

Lunch (11-3:30 M-F)

Appetizers

Platha Dipper (v) *crispy flaky Burmese layered flatbread with a curry dip* | 4.95

Yellow Bean Tofu *home-made from yellow beans, crisp and creamy* | 6.95

Veggie Fresh Spring Rolls *tofu, basil, mint cucumbers, carrots, sprouts, portabello, peanut sauce* | 6.95

Kabocha Croquette (v) *a BStar favorite! roasted red, curry spices, panko breaded* | 5.95

B Star Lotus Chips (v) *Lotus chips seasoned with our home-made chili salt* | 3.95

Grilled Calamari *cherry tomatoes, edamame, peanuts, cilantro, chayote, basil vinaigrette* | 7.95

Triple Mushroom (v) *fresh oyster, shiitake, and portabello mushrooms lightly fried, tempura dip* | 7.95

Spicy Tuna Ceviche *pepper-crusting tuna tataki, with jalapenos, avocado, and wakame* | 8.95

Szechuan Salt & Pepper Fries (v) *house made fries with curry aioli* | 4.95

Chicken Pate Ban Mi Tartine *sliced apples, pickled carrots & daikon, jalapenos, sriracha* | 7.95

Sandwiches *full sandwiches w/ lotus chips, + \$3 small butternut squash soup, no substitutions*

Braised Pork Sammy *with fuji apple, fennel, and radish* | 9.95

Viet Style Soft Shell Crab Po' Boy *pickled carrots, daikon, sriracha aioli, jalapenos, cilantro* | 10.95

Salmon & Egg Sammy *pan-fried salmon with an over easy egg* | 10.95

Vietnamese Style Curry Tofu Portabello Sandwich (v) *daikon, carrots, sriracha aioli, jalapeno* | 8.95

1/2 & 1/2 *choice of braised pork or tofu (v) sandwich w/ a side of butternut soup, or salad* | 9.95

Salads

Tea Leaf *romaine, ginger, garlic, peanuts, sunflower & sesame seeds, tomatoes, tea leaf dressing* | 8.95

Tofu Hijiki *arugula, hijiki, zucchini, edamame, firm tofu, sesame, scallions* | 8.95

Asian Nicoise *ahi tuna, field greens, eggs, edamame, potatoes, tomatoes, avocados, miso mustard dress* | 8.95

Rainbow Salad *green papaya, bean thread noodles, tofu, onions, fried garlic, cilantro, fish sauce, tomatoes, tamarind dressing, mixed table side* | 9.95

Green Papaya Mango Shrimp *carrots, green papaya, cucumber, fish sauce, chili, peanuts, basil* | 10.95

Soup as Meal

Vegetarian Samusa Soup (v) *with falafels, lentils, cabbage, potatoes* | 8.95

Butternut Squash (v) *pureed with basil oil, pepitos, coconut milk, and croutons* | 3.95

Lunch

Chicken and Shrimp Biryani *baked w/ peas, toasted almonds, egg, cilantro* | 10.95

Kau Soi (Coconut Chicken Noodles) *bean sprouts, pickled mustard greens, cilantro* | 9.95

Lamb Curry *organic lamb braised curry, side coconut rice, pickled mango slaw* | 10.95

Yellow Bean Veg Ragù (v) *spicy tomato lentils, veggie medley, basmati rice* | 8.95

Vegetarian Noodles (v) (served room temperature) *with cucumbers, bean sprouts, cilantro, potatoes, cabbage, and spicy chili sauce, not available mild* | 8.95

Garlic Egg Noodles *with arugula, cucumbers, daikon sprouts, shallots, chili oil*
Choice of duck | 9.95 *or mixed mushrooms and asparagus* | 8.95

Pot Pies *Thai style green curries with a scallion and sesame puff pastry, side salad*
Choice of portabello veggie | 8.95 *chicken veggie* | 9.95 *salmon veggie* | 10.95

Two Tacos *green papaya mango slaw, guacamole, black cod* | 11.95 *or pork belly* | 9.95

Black Rice Salad *hijiki, carrots, avocado, cilantro, cabbage, cucumbers and pepitos*
Choice of grilled portabello 8.95 | *or grilled salmon* 10.95

Jook *chinese comfort food, rice porridge w/ pork+ beef meatballs* | 9.95 *or vegetarian* | 8.95

Pork and White Beans *tender pork belly braised until heavenly, side jasmine rice* | 10.95

Pulled Pork Bun *all natural pork, sriracha aioli, pickled greens, peanuts, cilantro* | 10.95

Chicken Croquette Hash *panko-crusting mash potatoes, chicken, over-easy egg* | 9.95

Prather Ranch Braised Ox Tail *Organic tender, fall-off-the-bone oxtail with roasted*
carrots, shiitake mushrooms, and fennel over a lemon zest mash potatoes | 15.95

Miso Cod *over garlic noodles with arugula, cucumbers and daikon sprouts* | 15.95

