



## GLUTEN FREE DINNER MENU

\*please let us know of your dietary restrictions/allergies (i.e vegan, gluten-free, shellfish/nut/allergy)

### COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP	4
WITH MUSHROOMS AND CRAB	5
WOK FIRED SHISHITO PEPPERS	12
organic tamari	

### SALADS

MISO BEETS	15
roasted beets, mache, shiro miso dressing, almonds	

### HOT

STREET CORN	12
grilled corn, sambal coconut cream, fresh herbs, toasted coconut	

### NOODLES AND RICE

PAD THAI	
rice noodles, eggs, carrots, cabbage, tamarind sauce, scallions, peanuts	
TOFU	14
CHICKEN	15
SHRIMP	16
VEG FRIED RICE	10
brown rice, edamame, carrots, shallots, tofu, mushrooms, garlic, ginger, tamari	

### ASIAN GRILL

PRIME NY STRIP STEAK 10 OZ	34
sprouts, carrots, spinach, cucumber	
FILET MIGNON 10 OZ	39
shishito peppers, red onion	
SUNDA CRAB LEGS	32
alaskan king crab, crab egg sauce, scallions, grilled lemon	
CHICKEN INASAL	26
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	

### MAIN FLAVORS

MISO BRONZED BLACK COD	32
signature cod, hint of red curry	
SEARED SALMON	22
enoki, shiitake, oyster, spinach, kombu miso broth	

### SUNDA CLASSICS

CRISPY RICE	
pan fried sushi rice glazed with tamari and topped your choice of:	
SPICY TUNA	14
WAGYU BEEF TARTARE	15
YELLOWTAIL JALAPEÑO	16
japanese salsa, olive oil, ponzu	
ESCOLAR "THE GREAT WHITE"	12
escolar, truffle shavings, potato chip	
HAMACHI MARROW	14
seared yellowtail, roasted garlic, bone marrow, smoked salt	

### SIGNATURE SUSHI

GARDEN	12
basil, mango, spring mix, asparagus, cucumber, ponzu	
SWEET POTATO CATERPILLAR	14
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
RAINBOW	18
king crab, tuna, salmon, walu, asparagus, avocado	
SUMMER	18
tuna, soy paper, basil, mango, mizuna, asparagus, cucumber, ponzu	
SPICY "TAIL OF TWO TUNAS"	14
yellowfin tuna, walu, pickled jalapeño, spicy mayo, fried shallots	

### 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