



SUNDA

## SPECIALTY COCKTAILS

### HONEYSUCKLE FROSÉ 11

rosé wine, cathead honeysuckle vodka, lemon, white grape, strawberry

### PEARED SAKE 12

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

### BLACKBERRY SAKE MULE 12

tyku junmai, blackberry syrup, lime juice, ginger beer

### BLOOD ORANGE MARGARITA 14

casamigos blanco, cointreau, blood orange, housemade sour

### GRASS TIGER 14

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

### SAKE SUMMER PUNCH 12

tyku junmai, pear, strawberry, peach, lemon

### STRAWBERRY FIELDS 12

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

### SUNDA OLD FASHIONED 14

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

### AVIATION 13

gin, luxardo maraschino, giffard creme de violette, lemon

### LYCHEE LUXURY DROP 12

vodka, st germaine, lemon, lychee wasabi syrup

## BEER

### DRAFT

Yazoo, Dos Perros	8
Jackalope, Thunder Ann	8
Sapporo, Pale Lager	10
Tennessee Brew Works, 1927 IPA	11

### BOTTLE

Bud Light	5
Michelob Ultra	5
Guinness Draught	6
Kirin Ichiban	6
Kirin Light	6

## WINE BY THE GLASS

Cava, Mercat Nature, Spain	9   48
Lambrusco Di Sorbara, Flli Bellei, Italy	12   56
Prosecco, Adami, Italy	14   65
Sauvignon Blanc, 2018 CK Mondavi & Family, Ca	9   48
Pinot Grigio, 2019 Cora, Italy	9   48
Chardonnay, 2019 Domaine Montrose, France	10   52
Bordeaux Blanc, 2018 Mary Taylor, France	12   56
Traminette, 2018 Fox Run, Finger Lakes, NY	12   56
Cabernet Sauvignon, 2016 Fable, California	9   48
Pinot Noir, (NV) 2019 Promesses de France, FR	10   52
Garnacha, 2018 Lo Brujo, Spain	11   54

## WINE BY THE BOTTLE

Chardonnay, 2016 Catena Alta, Mendoza, Argentina	95
Chard/Sav Blanc, 2014 Bastianich Vespa Bianco, Italy	120
Riesling, 2014 Trimbach, Alsace, France	65
Cabernet Sauvignon, 2015 Antica, Napa, Ca	150
Merlot, 2013 Northstar, Columbia Valley, Wa	90
Shiraz, 2016 Two Hands Angel's Share, Australia	80
Brunello di Montalcino, 2013 Gaja, Tuscany, Italy	200

## SAKE BY THE GLASS, CARAFE & BOTTLE

WARM SAKE 5 oz carafe: 9

### RYUJIN "DRAGON GOD"

	glass: 14
Kakushi Ginjo Nama-Genshu	10 oz carafe: 32
Single-pasteurized and undiluted sake.	1.8 Liter: 180

Slightly rough around the edges, full-bodied and flavorful - it's a youthful and vibrant sake.

### TYKU PREMIUM SAKE

TYKU Junmai	10 oz carafe: 20
TYKU Black   Junmai Ginjo	glass: 12
TYKU Cucumber or Coconut (unfiltered)	glass: 9
TYKU Sake Flight (Tyku Black/Cucumber/Coconut)	18

### TOZAI "SNOW MAIDEN" (unfiltered)

	10 oz carafe: 32
Junmai Nigori - Kyoto	720ml: 65

Drier style nigori with solid weight, bright and fresh aromas of fruit and creamy rice, finishes with pleasant mellowness.

### HAKUTSURU "SHO-UNE"

Junmai Daiginjo - Nada City, Hyogo	720ml: 75
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White peach, apple and pear aroma. Velvety smooth texture, mineral notes and slightly dry finish

### KIKUSUI "CHRYSANTHEMUM WATER"

Junmai Ginjo - Niigata	720ml: 180
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Citrus and persimmons overtones, dry crisp finish

### TAKASAGO GINGA SHIZUKU "DIVINE DROPLETS"

Junmai Daiginjo - Hokkaido	720ml: 200
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Aromas of rain, minerals, spice and flowers lead this sake to a palate filled with melon, herbs, jasmine, and vanilla.

## SAKE CUP & BOX

Kikusui Funaguchi Jukusei "Red Can" 200ml	12
Kunizakari Nigori Sake (unfiltered) 200ml	12
Nihon Sakari "Demon Slayer" (box) 180ml	13
Bushido "Way of the Warrior" 180ml	16
Mutsu Otokoyama Classic 180ml	20

## COMMENCE

EDAMAME 6

MISO SOUP 5

tofu, wakame, scallions

*Mushrooms 6 | Crab 8*

## 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 served with kimchi

## 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 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

KANI (crab) 9/17

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.