



**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 vodka,  
cointreau, lime, cranberry cordial

**JUNGLE BIRD** 14

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

## NEW ASIAN BRUNCH

<b>BRAISED PORK BELLY ON CRISPY RICE PATTY</b>	<b>16</b>
hollandaise, side salad, poached egg	
<b>PARFAIT</b>	<b>12</b>
ube honey yogurt, granola, fresh fruit, almonds, glazed walnuts, toasted coconut	
<b>TEMPURA FRENCH TOAST</b>	<b>12</b>
fresh berries, whipped cream, banana, brown sugar glaze	
<b>UBE WAFFLES</b>	<b>12</b>
purple yam, whipped ube butter, fresh fruits add karaage fried chicken (2pcs) + 6	
<b>SISIG</b>	<b>16</b>
braised pork belly, honeycomb tripe, onions, shishito peppers, lime, foie gras gravy, crispy egg	
<b>BISCUIT AND GRAVY</b>	<b>14</b>
longanisa sausage gravy, scallion buttermilk biscuit, crispy egg	
<b>CHICKEN SCRAMBLE</b>	<b>14</b>
shredded chicken breast, spinach, mushrooms, egg whites, served with mixed greens salad	
<b>KARAAGE CHICKEN</b>	<b>16</b>
japanese style fried chicken, matcha green tea, spiced honey	
<b>SMOKED SALMON SCRAMBLE*</b>	<b>16</b>
cream cheese, chives, salmon roe, served with mixed greens salad	
<b>SEAFOOD CURRY</b>	<b>18</b>
fin fish, shrimp, pineapple, peppers, green curry sauce	
<b>TOCINO BANH MI</b>	<b>16</b>
tocino, nduja salami, pickled vegetables, chilis, cilantro, crispy egg, served with mixed greens salad	
<b>ARROZ CALDO</b>	<b>14</b>
sweet rice porridge, chicken, ginger, toasted chili paste, poached egg, fried shallots, herbs	
<b>LOCO MOCO</b>	<b>20</b>
wagyu beef patty, jasmine rice, soy gravy, crispy egg	
<b>STEAK AND EGGS*</b>	<b>20</b>
marinated skirt steak, shiso chimichurri, sunda potato, crispy egg	

## SILOG

filipino breakfast served with garlic rice, atchara, and crispy egg topped with:	
<b>LONGANISA</b>	12
filipino spiced sausage	
<b>TOCINO</b>	15
marinated sweet pork	
<b>BACON</b>	10
applewood smoked	
<b>SPAM</b>	10
salted pork	
<b>ALL THE ABOVE</b>	20

## SUNDA CLASSICS

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

## DIM SUM

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

## SIGNATURE SUSHI

<b>SPICY "TAIL OF TWO TUNAS"*</b>	14
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
<b>RED DRAGON*</b>	22
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
<b>RAINBOW*</b>	20
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
<b>PANDA*</b>	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)

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

## SIDES

<b>SUNDA POTATO EGGS (2)</b>	6
<b>TOAST</b>	3
<b>GARLIC RICE</b>	2
<b>BACON</b>	6
<b>ATCHARA</b>	5
	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

*Kamayan 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](http://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.