

## COMMENCE

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

## 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	
SASHIMI SALAD	20
butter lettuce, red onion, radish, salmon, hamachi, tuna, yuzu vinaigrette, dashi aioli	
CRISPY BRUSSELS SPROUTS	17
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	

## DIM SUM

STEAMED BUNS (4)	
scallion bao buns filled with	
PORK BELLY	16
pickled veggies, hoisin	
CRISPY KOREAN FRIED CHICKEN	16
spicy korean style, pickled cucumbers	
DUCK	18
scallions, hoisin	
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 POT STICKERS (5)	18
braised oxtail, caramelized onion jus, white wasabi cream	

## HOT

TIGER SHRIMP TEMPURA	18
candied walnuts, creamy honey aioli	
PORK BELLY SKEWERS (4)	16
braised pork belly, asian slaw, sweet soy	
MISO CAULIFLOWER	15
garlic, chilies	

## CHEFS' LUCKY 8s LUNCH SPECIAL

SEASONAL DISHES BY THE CHEFS AT SUNDA 8.88

## SUNDA BENTO BOX

includes seaweed salad, miso soup, rice and four pieces of spicy tuna,\* avocado & cucumber or california roll

CHOOSE ONE 18

### PANANG CHICKEN

coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro

### SEOUL WINGS

gochujang glazed chicken wings, gochugaru spiced, scallions, sesame seeds, crushed peanuts

### CHICKEN AND PORK ADOBO

caramelized onion, garlic vinegar soy marinade

### GRILLED SALMON FILET\*

sesame seeds, tomato miso glaze

### GRILLED NEW YORK STEAK\*

onion, calamansi sweet soy

### CHICKEN INASAL

vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon

### GRILLED VEGETABLES

bok choy, asparagus, mushrooms, onion, peppers, okra, coconut curry khao soi, crispy noodles

## 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	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
TOFU	16
CHICKEN	17
SHRIMP	18
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	

\*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

### 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

**CRUNCHY GARLIC HAMACHI\*** 14

garlic chili crisp, lime, extra virgin olive 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

**CRISPY SALMON\*** 18

jalapeño, oshinko, daikon sprouts, cucumber, chili ponzu, wasabi tobiko

**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

**ESCOLAR "THE GREAT WHITE"** 12

walu, truffle shavings, potato chip

**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

**DEMON TUNA\*** 16

masago, jalapeño, chives, rayu, avocado, sriracha, ghost pepper sambal *CAUTION: Extremely spicy.*

**GAMBLER\*** 18

spicy tuna, spicy shrimp, masago, cucumber, scallion, kanpyō, avocado, rayu, sambal, ghost pepper

*CAUTION: Ghost peppers are dangerously spicy and appears randomly in a single piece, are you feeling lucky?*

## NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

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

<b>ASIA</b>	
<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	
<b>USA</b>	
<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
<b>EUROPE</b>	
<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.

312.943.7600 | [Events@SundaNewAsian.com](mailto:Events@SundaNewAsian.com)



SUNDA  
NEW ASIAN

LUNCH