

# GLUTEN-FREE MENU

## COMMENCE

**EDAMAME 6**

**MISO SOUP 5**

tofu, wakame, scallions

*Mushrooms 6 | Crab 8*

## SALAD

**CHOP CHOP CHICKEN SALAD 18**

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

## MAIN FLAVORS

**FILET TOBAN\* 30**

shishito peppers, red onions

**CHICKEN INASAL 28**

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

**SEARED SALMON\* 30**

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

**PAD THAI**

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

*Chicken 18 | Shrimp 20 | Tofu 17*

## 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

## SIGNATURE SUSHI

**GARDEN ROLL 16**

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

# VEGETARIAN MENU

## COMMENCE

**EDAMAME 6**

**SEAWEED SALAD 12**

wakame, spring mix, ponzu, sesame seeds

## SUNDA CLASSICS

**CHOP CHOP SALAD 16**

chopped greens, napa, mango, cucumber, peanut-jalapeño dressing

**EGGPLANT STEAMED BUNS 16**

scallion bao buns filled with:

panko crusted eggplant, asian slaw, hoisin

**MISO CAULIFLOWER 14**

garlic, chilies, sweet miso sauce

**INDO CORN FRITTER 12**

crispy fritters served with ginger dipping sauce

## SIGNATURE SUSHI

**GARDEN ROLL 16**

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

**AVOCADO CRISPY RICE 14**

pan fried sushi rice glazed with tamari and topped with: puree avocado

## MAIN FLAVORS

**GRILLED VEGETABLES 20**

shiitake, bok choy, red onion, asparagus, eggplant, coconut red curry, serves with steamed jasmine rice

**PAD THAI TOFU 17**

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

**VEGGIE FRIED RICE 14**

onions, carrots, bok choy, tofu, hoisin, tamari