



SUNDA

GLUTEN FREE DINNER MENU

COMMENCE

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

SALADS

MISO BEETS	16
roasted beets, mache, shiro miso dressing, almonds	
SASHIMI SALAD	18
butter lettuce, onions, radish, salmon, hamachi, tuna, yuzu vinaigrette, dashi aioli	

NOODLES AND RICE

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

ASIAN GRILL

PRIME NY STRIP STEAK 10 OZ	36
sprouts, carrots, spinach, cucumber	
FILET MIGNON 10 OZ	39
shishito peppers, red onion	
SUNDA CRAB LEGS	35
alaskan king crab, egg sauce, chives, 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	33
signature cod, hint of red curry	
SEARED SALMON	24
enoki, shiitake, oyster mushrooms, spinach, kombu miso broth	

HOT

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

SUNDA CLASSICS

CRISPY RICE	
pan fried sushi rice glazed with tamari and topped with your choice of:	
SPICY TUNA	15
WAGYU BEEF TARTARE	16
ESCOLAR "THE GREAT WHITE"	13
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	20
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	
MIYAGI	16
walu, ebi, yuzu tobiko, cilantro, cucumber, avocado, kaiware, citrus	

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
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
WALU (escolar)	7/14	SABA (mackerel)	8/16

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



SUNDA
NEW ASIAN

VEGAN DINNER MENU

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
SHISHITO PEPPERS	12
TSUKEMONO seasonal pickled vegetables	12

SALADS

CRISPY BRUSSELS SPROUT SALAD brussels sprouts, red cabbage, carrots, chilies, fried shallots, mae ploy sauce	16
WAKAME SUNOMONO seaweed, mesclun, cucumber, sesame seeds, ponzu	12

DIM SUM

SHIITAKE EDAMAME DUMPLINGS chives, soy ginger dipping sauce	12
STEAMED BUNS scallion bao buns filled with shiitake, hon shimeji, oyster mushrooms, hoisin, crispy carrots	13

NOODLES AND RICE

TOFU PAD THAI rice noodles, carrots, cabbage, tamarind sauce, scallions, peanuts	14
VEGGIE FRIED RICE brown rice, edamame, carrots, shallots, tofu, mushrooms, garlic, ginger, hoisin, mushroom soy	10

HOT

STREET CORN grilled corn, sambal coconut cream, toasted coconut	12
MISO CAULIFLOWER garlic, chilies	12
MUSHROOM ADOBO confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette	14

SIGNATURE SUSHI

GARDEN VEGGIE ROLL field greens, mango, avocado, asparagus, soy paper	12
SWEET POTATO CATERPILLAR roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	14

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