

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	

SALADS

TUNA PORK	16
grilled tuna, pork belly, mango, red onion, cilantro, chili lime	
MISO BEETS	15
seasonal roasted beets, mache, shiro miso dressing, honey almond crème, almonds	
CRISPY BRUSSELS SPROUTS	14
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	
WAKAME SUNOMONO	12
seaweed, mesclun, cucumber, sesame seeds, ponzu	

DIM SUM

STEAMED BUNS	
scallion bao buns filled with	
PORK BELLY	14
pickled veggies, hoisin	
CRISPY KOREAN FRIED CHICKEN	14
spicy korean style, pickled cucumbers	
SHIITAKE EDAMAME DUMPLINGS	10
chives, soy ginger dipping sauce	
LUMPIA	12
crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces	
OXTAIL POT STICKERS	16
braised oxtail, caramelized onion jus, white wasabi cream	

HOT

STREET CORN	12
grilled corn, sambal coconut cream, toasted coconut, herbs	
DEVILS BASKET	22
szechuan softshell crab, glass noodles, chilies, scallions, fried shallot	
MUSHROOM ADOBO	14
confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette	
MISO CAULIFLOWER	12
garlic, chilies, sweet miso butter	
SISIG	16
porkbelly, honeycomb tripe, onions, shishito peppers, lime, foie gras gravy, crispy egg	
LEMONGRASS BEEF LOLLIPOPS	16
sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy glaze	
TIGER SHRIMP TEMPURA	14
candied walnuts, creamy honey aioli	
PORK BELLY SKEWERS	15
braised pork belly, asian slaw, sweet soy	

ASIAN GRILL

CHICKEN INASAL	26
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	
SUNDA CRAB LEGS	32
alaskan king crab, egg sauce, scallions, grilled lemon	
PRIME NEW YORK STRIP STEAK	34
sprouts, carrots, spinach, cucumber, sesame soy marinade	
FILET MIGNON	39
shishito peppers, red onion	
WAGYU	65
domestic wagyu beef, charred scallions, black garlic soy, bone marrow stuffing	

MAIN FLAVORS

CRISPY PATA	20
confit pork shank, garlic vinaigrette, foie gravy	
ADOBO BRAISED PORK BELLY	25
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	
SEABASS	32
chilean seabass, asparagus, caramelized onions, ginger soy vinaigrette	
MISO BRONZED BLACK COD	32
eggplant, sweet miso glaze, chives	
SEARED SALMON	22
enoki, shiitake, oyster, spinach, kombu, miso broth	

NOODLES AND RICE

PANCIT CANTON	16
crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, cantonese sauce	
GARLIC CRAB NOODLES	18
longevity noodles, garlic butter, crab, scallions, fried garlic	
PAD THAI	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
TOFU	14
CHICKEN	15
SHRIMP	16
CRAZY RICE	26
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
PORK ADOBO FRIED RICE	14
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	
pan fried sushi rice glazed with soy sauce and topped with:	
SPICY TUNA	14
masago, chives, sriracha, rayu, jalapeño	
WAGYU	15
sambal, chives, red chili, asian pesto	
TUNA POKE	16
tuna, masago, wakame, red onion, avocado, sesame soy, tostones	
CRAB TUNA	18
king crab, yellowfin tuna, yuzu tobiko aioli, fried shallots, karashi, sweet soy	
TUNA TRUFFLE PIZZA	18
roti prata, black truffle, foie gras aioli, red onion, truffle tare	
CHILI ALBACORE SASHIMI	16
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	
YELLOWTAIL JALAPEÑO	16
japanese salsa, extra virgin olive oil, ponzu	

SIGNATURE NIGIRI

UNAGI FOIE	18
seared foie gras, tempura unagi, unagi sauce, yuzu marmalade, sesame seeds, kaiware	
ESCOLAR "THE GREAT WHITE"	12
escolar, truffle shavings, potato chip	
HAMACHI MARROW	14
seared yellowtail, roasted garlic, bone marrow, smoked salt	

NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

MAGURO (tuna)	8/16	WALU (escolar)	7/14
SHIRO MAGURO (albacore)	7/14	HAMACHI (yellowtail)	8/16
HOTATE (hokkaido scallop)	8/16	SUZUKI (striped bass)	7/14
IKURA (salmon roe)	7/14	KANI (king crab)	8/16
UNAGI (freshwater eel)	8/16	EBI (cooked shrimp)	7/14
SMOKED SALMON	8/16	HIRAME (flounder)	7/14
SAKE (salmon)	8/16	TOBIKO (flying fish roe)	7/14
TAKO (octopus)	7/14	UNI (sea urchin)	15/30

SIGNATURE SUSHI

- SPICY "TAIL OF TWO TUNAS"** 14
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo
- SCORPION** 16
soft shell crab, shrimp tempura, tobiko, jalapeño, cucumber, avocado, chili ponzu
- 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
- MIDORI** 16
hamachi, wasabi tobiko, avocado, cilantro, jalapeño, cucumber, kaiware
- OKO NOMI** 14
octopus, hamachi, yuzu tobiko, sweet potato, scallion, otafuku sauce, dashi aioli, nori, bonito flakes
- PANDA** 14
shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli
- BAKED SEAFOOD DYNAMITE** 22
octopus, shrimp, lobster, crab, avocado, cucumber, mayo, scallions, masago, ryu aioli
- 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
- BAKED SNOW CRAB HANDROLL** 10
alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds
- GAMBLER** 16
spicy tuna, spicy shrimp, masago, cucumber, scallion, kanpyō, avocado, rayu, sambal, ghost pepper
CAUTION: Ghost peppers are dangerously spicy and appears randomly in a single piece, are you feeling lucky?



Mike Morales

EXECUTIVE CHEF / PARTNER

SPECIALTY COCKTAILS

- PEARED SAKE** 15
grey goose la poire vodka, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim
- BLACKBERRY LIMEADE** 15
effen vodka, lime juice, rosemary syrup, muddled fresh blackberries
- GRASS TIGER** 15
jalapeño infused ransom old tom gin, ginger beer, lime juice, orange juice, lemongrass syrup, spanked fresh mint
- GHOST IN THE SHELL** 16
larceny bourbon, hakushu 12 yr whisky, laird's applejack, laphroaig 10 yr rinse, benedictine, peychaud's bitters
- STRAWBERRY FIELDS** 14
belvedere, cointreau, lemon juice, lime juice, orange juice, fennel syrup, muddled fresh strawberries
- SUNDA OLD FASHIONED** 15
four roses bourbon, cherry gastrique, bourbon barrel smoked sugar, angostura and orange bitters
- LYCHEE LUXURY DROP** 15
absolut vodka, st. germain, lemon juice, lychee syrup, hint of wasabi
- BILLY'S SUPER FRESH SAKETINI** 16
grey goose vodka, tozai "living jewel" sake, muddled fresh cucumber, mint



Nahm Kim
MIXOLOGIST

Learn More about our
Group Dining Packages & Private Party Options.

Parties@SundaNewAsian.com



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