



SUNDA



Family Style Meal Kits

TOUR OF SUNDA NEW ASIAN

take a tour of Sunda New Asian cuisine with our multi-course dinner package with flavors of Southeast Asia along with China & Japan

serves up to 4 guests
150

CRISPY BRUSSELS SALAD	vietnam
PORK BELLY BAO BUNS	china
KALBI SHORTRIBS	korea
RED DRAGON MAKI	japan
CHICKEN INASAL	philippines
CRAZY RICE	laos
COCONUT CHEESECAKE	thailand

KOREAN BBQ

all orders serve with seasonal banchans, bibb lettuce, jasmine rice and ssamjang dipping sauce

PICK & CHOOSE YOUR COMBINATION!

KALBI SHORTRIBS

sesame soy marinate

ONE POUND 30

BBQ CHICKEN

chicken thighs, seoul sauce

ONE POUND 20

PORK BELLY

sliced pork belly, sunda dry rub

ONE POUND 25

ISLAND KAMAYAN FEAST

serves 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

SUSHI BOX AT HOME

SUSHI BOX DELUXE

38

Edamame, Crispy Rice Spicy Tuna, Baked Snow Crab Handroll, Shrimp Tempura Maki, 2 pc Sake Nigiri & 2 pc Maguro Sashimi

SUSHI BOX PREMIUM

52

Edamame, Crispy Rice Wagyu Tartare, Baked Snow Crab Handroll, Red Dragon Maki, 2 pc Sake Nigiri, 2 pc Hamachi Sashimi & 2 pc Maguro Sashimi

VEGAN FEAST FOR TWO

serves with jasmine rice
+4 brown rice
60

SPICY EDAMAME

edamame, garlic olive oil, chili salt

CRISPY BRUSSELS SPROUTS

brussels sprouts, red cabbage, red onions, carrots, chilies, fried shallots, sweet chili sauce

MISO CAULIFLOWER

garlic, chilies, sweet miso sauce

EGGPLANT BAO BUNS

grilled eggplant, asian slaw, hoisin, scallion buns

PAD THAI TOFU

rice noodles, tofu, carrots, cabbage, scallions, peanuts, tamarind sauce

BUCKET-O-CHICKEN

SPICY SEOUL CHICKEN WINGS

Korean style whole jumbo fried chicken wings glazed with spicy gochujang sauce with crushed peanuts & scallions

(10) JUMBO WINGS 30

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.



SUNDA

DRINKS TO GO

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

COCKTAIL POUCHES

15

SEASONAL MARGARITA

fruit infused altos plata, cointreau, housemade sour mix

YUZU APEROL SPRITZ

aperol, wycliff, yuzu puree

PIMM'S CUP

pimm's, housemade sour mix, fruit garnishes

JAPANESE WHISKY BOTTLES

HAKUSHU 12YR 175

AKASHI WHITE OAK 75

YAMAZAKI 12YR 150

WINE BOTTLES

WHITE

Pinot Grigio, Chloe, Valdadige DOC, Italy 48

Sauvignon Blanc, Cloudy Bay, New Zealand 68

Chardonnay, Bouchard Aine and Fils, France 63

RED

Pinot Noir, Domaine LaRoque, France 63

Cabernet Sauvignon, Silver Ghost, CA 81

Merlot, Alexander Valley, CA 70

SAKE BOTTLES

OKA | CHERRY BOUQUET

720ml: 100

Ginjo - Yamagata Prefecture

Floral Aromas with hints of melon and pear

KAWATSUTU | CRANE OF PARADISE

720ml: 96

Junmai - Kagawa Prefecture

Complex, medium dry with notes of grapefruit and salted pineapple

DASSAI | CLOUD 50

720ml: 108

Junmai Daiginjo Nigori - Yamaguchi Prefecture

Light and fruity, hints of rose water, pear and grape

SIX PACKS OF BEERS

KIRIN LIGHT 48

American Light Lager (Japan)

GOOSE ISLAND 312 42

American Pale Wheat Ale (Illinois)

HITACHINO WHITE ALE 60

Belgium Witbier (Japan)

BOTTLES

KIRIN LIGHT 8

GOOSE ISLAND 312 7

HITACHINO WHITE ALE 10