

GLUTEN FREE DINNER MENU

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP 4 with mushrooms	5
WOK FIRED SHISHITO PEPPERS	12
organic tamari	

SALADS

THAI LEMONGRASS	24
tiger shrimp, shredded chicken breast, glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette	
ASIAN PEAR SALAD	15
mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	

HOT

STREET CORN	14
grilled corn, sambal coconut cream, toasted coconut	

NOODLES AND RICE

PAD THAI	
rice noodles, eggs, carrots, cabbage, tamarind sauce, scallions, peanuts	
TOFU 16 CHICKEN 17 SHRIMP 18	

ASIAN GRILL

PRIME NY STRIP STEAK 10 OZ	36
FILET MIGNON 10 OZ	40
CHICKEN INASAL	28
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	

MAIN FLAVORS

MISO BRONZED BLACK COD	36
signature cod, hint of red curry	
SEARED SALMON	34
enoki, shiitake, oyster, spinach, kombu miso broth	
PANANG CHICKEN	20
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	

NEW ASIAN CREATIONS

WAGYU CRISPY RICE	18
pan fried sushi rice glazed with tamari and topped with wagyu beef tartar	
YELLOWTAIL JALAPEÑO	18
japanese salsa, olive oil, ponzu	
HAMACHI TATAKI	20
yellowtail, cherry tomatoes, serrano, shiso, citrus soy, garlic, scallion oil	

SIGNATURE SUSHI

GARDEN	12
basil, mango, spring mix, asparagus, cucumber, ponzu	
SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
RAINBOW	22
king crab, tuna, salmon, walu, asparagus, avocado	
SUMMER	18
tuna, soy paper, basil, mango, mizuna, asparagus, cucumber, ponzu	
VEGGIE Q	14
cucumber, shiitake, oshinko, avocado, asparagus, spring mix, ponzu	
SUNRISE	22
spicy salmon, lobster, avocado, cucumber, wasabi aoli, tobiko	
SPICY "TAIL OF TWO TUNAS"	18
yellowfin tuna, walu, pickled jalapeño, spicy mayo, fried shallots	

*Sashimi and Nigiri items are available on the regular menu (served with tamari instead of soy.)

VEGAN DINNER MENU

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
TSUKEMONO	12
SHISHITO PEPPERS	12

SALADS

VEGGIE THAI LEMONGRASS	18
<i>glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, mae ploy sauce</i>	
CRISPY BRUSSELS SPROUT SALAD	17
<i>brussels sprouts, red cabbage, carrots, chilies, fried shallots, mae ploy sauce</i>	
ASIAN PEAR SALAD	15
<i>mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette</i>	

DIM SUM

SHIITAKE EDAMAME DUMPLINGS	12
<i>chives, soy ginger dipping sauce</i>	

NOODLES AND RICE

TOFU PAD THAI	16
<i>rice noodles, carrots, cabbage, tamarind sauce, scallions, peanuts</i>	
VEGGIE FRIED RICE	18
<i>Brown Rice, Edamame, Carrots, Shallots, Tofu, Mushrooms, Garlic, Ginger, Hoisin, mushroom soy</i>	

HOT

STREET CORN	14
<i>grilled corn, sambal coconut cream, toasted coconut</i>	
MISO CAULIFLOWER	16
<i>garlic, chilies</i>	
KAI-LAN	14
<i>chinese broccoli, garlic, shaoxing ginger soy</i>	
GRILLED VEGETABLES	22
<i>bok choy, asparagus, mushrooms, onion, peppers, okra, coconut khao soi, crispy noodles</i>	
MUSHROOM ADOBO	15
<i>Confit Oyster Mushroom, Garlic, Puffed Rice, Scallions, Soy Vinaigrette</i>	

SIGNATURE SUSHI

GARDEN	12
<i>basil, mango, spring mix, asparagus, cucumber, ponzu</i>	
SWEET POTATO CATERPILLAR	16
<i>roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée</i>	
VEGGIE Q (NO RICE)	14
<i>cucumber sheet, shiitake, oshinko, avocado, asparagus, spring mix, ponzu</i>	

GLUTEN FREE LUNCH MENU

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP 4 WITH MUSHROOMS	5
WOK FIRED SHISHITO PEPPERS organic tamari	12

SUNDA BENTO BOX

includes miso soup, sunomono salad,
rice and four pieces of:
avocado & cucumber roll OR california roll

GRILLED SALMON FILET	18
sesame seeds	
PANANG CHICKEN	18
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
NY STEAK	18

SALAD

THAI LEMONGRASS	24
tiger shrimp, shredded chicken breast, glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette	

ASIAN PEAR SALAD	15
mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	

NOODLES AND RICE

PAD THAI	
rice noodles, eggs, carrots, cabbage, tamarind sauce, scallions, peanuts	
TOFU 16 CHICKEN 17 SHRIMP 18	

NEW ASIAN CREATIONS

WAGYU SIGNATURE CRISPY RICE (4)	18
pan fried sushi rice and topped with wagyu, sambal, chives, red chili, asian pesto	

HAMACHI TATAKI	20
yellowtail, cherry tomatoes, serrano, shiso, citrus soy, garlic, scallion oil	

SIGNATURE SUSHI

GARDEN	12
basil, mango, spring mix, asparagus, cucumber, ponzu	

SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	

RAINBOW	22
king crab, tuna, salmon, walu, asparagus, avocado	

SUMMER	18
tuna, basil, mango, mizuna, asparagus, cucumber, ponzu	

VEGGIE Q (NO RICE)	14
cucumber, shiitake, oshinko, avocado, asparagus, spring mix, ponzu	

SPICY "TAIL OF TWO TUNAS"	18
yellowfin tuna, walu, pickled jalapeño, spicy mayo, fried shallots	

*see full menu for complete list of fish to be
served either nigiri or sashimi with tamari
soy sauce

VEGAN LUNCH MENU

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SPICY EDAMAME	7
TSUKEMONO	12
SHISHITO PEPPERS	12

SALADS

VEGGIE THAI LEMONGRASS	18
<i>glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, mae ploy sauce</i>	

CRISPY BRUSSELS SPROUT SALAD	18
<i>brussels sprouts, red cabbage, carrots, chilies, fried shallots, mae ploy sauce</i>	

ASIAN PEAR SALAD	15
<i>mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette</i>	

DIM SUM

SHIITAKE EDAMAME DUMPLINGS	12
<i>chives, soy ginger dipping sauce</i>	

HOT

MISO CAULIFLOWER	16
<i>garlic, chilies</i>	

MUSHROOM ADOBO	15
<i>Confit Oyster Mushroom, Garlic, Puffed Rice, Scallions, Soy Vinaigrette</i>	

noodles

NOODLES AND RICE

TOFU PAD THAI	16
<i>rice noodles, carrots, cabbage, tamarind sauce, scallions, peanuts</i>	

VEG FRIED RICE	18
<i>Brown Rice, Edamame, Carrots, Shallots, Tofu, Mushrooms, Garlic, Ginger, Hoisin, mushroom soy</i>	

SIGNATURE SUSHI

GARDEN	12
<i>norri, basil, mango, spring mix, asparagus, cucumber, ponzu</i>	

SWEET POTATO CATERPILLAR	16
<i>roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée</i>	

VEGGIE Q (NO RICE)	14
<i>cucumber sheet, shiitake, oshinko, avocado, asparagus, spring mix, ponzu</i>	

SUNDA BENTO BOX

includes sunomono salad, rice and four pieces of avocado & cucumber roll

GRILLED VEGETABLES	18
<i>bok choy, asparagus, mushrooms, onion, peppers, okra, coconut khao soi, crispy</i>	

VEGAN DINNER MENU

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<i>mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette</i>	

DIM SUM

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<i>chives, soy ginger dipping sauce</i>	

NOODLES AND RICE

TOFU PAD THAI	16
<i>rice noodles, carrots, cabbage, tamarind sauce, scallions, peanuts</i>	
VEGGIE FRIED RICE	18
<i>Brown Rice, Edamame, Carrots, Shallots, Tofu, Mushrooms, Garlic, Ginger, Hoisin, mushroom soy</i>	

HOT

STREET CORN	14
<i>grilled corn, sambal coconut cream, toasted coconut</i>	
MISO CAULIFLOWER	16
<i>garlic, chilies</i>	
KAI-LAN	14
<i>chinese broccoli, garlic, shaoxing ginger soy</i>	
GRILLED VEGETABLES	22
<i>bok choy, asparagus, mushrooms, onion, peppers, okra, coconut khao soi, crispy noodles</i>	
MUSHROOM ADOBO	15
<i>Confit Oyster Mushroom, Garlic, Puffed Rice, Scallions, Soy Vinaigrette</i>	

SIGNATURE SUSHI

GARDEN	12
<i>basil, mango, spring mix, asparagus, cucumber, ponzu</i>	
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VEGGIE Q (NO RICE)	14
<i>cucumber sheet, shiitake, oshinko, avocado, asparagus, spring mix, ponzu</i>	