

## 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

SASHIMI SALAD*	20
butter lettuce, onions, radish, salmon, hamachi, tuna, yuzu vinaigrette, dashi aioli	
TIGER CRY BEEF SALAD*	22
marinated skirt steak, lettuce, mango, papaya, pickled radish, fresh herbs, tamarind chili sauce	
CRISPY BRUSSELS SPROUTS	17
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp, nuoc cham vinaigrette	
MISO BEETS	16
seasonal roasted beets, mache, shiro miso dressing, honey almond crème, almonds	

## DIM SUM

STEAMED BUNS	
scallion bao buns filled with	
PORK BELLY	17
pickled veggies, hoisin	
CRISPY KOREAN FRIED CHICKEN	16
spicy korean style, pickled cucumbers	
MUSHROOM	13
shiitake, hon shimeji, oyster mushrooms, hoisin, crispy carrots	
SHIITAKE EDAMAME DUMPLINGS	14
chives, ginger soy dipping sauce	
LUMPIA	14
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	16
candied walnuts, creamy honey aioli	
MISO CAULIFLOWER	12
garlic, chilies, sweet miso butter	
LEMONGRASS BEEF LOLLIPOPS	17
sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy glaze	
MUSHROOM ADOBO	15
confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette	
PORK BELLY SKEWERS	16
braised pork belly, asian slaw, sweet soy	
DRY BRAISED GREEN BEANS	13
honey glazed walnuts, sweet soy	

## ASIAN GRILL

GRILLED VEGETABLES	22
mushrooms, eggplant, bok choy, broccolini, onion, okra, carrots, coconut curry khao soi, crispy rice noodles	
CHICKEN INASAL	26
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	
NEW YORK STRIP STEAK*	36
sprouts, carrots, spinach, cucumber, sesame soy marinade	
FILET MIGNON*	39
shishito peppers, red onion	
PORTERHOUSE*	65
bistek style, lemon soy, grilled onion, watercress salad	

## MAIN FLAVORS

SZECHUAN CHICKEN	23
dry chinese chilis, green beans, scallions, sesame chili oil	
CRISPY PATA	23
confit pork shank, garlic vinaigrette, foie gravy	
SEABASS	34
chilean seabass, asparagus, greens, caramelized onions, ginger soy vinaigrette	
SEARED SALMON*	24
enoki, shiitake, oyster mushrooms, spinach, kombu, miso broth	
MISO BRONZED BLACK COD	34
eggplant, sweet miso glaze, chives	
WHOLE GRILLED SNAPPER	45
“ikan bakar” sweet chili sambal, pickled shallots, lime vinaigrette, herb salad	

## NOODLES AND RICE

GARLIC CRAB NOODLES	18
lo mein noodles, garlic butter, crab, scallions, fried garlic	
PAD THAI	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
TOFU	16
CHICKEN	17
SHRIMP	18
CRAZY RICE	27
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
PORK ADOBO FRIED RICE	16
shredded braised pork belly, scallions, garlic, fried egg, soy vinaigrette	
PANCIT PALABOK	28
lobster, shrimp, clams, mushrooms, canton noodles, shellfish annatto broth, toasted bread crumbs, fresh herbs, chilis	

\*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 CLASSICS

SIGNATURE CRISPY RICE	
pan fried sushi rice glazed with tamari and topped with:	
SPICY TUNA*	16
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	
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*	17
cilantro, garlic, yuzu ponzu	
STUFFED AVOCADO*	18
avocado wrapped spicy tuna, crispy shallots, japanese salsa, ponzu, wasabi aioli	
MAGURO TATAKI*	18
ichimi seared tuna, onion ponsu, black pepper, toasted garlic	
TOSTADA*	15
king crab, hotate, orange vinaigrette, avocado purée, masago, chili sauce, cilantro, toasted tortilla	

## SIGNATURE NIGIRI

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

<b>SPICY SHRIMP*</b> shrimp, scallions, masago, chili oil	16
<b>SWEET POTATO CATERPILLAR</b> roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	15
<b>DRAGONFLY*</b> spicy shrimp, unagi, masago, avocado, jalapeño, asparagus, cilantro, spicy mayo, unagi sauce	18
<b>PANDA*</b> shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	17
<b>LOBSTER AND WAGYU*</b> creamy lobster, scallions, jalapeño, wagyu sashimi, truffle foie aioli	25
<b>RED DRAGON*</b> shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	22
<b>BAKED SEAFOOD DYNAMITE*</b> octopus, shrimp, lobster, crab, avocado, cucumber, mayo, scallions, masago, rayu aioli	22
<b>CRUNCHY PIG, HIDDEN LOBSTER</b> soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	22
<b>BAKED SNOW CRAB HANDROLL</b> alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	13
<b>RAINBOW*</b> king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	20
<b>SPICY "TAIL OF TWO TUNAS"*</b> yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	15
<b>MIYAGI*</b> walu, ebi, yuzu tobiko, cilantro, cucumber, avocado, kaiware, citrus	16
<b>GAMBLER*</b> 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>	19



**Mike Morales**

EXECUTIVE CHEF / PARTNER

## SPECIALTY COCKTAILS

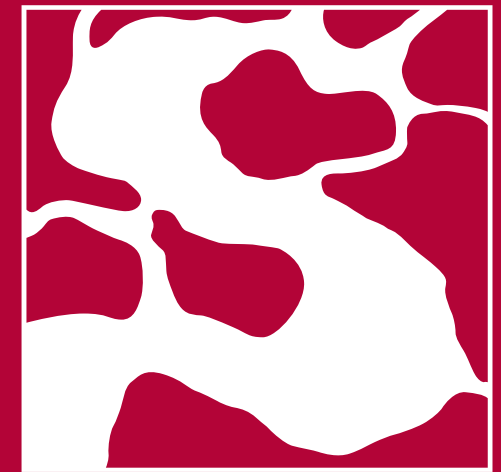
<b>PEARED SAKE</b> grey goose la poire vodka, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim	15
<b>BLACKBERRY LIMEADE</b> effen vodka, lime juice, rosemary syrup, muddled fresh blackberries	15
<b>GRASS TIGER</b> jalapeño infused ransom old tom gin, ginger beer, lime juice, orange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

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**SUNDA**  
NEW ASIAN