

## COMMENCE

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

## SALADS

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

## DIM SUM

STEAMED BUNS	
scallion bao buns filled with	
PORK BELLY	17
pickled veggies, hoisin	
CRISPY FRIED CHICKEN	16
spicy korean style, asian slaw	
MUSHROOM	13
shiitake, hon shimeji, oyster mushrooms, hoisin, crispy carrots	
SHIITAKE EDAMAME DUMPLINGS	14
chives, ginger soy dipping sauce	
LUMPIA	14
crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces	
OXTAIL POT STICKERS	18
braised oxtail, caramelized onion jus, white wasabi cream	

## HOT

STREET CORN	14
grilled corn, sambal coconut cream, toasted coconut, herbs	
TIGER SHRIMP TEMPURA	17
candied walnuts, creamy honey aioli	
MISO CAULIFLOWER	13
garlic, chilies, sweet miso butter	
LEMONGRASS BEEF LOLLIPOPS	18
sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy glaze	
MUSHROOM ADOBO	16
confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette	
PORK BELLY SKEWERS	16
braised pork belly, asian slaw, sweet soy	

## ASIAN GRILL

GRILLED VEGETABLES	22
mushrooms, eggplant, bok choy, broccolini, onion, okra, carrots, coconut curry khao soi, crispy rice noodles	
CHICKEN INASAL	27
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	
WAGYU SKIRT*	45
black garlic soy, sweet potato strings, chives	
NEW YORK STRIP STEAK*	36
sprouts, carrots, spinach, cucumber, sesame soy marinade	
FILET MIGNON*	42
shishito peppers, red onion	

## MAIN FLAVORS

SZECHUAN CHICKEN	23
dry chinese chilis, green beans, scallions, sesame chili oil	
CRISPY PATA	24
confit pork shank, garlic vinaigrette, foie gravy	
PHO BRAISED SHORT RIBS	36
crispy rice noodles, cilantro, basil, lemon balm, hoisin, sambal, lemongrass-herb broth	
GREEN CURRY SQUASH	22
seasonal squash, red pepper, pineapple, coconut green curry. served with coconut rice	
MALAYSIAN SEABASS	36
coriander, lemongrass, miso, chilies, curried cauliflower purée	
SEARED SALMON*	30
enoki, shiitake, oyster mushrooms, spinach, kombu, miso broth	
MISO BRONZED BLACK COD	36
eggplant, sweet miso glaze, chives	

## NOODLES AND RICE

GARLIC CRAB NOODLES	21
lo mein noodles, garlic butter, crab, scallions, fried garlic	
PAD THAI	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
TOFU	16
CHICKEN	17
SHRIMP	18
CRAZY RICE	29
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
PORK ADOBO FRIED RICE	16
shredded braised pork belly, scallions, garlic, fried egg, soy vinaigrette	
PANCIT CANTON	18
crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, cantonese sauce	

\*These Product are served undercooked and or raw. 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.

## SUNDA CLASSICS

SIGNATURE CRISPY RICE	
pan fried sushi rice glazed with tamari and topped with:	
SPICY TUNA*	17
masago, chives, sriracha, rayu, jalapeño	
WAGYU*	17
sambal, chives, red chili, asian pesto	
TUNA POKE*	19
tuna, masago, wakame, red onion, avocado, sesame soy, tostones	
TUNA TRUFFLE PIZZA*	21
roti prata, black truffle, foie gras aioli, red onion, truffle tare	
CHILI ALBACORE SASHIMI*	18
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	
YELLOWTAIL JALAPEÑO*	18
cilantro, garlic, yuzu ponzu	
STUFFED AVOCADO*	18
avocado wrapped spicy tuna, crispy shallots, japanese salsa, ponzu, wasabi aioli	
SIGNATURE NIGIRI	
ESCOLAR “THE GREAT WHITE”*	13
escolar, truffle shavings, potato chip	
HAMACHI MARROW*	16
seared yellowtail, roasted garlic, bone marrow, smoked salt	
CRUNCHY GARLIC HAMACHI*	14
chili crisp, lime, extra virgin olive oil	

## NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

MAGURO* (tuna)	9/17	WALU* (escolar)	8/15
SHIRO MAGURO* (albacore)	8/15	HAMACHI* (yellowtail)	9/17
HOTATE* (hokkaido scallop)	9/17	KANI (king crab)	8/15
IKURA* (salmon roe)	8/15	EBI (cooked shrimp)	8/15
UNAGI (freshwater eel)	9/17	TOBIKO* (flying fish roe)	8/15
SMOKED SALMON	9/17	UNI* (sea urchin)	15/30
SAKE* (salmon)	9/17	SABA* (mackerel)	8/16
TAKO (octopus)	8/15		

## SIGNATURE SUSHI

<b>SPICY SHRIMP*</b>	16
shrimp, scallions, masago, chili oil	
<b>SWEET POTATO CATERPILLAR</b>	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
<b>DRAGONFLY*</b>	18
spicy shrimp, unagi, masago, avocado, jalapeño, asparagus, cilantro, spicy mayo, unagi sauce	
<b>PANDA*</b>	18
shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	
<b>LOBSTER AND WAGYU*</b>	27
creamy lobster, scallions, jalapeño, wagyu sashimi, truffle foie aioli	
<b>RED DRAGON*</b>	24
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
<b>CRUNCHY PIG, HIDDEN LOBSTER</b>	24
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	
<b>BAKED SNOW CRAB HANDROLL</b>	14
alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	
<b>RAINBOW*</b>	22
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
<b>SPICY "TAIL OF TWO TUNAS"*</b>	18
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
<b>GAMBLER*</b>	20
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>	



**Mike Morales**  
EXECUTIVE CHEF / PARTNER

## 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>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>STRAWBERRY FIELDS</b>	14
belvedere, cointreau, lemon juice, lime juice, orange juice, fennel syrup, muddled fresh strawberries	
<b>SUNDA OLD FASHIONED</b>	15
four roses bourbon, cherry gastrique, bourbon barrel smoked sugar, angostura and orange bitters	
<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	



**Nahm Kim**  
MIXOLOGIST

Learn More about our  
Group Dining Packages & Private Party Options.

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**SUNDA**  
NEW ASIAN