

Shares

Star Kim Chee – Napa Cabbage, Ginger, Garlic 6.5
Cantonese Green Beans - Wok fried, Fried garlic, Fresno chilis, Sesame 15.5
Tofu & Green Papaya Salad – Fried Tofu, Kabocha, Red Onions, Peanuts 15

Pohole Salad - Hana Fiddle Head Fern, Onion, Ebi, Ika, Kombu 15.5
Miso Butterfish – Charbroiled with Su Miso Sauce 21
Tempura Shrimp – Faux’nagi Sauce, Garlic Aioli 21.5
Tako — Grilled Octopus, Asian Herb Pesto, Pickled Onion 20.5
Vietnamese Crepe – Shrimp, Pork, Coconut Milk, Bean Sprouts,
Nuoc Cham 23.5
Steamed Manila Clams – Miso Butter, Onions, Cherry Tomatoes 18.5

Adobo Ribs – Pork, Garlic, Black Pepper, Vinegar, Shoyu 22.5
Thai Satay — Grilled Marinated Pork Skewers, Thai Curry Seasoning 16.5
Nuoc Cham Chicken– Chicken Wings, Peanuts, Mint, Cilantro 18.5
Steamed Pork Buns – Roasted Pork, House Hoisin, Namasu 19.5

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

Ahi Avo – Lemon Pressed Olive Oil, Sambal, Usukuchi * 28.5
Bacon & Eggs – Crispy Pork Belly, Poached Egg, Tomato, Onion * 18.5
Asian Shortrib – Hoisin Braised, Pea Shoots 18.5
Ahi Belly – Ginger, Onion, Fried Garlic, Lemon Pressed Olive Oil 29.5
Wagyu – Certified A5 Japanese Miyazaki Beef - 4oz, Dried Konbu Salt 63.5

Noodles

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

Hot ‘n Sour – Chili Lime Dashi, Prosciutto, Shrimp, Cilantro,
Thai Basil, Bean Sprouts, Fried Garlic 20.5
Hapa Ramen – Rich Pork Broth, Roasted Pork Belly, Soft Boiled Egg
Kamaboko, Bamboo shoots, Bok Choy, Mayu * 21.5
Local Saimin – Wafu Dashi Broth, Spam, Kamaboko, Egg,
Scallions * 18.25
Star Udon – Rich Pork Broth, Roasted Pork Belly, Scallions 18.5
Kim Chee Ramen – Chicken and Shiitake Broth, Egg Strips,
House Kim Chee, Roasted Pork 20.5



Garlic Noodles – Fresh & Fried Garlic, Dashi, Scallions 18.5
Lahaina Fried Soup – Fat Chow Funn, Pork, Bean Sprouts, Sesame 19.5
Look Moore Funn – Rice Noodle, Scallops, Shrimp, Black Bean Sauce 21.5
Pad Thai – Rice Noodle, Chicken, Shrimp, Egg, Peanuts, Chives 19.5
Singapore Noodles – Vermicelli, Chicken, Shrimp, Egg, Cilantro, Curry 19.5

Sweets

Malasadas – Caramel and Chocolate Sauces with Peanuts 13
Annin Doufu – Japanese style Almond Panna Cotta, Jasmine Tea Syrup 11
Mango Mousse – Liliko’i Puree, Coconut Streusel, Fresh Berries 13
Star Screams – Housemade Ice Cream Trio, Chef’s Selection 18.5

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A note about Food Allergies: while we strive to accommodate all allergy and dietary restrictions, we are unable to guarantee requests
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Star Bar Cocktails

Celebration	Tito's Vodka, Sparkling Sake, Passion Fruit, Yuzu Juice	20.5
Ginga Ninja	Fresh Ginger Juice, Yuzu, Nigori Sake, Tito's Vodka	20.5
Jalapeno Margarita	Jalapeno Syrup, Fresh Lime, Hornitos Tequila	20.5
Sumōki Piña	Pineapple cilantro cordial, Mezcal, Junmai Sake	20.5
Star Manhattan	Toki Japanese Whisky, Carpano Antica Sweet Vermouth	26
Asian Pear	Muddled Pear, Absolut Pear, Junmai Sake, Fresh Lime	20.5
Kamuela Fizz	Cucumber, Suntory Roku Gin, Fresh Lime	20.5
Sunday in Kyoto	Fuji Apple Cordial, Oolong Tea, Japanese Whisky	21.5
Espresso Martini	Espresso, Vodka, Kahlua, Chocolate Bitters	20.5
Old Fashioned	Toki Japanese Whisky, Bitters, Orange Twist	23.5

Sake

8oz/720 ml btl

Mio Sparkling Sake	17/45
Kiku-Masamune Kinushiro Junmai Nigori	17/45 500 ml btl
Gekkeikan Nigori	22 300 ml btl
Born Gold Junmai	22/58
Black & Gold Junmai	22/58
Tatenokawa Seiryu Junmai Daiginjo	28/64
Born Yume Wa Masayume Junmai Daiginjo	76/209 1L btl

Beer

Hitachino Nest White Ale 11.2 oz	11.5
Lucky Cat White Ale 12 oz	11
Lucky Dog IPA 12 oz	11
Singha 12oz	10.5
Asahi 11.2 oz	9.5
N/A Asahi 0.0 12oz	13

Wine

6oz/btl

Casal Garcia Vinho Verde , Portugal	17.5/68
Wairau River Sauvignon Blanc New Zealand	17.5/68
Kung Fu Girl Reisling , Columbia Valley	17.5/68
Mer Soleil Chardonnay , California	18.5/73
Troublemaker Red Blend , California	18.5/73
Au Bon Climat Pinot Noir , Santa Barbara	17.5/68
Love You Bunches Sangiovese , Santa Barbara	17.5/68
Decoy Sparkling Brut Rose , Sonoma County	18.5/73
Devaux Grande Reserve Brut , France	25.5/80

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

Nikka Coffey Grain 95% Corn 5% Malted Barley	36
Nikka Days Blended Malt & Grain	31
Hibiki Harmony Blended	36
Yamazaki 12yr Single Malt	41
Kaiyo The Kuri Matured in Chestnut Barrels	61
Kikori Rice Whiskey, American Oak	31

Mocktails

Ginzu Fresh Ginger Juice, Yuzu Juice, Soda	13.25
Strawberry Lemon Soda Fresh Strawberry and Lemon, Soda	14
Tamarind Fizz - Tamarind and Simple Syrup, Soda Water	15
TeaZu Iced Tea, Yuzu, Simple Syrup	12
CranZu Cranberry, Yuzu	11.25
Mt. Fuji - Fuji Apple Cordial, Cold Brewed Oolong Tea	14.25
Pelligrino	9
Acqua Panna	8.25

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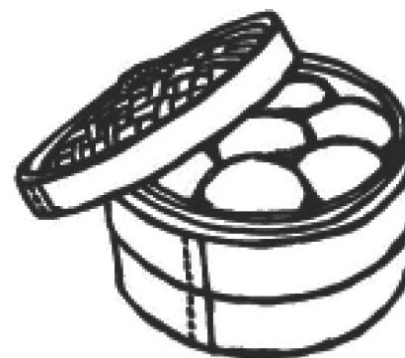
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CranZu Cranberry, Yuzu	11.25
TeaZu Iced Tea, Yuzu, Simple Syrup	12

Teas

Genmai Matcha	10.25
Oolong	8.25
Barley (non-caFFEinated)	7.25



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 14.5
 Hargow – Classic Style Shrimp Filled Purse Dumpling 14.5
 Black Pepper Short Ribs – Sweet Soy, Citrus, Ginger, Garlic, Bone-in 18.5
 Cheong Fun – Rice Noodle Roll, Greens or Tempura Shrimp, Sweet Soy 11/18.5
 Lotus Rice – Lotus Leaf, Mochi Rice, Ebi, Lap Cheong, Chicken 15
 Shrimp Shumai – Shrimp Mousse, Water Chestnut, Truffle Bechamel 16.5
 Sweet Crispy Shrimp – Deep Fried Shell-On, Honey Sauce 16.5
 Nori Roll – Crispy Seaweed Roll, Pork, Shrimp, Mustard Soy Sauce 16.5
 Cheesy Corn Gau Gee – Mozzarella, Kim Chee Crema 15
 Cantonese Green Beans - Wok fried, Fried garlic, Fresno Chili, Sesame 15.5
 Steamed Kau Yuk Buns – Cantonese Pork, Cucumber, Cilantro 18.5
 Jian Dui – Red Bean Paste, Sesame 10
 Egg Tart – Creamy Egg Custard, Flaky Pastry Crust 11
 Mango Mousse – Liliko’I Puree, Coconut Streusel, Fresh Berries 13

Shares

Green Salad – Sesame Ginger Dressing 11
 Sunomono – Pickled Cucumbers, Dashi, Sesame 5.5
 Star Kim Chee – Napa Cabbage, Ginger, Garlic 6.5
 Ahi Avo – Lemon Pressed Olive Oil, Sambal, Usukuchi * 28.5
 Nuoc Cham Chicken– Chicken Wings, Peanuts, Mint, Cilantro 18.5
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Espresso Martini Espresso, Vodka, Kahlua, Chocolate Bitters 20.5
Thai Mee Up Sesame Miso Orgeat, Light and Dark Rum, Liliko’i, Lime 21.5
Elderflower Spritz Suro Elderflower, Jasmine, Lemon 20

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