



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

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

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

KOREAN BBQ

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

PICK & CHOOSE YOUR COMBINATION!

(1 LB) KALBI SHORTRIBS 30

sesame soy marinade

(1 LB) BBQ CHICKEN

chicken thighs, seoul sauce

(1 LB) PORK BELLY

sliced pork belly, sunda dry rub

BUCKET-O-CHICKEN

(10) SPICY SEOUL CHICKEN WINGS 30

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

DATE NIGHT KITS

DATE NIGHT KIT 1 \$135 (\$151 VALUE)

1 Bottle of TyKu Black with TyKu carafe and sake cups
Hamachi Jalapeno
Sushi Box Deluxe
Coconut Cheesecake

DATE NIGHT KIT 2 \$140 (\$161 VALUE)

1 Bottle of Cloudy Bay Sauvignon Blanc with two Cloudy Bay Coasters
Brussel Sprout Salad
Tiger Shrimp Tempura
Hamachi Jalapeno
Crazy Rice
Coconut Cheesecake

DATE NIGHT KIT 3 \$185 (\$210 VALUE)

1 Bottle of Veuve Yellow Label with Veuve goblets and champagne stopper
Hamachi Jalapeno
Great White
Sushi Box Deluxe
Coconut Cheesecake

DATE NIGHT KIT 4 \$210 (\$239 VALUE)

1 Bottle of Veuve Rose with Veuve goblets and champagne stopper
Tiger Shrimp Tempura
Sushi Box Deluxe
Coconut Cheesecake

COMMENCE & SALADS

EDAMAME 6 SPICY EDAMAME butter, garlic, chilis 7

MISO SOUP 5

tofu, wakame, scallions

Mushrooms 6 | **Crab 8**

WOK TOSSED SHISHITO PEPPERS 12

thin soy sauce

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

SEOUL WINGS 16

spicy gochujang glaze, crushed peanuts, scallions

pair with Narutotai (Drunken Snapper), Sake | 108/bottle

MAIN FLAVORS

served with side of jasmine rice (+2 brown rice)

FILET TOBAN* 30

shishito peppers, red onions

pair with Averaen, Pinot Noir | 68/bottle

CHICKEN INASAL 28

vinegar, lemongrass, garlic, cherry tomatoes,

red onion, achiote glaze, chili lime, grilled lemon

pair with Domaine Montrose, Chardonnay | 59/bottle

SZECHUAN CHICKEN 28

chicken thighs, dry chilis, green beans, scallions, sesame chili oil

pair with Georg Albrecht Schneider, Riesling | 58/bottle

SEARED SALMON* 30

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

pair with Cloudy Bay, Sauvignon Blanc | 68/bottle

NOODLES & RICE

GARLIC CRAB NOODLES 22

lo mein noodles, garlic butter, crab, scallions, fried garlic

pair with Jordan, Chardonnay | 80/bottle

PORK ADOBO FRIED RICE 17

shredded braised pork belly, garlic, fried egg, scallions, 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

pair with Le Contesse DOC, Prosecco | 60/bottle

HAMACHI JALAPEÑO* 20

cilantro, garlic, yuzu ponzu

pair with Wakatake (Demon Slayer), Sake | 130/bottle

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.

BEVERAGE 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

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

FEATURED WINE

WHITE

Pinot Grigio, Alverdi, Italy	54
Riesling, Georg Albrecht Schneider, Germany	58
Sauvignon Blanc, Drylands, New Zealand	63
Sauvignon Blanc, Cottat "Le Grand Caillou", Loire	67
Chardonnay, Copain 'Les Voisins', CA	60
Chardonnay, ZD, CA	81
Rosé, Gerard Bertrand 'Hedo', France	63

RED

Pinot Noir, Domaine LaRoque, France	63
Pinot Noir, Averaen, Willamette Valley, OR	68
Cabernet Sauvignon, Brassfield, High Valley, CA	72
Cabernet Sauvignon, Silver Ghost, Napa Valley	81
Merlot, Alexander Valley, CA	63
Malbec, Finca Decero, Argentina	63
Red Blend, Ridge Three Valley, Sonoma Coast	77

BOTTLED BEER

Michelob Ultra	6	San Miguel Pale Pilsen	8
Bud Light	6	San Miguel Cerveza Negra	8
Corona	7	Hitachino White Ale	10
Goose Island 312	7	Saboo Noir (can)	8
Omission	8	Sapporo	8
Budweiser	6	Amstel Light	7
Kirin Light	8	Becks (Non Alcoholic)	6

JAPANESE WHISKY FLIGHT SUNTORY WHISKY

Build your own flight from our selection of Japanese Whiskys from Suntory!

Each selection comes in 2 oz bottled, labeled and packaged in an elegant gift box. Great for gifting for the holidays!

Choose 3 minimum, or select ALL six!

Yamazaki 12yr	20
Yamazaki 18yr	63
Hakushu 12yr	20
Hakushu 18yr	58
Hibiki Harmony	16
Suntory Toki	14

JAPANESE WHISKY BOTTLES

HAKUSHU 12YR 175

AKASHI WHITE OAK 75

YAMAZAKI 12YR 150

FAVORITE SAKE

ELEGANT & AROMATIC

Oka | Cherry Bouquet 100
Ginjo - Yamagata Prefecture
Floral Aromas with hints of melon and pear

Wakatake | Demon Slayer 130
Junmai Daiginjo - Shizuoka Prefecture
Smooth with notes of cantaloupe and tangerine

CLEAN & FLAVORFUL

Dewazakura | Green Ridge Primal Strength 96
Ginjo Nama Genshu | Yamagata Prefecture
Notes of green apple. Round with a slight, refreshing bite

Narutotai | Drunken Snapper 108
Nama Genshu | Tokushima Prefecture
Vivid and vibrant. Unpasteurized and full of bold, bright flavors.

CRISP & DRY

Kawatsuru | Crane of Paradise 96
Junmai | Kagawa Prefecture
Complex, medium dry. Notes of grapefruit and salted pineapple.

Suigei | Drunken Whale 112
Tokubetsu Junmai - Kochi Prefecture
Clean and dry with a refreshing and robust finish.

UNIQUE & PLAYFUL

Tozai | Snow Maiden 75
Junmai Nigori | Kyoto Prefecture
Pleasantly mellow with sweet notes of melon and rice.

Dassai | Cloud 45 108
Junmai Daiginjo Nigori - Yamaguchi Prefecture
Light and fruity, hints of rose water, pear and grape

Kamoizumi | Umelicious 80
Umeshu (Plum Sake) - Kamoizumi Prefecture
Crisp and fun, sweet and vibrant plum

WHITE & RED WINE

SPARKLING

Brut, NV Segura Viudas Aria, Cava, Spain	44
Prosecco, NV Le Contesse DOC, Veneto, Italy	60
Cuvee, 2012, Caraccioli Cellars, Sta. Lucia Highlands	90
Brut, NV Moet Imperial, Champagne, France	85
Brut, NV Bollinger Special Cuvee, Champagne, France	135
Brut, NV Veuve Clicquot Yellow, Champagne, France	120
Brut, NV Ruinart Blanc de Blancs, Champagne, France	180
Brut Rose, NV Veuve Clicquot, Champagne, France	170
Brut, 2004 Veuve "La Grande Dame", France	250
Brut Rose, 2006 Perrier Jouet "Belle Epoque", France	230
Brut, 2008 Dom Perignon, Champagne, France	350

CHARDONNAY

2016 Domaine Montrose, France	59
2017 The Calling, Sonoma Coast, California	60
2017 Raeburn, Russian River Valley, California	63
2018 Bouchard Aïre & Fils, Burgundy	64
2017 Cambra, Santa Maria Valley, California	72
2017 Jordan, Russian River Valley	80
2017 Rombauer, Carneros, California	90
2018 Far Niente, Napa Valley	125

SAUVIGNON BLANC

2018 Hall, Napa Valley	60
2018 Cloudy Bay, Marlborough, New Zealand	68
2018 Sancerre, Chateau de Sancerre, France	81

OTHER WHITES

Trebbiano, 2017 Ca Maiol, Lugana, Italy	60
Pinot Blanc, 2018 Au Bon Climat, Central Coast, CA	68
White Blend, 2017 Chateau Graviille-Lacoste, Bordeaux	68
Pinot Grigio, 2018 Jermann, Friuly, Italy	64
Chablis, 2018 Joseph Drouhin "Vaudon", Burgundy	76
Pouilly Fume, 2018 Ledoucette, Loire	90
Burgundy, 2013 Thomas Morey, Chassagne-Montrache	180

PINOT NOIR

2016 Emeritus, Sonoma Coast	89
2017 En Route, Russian River Valley	90
2017 Flowers, Sonoma Coast	100
2017 Kosta Browne, Russian River Valley	200

CABERNET SAUVIGNON

2017 Mount Veeder, Napa Valley	86
2017 Stag's Leap, Napa Valley	120
2016 Jordan, Alexander Valley	130
2015 Silver Oak, Alexander Valley	150
2016 Joseph Phelps, Napa Valley	160
2016 Cakebread, Napa Valley	185
2003 Freemark Abbey, Napa Valley	350
2011 Dalle, Napa Valley	440

MERLOT

2016 Chappellet, Napa Valley	99
2011 La Jota "Howell Mountain", Napa Valley	150

RED BLENDS

2016 Paraduxx by Duckhorn, Napa Valley	84
2017 Leviathon, Sonoma Coast	90
2018 The Prisoner, Napa Valley	95
2016 Opus One, Napa Valley	295

OTHER REDS

Cabernet Franc, 2017 Domaine Dozon, Loire, France	76
Malbec, 2017 Susana Balbo, Mendoza, Argentina	64
Bordeaux, 2016 Chateau Ducasse, Graves, France	63
Bordeaux, 2015 Chateau Coutet Grand Cru, France	99
Super Tuscan, 2016 Gaja "Promis", Tuscany, Italy	99
Burgundy, 2006 Dom Romanese Conti "Le Tache", France	3500
Burgundy, 2008 Dom Romanese Conti "Le Tache", France	3500

JAPANESE SAKE

CRISP & DRY

Tedorigawa | Chrysanthemum Meadow 300ml 48
Yamahai Daiginjo | Ishikawa Prefecture
Medium dry, smooth and rich with a silky texture.

Tozai | Living Jewel 720ml 60
Junmai | Kyoto Prefecture
Slight notes of white grape, anise, and a hint of sweet rice.

Tedorigawa | Silver Mountain 720ml 85
Yamahai Junmai | Ishikawa Prefecture
Aromas of sweet rice and honey tea. Sharp, dry and rich.

Koshi no Kanbai "Sai" | Blue River 720ml 96
Junmai Ginjo | Niigata Prefecture
Crisp and clean. Subtle aromas and smooth, refreshing finish.

ELEGANT & AROMATIC

Dassai | Otterfest 50 300ml 54
Junmai Daiginjo | Yamaguchi Prefecture
Smooth with aromas of exotic tropical fruits and melon.

Toko | Divine Droplets 720ml 195
Junmai | Hokkaido Prefecture
Smooth and rich with notes of melon and jasmine.

CLEAN & FLAVORFUL

Sohomare | Heart and Soul 720ml 98
Tokubetsu Junmai | Hyogo Prefecture
Soulful with a harmonious balance of acidity and umami.

Konteki | Tears of Dawn 720ml 110
Junmai Daiginjo | Kyoto Prefecture
Complex and unique. Notes of tropical fruits, anise and truffles.

UNIQUE & PLAYFUL

Murai Family | Genshu Nigori 300ml 34
Genshu Nigori | Aomori Prefecture 720ml 74
Creamy and robust. Notes of vanilla, currant and coconut.

Tozai | Snow Maiden 720ml 75
Junmai Nigori | Kyoto Prefecture
Pleasantly mellow with sweet notes of melon and rice.