



TAKEOUT / DELIVERY / CATERING

SUNDA CHICAGO | 110 W ILLINOIS ST, CHICAGO

LET US BRING YOUR FAVORITE SUNDA DISHES TO YOU!
CALL US TO PLACE TAKEOUT ORDERS (312) 644-0500

MAIN FLAVORS

ADOBO BRAISED PORK BELLY	28
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	
PANANG CHICKEN	20
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
SZECHUAN CHICKEN	22
dry chinese chilies, green beans, sesame chili oil, scallions	
GREEN CURRY SQUASH	22
seasonal squash, red pepper, pineapple, coconut green curry. served with coconut rice	
MISO BRONZED BLACK COD	36
eggplant, sweet miso glaze, chives	
CHICKEN INASAL	28
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	
SHAKING BEEF*	43
filet mignon, shishito peppers, red onion	
CRISPY PATA	24
confit pork shank, garlic vinaigrette, foie gravy	

NOODLES AND RICE

GARLIC CRAB NOODLES	24
longevity noodles, garlic butter, blue crab, scallions, fried garlic	
PORK ADOBO FRIED RICE	16
shredded braised pork belly, scallions, garlic, fried egg, vinegar soy	
PAD THAI	16
rice noodles, egg, carrots, cabbage, scallions, tofu, peanuts, tamarind sauce	
TOFU	16
CHICKEN	17
SHRIMP	18
DUCK FRIED RICE	12
roast duck, fried egg, scallions, frisée, mushrooms, bok choy, crispy duck skin	

SUNDA CLASSICS

WOK FIRED SHISHITO PEPPERS	12
thin soy sauce	
CRISPY BRUSSELS SPROUTS	17
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp, red onions, nuoc cham vinaigrette	
STEAMED BUNS (4)	
scallion bao buns filled with PORK BELLY	
	17
pickled veggies, hoisin	
CRISPY FRIED CHICKEN	16
spicy korean style, asian slaw	
STREET CORN	14
grilled corn, sambal coconut cream, toasted coconut, herbs	
MISO CAULIFLOWER	15
garlic, chilies, sweet miso butter	
TIGER SHRIMP TEMPURA	18
candied walnuts, creamy honey aioli	
BAKED SNOW CRAB HANDROLL	15
alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	
ESCOLAR "THE GREAT WHITE"*	12
escolar, truffle shavings, potato chip	
CHILI ALBACORE SASHIMI*	18
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	

SUNDA CLASSICS

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP	4
tofu, wakame, scallions	
ENOKI MUSHROOMS	5
CRAB	8

SUSHI ROLLS

SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
SPICY "TAIL OF TWO TUNAS"*	18
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
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	
RED DRAGON*	24
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
CRUNCHY PIG, HIDDEN LOBSTER	25
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	
CRISPY SALMON	18
jalapeño, oshinko, daikon sprouts, cucumber, chili ponzu, wasabi tobiko	

NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

MAGURO (tuna)*	9/18
SHIRO MAGURO (albacore)*	8/16
IKURA (salmon roe)*	8/16
UNAGI (freshwater eel)*	9/18
SAKE (salmon)*	9/18
SMOKED SALMON	9/18
TAKO (octopus)	8/16
WALU (escolar)*	8/16
HAMACHI (yellowtail)*	9/18
TOBIKO (flying fish roe)*	8/16
EBI (cooked shrimp)	8/16

*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.