

## COMMENCE

<b>EDAMAME</b>	<b>5</b>
<b>SPICY EDAMAME</b>	<b>7</b>
<b>MISO SOUP</b>	<b>4</b>
tofu, wakame, scallions	
<b>ENOKI MUSHROOMS</b>	<b>5</b>
<b>CRAB</b>	<b>8</b>
<b>WOK FIRED SHISHITO PEPPERS</b>	<b>12</b>
thin soy sauce	
<b>TSUKEMONO</b>	<b>12</b>
seasonal pickled vegetables	

## SALADS

<b>THAI LEMONGRASS</b>	<b>24</b>
tiger shrimp, shredded chicken breast, glass noodles, cabbage, watercress, frisée, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette	
<b>ASIAN PEAR SALAD</b>	<b>15</b>
mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	
<b>SASHIMI SALAD</b>	<b>20</b>
butter lettuce, red onion, radish, salmon, hamachi, tuna, yuzu vinaigrette, dashi aioli	
<b>CRISPY BRUSSELS SPROUTS</b>	<b>17</b>
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	

## DIM SUM

<b>STEAMED BUNS (4)</b>	
scallion bao buns filled with	
<b>PORK BELLY</b>	<b>16</b>
pickled veggies, hoisin	
<b>CRISPY KOREAN FRIED CHICKEN</b>	<b>16</b>
spicy korean style, pickled cucumbers	
<b>DUCK</b>	<b>18</b>
scallions, hoisin	
<b>SHIITAKE EDAMAME DUMPLINGS (5)</b>	<b>12</b>
chives, soy ginger dipping sauce	
<b>LUMPIA</b>	<b>12</b>
crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces	
<b>OXTAIL POT STICKERS (5)</b>	<b>18</b>
braised oxtail, caramelized onion jus, white wasabi cream	

## HOT

<b>STREET CORN</b>	<b>14</b>
grilled corn, sambal coconut cream, toasted coconut	
<b>SEOUL WINGS</b>	<b>15</b>
gochujang glazed chicken wings, gochugaru	
spiced, scallions, sesame seeds, crushed peanuts	
<b>KAI-LAN</b>	<b>14</b>
chinese broccoli, garlic ginger vinaigrette	
<b>MISO CAULIFLOWER</b>	<b>15</b>
garlic, chilies	
<b>LEMONGRASS BEEF LOLLIPOPS (5)*</b>	<b>19</b>
sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy glaze	
<b>TIGER SHRIMP TEMPURA</b>	<b>18</b>
candied walnuts, creamy honey aioli	
<b>PORK BELLY SKEWERS (4)</b>	<b>16</b>
braised pork belly, asian slaw, sweet soy	
<b>WAGYU SKIRT*</b>	<b>45</b>
sweet potato strings, black garlic ponzu, chives	
<b>CHICKEN INASAL</b>	<b>28</b>
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	
<b>GRILLED VEGETABLES</b>	<b>22</b>
bok choy, asparagus, mushrooms, onion, peppers, okra, coconut curry khao soi, crispy noodles	
<b>PRIME NEW YORK STRIP STEAK*</b>	<b>42</b>
sprouts, carrots, spinach, cucumber, sesame soy marinade	
<b>FILET MIGNON*</b>	<b>46</b>
shishito peppers, red onion	

## ASIAN GRILL

## MAIN FLAVORS

<b>ADOBO BRAISED PORK BELLY</b>	<b>28</b>
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	
<b>PANANG CHICKEN</b>	<b>20</b>
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
<b>HONEY GINGER BRAISED BEEF LONG RIB</b>	<b>36</b>
arroz caldo, baby bok choy, crispy carrots	
<b>SEARED SALMON*</b>	<b>34</b>
enoki, shiitake, oyster, spinach, kombu, miso broth	
<b>SZECHUAN CHICKEN</b>	<b>23</b>
dry chinese chilies, green beans, sesame chili oil, scallions	
<b>CHILEAN SEABASS</b>	<b>38</b>
okra, yardlong beans, kabocha squash purée, white shoyu, miso	
<b>OFF THE HOOK</b>	<b>45</b>
red snapper, peppers, pineapple, garlic, scallion threads, sweet chili lime sauce	
<b>MISO BRONZED BLACK COD</b>	<b>36</b>
eggplant, sweet miso glaze, chives	
<b>DRUNKEN NOODLES</b>	<b>22</b>
tiger shrimp, beef, baby corn, kai-lan, bell peppers, basil	
<b>PANCIT CANTON</b>	<b>18</b>
crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, cantonese sauce	
<b>GARLIC CRAB NOODLES</b>	<b>24</b>
longevity noodles, garlic butter, blue crab, scallions, fried garlic	
<b>DUCK FRIED RICE*</b>	<b>24</b>
roast duck, fried egg, scallions, frisée, mushrooms, bok choy, crispy duck skin	
<b>PAD THAI</b>	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
<b>TOFU</b>	<b>16</b>
<b>CHICKEN</b>	<b>17</b>
<b>SHRIMP</b>	<b>18</b>
<b>CRAZY RICE*</b>	<b>29</b>
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
<b>PORK ADOBO FRIED RICE*</b>	<b>16</b>
shredded braised pork belly, scallions, garlic, fried egg, vinegar soy	

\*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.

## NEW ASIAN CREATIONS

<b>SIGNATURE CRISPY RICE (4)</b>	
pan fried sushi rice glazed with soy sauce and topped with	
<b>SPICY TUNA*</b>	<b>18</b>
masago, chives, sriracha, rayu, jalapeño	
<b>WAGYU*</b>	<b>18</b>
sambal, chives, red chili, asian pesto	
<b>HAMACHI TATAKI*</b>	<b>20</b>
yellowtail, cherry tomatoes, serrano, shiso, citrus soy, garlic, scallion oil	
<b>SUNDA MORIAWASE*</b>	<b>65</b>
sushi or sashimi – toro wasabi, salmon ikura, hamachi marrow, escolar truffle, ebi spicy lobster, albacore wagyu, unagi foie, negitoro	
<b>TUNA TRUFFLE PIZZA</b>	<b>24</b>
roti prata, black truffle, foie gras aioli, red onion, truffle tare	
<b>HAMACHI TARTARE</b>	<b>20</b>
wasabi yuzu tobiko, yuzu avocado, scallions, plantain chips	
<b>CHILI ALBACORE SASHIMI*</b>	<b>18</b>
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	
<b>STUFFED AVOCADO*</b>	<b>18</b>
avocado wrapped spicy tuna, crispy shallots, japanese salsa, ponzu	
<b>YELLOWTAIL JALAPEÑO*</b>	<b>18</b>
japanese salsa, extra virgin olive oil, ponzu	
<b>SIGNATURE NIGIRI</b>	
<b>HAMACHI MARROW*</b>	<b>16</b>
seared yellowtail, roasted garlic bone marrow, smoked salt	
<b>UNAGI FOIE</b>	<b>18</b>
seared foie gras, tempura unagi, unagi sauce, yuzu marmalade, sesame seeds, kaiware	
<b>CRUNCHY GARLIC HAMACHI*</b>	<b>14</b>
garlic chili crisp, lime, extra virgin olive oil	
<b>ESCOLAR “THE GREAT WHITE”*</b>	<b>12</b>
escolar, truffle shavings, potato chip	

## SIGNATURE SUSHI

<b>SPICY “TAIL OF TWO TUNAS”</b>	18
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
<b>SUNRISE*</b>	22
salmon, lobster, avocado, cucumber, wasabi aioli, tobiko	
<b>RED DRAGON*</b>	24
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
<b>CRISPY SALMON*</b>	18
jalapeño, oshinko, daikon sprouts, cucumber, chili ponzu, wasabi tobiko	
<b>PANDA</b>	18
shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	
<b>SWEET POTATO CATERPILLAR</b>	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
<b>RAINBOW*</b>	22
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
<b>LOBSTER AND WAGYU*</b>	28
creamy lobster, scallions, jalapeño, wagyu sashimi, truffle foie aioli	
<b>CRUNCHY PIG, HIDDEN LOBSTER</b>	25
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	
<b>BAKED SNOW CRAB HANDROLL</b>	15
alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	
<b>DEMON TUNA*</b>	16
masago, jalapeño, chives, rayu, avocado, sriracha, ghost pepper sambal <i>CAUTION: Extremely spicy.</i>	
<b>GAMBLER*</b>	18
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>	

## NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

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

## SPECIALTY COCKTAILS

<b>PEARED SAKE</b>	15
grey goose la poire vodka, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim	
<b>BLACKBERRY LIMEADE</b>	15
effen vodka, lime juice, rosemary syrup, muddled fresh blackberries	
<b>STRAWBERRY FIELDS</b>	15
belvedere vodka, cointreau, lemon juice, lime juice, orange juice, fennel syrup, muddled fresh strawberries	
<b>SINGAPORE SLING</b>	16
roku gin, yellow chartreuse, fernet branca, pineapple, thai basil, lime, calamansi	
<b>VESPER</b>	15
waterloo no. 9 gin, olive oil washed haku vodka, lillet blanc, rosemary, lemon, thyme	
<b>SUNDA HIGHBALL</b>	16
suntory toki whisky, cucumber water, kumquat vanilla syrup, citric acid, soda	
<b>SUNDA OLD FASHIONED</b>	15
four roses bourbon, cherry gastrique, bourbon barrel smoked sugar, angostura and orange bitters	
<b>LA HATO</b>	15
banhez mezcal, smoked sage grapefruit syrup, lime juice, grapefruit juice	
<b>PINK LOTUS</b>	16
casamigos blanco tequila, campari, pineapple juice, passionfruit honey syrup, lime juice	
<b>GRASS TIGER</b>	15
jalapeño infused ransom old tom gin, ginger beer, lime juice, orange juice, lemongrass syrup, spanked fresh mint	
<b>GHOST IN THE SHELL</b>	16
larceny bourbon, hakushu 12 yr whisky, laird’s applejack, laphroaig 10 yr rinse, benedictine, peychaud’s bitters	
<b>LADY AND THE CHAMP</b>	15
aperol, st. germain, blood orange liqueur, moët & chandon, lemon juice, grapefruit bitters	
<b>MANILA MAI TAI</b>	15
gold tanduay asian rum, silver tanduay asian rum, pierre ferrand dry curacao, orgeat, gingerbread hibiscus tea syrup, lime juice	
<b>LYCHEE LUXURY DROP</b>	15
absolut vodka, st. germain, lemon juice, lychee syrup, hint of wasabi	
<b>BILLY’S SUPER FRESH SAKETINI</b>	16
grey goose vodka, tozai “living jewel” sake, muddled fresh cucumber, mint	

## BOTTLED BEER

### ASIA

<b>KIRIN LIGHT</b> (3.3% ABV)	8
enticing hop aroma, full bodied taste	
<b>TIGER</b> (5.0% ABV)	7
bold lager, born and brewed in singapore	
<b>ASAHI EXTRA DRY</b> (5.0% ABV)	7
“karakuchi” (dry) malted barley beer from japan	
<b>SAPPORO</b> (4.9% ABV)	8
amazingly crisp taste, refreshing flavor from japan	
<b>SAN MIGUEL PALE PILSEN</b> (5% ABV)	8
pale, golden lager with a rich, full-bodied flavor	
<b>SAN MIGUEL CERVEZA NEGRA</b> (5% ABV)	8
full-bodied dark lager with a balance of moderate bitterness and sweetish roasted malt bouquets	
<b>HITACHINO NEST WHITE ALE</b> (5.5% ABV)	13
belgian style from japan, orange peel and coriander notes	
<b>SAPPORO BLACK LAGER 22oz</b> (4.3% ABV)	14
roasted dark malts with refined hop bitterness	

### USA

<b>GOOSE ISLAND 312 URBAN WHEAT ALE</b> (4.2% ABV)	7
spicy aroma of cascade hops, a crisp, fruity ale flavor	
<b>BOULEVARD SPACE CAMPER COSMIC IPA</b> (5.9% ABV)	7
tropical fruit flavors and aromas of nectar and citrus	
<b>BOULEVARD TANK 7 SAISON</b> (8.5% ABV)	8
fruity aromatics and grapefruit-hoppy notes with a peppery dry finish	
<b>SABOO INCOGNITO BLOOD ORANGE IPA</b> (4.2% ABV)	11
mildly sweet with a distinct blood orange taste with a well-balanced light hoppy finish	
<b>OMISSION GLUTEN-FREE PALE ALE</b> (5.8% ABV)	8
floral aroma, complemented by caramel malt body	
<b>VANDERMILL TOTALLY ROASTED CIDER</b> (6.8% ABV)	7
gluten free, medley of cinnamon, pecan and vanilla	
<b>BUDWEISER</b> (5.0% ABV)	6
<b>BUD LIGHT</b> (4.2% ABV)	6
<b>MICHELOB ULTRA</b> (4.2% ABV)	6

### EUROPE

<b>HEINEKEN</b> (5.0% ABV)	7
<b>AMSTEL LIGHT</b> (3.5% ABV)	7
<b>BECK’S</b> (Non-Alcoholic)	6

## DRAFT BEER

<b>BELL’S TWO HEARTED IPA</b> (7% ABV)	9
<b>SAPPORO</b> (4.9% ABV)	8
<b>KIRIN</b> (5% ABV)	8
<b>STELLA ARTOIS</b> (5% ABV)	8

## NON-ALCOHOLIC BEVERAGES

<b>FLAVORED SODAS AND ICED TEAS</b>	8
mango, pomegranate	
<b>RED BULL</b>	5
energy drink, sugarfree, tropical	
<b>BOTTLED WATER</b>	8
voss sparkling, voss still	

## PRIVATE & SEMI-PRIVATE EVENT SPACE AVAILABLE! RECEPTIONS, LUNCHEONS, DINNERS, CORPORATE EVENTS

Entertain 15 – 100 guests in our second floor private dining space or 15 – 300 guests in the main dining room.

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SUNDA  
NEW ASIAN