



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

### GARDEN VEGETABLE MAKI

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

### CRISPY BRUSSELS SPROUTS

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

### MISO CAULIFLOWER

garlic, chilies, miso glaze

### PAD THAI TOFU

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

### GRILLED VEGETABLES

shiitake, bok choy, red onion, asparagus, eggplant, coconut red curry

## 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*

## 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

## 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

*Sake\** (salmon) 18

*Yuzu Crab* 18

*Spicy Shrimp* 16

*Soy Glazed Chicken* 14

*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

**TAKO** (octopus) 9/17

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

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

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

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

**SMOKED SALMON** 10/19

**KANI** (crab) 9/17

**SAKE\*** (salmon) 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

#### 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, coin-  
treau, 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

### COCKTAIL POUCHES

#### SEASONAL MARGARITA 13

fruit infused altos plata, cointreau,  
housemade sour mix

#### YUZU APEROL SPRITZ 13

aperol, wycliff, yuzu puree,

#### PIMM'S CUP 13

pimm's, housemade sour mix,  
fruit garnishes

### WINE BOTTLES

<b>Cava</b> , Mercat Nature, Spain	48
<b>Lambrusco Di Sorbara</b> , F.lli Bellei, Italy	56
<b>Prosecco</b> , Adami, Italy	65
<b>Sauvignon Blanc</b> , 2018 CK Mondavi & Family, Ca	48
<b>Chardonnay</b> , 2019 Domaine Montrose, France	52
<b>Pinot Grigio</b> , 2019 Cora, Italy	48
<b>Bordeaux Blanc</b> , 2018 Mary Taylor, France	56
<b>Traminette</b> , 2018 Fox Run, Finger Lakes, NY	56
<b>Cabernet Sauvignon</b> , 2018 CK Mondavi & Fam, Ca	48
<b>Pinot Noir</b> , (NV) 2019 Promesses de France, FR	52
<b>Garnacha</b> , 2018 Lo Brujo, Spain	54
<b>Chardonnay</b> , 2016 Catena Alta, Mendoza, Argentina	95
<b>Chard/Sav Blanc</b> , 2014 Bastianich Vespa Bianco, Italy	120
<b>Riesling</b> , 2014 Trimbach, Alsace, France	65
<b>Cabernet Sauvignon</b> , 2015 Antica, Napa, Ca	150
<b>Merlot</b> , 2013 Northstar, Columbia Valley, Wa	90
<b>Shiraz</b> , 2016 Two Hands Angel's Share, Australia	80
<b>Brunello di Montalcino</b> , 2013 Gaja, Tuscany, Italy	200

### SAKE CUP

<b>Kikusui Funaguchi Jukusei "Red Can"</b> 200ml	12
<b>Kunizakari Nigori Sake</b> (unfiltered) 200ml	12
<b>Bushido "Way of the Warrior"</b> 180ml	16
<b>Mutsu Otokoyama Classic</b> 180ml	20

### BEER BOTTLES

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