



SUNDA

ASIAN AMERICAN & PACIFIC ISLANDER HERITAGE MONTH FEATURES

CRAFTED COCKTAILS

MANILA MAI TAI 14

tanduay silver rum, tanduay gold rum, orgeat, lime, gingerbread hibiscus tea gomme syrup

ELECTRIC BIRD 14

mizu lemongrass shochu, cappelletti, bianco vermouth, pineapple, lime, passionfruit honey syrup

NIGHT STAR VESPER 14

haku vodka, roku gin, oka kura japanese bermutto

FEATURED SAKE

RIHAKU "DREAMY CLOUDS"

Tokubetsu Junmai Nigori (unfiltered) - Shimane

Bright and lean in the mouth, unlike many Nigori, and the impact is chewy with sweet rice flavors intermingling with the nutty and slightly fruity characteristics of the sake.

glass: 16 | 10oz carafe: 45

KANBARA "BRIDE OF THE FOX"

Junmai Ginjo - Niigata

Intense aromas of grilled nuts, pistachio, and a hint of white chocolate. Ripe honeydew notes finish crisp with a hint of lingering sweetness.

glass: 16 | 10oz carafe: 45 | 720ml: 100

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

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

LYCHEE LUXURY DROP 12

vodka, st germaine, lemon, lychee wasabi syrup

BLOOD ORANGE MARGARITA 14

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

DRAFT BEER

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

BOTTLED & CANNED BEER

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

WINE BY THE GLASS

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

WINE BY THE BOTTLE

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

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

SAKE BY THE GLASS, CARAFE & BOTTLE

WARM SAKE	5 oz carafe: 9
JOTO JUNMAI "THE GREEN ONE"	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
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	
RYUJIN "DRAGON GOD" KAKUSHI	glass: 14
Junmai Nama Genshu - Gunma	10 oz carafe: 32
Single-pasteurized and undiluted sake. Slightly rough around the edges, full-bodied and vibrant sake.	1.8 Liter: 180
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
JOTO NIGORI "THE BLUE ONE" (unfiltered)	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
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.	
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 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:

<i>Pork Belly</i>	adobo pork belly, pickled veggies	18
<i>Korean Fried Chicken</i>	crispy chicken thighs, asian slaw	17
<i>Crispy Eggplant</i>	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

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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:

<i>Wagyu*</i>	sambal, chives, red chili, asian pesto	18
<i>Spicy Tuna*</i>	masago, chives, sriracha, rayu, serrano	18
<i>Avocado</i>	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.