



SUNDA
NEW ASIAN

NASHVILLE

CATERING
MENU

“THE HOTTEST
RESTAURANTS IN
NASHVILLE”

-EATER

“THE VERY BEST
RESTAURANTS IN
NASHVILLE
RIGHT NOW”

-THRILLIST

615.610.7566

Parties@SundaNewAsian.com



SUNDA CATERING MENU

Sunda offers Party Sized Pans for Carryout & Delivery. Email Your Lunch or Dinner Order to Catering@SundaNewAsian.com or Call 615-610-7566 to learn more. Delivery Area is Restricted. Please Include Your Contact Info, Delivery Address, # of Guests, and Time of Event. A Signed Contract & Credit Card Payment will Confirm Your Order.

All Orders arrive "Ready-to-Serve" and include Plates, Napkins, Silverware, and Utensils. A 10% Packing Fee Applies to All Orders.

SMALL Portions Feed approximately 8-10 people | LARGE portions feed approximately 16-20 people.

All orders must be placed with a minimum of 48 hours notice.

COMMENCE

EDAMAME	SM/LG	30/55
SPICY EDAMAME		40/75

DIM SUM

SUNDA STEAMED BUNS PLATTER (20/40 PCS)		
steamed scallion bao bun filled with		
PORK BELLY		
pickled veg, hoisin		50/95
CRISPY CHICKEN		
spicy korean style, pickled cucumber		50/95

SALADS

GINGER SALAD		30/55
greens, carrots, radish, ginger vinaigrette		
MISO BEETS		60/110
seasonal beets, mache, shiro miso dressing, honey almond creame, almonds		

HOT

STREET CORN		45/85
grilled corn, sambal coconut cream, toasted coconut, fresh herbs		
PORK BELLY SKEWERS (20/40 PCS)		60/110
braised pork belly, asian slaw, sweet soy		
MISO CAULIFLOWER		50/95
garlic, chilies		
LEMONGRASS BEEF LOLLIPOPS (20/40 PCS)		60/110
sliced ny strip wrapped lemongrass, ginger soy glaze		
MUSHROOM ADOBO		55/100
confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette		

MAIN FLAVORS

ADOBO BRAISED PORK BELLY		80/150
soy vinegar, garlic, greens, caramelized onion jus		
CHICKEN AND PORK ADOBO		70/130
garlic, vinegar, chilies, caramelized onions		

ASIAN GRILL

CHICKEN INASAL		70/130
lemongrass marinated chicken, watercress, tomato onion salad		
GRILLED SALMON (12/24 PCS)		80/150
steamed bok choy, tomato miso glaze, sesame seeds		
GRILLED NY STRIP STEAK		90/175
sprouts, carrots, spinach, cucumber, sesame soy		
MISO BRONZED BLACK COD		90/175
eggplant, sweet miso glaze, chives		

NOODLES AND RICE

CRAZY RICE		90/175
lobster, chicken, tiger shrimp, fried egg, sweet and spicy chili sauce, cucumber		
PANCIT CANTON		70/130
crispy pork belly, lap cheong sausage, egg noodles, carrots, cabbage, bok choy, scallions		
VEGGIE LO MEIN		60/110
mushrooms, carrots, cabbage, tofu, scallions, sweet soy		
PAD THAI		
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce		
TOFU		60/110
CHICKEN		70/130
SHRIMP		80/150
ADOBO PORK FRIED RICE		50/95
braised pork belly, scallions, garlic, vinegar soy		
VEGGIE FRIED RICE		40/75

SIGNATURE SUSHI

served á la carte/minimum 4 orders		
SPICY "TAIL OF TWO TUNAS"		14
yellowfin tuna, pickled jalapeño, escolar, fried shallots, spicy mayo		
RED DRAGON		22
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce		
SWEET POTATO CATERPILLAR		14
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée		
RAINBOW		18
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado		
LOBSTER AND WAGYU		25
creamy lobster, scallions, jalapeño, wagyu sashimi, truffle-foie aioli		
CRUNCHY PIG, HIDDEN LOBSTER		22
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon		

NIGIRI AND SASHIMI

Served á la carte/minimum of 5 orders (2 pcs. nigiri/4 pcs. sashimi per order)		
MAGURO (tuna)		8/16
SHIRO MAGURO (albacore)		7/14
HOTATE (hokkaido scallop)		8/16
IKURA (salmon roe)		7/14
UNAGI (freshwater eel)		8/16
SMOKED SALMON		8/16
SAKE (salmon)		8/16
TAKO (octopus)		7/14
WALU (escolar)		7/14
HAMACHI (yellowtail)		8/16
SUZUKI (striped bass)		7/14
KANI (king crab)		8/16
EBI (cooked shrimp)		7/14
HIRAME (flounder)		7/14
TOBIKO (flying fish roe)		7/14
UNI (sea urchin)		15/30

SUSHI PLATTERS

CLASSIC PLATTER		140
Shrimp Tempura Rolls (3), Negi Hamachi Rolls (3), California Rolls (3), Spicy Tuna Rolls (3)		
SPECIALTY PLATTER		220
Spicy "Tail of Two Tunas" (3), Rainbow Roll (3), Crunchy Pig, Hidden Lobster (3), Red Dragon Roll (3)		
NIGIRI/SASHIMI PLATTER (6 PCS NIGIRI/SASHIMI EACH)		180
Maguro (Tuna), Smoked Salmon, Sake (Salmon), Tako (Octopus), Hamachi (Yellowtail), Suzuki (Striped Bass), Kani (King Crab), Ebi (Cooked Shrimp)		
COMBINATION PLATTER (4 PCS NIGIRI/SASHIMI EACH)		230
Shrimp Tempura Rolls (2), California Rolls (2), Spicy "Tail of Two Tunas" Roll (2), Crunchy Pig, Hidden Lobster (2) Maguro (Tuna), Smoked Salmon, Sake (Salmon), Tako (Octopus), Hamachi (Yellowtail), Suzuki (Striped Bass), Kani (King Crab), Ebi (Cooked Shrimp)		
VEGAN PLATTER		150
Veggie Q (5), Cucumber Asparagus (4), Garden Roll (4)		

SWEETS

MINI COOKIE BITES		40/75
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*Notice: Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness, especially if you are pregnant or have certain medical conditions.