

## COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP	4
tofu, wakame, scallions	
ENOKI MUSHROOMS	5
CRAB	8
WOK FIRED SHISHITO PEPPERS	12
thin soy sauce	
TSUKEMONO	12
seasonal pickled vegetables	

## SALADS

ASIAN PEAR SALAD	15
mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	
MISO BEETS	16
seasonal roasted beets, mache, shiro miso dressing, honey almond crème, almonds	
BURMESE TEA SALAD	16
bibb, romaine, grape tomatoes, crispy shallots, puffed rice, pickled beet strings, sunflower seeds, peanuts, oolong tea dressing	
CRISPY BRUSSELS SPROUTS	17
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	

## DIM SUM

STEAMED BUNS (4)	
scallion bao buns filled with	
PORK BELLY	17
pickled veggies, hoisin	
CRISPY FRIED CHICKEN	16
spicy korean style, asian slaw	
DUCK	18
scallions, hoisin	
SHIITAKE EDAMAME DUMPLINGS (5)	12
chives, soy ginger dipping sauce	
LUMPIA	14
crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces	
OXTAIL POT STICKERS (5)	18
braised oxtail, caramelized onion jus, white wasabi cream	

## HOT

STREET CORN	14
grilled corn, sambal coconut cream, toasted coconut	
MISO CAULIFLOWER	15
garlic, chilies	
LEMONGRASS BEEF LOLLIPOPS (5)*	19
sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy glaze	
TIGER SHRIMP TEMPURA	18
candied walnuts, creamy honey aioli	
MUSHROOM ADOBO	15
confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette	
PORK BELLY SKEWERS (4)	16
braised pork belly, asian slaw, sweet soy	

## MAIN FLAVORS

ADOBO BRAISED PORK BELLY	28
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	
PANANG CHICKEN	20
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
SEARED SALMON*	34
enoki, shiitake, oyster, spinach, kombu, miso broth	
SZECHUAN CHICKEN	23
dry chinese chilies, green beans, sesame chili oil, scallions	
CRISPY PATA	24
confit pork shank, garlic vinaigrette, foie gravy	
MALAYSIAN SEABASS	38
coriander, lemongrass, miso, chilies, curried cauliflower purée	
GREEN CURRY SQUASH	22
seasonal squash, red pepper, pineapple, coconut green curry. served with coconut rice	
PHO BRAISED SHORT RIBS	36
crispy rice noodles, cilantro, basil, lemon balm, hoisin, sambal, lemongrass-herb broth	
MISO BRONZED BLACK COD	36
eggplant, sweet miso glaze, chives	

## ASIAN GRILL

WAGYU SKIRT*	45
black garlic soy, sweet potato strings, chives	
CHICKEN INASAL	28
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	
GRILLED VEGETABLES	22
mushrooms, eggplant, bok choy, onion, okra, carrots, coconut curry khao soi, crispy rice noodles	
PRIME NEW YORK STRIP STEAK*	42
sprouts, carrots, spinach, cucumber, sesame soy marinade	
FILET MIGNON*	43
shishito peppers, red onion	

## NOODLES AND RICE

DRUNKEN NOODLES	22
tiger shrimp, beef, baby corn, kai-lan, bell peppers, basil	
PANCIT CANTON	18
crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, cantonese sauce	
GARLIC CRAB NOODLES	24
longevity noodles, garlic butter, blue crab, scallions, fried garlic	
DUCK FRIED RICE*	24
roast duck, fried egg, scallions, frisée, mushrooms, bok choy, crispy duck skin	
PAD THAI	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
TOFU	16
CHICKEN	17
SHRIMP	18
CRAZY RICE*	29
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
PORK ADOBO FRIED RICE*	16
shredded braised pork belly, scallions, garlic, fried egg, vinegar soy	

\*Please inform your server of any food allergies. A friendly reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Sunda does not carry coined change, bill will be rounded up to the nearest dollar.

## SUNDA CLASSICS

SIGNATURE CRISPY RICE (4)	
pan fried sushi rice glazed with soy sauce and topped with	
SPICY TUNA*	18
masago, chives, sriracha, rayu, jalapeño	
WAGYU*	18
sambal, chives, red chili, asian pesto	
SUNDA MORIAWASE*	65
sushi or sashimi – toro wasabi, salmon ikura, hamachi marrow, escolar truffle, ebi spicy lobster, albacore wagyu, unagi foie, negitoro	
TUNA TRUFFLE PIZZA	24
roti prata, black truffle, foie gras aioli, red onion, truffle tare	
HAMACHI TARTARE	20
wasabi yuzu tobiko, yuzu avocado, scallions, plantain chips	
CHILI ALBACORE SASHIMI*	18
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	
TUNA POKE*	18
tuna, masago, wakame, red onion, avocado, sesame soy, tostones	
STUFFED AVOCADO*	19
avocado wrapped spicy tuna, crispy shallots, japanese salsa, ponzu	
YELLOWTAIL JALAPEÑO*	18
cilantro, garlic, yuzu ponzu	

## SIGNATURE NIGIRI

HAMACHI MARROW*	16
seared yellowtail, roasted garlic bone marrow, smoked salt	
UNAGI FOIE	18
seared foie gras, tempura unagi, unagi sauce, yuzu marmalade, sesame seeds, kaiware	
CRUNCHY GARLIC HAMACHI*	14
garlic chili crisp, lime, extra virgin olive oil	
ESCOLAR “THE GREAT WHITE”*	12
escolar, truffle shavings, potato chip	

## SIGNATURE SUSHI

<b>SPICY "TAIL OF TWO TUNAS"</b> yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	18
<b>SUNRISE*</b> salmon, lobster, avocado, cucumber, wasabi aioli, tobiko	22
<b>RED DRAGON*</b> shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	24
<b>CRISPY SALMON*</b> jalapeño, oshinko, daikon sprouts, cucumber, chili ponzu, wasabi tobiko	18
<b>PANDA</b> shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	18
<b>SWEET POTATO CATERPILLAR</b> roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	16
<b>RAINBOW*</b> king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	22
<b>LOBSTER AND WAGYU*</b> creamy lobster, scallions, jalapeño, wagyu sashimi, truffle foie aioli	28
<b>CRUNCHY PIG, HIDDEN LOBSTER</b> soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	25
<b>DRAGONFLY*</b> spicy shrimp, unagi, masago, avocado, jalapeño, asparagus, cilantro, spicy mayo, unagi sauce	18
<b>SPICY SHRIMP*</b> shrimp, scallions, masago, chili oil	18
<b>BAKED SNOW CRAB HANDROLL</b> alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	15
<b>GAMBLER*</b> spicy tuna, spicy shrimp, masago, cucumber, scallion, kanpyō, avocado, rayu, sambal, ghost pepper <i>CAUTION: Ghost peppers are dangerously spicy and appears randomly in a single piece, are you feeling lucky?</i>	20

## NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

<b>MAGURO</b> (tuna)*	<b>9/18</b>	<b>TAKO</b> (octopus)	<b>8/16</b>
<b>SHIRO MAGURO</b> (albacore)*	<b>8/16</b>	<b>WALU</b> (escolar)*	<b>8/16</b>
<b>HOTATE</b> (hokkaido scallop)*	<b>9/18</b>	<b>HAMACHI</b> (yellowtail)*	<b>9/18</b>
<b>IKURA</b> (salmon roe)*	<b>8/16</b>	<b>KANI</b> (king crab)	<b>9/18</b>
<b>UNAGI</b> (freshwater eel)	<b>9/18</b>	<b>EBI</b> (cooked shrimp)	<b>8/16</b>
<b>SMOKED SALMON</b>	<b>9/18</b>	<b>TOBIKO</b> (flying fish roe)	<b>8/16</b>
<b>SAKE</b> (salmon)*	<b>9/18</b>	<b>UNI</b> (sea urchin)*	<b>15/30</b>



**Louie Yu**  
EXECUTIVE CHEF

## SPECIALTY COCKTAILS

<b>PEARED SAKE</b> grey goose la poire vodka, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim	15
<b>BLACKBERRY LIMEADE</b> effen vodka, lime juice, rosemary syrup, muddled fresh blackberries	15
<b>STRAWBERRY FIELDS</b> belvedere vodka, cointreau, lemon juice, lime juice, orange juice, fennel syrup, muddled fresh strawberries	15
<b>PENICILLIN</b> suntory whisky toki, laphroaig 10 yr, ginger, lemon, juniper honey syrup	15
<b>HEAVENLY FORTUNE</b> olmeca altos plata, shishito lemongrass syrup, yellow chartreuse, lime, sherry	15
<b>VAPORWAVE</b> cappelletti, mancino rosso vermouth, raspberry and pandan infused sparkling sake	15
<b>SUNDA OLD FASHIONED</b> four roses bourbon, cherry gastrique, bourbon barrel smoked sugar, angostura and orange bitters	15
<b>LA HATO</b> banhez mezcal, smoked sage grapefruit syrup, lime juice, grapefruit juice	15
<b>PINK LOTUS</b> casamigos blanco tequila, campari, pineapple juice, passionfruit honey syrup, lime juice	16
<b>GRASS TIGER</b> jalapeño infused ransom old tom gin, ginger beer, lime juice, orange juice, lemongrass syrup, spanked fresh mint	15
<b>GHOST IN THE SHELL</b> larceny bourbon, hakushu 12 yr whisky, laird's applejack, laphroaig 10 yr rinse, benedictine, peychaud's bitters	16
<b>LADY AND THE CHAMP</b> aperol, st. germain, blood orange liqueur, moët & chandon, lemon juice, grapefruit bitters	15
<b>MANILA MAI TAI</b> gold tanduay asian rum, silver tanduay asian rum, pierre ferrand dry curacao, orgeat, gingerbread hibiscus tea syrup, lime juice	15
<b>LYCHEE LUXURY DROP</b> absolut vodka, st. germain, lemon juice, lychee syrup, hint of wasabi	15
<b>BILLY'S SUPER FRESH SAKETINI</b> grey goose vodka, tozai "living jewel" sake, muddled fresh cucumber, mint	16

## BOTTLED BEER

<b>ASIA</b>	
<b>KIRIN LIGHT</b> (3.3% ABV) enticing hop aroma, full bodied taste	8
<b>TIGER</b> (5.0% ABV) bold lager, born and brewed in singapore	7
<b>ASAHI EXTRA DRY</b> (5.0% ABV) "karakuchi" (dry) malted barley beer from japan	7
<b>SAPPORO</b> (4.9% ABV) amazingly crisp taste, refreshing flavor from japan	8
<b>SAN MIGUEL PALE PILSEN</b> (5% ABV) pale, golden lager with a rich, full-bodied flavor	8
<b>SAN MIGUEL CERVEZA NEGRA</b> (5% ABV) full-bodied dark lager with a balance of moderate bitterness and sweetish roasted malt bouquets	8
<b>HITACHINO NEST WHITE ALE</b> (5.5% ABV) belgian style from japan, orange peel and coriander notes	13
<b>USA</b>	
<b>GOOSE ISLAND 312 URBAN WHEAT ALE</b> (4.2% ABV) spicy aroma of cascade hops, a crisp, fruity ale flavor	7
<b>BOULEVARD SPACE CAMPER COSMIC IPA</b> (5.9% ABV) tropical fruit flavors and aromas of nectar and citrus	7
<b>SABOO INCOGNITO BLOOD ORANGE IPA</b> (4.2% ABV) mildly sweet with a distinct blood orange taste with a well-balanced light hoppy finish	11
<b>SABOO NOIR PORTER</b> (6.5% ABV) full body roasted coffee flavor with a hint of dark chocolatey sweetness	11
<b>OMISSION GLUTEN-FREE PALE ALE</b> (5.8% ABV) floral aroma, complemented by caramel malt body	8
<b>VANDERMILL TOTALLY ROASTED CIDER</b> (6.8% ABV) gluten free, medley of cinnamon, pecan and vanilla	7
<b>BUDWEISER</b> (5.0% ABV)	6
<b>BUD LIGHT</b> (4.2% ABV)	6
<b>MICHELOB ULTRA</b> (4.2% ABV)	6
<b>EUROPE</b>	
<b>HEINEKEN</b> (5.0% ABV)	7
<b>AMSTEL LIGHT</b> (3.5% ABV)	7
<b>BECK'S</b> (Non-Alcoholic)	6

## DRAFT BEER

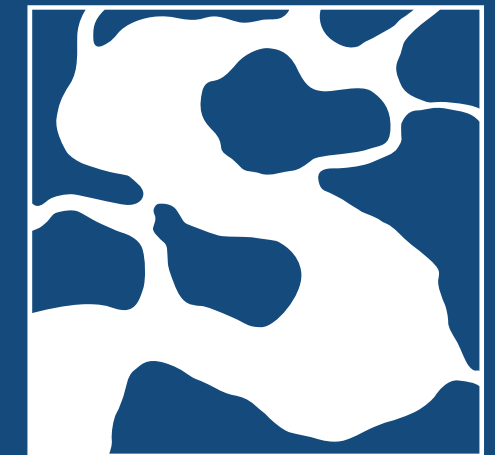
<b>BELL'S TWO HEARTED IPA</b> (7% ABV)	9
<b>SAPPORO</b> (4.9% ABV)	8
<b>KIRIN</b> (5% ABV)	8
<b>STELLA ARTOIS</b> (5% ABV)	8

## NON-ALCOHOLIC BEVERAGES

<b>FLAVORED SODAS AND ICED TEAS</b> mango, pomegranate	8
<b>RED BULL</b> energy drink, sugarfree, tropical	7
<b>BOTTLED WATER</b> voss sparkling, voss still	8

**PRIVATE & SEMI-PRIVATE EVENT SPACE AVAILABLE!**  
**RECEPTIONS, LUNCHEONS, DINNERS, CORPORATE EVENTS**  
Entertain 15 - 100 guests in our second floor private dining space or 15 - 300 guests in the main dining room.

312.943.7600 | Events@SundaNewAsian.com



**SUNDA**  
NEW ASIAN