



SUNDA

GLUTEN FREE DINNER MENU

COMMENCE

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

SALADS

BURMESE TEA SALAD	16
bibb, romaine, grape tomatoes, crispy shallots, puffed rice, pickled beet strings, sunflower seeds, peanuts, oolong tea dressing	
MISO BEETS	16
roasted beets, mache, shiro miso dressing, almonds	

NOODLES AND RICE

PAD THAI	16
rice noodles, egg, carrots, cabbage, scallions, tofu, peanuts, tamarind sauce	
CHICKEN	17
SHRIMP	18
VEGGIE FRIED RICE	12
brown rice, edamame, carrots, shallots, tofu, mushrooms, tamari	

ASIAN GRILL

PRIME NY STRIP STEAK 10 OZ*	36
sprouts, carrots, spinach, cucumber	
FILET MIGNON 10 OZ*	42
shishito peppers, red onion	
CHICKEN INASAL	27
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	
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	

HOT

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

SUNDA CLASSICS

CRISPY RICE	
pan fried sushi rice glazed with tamari and topped with your choice of:	
SPICY TUNA*	17
WAGYU BEEF TARTARE*	17
ESCOLAR "THE GREAT WHITE"*	13
escolar, truffle shavings, potato chip	
HAMACHI MARROW*	16
seared yellowtail, roasted garlic, bone marrow, smoked salt	

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

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	KANI (king crab)	9/18
IKURA (salmon roe)*	8/16	EBI (cooked shrimp)	8/16
SMOKED SALMON	9/18	TOBIKO (flying fish roe)*	8/16
SAKE (salmon)*	9/18	UNI (sea urchin)*	16/32
TAKO (octopus)	8/16	SABA (mackerel)*	9/18

*These Products 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.