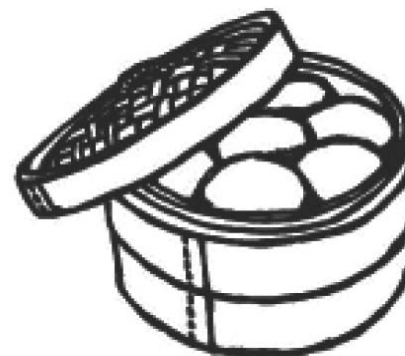
Nikka Coffey Grain 95% corn 5% malted barley	35
Nikka Days Blended Malt & Grain	30
Hibiki Harmony Blended	35
Yamazaki 12yr Single Malt, Japan's first and oldest malt distillery	55
Kaiyo The Kuri Matured in Chestnut Barrels	60
Kikori Rice Whiskey, American Oak	30

Mocktails

Ginzu Fresh Ginger Juice, Yuzu Juice, Soda	13
Strawberry Lemon Soda Fresh Strawberry and Lemon, Soda	13
Tamarind Fizz - Tamarind and Simple Syrup, Soda Water	14
Mt. Fuji - Fuji Apple Cordial, Cold Brewed Oolong Tea	14
CranZu Cranberry, Yuzu	11
TeaZu Iced Tea, Yuzu, Simple Syrup	11

Teas

Genmai Matcha	10
Oolong	8
Barley (non-caffeinated)	7



DIM SUM
STAR★NOODLE

Weekend Dim Sum Brunch
10am –1pm Saturdays and Sundays
1287 Front Street
Lahaina, HI 96761
(808) 667-5400

Dim Sum

Pork Shumai – Classic, Mustard Soy Sauce 14
Ha Gow – Classic Style Shrimp Filled Purse Dumpling 14
Black Pepper Short Ribs – Sweet Soy, Citrus, Ginger, Garlic, Bone-in 18
Cheong Fun – Rice Noodle Roll, Greens or Tempura Shrimp, Sweet Soy 11/13
Lotus Rice – Lotus Leaf, Mochi Rice, Ebi, Lap Cheong, Chicken 14
Shrimp Shumai – Shrimp Mousse, Water Chestnut, Truffle Bechamel 16
Sweet Crispy Shrimp – Deep Fried Shell-On, Honey Sauce 16
Nori Roll – Crispy Seaweed Roll, Pork, Shrimp, Mustard Soy Sauce 16
Cheesy Corn Gau Gee – Mozzarella, Kim Chee Crema 15
Cantonese Green Beans - Wok fried, Fried garlic, Fresno Chili, Sesame 15
Steamed Kau Yuk Buns – Cantonese Pork, Cucumber, Cilantro 18
Jian Dui – Red Bean Paste, Sesame 10
Egg Tart – Creamy Egg Custard, Flaky Pastry Crust 10
Mango Mousse – Liliko’I Puree, Coconut Streusel, Fresh Berries 12

Shares

Green Salad – Sesame Ginger Dressing 11
Sunomono – Pickled Cucumbers, Dashi, Sesame 6
Star Kim Chee – Napa Cabbage, Ginger, Garlic 6
Ahi Avo – Lemon Pressed Olive Oil, Sambal, Usukuchi * 28
Nuoc Cham Chicken– Chicken Wings, Peanuts, Mint, Cilantro 18
Garlic Noodles – Fresh & Fried Garlic, Dashi, Scallions 18
Lahaina Fried Soup – Fat Chow Funn, Pork, Bean Sprouts, Sesame 19

Star Bar Cocktails

Celebration Tito’s Vodka, Sparkling Sake, Passion Fruit, Yuzu Juice 20
Asian Pear Muddled Pear, Absolut Pear, Junmai Sake, Fresh Lime 20
Kamuela Fizz Cucumber, Suntory Roku Gin, Fresh Lime 20
Sunday in Kyoto Fuji Apple Cordial, Oolong Tea, Japanese Whisky 21
Espresso Martini Espresso, Vodka, Kahlua, Chocolate Bitters 20
Thai Mee Up Sesame Miso Orgeat, Light and Dark Rum, Liliko’i, Lime 21
Elderflower Spritz Suro Elderflower, Jasmine, Lemon 19

Sake & Shochu

8oz/720 ml btl

Mio Sparkling Sake	16/44
Kiku-Masamune Kinushiro Junmai Nigori	16/44 500 ml btl
Gekkeikan Nigori	21 300 ml btl
Born Gold Junmai	21/57
Black & Gold Junmai	21/57
Tatenokawa Seiryu Junmai Daiginjo	27/63
Born Yume Wa Masayume Junmai Daiginjo	75/208 1L btl
Hakutake Shiro Shochu	21/57

Beer

Red Horse 12 oz 9
Hitachino Nest White Ale 11.2 oz 11
Hitachino Nest Red Rice 11.2 oz 11
Lucky Cat White Ale 12 oz 10
Lucky Dog IPA 12 oz
Singha 12oz 10
Asahi 12 oz 9

N/A Asahi 0.0 12oz 12

*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