



## **SUNDA CELEBRATES GRAND OPENING IN NASHVILLE**

Chicago-based hospitality group Rokit Ranch Productions is excited to announce the opening of its second Sunda location in Nashville's vibrant Gulch neighborhood on Monday, April 16<sup>th</sup>.

"After a lifetime of culinary and culturally immersed travel throughout Southeast Asia, I'm so blessed to be working alongside such incredibly talented teammates and sharing in our love and passion for hospitality and New Asian cuisine," says Billy Dec, owner of Sunda. "Through elevated ingredients, cooking techniques and presentation, we create tasting experiences that are completely new and exciting, while still retaining the deep-rooted spirit of the traditional dishes that have inspired us."

### **A VISUAL, CULTURAL AND CULINARY TOUR THROUGH SOUTHEAST ASIA**

Sunda's food and cocktail menus showcase modern interpretations of culturally important classics from all over Southeast Asia and its surrounding islands by drawing inspiration from countries such as Japan, China, Thailand, Vietnam, the Philippines and more. The venue will also allow guests to participate in cultural experiences, including sushi rolling classes, sake tastings and a monthly Kamayan Feast—a family-style meal you eat with your hands, featuring an array of traditional Filipino food spread across a table covered in banana leaves.

In addition to signature dishes from its flagship Chicago location such as Miso-Glazed Black Cod, Adobo Braised Pork Belly, Lemongrass Beef Lollipops and the popular Peared Sake cocktail, guests can also expect an assortment of sushi, sashimi and nigari, as well as an extensive list of premium Asian beers, sake, wine and seasonal craft cocktails.

Designed by interior design and architecture firm, Strada, LLC, the Sunda location in Nashville features sleek finishes and a sophisticated ambiance. Rokit Ranch has also partnered with Fresh Hospitality, the Nashville-based hospitality group behind Martin's Bar-B-Que Joint, Biscuit Love and a handful of other thriving concepts, to introduce Sunda to the Nashville market.

### **ALL IN FOR NASHVILLE**

Dec himself has not only relocated from Chicago to Nashville to become a part of the community, he's brought with him his leadership team, including executive chef and partner Michael Morales, lead mixologist Nahm Kim, general manager Choon Lai and operations partner Brett Shane, to bring the very best of Sunda to Music City.

"Our team has fallen in love with Nashville's culinary, cultural and artistic community, and it's our greatest joy to share the Sunda concept and our deep emotional connection to Southeast Asia cuisine with the already thriving, beautiful fabric of this city," says Dec.

### **ABOUT SUNDA NEW ASIAN**

Opened by Chicago-based hospitality group Rokit Ranch Productions, Inc., Sunda New Asian is an award-winning concept featuring modern Southeast Asian cuisine and experiences. By seamlessly melding elevated cooking techniques and flavors found throughout Asia, Sunda's extensive cross-cultural Asian menu spans many cultures and price points, allowing guests to choose the dining experience they desire. Sunda also provides an impressive list of premium sakes, Asian beers and red, white and sparkling wines to complement the cuisine. For more information, visit [www.SundaNewAsian.com](http://www.SundaNewAsian.com).

#### **ABOUT ROCKIT RANCH PRODUCTIONS, INC.**

Rokit Ranch Productions, Inc. is an award-winning restaurant and nightlife development/management company from partners Billy Dec and Brad Young, along with Nicole Salerno, Doug Wexler, Chris Plunkett and Ashley Baron. Other concepts include Rokit Bar & Grill and Rokit Burger Bar, both featuring an eclectic take on modern American cuisine; The Underground, Chicago's premier nightclub; and Sunda New Asian, named "Best Sushi" by Chicago Magazine. For more information, visit [RokitRanch.com](http://RokitRanch.com).

#### **Media Contact:**

Julie Goudie

PR Manager

Cell: (630) 664-6055

Email: [Julie@RokitRanch.com](mailto:Julie@RokitRanch.com)