



**SUNDA**  
NEW ASIAN

# SUNDA CATERING MENU

## SUNDA NASHVILLE

(773) 912-5221 | [NashCatering@SundaNewAsian.com](mailto:NashCatering@SundaNewAsian.com)

Sunda offers party sized pans for Carryout & Delivery. Email your Lunch/Dinner orders or call to learn more! Delivery area is restricted. Please include your contact information, delivery address, number of guests and time of event. A signed contract & credit card payment will confirm your order. All orders arrive "Ready-to-Serve" and includes disposable plates, utensils and napkins. 10% packing fee plus delivery fee and taxes applies to all orders.

**SMALL portions feed approximately 8-10 guests | LARGE portions feed approximately 16-20 guests**  
*All orders must be placed with a minimum of 48 hours notice*

<b>COMMENCE</b>	<i>SM   LG</i>
EDAMAME	30   55
WOK FIRED SHISHITO PEPPERS	55   100
<b>SALADS</b>	<i>SM   LG</i>
MIXED GREEN SALAD	40   75
greens, carrots, radish, ginger vinaigrette	
CHOP CHOP CHICKEN SALAD	55   100
shredded chicken, chopped greens, napa, mango, cucumber, peanut-jalapeño dressing	
<b>SUNDA CLASSICS</b>	<i>20   40 pcs</i>
<b>SUNDA STEAMED BUNS PLATTER</b>	
steamed scallion bao buns filled with	
<b>PORK BELLY</b>	80   150
pickled veggies, hoisin	
<b>CRISPY CHICKEN</b>	80   150
spicy korean style, asian slaw	
<b>EGGPLANT</b>	75   140
panko crusted eggplant, asian slaw, hoisin	
<b>STREET CORN</b>	60   115
grilled corn, sambal coconut cream, toasted coconut, fresh herbs	
<b>MISO CAULIFLOWER</b>	50   95
garlic, chilies, sweet miso butter	
<b>DRY BRAISED STRING BEANS</b>	60   115
honey glazed walnuts, sweet soy	
<b>KALBI SHORTRIBS</b>	85   160
sesame soy marinated beef short ribs	
<b>ASIAN GRILL</b>	<i>20   40 pcs</i>
each entree is sliced for easy serve	
<b>CHICKEN INASAL</b>	120   220
lemongrass marinated chicken, achiote glaze, tomato onion salad,	
<b>SEARED SALMON</b>	120   220
tomato miso glazed, bok choy, cherry tomato relish, sesame seeds	
<b>SZECHUAN CHICKEN</b>	110   210
chicken thighs, dry chinese chilis, green beans, scallions, sesame chili oil	
<b>KOREAN BBQ</b>	<i>10 lbs/order</i>
served with side of jasmine rice & seasonal banchans	
<b>KALBI SHORTRIBS</b>	210
sesame soy marinated beef short ribs	
<b>BBQ CHICKEN</b>	150
chicken thighs, seoul sauce	
<b>PORK BELLY</b>	180
sliced pork belly, sunda dry rub	

<b>NOODLES &amp; RICE</b>	<i>SM   LG</i>
<b>CRAZY RICE</b>	75   145
tiger shrimp, chicken, fried egg, shrimp sauce, ghost pepper chili sambal, sweet soy, cucumber	
<b>GARLIC CRAB NOODLES</b>	90   170
lo mein noodles, garlic butter, crab, scallions, fried garlic	
<b>PORK ADOBO FRIED RICE</b>	65   120
shredded pork belly, garlic, scallions, vinegar soy	
<b>VEGGIE FRIED RICE</b>	50   90
onions, carrots, bok choy, tofu, hoisin, tamari	
<b>PAD THAI</b>	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
<b>TOFU</b>	70   130
<b>CHICKEN</b>	75   140
<b>SHRIMP</b>	80   150

<b>SIGNATURE SUSHI</b>	
served a la carte/minimum 4 orders	
<b>GARDEN ROLL</b>	16
nori, basil, mango, greens, avocado, asparagus, cucumber, ponzu sauce	
<b>PANDA*</b>	19
shrimp tempura, tobiko, scallions, chili sauce, cream cheese, tempura crumbs, unagi sauce, wasabi aioli	
<b>RED DRAGON*</b>	24
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
<b>RAINBOW*</b>	24
crab, tuna, salmon, escolar, hamachi, asparagus, avocado, sesame seeds	
<b>SPICY "TAIL OF TWO TUNAS"*</b>	19
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
<b>SAKE TO ME*</b>	19
salmon, crab, field greens, avocado, cucumber, kewpie mayo, masago	
<b>MIDORI*</b>	19
hamachi, wasabi tobiko, avocado, cilantro, scallion, jalapeño, cucumber, lime	
<b>SWEET POTATO CATERPILLAR</b>	17
roasted sweet potato, asian pear, avocado, red pepper puree, sesame seeds	

<b>SUSHI PLATTERS</b>	
<b>CLASSIC PLATTER*</b>	120
(3) shrimp tempura rolls	
(3) hamachi scallion rolls	
(3) california rolls	
(3) spicy tuna rolls	
<b>SPECIALTY PLATTER*</b>	220
(3) spicy "tail of two tunas" rolls	
(3) rainbow rolls	
(3) red dragon rolls	
(3) baked snow crab rolls	
<b>VEGETARIAN PLATTER</b>	150
(3) garden veggie rolls	
(3) cucumber & avocado rolls	
(3) sweet potato caterpillar rolls	
<b>NIGIRI &amp; SASHIMI PLATTER*</b>	180
choose nigiri (over rice) or sashimi (no rice)	
(6) pcs maguro (tuna)	
(6) pcs walu (escolar)	
(6) pcs sake (salmon)	
(6) pcs tako (octopus)	
(6) pcs hamachi (yellowtail)	
(6) pcs ikura (salmon roe)	
(6) pcs kani (crab)	
(6) pcs ebi (cooked shrimp)	

<b>COMBINATION PLATTER*</b>	240
choose nigiri (over rice) or sashimi (no rice)	
<b>NIGIRI/SASHIMI</b>	
(4) pcs maguro (tuna)	
(4) pcs walu (escolar)	
(4) pcs sake (salmon)	
(4) pcs tako (octopus)	
(4) pcs hamachi (yellowtail)	
(4) pcs ikura (salmon roe)	
(4) pcs kani (crab)	
(4) pcs ebi (cooked shrimp)	
<b>SUSHI ROLLS</b>	
(2) shrimp tempura rolls	
(2) california rolls	
(2) spicy "tail of two tunas" rolls	
(2) baked snow crab rolls	

<b>SWEETS</b>	<i>20   40 pcs</i>
<b>MINI COOKIE BITES</b>	40   75

\*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