

GLUTEN FREE DINNER MENU

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP 4	with mushrooms 5
WOK FIRED SHISHITO PEPPERS	12
organic tamari	

SALADS

THAI LEMONGRASS	24
tiger shrimp, shredded chicken breast, glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette	
ASIAN PEAR SALAD	15
mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	

HOT

STREET CORN	14
grilled corn, sambal coconut cream, toasted coconut	

NOODLES AND RICE

PAD THAI		
rice noodles, eggs, carrots, cabbage, tamarind sauce, scallions, peanuts		
TOFU 16	CHICKEN 17	SHRIMP 18

ASIAN GRILL

PRIME NY STRIP STEAK 10 OZ	36
FILET MIGNON 10 OZ	40
SUNDA CRAB LEGS	45
alaskan king crab, crab egg sauce, scallions, grilled lemon	
CHICKEN INASAL	28
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	

MAIN FLAVORS

MISO BRONZED BLACK COD	36
signature cod, hint of red curry	
SEARED SALMON	34
enoki, shiitake, oyster, spinach, kombu miso broth	
PANANG CHICKEN	20
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	

NEW ASIAN CREATIONS

WAGYU CRISPY RICE	18
pan fried sushi rice glazed with tamari and topped with wagyu beef tartar	
YELLOWTAIL JALAPEÑO	18
japanese salsa, olive oil, ponzu	
HAMACHI TATAKI	18
yellowtail, cherry tomatoes, serrano, shiso, citrus soy, garlic, scallion oil	

SIGNATURE SUSHI

GARDEN	12
basil, mango, spring mix, asparagus, cucumber, ponzu	
SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
RAINBOW	22
king crab, tuna, salmon, walu, asparagus, avocado	
SUMMER	18
tuna, soy paper, basil, mango, mizuna, asparagus, cucumber, ponzu	
VEGGIE Q	14
cucumber, shiitake, oshinko, avocado, asparagus, spring mix, ponzu	
SUNRISE	22
spicy salmon, lobster, avocado, cucumber, wasabi aoli, tobiko	
SPICY "TAIL OF TWO TUNAS"	18
yellowfin tuna, walu, pickled jalapeño, spicy mayo, fried shallots	

*Sashimi and Nigiri items are available on the regular menu (served with tamari instead of soy.)

GLUTEN FREE LUNCH MENU

COMMENCE

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

SUNDA BENTO BOX

includes miso soup, sunomono salad, rice and four pieces of:
avocado & cucumber roll OR california roll

GRILLED SALMON FILET	18
sesame seeds	
PANANG CHICKEN	18
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
NY STEAK	18

SALAD

THAI LEMONGRASS	24
tiger shrimp, shredded chicken breast, glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette	
ASIAN PEAR SALAD	15
mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	

NOODLES AND RICE

PAD THAI	
rice noodles, eggs, carrots, cabbage, tamarind sauce, scallions, peanuts	
TOFU 16 CHICKEN 17 SHRIMP 18	

NEW ASIAN CREATIONS

WAGYU SIGNATURE CRISPY RICE (4)	18
pan fried sushi rice and topped with wagyu, sambal, chives, red chili, asian pesto	
HAMACHI TATAKI	18
yellowtail, cherry tomatoes, serrano, shiso, citrus soy, garlic, scallion oil	

SIGNATURE SUSHI

GARDEN	12
basil, mango, spring mix, asparagus, cucumber, ponzu	
SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
RAINBOW	22
king crab, tuna, salmon, walu, asparagus, avocado	
SUMMER	18
tuna, basil, mango, mizuna, asparagus, cucumber, ponzu	
VEGGIE Q (NO RICE)	14
cucumber, shiitake, oshinko, avocado, asparagus, spring mix, ponzu	
SPICY "TAIL OF TWO TUNAS"	18
yellowfin tuna, walu, pickled jalapeño, spicy mayo, fried shallots	

*see full menu for complete list of fish to be served either nigiri or sashimi with tamari soy sauce

VEGAN LUNCH MENU

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
SHISHITO PEPPERS	12

SALADS

VEGGIE THAI LEMONGRASS	24
glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, mae ploy sauce	

CRISPY BRUSSELS SPROUT SALAD	18
brussels sprouts, red cabbage, carrots, chilies, fried shallots, mae ploy sauce	

ASIAN PEAR SALAD	15
mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	

DIM SUM

SHIITAKE EDAMAME DUMPLINGS	12
chives, soy ginger dipping sauce	

HOT

MISO CAULIFLOWER	16
garlic, chilies	

MANCHURIAN CAULIFLOWER	16
sunda sambal, cherry tomatoes, herb mix	

MUSHROOM ADOBO	15
Confit Oyster Mushroom, Garlic, Puffed Rice, Scallions, Soy Vinaigrette	

SUNDA BENTO BOX

includes sunomono salad, rice and four pieces of avocado & cucumber roll

VEGETABLE CURRY	18
japanese curry, kabocha, carrots, potato, mushrooms, lotus root, cauliflower	

NOODLES AND RICE

TOFU PAD THAI	16
rice noodles, carrots, cabbage, tamarind sauce, scallions, peanuts	

VEG FRIED RICE	18
Brown Rice, Edamame, Carrots, Shallots, Tofu, Mushrooms, Garlic, Ginger, Hoisin, mushroom soy	

SIGNATURE SUSHI

GARDEN	12
nori, basil, mango, spring mix, asparagus, cucumber, ponzu	

SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	

VEGGIE Q (NO RICE)	14
cucumber sheet, shiitake, oshinko, avocado, asparagus, spring mix, ponzu	

VEGAN BRUNCH MENU

SALADS

- VEGGIE THAI LEMONGRASS** 18
glass noodles, cabbage, watercress, frisee,
red onion, carrots, cucumber, peanuts,
basil, mint, cilantro, chilies, mae ploy
sauce
- CRISPY BRUSSELS SPROUT SALAD** 17
brussels sprouts, red cabbage, carrots,
chilies, fried shallots, mae ploy sauce
- ASIAN PEAR SALAD** 15
mesclun, citrus segments, candied walnuts,
radish, tofu vinaigrette

DIM SUM

- SHIITAKE EDAMAME DUMPLINGS** 12
chives, soy ginger dipping sauce

HOT

- MISO CAULIFLOWER** 15
garlic, chilies

NOODLES AND RICE

- TOFU PAD THAI** 16
rice noodles, carrots, cabbage, tamarind
sauce, scallions, peanuts

- VEG FRIED RICE** 18
Brown Rice, Edamame, Carrots, Shallots,
Tofu, Mushrooms, Garlic, Ginger, Hoisin,
mushroom soy

SIGNATURE SUSHI

- GARDEN** 12
nori, basil, mango, mizuna, asparagus,
cucumber, ponzu
- SWEET POTATO CATERPILLAR** 16
roasted sweet potato, asian pear, avocado,
black garlic teriyaki, roasted red pepper
purée
- VEGGIE Q (NO RICE)** 14
cucumber sheet, shiitake, oshinko,
avocado, asparagus, mesclun, ponzu
- AVOCADO ROLL** 7
- CUCUMBER ROLL** 6

GLUTEN FREE BRUNCH MENU

ASIAN AMERICAN BREAKFAST

- TWO EGGS ANY STYLE** 15
- CHOOSE ONE -
longanisa, spam, bacon, chicken or apple sausage
- CHOOSE ONE -
sunda potatoes or mesclun mix salad

WESTERN FLAVORS

- CHICKEN SCRAMBLE** 14
egg whites, shredded chicken breast,
spinach, mushrooms

SALAD

- THAI LEMONGRASS** 24
tiger shrimp, shredded chicken breast,
glass noodles, cabbage, watercress, frisee,
red onion, carrots, cucumber, peanuts,
basil, mint, cilantro, chilies, lemongrass
vinaigrette
- ASIAN PEAR SALAD** 15
mesclun, citrus segments, candied walnuts,
radish, tofu vinaigrette

NOODLES

- PAD THAI**
rice noodles, eggs, carrots, cabbage,
tamarind sauce, scallions, peanuts
- TOFU 16 CHICKEN 17 SHRIMP 18**

SIGNATURE SUSHI

- GARDEN** 12
basil, mango, mizuna, asparagus,
cucumber, ponzu
- SWEET POTATO CATERPILLAR** 16
roasted sweet potato, asian pear, avocado,
black garlic teriyaki, roasted red pepper
purée
- RAINBOW** 22
king crab, tuna, salmon, walu, asparagus,
avocado
- SUMMER** 18
tuna, basil, mango, mizuna, asparagus,
cucumber, ponzu
- VEGGIE Q (NO RICE)** 14
cucumber, shiitake, oshinko, avocado,
asparagus, spring mix, ponzu
- SPICY "TAIL OF TWO TUNAS"** 18
yellowfin tuna, walu, pickled jalapeño,
spicy mayo, fried shallots

VEGAN DINNER MENU

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
SHISHITO PEPPERS	12

SALADS

VEGGIE THAI LEMONGRASS	24
glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, mae ploy sauce	
CRISPY BRUSSELS SPROUT SALAD	18
brussels sprouts, red cabbage, carrots, chilies, fried shallots, mae ploy sauce	

ASIAN PEAR SALAD	15
mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	

DIM SUM

SHIITAKE EDAMAME DUMPLINGS	12
chives, soy ginger dipping sauce	

NOODLES AND RICE

TOFU PAD THAI	16
rice noodles, carrots, cabbage, tamarind sauce, scallions, peanuts	
VEGGIE FRIED RICE	18
Brown Rice, Edamame, Carrots, Shallots, Tofu, Mushrooms, Garlic, Ginger, Hoisin, mushroom soy	

HOT

STREET CORN	14
grilled corn, sambal coconut cream, toasted coconut	

MISO CAULIFLOWER	16
garlic, chilies	

KAI-LAN	14
chinese broccoli, garlic, shaoxing ginger soy	

VEGETABLE CURRY	24
japanese curry, kabocha, carrots, potato, mushrooms, lotus root, cauliflower	

MANCHURIAN CAULIFLOWER	16
sunda sambal, cherry tomatoes, herb mix	

MUSHROOM ADOBO	15
Confit Oyster Mushroom, Garlic, Puffed Rice, Scallions, Soy Vinaigrette	

SIGNATURE SUSHI

GARDEN	12
basil, mango, spring mix, asparagus, cucumber, ponzu	

SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	

VEGGIE Q (NO RICE)	14
cucumber sheet, shiitake, oshinko, avocado, asparagus, spring mix, ponzu	