



SUNDA
NEW ASIAN

east meets west

BRUNCH

BRUNCH BEVERAGES

SUNDA BLOODY MARY BAR 8

build your own bloody mary with
asian inspired garnishes

SUMO MARY 35

32 oz jar of sunda bloody mary mix
topped with tocino grilled cheese,
pork belly bao bun, shrimp, crab
handroll, wok fired shishito peppers,
applewood smoked bacon, sunda
potatoes, lumpia, takuan

MIMOSA 7

seasonal varieties of juices

MIMOSA KIT 35

house champagne, tableside bottle
service, fresh berries, juice varieties

APEROL SPRITZ 14

aperol, adami prosecco, yuzu

HONEYSUCKLE COSMO 14

cathead honeysuckle, cointreau, lime,
cranberry cordial

JUNGLE BIRD 14

gosling's rum, cappelletti aperitivo,
lime, pineapple, passionfruit
honey syrup

NEW ASIAN BRUNCH

BRAISED PORK BELLY ON CRISPY RICE PATTY	16
hollandaise, side salad, poached egg	
TEMPURA FRENCH TOAST	12
fresh berries, whipped cream, banana, brown sugar glaze	
SISIG	16
braised pork belly, honeycomb tripe, onions, shishito peppers, lime, foie gras gravy, crispy egg	
SOFT SHELL CRAB BENEDICT	18
soft shell crab, spiced hollandaise, poached egg, side salad	
CHICKEN SCRAMBLE	14
shredded chicken breast, spinach, mushrooms, egg whites, served with mixed green salad	
KARAAGE CHICKEN	16
japanese style fried chicken, matcha green tea, spiced honey	
UBE WAFFLES	12
purple yam, whipped ube butter, fresh fruits add karaage fried chicken (2pcs) + 6	
SMOKED SALMON SCRAMBLE	16
cream cheese, chives, salmon roe, served with mixed green salad	
SEAFOOD CURRY	18
fin fish, shrimp, pineapple, peppers, green curry sauce	
SWEET BUNS	14
crispy steam buns, condensed milk, spiced honey	
OXTAIL HASH	18
braised oxtail patty, crispy sunda potato, peppers, parmesan, nori, crispy egg	
LOCO MOCO	20
wagyu beef patty, jasmine rice, soy gravy, crispy egg	
SILOG	
filipino breakfast served with garlic rice, atchara, and crispy egg topped with:	
LONGANISA	12
filipino spiced sausage	
TOCINO	15
marinated sweet pork	
BACON	10
applewood smoked	
SPAM	10
salted pork	
ALL THE ABOVE	20

SUNDA CLASSICS

CRISPY BRUSSELS SPROUTS	16
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp, nuoc cham vinaigrette	
TUNA POKE*	18
tuna, masago, wakame, red onion, avocado, sesame soy, tostones	
CHILI ALBACORE SASHIMI*	17
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	
ESCOLAR "THE GREAT WHITE"*	13
escolar, truffle shavings, potato chip	

DIM SUM

EDAMAME	5
PORK BELLY STEAMED BUNS (4)	15
scallion bao bun, pickled veggies, hoisin	
OXTAIL POT STICKERS	17
braised oxtail, caramelized onion jus, white wasabi cream	
LUMPIA	12
crispy pork and shrimp shanghai style egg rolls	
SHITAKE EDAMAME DUMPLINGS	12
soy ginger dipping sauce	

SIGNATURE SUSHI

SPICY "TAIL OF TWO TUNAS"*	14
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
RED DRAGON*	22
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
RAINBOW*	20
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
PANDA	16
shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	
CRUNCHY PIG, HIDDEN LOBSTER	22
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	
BAKED SNOW CRAB	12
alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	

NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

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

SIDES

SUNDA POTATO	6
EGGS (2)	3
TOAST	2
GARLIC RICE	6
BACON	5
ATCHARA	4

Private Events

*Group Dining & Catering
Private Party Room Available*

Please Ask Your Server to View the Room Today
Parties@SundaNewAsian.com

Tuesday Events

For Tickets Visit SundaNewAsian.com

Learn to Roll Sushi

First Tuesday of Every Month

Do Good Social Charity Events

Second Tuesday of Every Month

Mixology Academy Cocktail Class

Third Tuesday of Every Month

Kamayán Island Style Feast of Filipino Food

Last Tuesday of Every Month

Happy Hour

Monday-Friday 4pm-6pm

\$6 Select Sake, Cocktails, Beer, Wine & Bites!

Industry Night

Every Sunday

50% Off Select Menu Items
for Entertainment & Hospitality Industry

  [Sunda](#)  [SundaNewAsian](#)
www.SundaNewAsian.com

*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.