



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

#### BILLY'S SUPERFRESH SAKETINI 12

tyku junmai sake, vodka, cucumber, mint

#### BLOOD ORANGE MARGARITA 14

altos plata, pierre ferrand dry curacao, blood orange, housemade sour

#### GRASS TIGER 14

jalapeño infused old tom gin, lemongrass, lime, orange, ginger beer, fresh spanked mint

#### TOKYO DRIVE 13

iwai japanese whisky, tyku junmai sake, laird's applejack, spiced apple tea syrup, angostura bitters

#### STRAWBERRY FIELDS 12

vodka, muddled fresh strawberries, lemon, lime, pierre ferrand dry curacao, 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

<b>Bud Light</b> , <i>American Light Lager (4.2% abv)</i>	6
<b>Michelob Ultra</b> (4.2% abv)	6
<b>The Black Abbey Five Points</b> , <i>West-Coast Style IPA (5.6% abv)</i>	8
<b>Sapporo</b> , <i>Pale Lager (4.9% abv)</i>	10

### BOTTLED & CANNED BEER

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

### SAKE CUP & BOX

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

### WINE BY THE GLASS

<b>Prosecco</b> , Bellafina, Italy	9
<b>Cava</b> , Mercat Nature, Spain	11   44
<b>Lambrusco Di Sorbara</b> , Flli Bellei, Italy	12   48
<b>Sauvignon Blanc</b> , CK Mondavi & Family, Ca	9   36
<b>Sauvignon Blanc</b> , Oyster Bay, New Zealand	11   44
<b>Pinot Grigio</b> , Riff, Italy	9   36
<b>Pinot Grigio</b> , Bottega Vinaia, Trentino, Italy	12   48
<b>Chardonnay</b> , Domaine Montrose, France	10   40
<b>Bordeaux Blanc</b> , Mary Taylor, France	12   48
<b>Traminette</b> , Fox Run, Finger Lakes, New York	12   48
<b>Rosé</b> , Duckhorn Decoy, California	11   44
<b>Cabernet Sauvignon</b> , Bacchus, California	10   40
<b>Cabernet Sauvignon</b> , Scarlet Vine, Chile	13   52
<b>Pinot Noir</b> , (NV) Promesses de France, FR	10   40
<b>Garnacha</b> , Lo Brujo, Spain	11   44

### WINE BY THE BOTTLE

<b>Rosé</b> , 2019 Fleur de Mer, Provence, France	70
<b>Chardonnay</b> , 2018 Mer Soleil Reserve, Central Coast	52
<b>Chardonnay</b> , 2015 Sixto, Washington State	150
<b>Chard/Sav Blanc</b> , 2014 Bastianich Vespa Bianco, Italy	120
<b>Gruener Veltliner</b> , 2017 Leth Steinagrund, Austria	52
<b>Cabernet Sauvignon</b> , 2018 Austin Hope, Paso Robles	75
<b>Merlot</b> , 2018 Emmolo, Napa Valley	80
<b>Petite Sirah</b> , 2018 Earthquake, Lodi, Ca	85
<b>Pinot Noir</b> , 2016 Landmark Vineyards Overlook, Ca	65
<b>Pinot Noir</b> , 2018 Belle Glos, Santa Barbara County	85
<b>Pinot Noir</b> , 2014 Champ de Reves, Anderson Valley, Ca	90
<b>Pinot Noir</b> , 2018 The Four Graces, Willamette Valley	90
<b>Brunello di Montalcino</b> , 2013 Gaja, Tuscany, Italy	200

### SAKE BY THE GLASS, CARAFE & BOTTLE

<b>WARM SAKE</b>	5 oz carafe: 9
<b>TOZAI "LIVING JEWEL"</b>	glass: 10
Junmai - Kyoto	10 oz carafe: 28
Aromas of white grape, anise and sweet rice	720ml: 50
<b>JOTO JUNMAI "THE GREEN ONE"</b>	glass: 13
Junmai - Yamagata	10 oz carafe: 30
Fruiter and cleaner than many junmais, which lean earthy and dry. Still solid and rich, with notes of deep, ripe plum. Finishes with crisp acidity	720ml: 58
<b>HAKUTSURU "SHO-UNE"</b>	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	
<b>RYUJIN "DRAGON GOD" KAKUSHI</b>	glass: 14
Ginjo Nama Genshu - Gunma	10 oz carafe: 32
Single-pasteurized and undiluted sake.	1.8 Liter: 180
Slightly rough around the edges, full-bodied and vibrant sake.	
<b>TYKU PREMIUM SAKE</b>	
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
<b>JOTO NIGORI "THE BLUE ONE" (unfiltered)</b>	glass: 16
Junmai Nigori - Hiroshima	10 oz carafe: 35
This is a junmai grade nigori, which lends a dry, earthy balance to the milky, coconutty fruit notes that are typical of the nigori style.	720ml: 60
<b>TOZAI "SNOW MAIDEN" (unfiltered)</b>	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.	
<b>KIKUSUI "CHRYSANTHEMUM WATER"</b>	
Junmai Ginjo - Niigata	720ml: 180
Citrus and persimmons overtones, dry crisp finish	
<b>TAKASAGO GINGA SHIZUKU "DIVINE DROPLETS"</b>	
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** SPICY EDAMAME 8 butter, garlic, chilies

**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, tomatoes, ponzu, sesame seeds

**CHOP CHOP CHICKEN SALAD 18**

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

## DIM SUM

**STEAMED BUNS** scallion bao buns filled with:

*Pork Belly* adobo pork belly, pickled veggies 18

*Korean Fried Chicken* crispy chicken thighs, asian slaw 17

*Crispy Eggplant* panko crusted eggplant, asian slaw 16

**POT STICKERS 16**

chicken, thai basil, water chestnuts, shallots, ginger vinaigrette

**TIGER SHRIMP TEMPURA 17**

candied walnuts, creamy honey aioli, frisee

**MISO CAULIFLOWER 14**

garlic, chilies, sweet miso butter

**KALBI SHORTRIBS 19**

sesame soy marinated beef short ribs, kimchi

**SEOUL WINGS 16**

gochujang glaze, crushed peanuts, scallions

**STREET CORN 14**

grilled corn, sambal coconut cream, herbs

## 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

**HAINANESE SALMON\* 30**

ginger scallion oil, toasted garlic soy, bok choy

**CRISPY PATA 24**

confit pork shank, garlic vinaigrette

**SZECHUAN CHICKEN 28**

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

**GRILLED VEGETABLES 20**

shiitake, bok choy, red onion, asparagus, eggplant, khao soi curry sauce

## 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**

shrimp, chicken, fried egg, shrimp sauce,

ghost pepper chili sambal, sweet soy, cucumber

**VEGGIE FRIED RICE 14**

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

**PAD THAI**

rice noodles, carrots, bean sprouts, eggs, peanuts, scallions

**Choice of: 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

## APRIL FEATURES

**SISIG 18**

braised pork belly, honeycomb tripe, onions, shishito peppers, chili lime vinaigrette, egg, roti prata

**MUSSELS "LAING" 24**

coconut milk braised collard greens, bacon lardons, chilis

**GAMBLER MAKI ROLL 20**

spicy tuna, kani, cucumbers, scallions, kampyo, avocado, ghost pepper sambal

## SUNDA CLASSICS

**SIGNATURE CRISPY RICE**

pan fried sushi rice glazed with tamari and topped with:

*Wagyu\** sambal, chives, red chili, asian pesto 18

*Spicy Tuna\** masago, chives, sriracha, rayu, serrano 18

*Avocado* sambal, lime, basil crisp 14

**ESCOLAR "THE GREAT WHITE"\* 14**

escolar, truffle vinaigrette, potato chip, black truffle shaving

**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**

seasoned rice, cucumber, avocado, edamame, red onion, masago, wakame, sesame soy

**Choice of: Maguro\* (tuna) 16 | Sake\* (salmon) 18**

## SIGNATURE SUSHI

**GARDEN ROLL 16**

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

**PANDA\* 19**

shrimp tempura, tobiko, scallions, sriracha, 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 **TAKO** (octopus) 9/17

**HAMACHI\*** (yellowtail) 10/19 **WALU\*** (escolar) 9/17

**SAKE\*** (salmon) 10/19 **EBI** (cooked shrimp) 9/17

**SMOKED SALMON** 10/19 **IKURA\*** (salmon roe) 9/17

**UNAGI** (freshwater eel) 10/19 **KANI** (crab) 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.