



## SUNDA

### SPECIALTY COCKTAILS

15

#### PEARED SAKE

pear infused vodka, ginger, pineapple, sparkling sake, cinnamon rim

#### BLACKBERRY LIMENADE

vodka, lime juice, rosemary syrup, muddled fresh blackberries

#### LYCHEE LUXURY DROP

vodka, st. germain liqueur, lemon, lychee, hint of wasabi

#### JUNGLE BIRD

bacardi 8, cappelletti, pineapple juice, lime juice, passionfruit honey syrup

#### GRASS TIGER

jalapeño infused old tom gin, lemongrass, lime, orange, ginger beer, fresh spanked mint

#### STRAWBERRY FIELDS

vodka, muddled fresh strawberries, cointreau, lemon, lime, orange, fennel syrup

#### SUNDA OLD FASHIONED

bourbon, cherry gastrique, bourbon barrel smoked sugar, angostura bitters, orange bitters

#### YUZU MARGARITA

blanco tequila, triple sec, yuzu puree, lemon, lime

### WINE

#### SPARKLING

	glass
Brut, Moet Imperial, France	16
Prosecco, Le Contesse DOC, Italy	12
Brut, Veuve Clicquot Yellow, Champagne, France	20
Brut Rose, Veuve Clicquot, Champagne, France	22

#### WHITE

	glass/bottle
Pinot Grigio, Alverdi, Italy	12/54
Riesling, Georg Albrecht Schneider, Germany	13/52
Sauvignon Blanc, Drylands, New Zealand	14/63
Sauvignon Blanc, Cottat "Le Grand Caillou", Loire	15/63
Chardonnay, Copain 'Les Voisins', CA	14/60
Chardonnay, ZD, CA	18/81
Rosé, Gerard Bertrand 'Hedo', France	14/63

#### RED

Pinot Noir, Domaine LaRoque, France	14/63
Pinot Noir, Averaen, Willamette Valley, OR	15/68
Cabernet Sauvignon, Chloe, Ca	14/58
Cabernet Sauvignon, Mount Veeder, Napa Valley	18/81
Merlot, Alexander Valley, CA	14/63
Malbec, Finca Decero, Argentina	14/59
Red Blend, Ridge Three Valley, Sonoma Coast	17/77

### SAKE

#### ELEGANT & AROMATIC

glass / carafe / bottle

Oka | Cherry Bouquet 13/43/100  
Ginjo - Yamagata Prefecture  
Floral Aromas with hints of melon and pear

#### Wakatake | Demon Slayer

16/53/130

Junmai Daiginjo - Shizuoka Prefecture  
Smooth with notes of cantaloupe and tangerine

#### CLEAN & FLAVORFUL

#### Kawatsuru | Crane of Paradise

12/42/96

Junmai | Kagawa Prefecture  
Complex, slightly dry. Notes of grapefruit and salted pineapple.

#### Narutotai | Drunken Snapper

15/52/108

Nama Genshu | Tokushima Prefecture  
Vivid and vibrant. Unpasteurized and full of bold, bright flavors.

#### CRISP & DRY

#### Suigei | Drunken Whale

14/46/112

Tokubetsu Junmai - Kochi Prefecture  
Clean and dry with a refreshing and robust finish.

#### Heavensake | Junmai 12

13/43/99

Junmai | Hyogo Prefecture  
Gentle notes of butterscotch, nougat and rice.  
Smooth and dry.

#### UNIQUE & PLAYFUL

#### Tozai | Snow Maiden

12/35/75

Junmai Nigori | Kyoto Prefecture  
Pleasantly mellow with sweet notes of melon and rice.

#### Dassai | Cloud 50

14/46/108

Junmai Daiginjo Nigori - Yamaguchi Prefecture  
Light and fruity, hints of rose water, pear and grape

#### Kamoizumi | Umelicious

12/40/80

Umeshu (Plum Sake) - Kamoizumi Prefecture  
Crisp and fun, sweet and vibrant plum

#### HOT SAKE

Gekkeikan (10 oz) 15

#### DRAFT BEER

Sapporo	8	Goose Island, Born & Raised	8
Kirin Ichiban	8	BLVD Space Camper IPA	10

#### BOTTLED BEER

Michelob Ultra	6	San Miguel Pale Pilsen	8
Bud Light	6	San Miguel Cerveza Negra	8
Corona	7	Hitachino White Ale	10
Goose Island 312	7	Saboo Noir (can)	8
Omission	8	Sapporo	8
Budweiser	6	Heineken	6
Amstel Light	7	Becks (Non Alcoholic)	6
Asahi Extra Dry	8	Kirin Light	8

## COMMENCE

### EDAMAME 6

### MISO SOUP 5

tofu, wakame, scallions

*Mushrooms 6 | Crab 8*

### WOK TOSSED SHISHITO PEPPERS 12

thin soy sauce

## SALADS

### CRISPY BRUSSELS SPROUTS 18

brussels sprouts, red cabbage, red onions, carrots, chilies, fried shallots, minced shrimp, nuoc cham vinaigrette

### SEAWEED SALAD 12

wakame, spring mix, ponzu, sesame seeds

### CHOP CHOP CHICKEN SALAD 18

shredded chicken breast, chopped greens, napa, mango, cucumber, peanut-jalapeño dressing

## DIM SUM

### PORK BELLY BAO BUNS 18

braised pork belly, pickled veggies, hoisin, scallion buns

### KOREAN FRIED CHICKEN BAO BUNS 17

spicy crispy chicken thighs, asian slaw, scallion buns

### CRISPY EGGPLANT BAO BUNS 16

panko crusted eggplant, asian slaw, hoisin, scallion buns

### POT STICKERS 16

chicken, thai basil, water chestnuts, shallots, ginger vinaigrette

### TIGER SHRIMP TEMPURA 17

candied walnuts, creamy honey aioli

### MISO CAULIFLOWER 14

garlic, chilies, sweet miso butter

### INDO CORN FRITTER 12

crispy fritters served with ginger dipping sauce

### KALBI SHORTRIBS 19

sesame soy marinated beef short ribs

## MAIN FLAVORS

served with side of jasmine rice (+2 brown rice)

### FILET TOBAN\* 30

shishito peppers, red onions

### CHICKEN INASAL 28

vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime, grilled lemon

### SZECHUAN CHICKEN 28

chicken thighs, dry chinese chilis, green beans, scallions, sesame chili oil

### SEARED SALMON\* 30

tomato miso glazed, bok choy, cherry tomato relish, sesame seeds

## NOODLES & RICE

### GARLIC CRAB NOODLES 22

lo mein noodles, garlic butter, crab, scallions, fried garlic

### PORK ADOBO FRIED RICE 17

shredded braised pork belly, garlic, fried egg, scallions, vinegar soy

### CRAZY RICE 24

tiger shrimp, chicken, fried egg, shrimp sauce, ghost pepper chili sambal, sweet soy, cucumber

### PAD THAI

rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind

*Chicken 18 | Shrimp 20 | Tofu 17*

## KAMAYAN FEAST

*Feeds 2-4 Guests 120*

Adobo Pork Belly, Crispy Pata, BBQ Inasal Chicken, Grilled Garlic Shrimp, Shanghai-Style Lumpia Egg Rolls, Green Beans, Jasmine Rice & Dipping Sauces

## SUNDA CLASSICS

### SIGNATURE CRISPY RICE

pan fried sushi rice glazed with tamari and topped with:

*Spicy Tuna\** 18

masago, chives, sriracha, rayu, serrano

*Wagyu\** 18

sambal, chives, red chili, asian pesto

### ESCOLAR "THE GREAT WHITE"\* 14

escolar, truffle shavings, potato chip

### HAMACHI JALAPEÑO\* 20

cilantro, garlic, yuzu ponzu

### BAKED SNOW CRAB HANDROLL 15

alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds

## POKE BOWL

served with rice, cucumber, avocado, edamame, red onion, masago, wakame, sesame soy

### Choice of:

*Maguro\** (tuna) 16

*Yuzu Crab* 18

*Soy Glazed Seared Chicken* 14

*Sake\** (salmon) 18

*Spicy Shrimp* 16

*Sweet Potatoes* 14

## SIGNATURE SUSHI

### GARDEN ROLL 16

nori, basil, mango, greens, avocado, asparagus, cucumber, ponzu sauce

### PANDA\* 19

shrimp tempura, tobiko, scallions, chili sauce, cream cheese, tempura crumbs, unagi sauce, wasabi aioli

### RED DRAGON\* 24

shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce

### RAINBOW\* 24

crab, tuna, salmon, escolar, hamachi, asparagus, avocado, sesame seeds

### SPICY "TAIL OF TWO TUNAS"\* 19

yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo

### SAKE TO ME\* 19

salmon, crab, field greens, avocado, cucumber, kewpie mayo, masago

### MIDORI\* 19

hamachi, wasabi tobiko, avocado, cilantro, scallion, jalapeño, cucumber, lime

## NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

**MAGURO\*** (tuna) 10/19

**IKURA\*** (salmon roe) 9/17

**UNAGI** (freshwater eel) 10/19

**SMOKED SALMON** 10/19

**SAKE\*** (salmon) 10/19

**TAKO** (octopus) 9/17

**WALU\*** (escolar) 9/17

**HAMACHI\*** (yellowtail) 10/19

**EBI** (cooked shrimp) 9/17

\*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.

## WINE BY THE BOTTLE

### SPARKLING

<i>Brut, NV Segura Viudas Aria, Cava, Spain</i>	44
<i>Prosecco, NV Le Contesse DOC, Veneto, Italy</i>	60
<i>Cuvee, 2012, Caraccioli Cellars, Sta. Lucia Highlands</i>	90
<i>Brut, NV Moet Imperial, Champagne, France</i>	99
<i>Brut, NV Bollinger Special Cuvee, Champagne, France</i>	135
<i>Brut, NV Veuve Clicquot Yellow, Champagne, France</i>	120
<i>Brut, NV Ruinart Blanc de Blancs, Champagne, France</i>	180
<i>Brut Rose, NV Veuve Clicquot, Champagne, France</i>	170
<i>Brut, 2004 Veuve "La Grande Dame", France</i>	250
<i>Brut Rose, 2006 Perrier Jouet "Belle Epoque", France</i>	230
<i>Brut, 2008 Dom Perignon, Champagne, France</i>	350

### CHARDONNAY

<i>2016 Domaine Montrose, France</i>	59
<i>2017 The Calling, Sonoma Coast, California</i>	60
<i>2017 Raeburn, Russian River Valley, California</i>	63
<i>2018 Bouchard Aire &amp; Fils, Burgundy</i>	64
<i>2017 Cambra, Santa Maria Valley, California</i>	72
<i>2017 Jordan, Russian River Valley</i>	80
<i>2017 Rombauer, Carneros, California</i>	90
<i>2018 Far Niente, Napa Valley</i>	125

### SAUVIGNON BLANC

<i>2018 Hall, Napa Valley</i>	60
<i>2018 Cottat "Le Grand Caillou", Loire</i>	63
<i>2018 Cloudy Bay, Marlborough, New Zealand</i>	68
<i>2018 Sancerre, Chateau de Sancerre, France</i>	81

### OTHER WHITES

<i>Trebbiano, 2017 Ca Maiol, Lugana, Italy</i>	60
<i>Pinot Blanc, 2018 Au Bon Climat, Central Coast, CA</i>	68
<i>White Blend, 2017 Chateau Gravielle-Lacoste, Bordeaux</i>	68
<i>Pinot Grigio, 2018 Jermann, Friuly, Italy</i>	64
<i>Chablis, 2018 Joseph Drouhin "Vaudon", Burgundy</i>	76
<i>Pouilly Fume, 2018 Ledoucette, Loire</i>	90
<i>Burgundy, 2013 Thomas Morey, Chassagne-Montrache</i>	180

### PINOT NOIR

<i>2017 Averaen, Willamette Valley</i>	68
<i>2016 Emeritus, Sonoma Coast</i>	89
<i>2017 En Route, Russian River Valley</i>	90
<i>2017 Flowers, Sonoma Coast</i>	100
<i>2017 Kosta Browne, Russian River Valley</i>	200

### CABERNET SAUVIGNON

<i>2018 Silver Ghost, Napa Valley</i>	81
<i>2017 Mount Veeder, Napa Valley</i>	81
<i>2017 Stag's Leap, Napa Valley</i>	120
<i>2016 Jordan, Alexander Valley</i>	130
<i>2015 Silver Oak, Alexander Valley</i>	150
<i>2016 Joseph Phelps, Napa Valley</i>	160
<i>2016 Cakebread, Napa Valley</i>	185
<i>2003 Freemark Abbey, Napa Valley</i>	350
<i>2011 Dalle, Napa Valley</i>	440

### MERLOT

<i>2016 Chappellet, Napa Valley</i>	99
<i>2011 La Jota "Howell Mountain", Napa Valley</i>	150

### RED BLENDS

<i>2016 Paraduxx by Duckhorn, Napa Valley</i>	84
<i>2017 Leviathon, Sonoma Coast</i>	90
<i>2018 The Prisoner, Napa Valley</i>	95
<i>2016 Opus One, Napa Valley</i>	295

### OTHER REDS

<i>Cabernet Franc, 2017 Domaine Dozon, Loire, France</i>	76
<i>Malbec, 2017 Susana Balbo, Mendoza, Argentina</i>	64
<i>Bordeaux, 2016 Chateau Ducasse, Graves, France</i>	63
<i>Bordeaux, 2015 Chateau Coutet Grand Cru, France</i>	99
<i>Super Tuscan, 2016 Gaja "Promis", Tuscany, Italy</i>	99
<i>Burgundy, 2006 Dom Romanese Conti "Le Tache", France</i>	3500
<i>Burgundy, 2008 Dom Romanese Conti "Le Tache", France</i>	3500

*Vintages subject to change upon availability.  
Some wines have limited availability*

## SAKE BY THE BOTTLE

### CRISP & DRY

Tedorigawa | Chrysanthemum Meadow 300ml 48  
Yamahai Daiginjo | Ishikawa Prefecture  
Medium dry, smooth and rich with a silky texture.

Tozai | Living Jewel 720ml 60  
Junmai | Kyoto Prefecture  
Slight notes of white grape, anise, and a hint of sweet rice.

Tedorigawa | Silver Mountain 720ml 85  
Yamahai Junmai | Ishikawa Prefecture  
Aromas of sweet rice and honey tea. Sharp, dry and rich.

Koshi no Kanbai "Sai" | Blue River 720ml 96  
Junmai Ginjo | Niigata Prefecture  
Crisp and clean. Subtle aromas and smooth, refreshing finish.

### ELEGANT & AROMATIC

Dassai | Otterfest 50 300ml 54  
Junmai Daiginjo | Yamaguchi Prefecture  
Smooth with aromas of exotic tropical fruits and melon.

Toko | Divine Droplets 300ml 70  
Junmai | Hokkaido Prefecture 720ml 195  
Smooth and rich with notes of melon and jasmine.

### CLEAN & FLAVORFUL

Dewazakura | Green Ridge Primal Strength 720ml 96  
Ginjo Nama Genshu | Yamagata Prefecture  
Notes of green apple. Round with a slight, refreshing bite.

Sohomare | Heart and Soul 720ml 98  
Tokubetsu Junmai | Hyogo Prefecture  
Soulful with a harmonious balance of acidity and umami.

Konteki | Tears of Dawn 720ml 110  
Junmai Daiginjo | Kyoto Prefecture  
Complex and unique. Notes of tropical fruits, anise and truffles.

### UNIQUE & PLAYFUL

Murai Family | Genshu Nigori 300ml 34  
Genshu Nigori | Aomon Prefecture 720ml 74  
Creamy and robust. Notes of vanilla, currant and coconut.

Tozai | Snow Maiden 720ml 75  
Junmai Nigori | Kyoto Prefecture  
Pleasantly mellow with sweet notes of melon and rice.

## SPIRITS

### VODKA

Absolut Citron  
Absolut Peppar  
Belvedere  
Chopin  
Effen  
Effen Black Cherry  
Effen Cucumber  
Grey Goose  
Grey Goose La Poire  
Ketel One  
Suntory Haku  
Tito's

### TEQUILA

Altos Plata  
Avion Anejo  
Avion Resposado  
Avion Reserva 44  
Casa Dragones  
Casamigos Anejo  
Casamigos Blanco  
Casamigos Reposado  
Clase Azul Anejo  
Clase Azul Plata  
Clase Azul Reposado  
Don Julio 1942  
Don Julio Anejo  
Don Julio Blanco  
Don Julio Reposado  
Patron Anejo

### GIN

Beefeater  
Bombay Sapphire  
Fords  
Hendricks  
Plymouth  
Ransom Old Tom  
Suntory Roku

### SCOTCH

Aberfeldy  
Ardbeg  
Chivas Regal 12yr  
Chivas Regal 18yr  
Dewars 12yr  
Dewars White Label  
Glenfiddich 12yr  
Glenlivet 12yr  
Glenlivet 18yr  
Johnnie Walker Black  
Johnnie Walker Blue  
Lagavulin 16yr  
Laphroig 10yr  
Macallan 12 yr  
Macallan 18 yr  
Monkey Shoulder  
Oban 14yr  
Talisker 10yr

### ASIAN WHISKY

Akashi White Oak  
Hibiki Harmony  
Hakushu 12yr  
Hakushu 18yr  
Kavalan  
Kurayoshi 18yr  
Mars Iwai  
Matsui Mizunara Cask  
Matsui "The Peated"  
Suntory Toki  
Yamazaki 12yr  
Yamazaki 18yr

### WHISKEY

Angels Envy  
Angels Envy Rye  
Bakers  
Basil Hayden  
Bookers  
Bulleit  
Bulleit Rye  
Canadian Club  
Crown Royal  
Elijah Craig 12yr  
Evan Williams  
Four Roses Small Batch  
Four Roses Yellow Label  
Jameson  
Knob Creek  
Makers Mark  
RIP Van Winkle 10yr  
RIP Van Winkle 12yr  
Woodford Reserve

### COGNAC

Hennessy VSOP  
Hennessy XO  
Remy Martin VSOP  
Remy Martin XO  
Remy Martin Louis XIII

### RUM & LIQUEURS

Bacardi 8  
Bacardi Superior  
Aperol  
Chartreuse Green  
Chartreuse Yellow  
Disaronno  
Dom Benedictine  
Fernet Branca  
Grand Marnier  
Lillet Blanc  
Lillet Rose  
Montenegro  
Pimms  
Sambuca White