



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

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

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

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 & 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

nori, 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.



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

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

GHOST IN THE SHELL 14

bourbon, suntory toki, laird's applejack, laphroaig
10yr rinse, benedictine, peychaud's bitters

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

Prosecco , Adami, Italy	34 half bottle
Cava , Mercat Nature, Spain	54
Lambrusco Di Sorbara , F.lli Bellei, Italy	56
Sauvignon Blanc , 2018 CK Mondavi & Family, Ca	48
Bordeaux Blanc , 2018 Mary Taylor, France	56
Traminette , 2018 Fox Run, Finger Lakes, New York	56
Rosé , 2019 Fleur de Mer, Provence, France	70
Pinot Grigio , 2019 Cora, Italy	48
Pinot Grigio , 2019 Luna Nuda, Italy	48
Chardonnay , 2019 Domaine Montrose, France	52
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 , 2015 Antica, Napa, Ca	150
Cabernet Sauvignon , 2016 Fable, California	48
Garnacha , 2018 Lo Brujo, Spain	54
Merlot , 2015 St.Francis, Sonoma County	55
Pinot Noir , (NV) 2019 Promesses de France, FR	52
Pinot Noir , 2016 Landmark Vineyards Overlook, Ca	65
Pinot Noir , 2015 Domaine Serene Evenstad, Or	175
Brunello di Montalcino , 2013 Gaja, Tuscany, Italy	200

BOTTLE BEER

Bud Light 4.2% abv	5
Guinness Draught dark irish dry stout, 4.2% abv	6
Kirin Light light japanese style pilsner, 3.2% abv	6
Kirin Ichiban (22oz) american style lager, 4.9% abv	10
Ginga Kogen hefeweizen style, 5% abv	10
La Fin Du Monde belgian style triple ale, 9% abv	10

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