



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

WINTER COSMO 12

vodka, aperol, dry curacao, rosemary, lime, cranberry cordial

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

SUNDA HIGHBALL 12

iwai japanese whisky, tyku junmai sake, green tea vanilla thyme syrup, citric acid

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

VISIONARY RICHES 14

rittenhouse rye, mancino rosso vermouth rosso amaranto, luxardo maraschino, amaro montenegro, bittermens burlesque bitters, falernum

LYCHEE LUXURY DROP 12

vodka, st germaine, lemon, lychee wasabi syrup

DRAFT BEER

Bud Light , <i>American Light Lager (4.2% abv)</i>	6
Michelob Ultra (4.2% abv)	6
Sapporo , <i>Pale Lager (4.9% abv)</i>	10

BOTTLED & CANNED BEER

Bud Light (4.2% abv)	5
Guinness Draught , <i>dark irish dry stout (4.2% abv)</i>	6
Kirin Light , <i>light japanese style pilsner (3.2% abv)</i>	6
Asahi , <i>japanese lager (5.2% abv)</i>	7
Sly Rye Porter , <i>english porter (6% abv)</i>	8
Stone Delicious , <i>IPA (7.7% abv)</i>	8
Little Harpeth "Mosaic" , <i>india pale kol'sch (5.8% abv)</i>	8
Kirin Ichiban (22oz), <i>american style lager (4.9% abv)</i>	10
Ginga Kogen , <i>hefeweizen style (5% abv)</i>	10
La Fin Du Monde , <i>belgian style triple ale (9% abv)</i>	10

SAKE CUP & BOX

Kunizakari Nigori Sake (unfiltered) 200ml	12
Nihon Sakari "Demon Slayer" (box) 180ml	13
Kiku-Masamune "Dry Sake" Cup 180ml	13
Bushido "Way of the Warrior" 180ml	16
Kikusui "Perfect Snow" Nigori Sake 180ml (21% abv)	17
Mutsu Otokoyama Classic 180ml	20

WINE BY THE GLASS

Sparkling Blanc de Blanc Brut , Nicolas Idiart, France	9
Cava , Mercat Nature, Spain	11 54
Lambrusco Di Sorbara , Flli Bellei, Italy	12 56
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, New York	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

Rosé , 2019 Fleur de Mer, Provence, France	70
Pinot Grigio , 2019 Riff, Italy	48
Chardonnay , 2016 Catena Alta, Mendoza, Argentina	95
Chardonnay , 2015 Sixto, Washington State	150
Chard/Sav Blanc , 2014 Bastianich Vespa Bianco, Italy	120
Gruner Veltliner , 2017 Leth Steinagrund, Austria	52
Riesling , 2014 Trimbach, Alsace, France	65
Cabernet Sauvignon , 2018 Austin Hope, Paso Robles	75
Merlot , 2018 Emmolo, Napa Valley	80
Pinot Noir , 2016 Landmark Vineyards Overlook, Ca	65
Pinot Noir , 2018 Belle Glos, Santa Barbara County	85
Pinot Noir , 2018 The Four Graces, Willamette Valley	90
Brunello di Montalcino , 2013 Gaja, Tuscany, Italy	200

SAKE BY THE GLASS, CARAFE & BOTTLE

WARM SAKE 5 oz carafe: 9

KIKUSAKARI TARUSAKE glass: 13
 Junmai Tarusake - Ibaraki 10 oz carafe: 36
 Matured slowly in real Akita cedar barrels 720ml: 74
 This unique sake has some sweetness, initial pepper notes, a little bitterness and some detectable cedar wood aroma.

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" 10 oz carafe: 38
 Junmai Daiginjo - Nada City, Hyogo 720ml: 75
 White peach, apple and pear aroma. Velvety smooth texture, mineral notes and slightly dry finish

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

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

COMMENCE & SALADS

EDAMAME 6

MISO SOUP 5

tofu, wakame, scallions

+ *Mushrooms* 6 | + *Crab* 8

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

SEOUL WINGS 16

spicy gochujang glaze, crushed peanuts, scallions

MAIN FLAVORS

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

FILET TOBAN* 30

shishito peppers, red onions

CHICKEN INASAL 28

vinegar, lemongrass, tomatoes, red onion, achiote, chili lime, 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

CRISPY PATA 24

confit pork shank, garlic vinaigrette

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, 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

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

JANUARY FEATURES

limited time only

SPICY EDAMAME 8

garlic, chili salt, butter

PORK BELLY NOODLES 18

crispy pork belly, lo mein noodles, bok choy, scallions, miso broth, sesame chili oil

MISO BRONZED BLACK COD 32

eggplant, sweet miso glaze, chives

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

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

PANDA* 19

shrimp tempura, tobiko, scallions, chili sauce, cream cheese, tempura crisp, unagi sauce, wasabi aioli

RED DRAGON* 24

shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crisp, 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.