



# 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 |
| tamari                      |    |
| TSUKEMONO                   | 12 |
| seasonal pickled vegetables |    |

## SALADS

|   |    |
|---|----|
| TIGER CRY BEEF SALAD*   | 22 |
| marinated skirt steak, lettuce, mango, papaya,<br>pickled radish, fresh herbs, tamarind chili sauce |    |
| MISO BEETS  | 16 |
| roasted beets, mache, shiro miso dressing,<br>almonds   |    |

## NOODLES AND RICE

|   |    |
|---|----|
| PAD THAI  | 16 |
| rice noodles, egg, carrots, cabbage, scallions, tofu<br>peanuts, tamarind sauce |    |
| CHICKEN   | 17 |
| SHRIMP  | 18 |
| VEGGIE FRIED RICE   | 10 |
| brown rice, edamame, carrots, shallots, tofu,<br>mushrooms, tamari              |    |

## ASIAN GRILL

|   |    |
|---|----|
| PRIME NY STRIP STEAK 10 OZ*   | 36 |
| sprouts, carrots, spinach, cucumber   |    |
| FILET MIGNON 10 OZ*   | 39 |
| shishito peppers, red onion   |    |
| CHICKEN INASAL  | 26 |
| vinegar, lemongrass, garlic, cherry tomatoes,<br>red onion, achiote glaze, chili lime sauce, grilled<br>lemon |    |

## MAIN FLAVORS

|   |    |
|---|----|
| MISO BRONZED BLACK COD  | 34 |
| signature cod, hint of red curry                                |    |
| SEARED SALMON*  | 24 |
| enoki, shiitake, oyster mushrooms, spinach,<br>kombu miso broth |    |

## HOT

|   |    |
|---|----|
| STREET CORN   | 12 |
| grilled corn, sambal coconut cream, fresh herbs,<br>toasted coconut |    |

## SUNDA CLASSICS

|  |    |
|--|----|
| CRISPY RICE  |    |
| pan fried sushi rice glazed with tamari<br>and topped with your choice of: |    |
| SPICY TUNA*  | 16 |
| WAGYU BEEF TARTARE*  | 16 |
| ESCOLAR "THE GREAT WHITE"*   | 13 |
| escolar, truffle shavings, potato chip                                     |    |
| HAMACHI MARROW*  | 14 |
| seared yellowtail, roasted garlic, bone marrow,<br>smoked salt             |    |

## SIGNATURE SUSHI

|   |    |
|---|----|
| GARDEN  | 12 |
| basil, mango, spring mix, asparagus, cucumber,<br>ponzu                                       |    |
| SWEET POTATO CATERPILLAR  | 15 |
| roasted sweet potato, asian pear, avocado, black garlic<br>teriyaki, roasted red pepper purée |    |
| RAINBOW*  | 20 |
| king crab, tuna, salmon, walu, asparagus, avocado   |    |
| SPICY "TAIL OF TWO TUNAS"*  | 15 |
| yellowfin tuna, walu, pickled jalapeño, spicy mayo,<br>fried shallots                         |    |
| MIYAGI*   | 16 |
| walu, ebi, yuzu tobiko, cilantro, cucumber, avocado,<br>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  |

\*These Product are served undercooked and or raw. 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  
NEW ASIAN

## VEGAN DINNER MENU

### COMMENCE

|  |    |
|--|----|
| EDAMAME                                  | 5  |
| SPICY EDAMAME                            | 7  |
| WOK FIRED SHISHITO PEPPERS<br>tamari     | 12 |
| TSUKEMONO<br>seasonal pickled vegetables | 12 |

### SALADS

|  |    |
|--|----|
| CRISPY BRUSSELS SPROUT SALAD<br>brussels sprouts, red cabbage, carrots, chilies,<br>fried shallots, mae ploy sauce | 17 |
| WAKAME SUNOMONO<br>seaweed, mesclun, cucumber, sesame seeds,<br>ponzu  | 12 |

### DIM SUM

|  |    |
|--|----|
| SHIITAKE EDAMAME DUMPLINGS<br>chives, soy ginger dipping sauce   | 14 |
| STEAMED BUNS<br>scallion bao buns filled with shiitake, hon shimeji,<br>oyster mushrooms, hoisin, crispy carrots | 13 |

### NOODLES AND RICE

|   |    |
|---|----|
| TOFU PAD THAI<br>rice noodles, carrots, cabbage, tamarind sauce,<br>scallions, peanuts                                | 16 |
| VEGGIE FRIED RICE<br>brown rice, edamame, carrots, shallots, tofu,<br>mushrooms, garlic, ginger, hoisin, mushroom soy | 10 |

### ASIAN GRILL

|  |    |
|--|----|
| GRILLED VEGETABLES<br>mushrooms, eggplant, bok choy, broccolini, onion,<br>okra, carrots, coconut curry khao soi, crispy rice<br>noodles | 22 |
|--|----|

### HOT

|  |    |
|--|----|
| STREET CORN<br>grilled corn, sambal coconut cream, toasted<br>coconut                        | 12 |
| MISO CAULIFLOWER<br>garlic, chilies  | 12 |
| DRY BRAISED GREEN BEANS<br>glazed walnuts, sweet soy   | 13 |
| MUSHROOM ADOBO<br>confit oyster mushroom, garlic, puffed rice,<br>scallions, soy vinaigrette | 15 |

### SIGNATURE SUSHI

|   |    |
|---|----|
| GARDEN VEGGIE ROLL<br>field greens, mango, avocado, asparagus,<br>nori  | 12 |
| SWEET POTATO CATERPILLAR<br>roasted sweet potato, asian pear, avocado, black<br>garlic teriyaki, roasted red pepper purée | 15 |