



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	indonesia
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 marinade

ONE POUND 30

BBQ CHICKEN

chicken thighs, seoul sauce

ONE POUND 20

PORK BELLY

sliced pork belly, sunda dry rub

ONE POUND 25

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

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

BUCKET-O-CHICKEN

SPICY SEOUL CHICKEN WINGS

Korean style double-fried chicken wings glazed with gochujang sauce, topped with crushed peanuts & scallions

(20) WINGS 30

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

SISIG 18

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

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

ASIAN AMERICAN & PACIFIC ISLANDER HERITAGE MONTH FEATURES

LUMPIA 14

crispy pork and shrimp shanghai style egg rolls,
boston lettuce, dipping sauces

PANCIT CANTON 18

crispy pork belly, lap cheong, shrimp, noodles,
carrots, cabbage, bok choy, scallions, cantonese sauce

LEMONGRASS BEEF LOLLIPOPS 18

sliced new york strip steak wrapped lemongrass,
ginger citrus sweet soy glaze

SWEET POTATO CATERPILLAR 16

roasted sweet potatoes, asian pear, avocado,
black garlic teriyaki, roasted red pepper puree

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, jalapeño, cucumber, lime

GAMBLER* 20

spicy tuna, kani, cucumbers, scallions, kampyo, avocado, ghost pepper sambal
***CAUTION* ghost peppers are dangerously spicy and appears randomly in a single piece,
are you feeling lucky?

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.



SUNDA

SPECIALTY COCKTAILS

15

PEARED SAKE

pear infused vodka, ginger, pineapple, sparkling sake, cinnamon rim

BLACKBERRY LIMEADE

vodka, lime juice, rosemary syrup, muddled fresh blackberries

LYCHEE LUXURY DROP

vodka, st. germain liqueur, lemon, lychee, hint of wasabi

SAIDOKA

laird's applejack brandy, yuzu puree, lemon juice, simple syrup, luxardo triple sec

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

YUZU MARGARITA

blanco tequila, triple sec, yuzu puree, lemon, lime

POUCH COCKTAILS

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

WINE

WHITE

Pinot Grigio, Alverdi, Italy	54
Riesling, Georg Albrecht Schneider, Germany	52
Sauvignon Blanc, Drylands, New Zealand	63
Sauvignon Blanc, Cottat "Le Grand Caillou", Loire	63
Chardonnay, Bouchard Aire & Fils, Burgundy	64
Chardonnay, ZD, CA	81
Rosé, Chateau d'Esclans, Whispering Angel, France	56

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, CA	81
Merlot, Alexander Valley, CA	63
Malbec, Finca Decero, Argentina	59

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!

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

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, slightly dry. Notes of grapefruit and salted pineapple.

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

BEER

Corona	7
San Miguel Pale Pilsen	8
San Miguel Cerveza Negra	8
Sapporo	8
Kirin Light	8
Hitachino White Ale	10

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
Copain 'Les Voisins', CA	60
2017 Raeburn, Russian River Valley, California	63
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
Rosé, Gerard Bertrand 'Hedo', France	63
Pinot Grigio, 2018 Jermann, Friuly, Italy	64
Pinot Blanc, 2018 Au Bon Climat, Central Coast, CA	68
White Blend, 2017 Chateau Gravier-Lacoste, Bordeaux	68
Chablis, 2018 Joseph Drouhin "Vaudon", Burgundy	76
Pouilly Fume, 2018 Ledouette, 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

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

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

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 | Aomon 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.

Vintages subject to change upon availability.
Some wines & sake bottles have limited availability