



SUNDA
NEW ASIAN

VEGAN DINNER MENU

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
WOK FIRED SHISHITO PEPPERS tamari	12
TSUKEMONO seasonal pickled vegetables	12

SALADS

CRISPY BRUSSELS SPROUT SALAD brussels sprouts, red cabbage, carrots, chilies, fried shallots, mae ploy sauce	17
WAKAME SUNOMONO seaweed, mesclun, cucumber, sesame seeds, ponzu	12
BURMESE TEA SALAD bibb, romaine, grape tomatoes, crispy shallots, puffed rice, pickled beet strings, sunflower seeds, peanuts, oolong tea dressing	16

DIM SUM

SHIITAKE EDAMAME DUMPLINGS chives, soy ginger dipping sauce	14
STEAMED BUNS scallion bao buns filled with shiitake, hon shimeji, oyster mushrooms, hoisin, crispy carrots	13

NOODLES AND RICE

TOFU PAD THAI rice noodles, carrots, cabbage, tamarind sauce, scallions, peanuts	16
VEGGIE FRIED RICE brown rice, edamame, carrots, shallots, tofu, mushrooms, garlic, ginger, hoisin, mushroom soy	12

ASIAN GRILL

GRILLED VEGETABLES mushrooms, eggplant, bok choy, broccolini, onion, okra, carrots, coconut curry khao soi, crispy rice noodles	22
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MAIN FLAVOR

GREEN CURRY SQUASH seasonal squash, red pepper, pineapple, coconut green curry, served with coconut rice	22
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HOT

STREET CORN grilled corn, sambal coconut cream, toasted coconut	14
MISO CAULIFLOWER garlic, chilies	13
MUSHROOM ADOBO confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette	16

SIGNATURE SUSHI

GARDEN VEGGIE ROLL field greens, mango, avocado, asparagus, nori	12
SWEET POTATO CATERPILLAR roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	16