

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
TSUKEMONO	12
seasonal pickled vegetables	
MISO SOUP	4
tofu, wakame, scallions	
ENOKI MUSHROOMS	5
CRAB	8
WOK FIRED SHISHITO PEPPERS	12
thin soy sauce	

SALADS

MISO BEETS	16
seasonal roasted beets, mache, shiro miso dressing, honey almond crème, almonds	
CRISPY BRUSSELS SPROUTS	16
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	
SASHIMI SALAD	18
butter lettuce, onions, radish, salmon, hamachi, tuna, yuzu vinaigrette, dashi aioli	

DIM SUM

STEAMED BUNS	
scallion bao buns filled with	
PORK BELLY	15
pickled veggies, hoisin	
CRISPY KOREAN FRIED CHICKEN	14
spicy korean style, pickled cucumbers	
MUSHROOM	13
shitake, hon shimeji, oyster mushrooms hoisin, crispy carrots	
SHIITAKE EDAMAME DUMPLINGS	12
chives, soy ginger dipping sauce	
LUMPIA	12
crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces	
OXTAIL POT STICKERS	17
braised oxtail, caramelized onion jus, white wasabi cream	

HOT

STREET CORN	12
grilled corn, sambal coconut cream, toasted coconut, herbs	
TIGER SHRIMP TEMPURA	15
candied walnuts, creamy honey aioli	
MISO CAULIFLOWER	12
garlic, chilies, sweet miso butter	
SISIG	16
pork belly, honeycomb tripe, onions, shishito peppers, lime, foie gras gravy, crispy egg	
LEMONGRASS BEEF LOLLIPOPS	17
sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy glaze	
MUSHROOM ADOBO	14
confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette	
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	35
alaskan king crab, egg sauce, chives, grilled lemon	
PRIME NEW YORK STRIP STEAK	36
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

SEABASS	34
chilean seabass, asparagus, caramelized onions, ginger soy vinaigrette	
SEARED SALMON	24
enoki, shiitake, oyster, spinach, kombu, miso broth	
MISO BRONZED BLACK COD	33
eggplant, sweet miso glaze, chives	
SZECHUAN CHICKEN	22
dry chinese chilis, green beans, scallions, sesame chili oil	
CRISPY PATA	22
confit pork shank, garlic vinaigrette, foie gravy	
HONEY BRAISED BEEF LONG RIB	35
arroz caldo, baby bok choy, crispy carrots	

NOODLES AND RICE

GARLIC CRAB NOODLES	18
longevity noodles, garlic butter, crab, scallions, fried garlic	
PAD THAI	14
rice noodles, egg, carrots, cabbage, scallions, tofu peanuts, tamarind sauce	
CHICKEN	15
SHRIMP	16
CRAZY RICE	26
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
PORK ADOBO FRIED RICE	15
shredded braised pork belly, scallions, garlic, fried egg, soy vinaigrette	

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	15
masago, chives, sriracha, rayu, jalapeño	
WAGYU	16
sambal, chives, red chili, asian pesto	
TUNA POKE	18
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	17
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	
YELLOWTAIL JALAPEÑO	16
cilantro, garlic, yuzu ponzu	

SIGNATURE NIGIRI

UNAGI FOIE	18
seared foie gras, tempura unagi, unagi sauce, yuzu marmalade, sesame seeds, kaiware	
ESCOLAR "THE GREAT WHITE"	13
escolar, truffle shavings, potato chip	
HAMACHI MARROW	14
seared yellowtail, roasted garlic, bone marrow, smoked salt	
CRUNCHY GARLIC HAMACHI	14
chili crisp, lime, extra virgin olive oil	

NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

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

SIGNATURE SUSHI

SPICY SHRIMP shrimp, scallions, masago, chili oil	16
SWEET POTATO CATERPILLAR roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	14
DRAGONFLY spicy shrimp, avocado, jalapeño, asparagus, cilantro, spicy mayo, unagi sauce	18
#8 ROLL albacore, salmon, shiso, daikon, asparagus, cucumber, asian pear, masago	18
PANDA shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	16
LOBSTER AND WAGYU creamy lobster, scallions, jalapeño, wagyu sashimi, truffle foie aioli	25
RED DRAGON shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	22
BAKED SEAFOOD DYNAMITE octopus, shrimp, lobster, crab, avocado, cucumber, mayo, scallions, masago, rayu aioli	22
CRUNCHY PIG, HIDDEN LOBSTER soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	22
BAKED SNOW CRAB HANDROLL alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	12
RAINBOW king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	20
SPICY "TAIL OF TWO TUNAS" yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	14
MIYAGI walu, yuzu tobiko, cilantro, cucumber, avocado, kaiware, citrus	16
GAMBLER spicy tuna, spicy shrimp, masago, cucumber, scallion, kanpyō, avocado, rayu, sambal, ghost pepper <i>CAUTION: Ghost peppers are dangerously spicy and appears randomly in a single piece, are you feeling lucky?</i>	18



Mike Morales

EXECUTIVE CHEF / PARTNER

SPECIALTY COCKTAILS

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



Nahm Kim
MIXOLOGIST

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

Parties@SundaNewAsian.com



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