

COMMENCE

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

SALADS

ASIAN PEAR SALAD mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	15
MISO BEETS seasonal roasted beets, mache, shiro miso dressing, honey almond crème, almonds	16
BURMESE TEA SALAD bibb, romaine, grape tomatoes, crispy shallots, puffed rice, pickled beet strings, sunflower seeds, peanuts, oolong tea dressing	16
CRISPY BRUSSELS SPROUTS brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	17

DIM SUM

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

HOT

TIGER SHRIMP TEMPURA candied walnuts, creamy honey aioli	18
STREET CORN grilled corn on the cob, sambal coconut cream	12
PORK BELLY SKEWERS (4) braised pork belly, asian slaw, sweet soy	16
MISO CAULIFLOWER garlic, chilies	15

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

*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* masago, chives, sriracha, rayu, jalapeño	18
WAGYU* sambal, chives, red chili, asian pesto	18
TUNA POKE* tuna, masago, wakame, red onion, avocado, sesame soy, tostones	18
YELLOWTAIL JALAPEÑO* cilantro, garlic, yuzu ponzu	18
CRUNCHY GARLIC HAMACHI* garlic chili crisp, lime, extra virgin olive oil	14
CHILI ALBACORE SASHIMI* seared chili marinated albacore tuna, crispy leeks, rayu ponzu	18

SIGNATURE SUSHI

SPICY "TAIL OF TWO TUNAS"* yellowfin tuna, escolar, pickled jalapeño, spicy mayo, fried shallots	18
RED DRAGON* shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	24
CRISPY SALMON* jalapeño, oshinko, daikon sprouts, cucumber, chili ponzu, wasabi tobiko	18
PANDA shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	18
RAINBOW* king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	22
ESCOLAR "THE GREAT WHITE"* walu, truffle shavings, potato chip	12
CRUNCHY PIG, HIDDEN LOBSTER soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	25
BAKED SNOW CRAB HANDROLL alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	15
DRAGONFLY* spicy shrimp, unagi, masago, avocado, jalapeño, asparagus, cilantro, spicy mayo, unagi sauce	18
SPICY SHRIMP* shrimp, scallions, masago, chili oil	18
GAMBLER* 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>	18

NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

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

SPECIALTY COCKTAILS

PEARED SAKE	15
grey goose la poire vodka, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim	
BLACKBERRY LIMEADE	15
effen vodka, lime juice, rosemary syrup, muddled fresh blackberries	
STRAWBERRY FIELDS	15
belvedere vodka, cointreau, lemon juice, lime juice, orange juice, fennel syrup, muddled fresh strawberries	
PENICILLIN	15
suntory whisky toki, laphroaig 10 yr, ginger, lemon, juniper honey syrup	
HEAVENLY FORTUNE	15
olmeca altos plata, shishito lemongrass syrup, yellow chartreuse, lime, sherry	
VAPORWAVE	15
cappelletti, mancino rosso vermouth, raspberry and pandan infused sparkling sake	
SUNDA OLD FASHIONED	15
four roses bourbon, cherry gastrique, bourbon barrel smoked sugar, angostura and orange bitters	
LA HATO	15
banhez mezcal, smoked sage grapefruit syrup, lime juice, grapefruit juice	
PINK LOTUS	16
casamigos blanco tequila, campari, pineapple juice, passionfruit honey syrup, lime juice	
GRASS TIGER	15
jalapeño infused ransom old tom gin, ginger beer, lime juice, orange juice, lemongrass syrup, spanked fresh mint	
GHOST IN THE SHELL	16
larceny bourbon, hakushu 12 yr whisky, laird's applejack, laphroaig 10 yr rinse, benedictine, peychaud's bitters	
LADY AND THE CHAMP	15
aperol, st. germain, blood orange liqueur, moët & chandon, lemon juice, grapefruit bitters	
MANILA MAI TAI	15
gold tanduay asian rum, silver tanduay asian rum, pierre ferrand dry curacao, orgeat, gingerbread hibiscus tea syrup, lime juice	
LYCHEE LUXURY DROP	15
absolut vodka, st. germain, lemon juice, lychee syrup, hint of wasabi	
BILLY'S SUPER FRESH SAKETINI	16
grey goose vodka, tozai "living jewel" sake, muddled fresh cucumber, mint	

BOTTLED BEER

ASIA	
KIRIN LIGHT (3.3% ABV)	8
enticing hop aroma, full bodied taste	
TIGER (5.0% ABV)	7
bold lager, born and brewed in singapore	
ASAHI EXTRA DRY (5.0% ABV)	7
"karakuchi" (dry) malted barley beer from japan	
SAPPORO (4.9% ABV)	8
amazingly crisp taste, refreshing flavor from japan	
SAN MIGUEL PALE PILSEN (5% ABV)	8
pale, golden lager with a rich, full-bodied flavor	
SAN MIGUEL CERVEZA NEGRA (5% ABV)	8
full-bodied dark lager with a balance of moderate bitterness and sweetish roasted malt bouquets	
HITACHINO NEST WHITE ALE (5.5% ABV)	13
belgian style from japan, orange peel and coriander notes	
USA	
GOOSE ISLAND 312 URBAN WHEAT ALE (4.2% ABV)	7
spicy aroma of cascade hops, a crisp, fruity ale flavor	
BOULEVARD SPACE CAMPER COSMIC IPA (5.9% ABV)	7
tropical fruit flavors and aromas of nectar and citrus	
SABOO INCOGNITO BLOOD ORANGE IPA (4.2% ABV)	11
mildly sweet with a distinct blood orange taste with a well-balanced light hoppy finish	
SABOO NOIR PORTER (6.5% ABV)	11
full body roasted coffee flavor with a hint of dark chocolatey sweetness	
OMISSION GLUTEN-FREE PALE ALE (5.8% ABV)	8
floral aroma, complemented by caramel malt body	
VANDERMILL TOTALLY ROASTED CIDER (6.8% ABV)	7
gluten free, medley of cinnamon, pecan and vanilla	
BUDWEISER (5.0% ABV)	6
BUD LIGHT (4.2% ABV)	6
MICHELOB ULTRA (4.2% ABV)	6
EUROPE	
HEINEKEN (5.0% ABV)	7
AMSTEL LIGHT (3.5% ABV)	7
BECK'S (Non-Alcoholic)	6

DRAFT BEER

BELL'S TWO HEARTED IPA (7% ABV)	9
SAPPORO (4.9% ABV)	8
KIRIN (5% ABV)	8
STELLA ARTOIS (5% ABV)	8

NON-ALCOHOLIC BEVERAGES

FLAVORED SODAS AND ICED TEAS	8
mango, pomegranate	
RED BULL	7
energy drink, sugarfree, tropical	
BOTTLED WATER	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

LUNCH