



SUNDA
NEW ASIAN

east meets west

BRUNCH

BRUNCH BEVERAGES

SUNDA BLOODY MARY BAR	8
build your own bloody mary, choice of effen cucumber or absolut peppar vodka	
SUMO MARY	40
tocino grilled cheese, steamed duck bao bun, crab handroll, crispy pork belly, wok fired shishito peppers, applewood bacon, sunda potatoes, lumpia, takuan, kai-lan	
MIMOSA	7
mango, lychee, yuzu, strawberry, passion fruit or orange	
MIMOSA KIT	35
house champagne, tableside bottle service, fresh berries, juice varieties	
VEUVE YELLOW LABEL BY THE GLASS	13
VEUVE YELLOW LABEL MIMOSA KIT	60
veuve clicquot champagne, tableside bottle service, fresh berries, juice varieties	
IMPORTED "RARE" TEAS	10
moonlight jasmine blossom stimulus	
lemon berry meritage	
gingerbread dream rooibos	
first flush darjeeling	
fields of france rooibos	
decaf sencha wild rose	

NEW ASIAN BRUNCH

BRAISED PORK BELLY ON CRISPY RICE PATTY*	12
poached egg, hollandaise, side salad	
TOCINO ON CRISPY RICE PATTY*	12
marinated pork, poached egg, spiced hollandaise, side salad	
TEMPURA FRENCH TOAST	10
fresh berries, whipped cream, brown sugar glazed bananas	
SISIG*	18
braised pork belly, duck, foie gras, honeycomb tripe, fried egg, shishito peppers, jalapeño, red chilies, onion, scallions, chili lime gravy	
SOFT SHELL CRAB BENEDICT*	18
soft shell crab, crispy egg, crab fat hollandaise, side salad	
CHICKEN SCRAMBLE	14
egg whites, shredded chicken breast, spinach, mushrooms, tomato miso sauce, side salad	
UBE BITES	12
sweet cream, cheddar cheese, ube butter	
ARROZ CALDO	14
sweet rice porridge, chicken, ginger, toasted chili paste, poached egg, fried shallots, herbs	
BISCUIT AND GRAVY	14
longanisa sausage gravy, scallion buttermilk biscuit, crispy egg	
DIM SUM	
STEAMED BUNS (4)	
scallion bao buns filled with	
PORK BELLY pickled veggies, hoisin	16
DUCK scallions, hoisin	18
SHIITAKE EDAMAME DUMPLINGS (5)	12
chives, soy ginger dipping sauce	
LUMPIA	12
crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces	
OXTAIL POTSTICKERS (5)	18
braised oxtail, caramelized onion jus, white wasabi cream	
HOT	
PORK BELLY SKEWERS (4)	16
braised pork belly, asian slaw, sweet soy	
MISO CAULIFLOWER	15
garlic, chilies	
TIGER SHRIMP TEMPURA	18
candied walnuts, creamy honey aioli	
MAIN FLAVORS	
ADOBO BRAISED PORK BELLY	28
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	
PANANG CHICKEN	20
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
STEAK AND EGGS*	30
marinated wagyu skirt steak, shiso chimichurri, sunda potatoes, crispy egg	

SILOG

filipino breakfast served with garlic rice, atchara, and crispy egg topped with:

LONGANISA	14
filipino spiced sausage	
TOCINO	15
marinated sweet pork	
BACON	12
applewood smoked	
SPAM	12
salted pork	
ALL THE ABOVE	20

SALADS

THAI LEMONGRASS	24
tiger shrimp, shredded chicken breast, glass noodles, cabbage, watercress, frisée, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette	
ASIAN PEAR SALAD	15
mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	
CRISPY BRUSSELS SPROUTS	17
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	

NOODLES AND RICE

PANCIT CANTON	18
crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, cantonese sauce	
GARLIC CRAB NOODLES	24
longevity noodles, garlic butter, blue crab, scallions, fried garlic	
PAD THAI	TOFU 16 CHICKEN 17 SHRIMP 18
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
DUCK FRIED RICE*	24
roast duck, fried egg, scallions, frisée, mushrooms, bok choy, crispy duck skin	
CRAZY RICE*	29
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
BI BIM BOP*	18
sesame soy marinade, sliced new york strip steak, spinach, carrots, sprouts, kimchi, cucumber, fried egg, seasoned rice, gochujang	
PORK ADOBO FRIED RICE*	16
shredded braised pork belly, fried egg, scallions, garlic, vinegar soy	

NEW ASIAN CREATIONS

SIGNATURE CRISPY RICE (4)

pan fried sushi rice glazed with soy sauce and topped with:

SPICY TUNA*	18
masago, chives, sriracha, rayu, jalapeño	
WAGYU*	18
sambal, chives, red chili, asian pesto	
HAMACHI TATAKI*	20
yellowtail, cherry tomatoes, serrano, shiso, citrus soy, garlic, scallion oil	
CHILI ALBACORE SASHIMI*	18
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	

SIGNATURE SUSHI

SPICY "TAIL OF TWO TUNAS"*	18
yellowfin tuna, escolar, pickled jalapeño, spicy mayo, fried shallots	
RED DRAGON*	24
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
PANDA	18
shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	
RAINBOW*	22
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
CRUNCHY PIG, HIDDEN LOBSTER	25
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	
BAKED SNOW CRAB HANDROLL	15
alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	

NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

MAGURO (tuna)*	9/18
SHIRO MAGURO (albacore)*	8/16
HOTATE (hokkaido scallop)*	9/18
IKURA (salmon roe)*	8/16
UNAGI (freshwater eel)	9/18
SMOKED SALMON	9/18
SAKE (salmon)*	9/18
TAKO (octopus)	8/16
WALU (escolar)*	8/16
HAMACHI (yellowtail)*	9/18
SUZUKI (striped bass)*	8/16
KANI (king crab)	9/18
EBI (cooked shrimp)	8/16
HIRAME (flounder)*	8/16
TOBIKO (flying fish roe)	8/16
UNI (sea urchin)*	15/30

*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.