



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

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.

300ml bottle: 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.

720ml bottle: 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

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

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, sparkling wine, yuzu puree

PIMM'S CUP 13

pimm's, housemade sour mix,
fruit garnishes

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

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

WINE BY THE BOTTLE

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

JOTO JUNMAI "THE GREEN ONE"	720ml: 58
Junmai - Yamagata 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	
HAKUTSURU "SHO-UNE"	720ml: 75
Junmai Daiginjo - Nada City, Hyogo White peach, apple and pear aroma. Velvety smooth texture, mineral notes and slightly dry finish	
RYUJIN "DRAGON GOD" KAKUSHI	1.8 Liter: 180
Ginjo Nama Genshu - Gunma Single-pasteurized and undiluted sake. Slightly rough around the edges, full-bodied and vibrant sake.	
JOTO NIGORI "THE BLUE ONE" (unfiltered)	720ml: 60
Junmai Nigori - Hiroshima 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.	
TOZAI "SNOW MAIDEN" (unfiltered)	720ml: 65
Junmai Nigori - Kyoto Drier style nigori with solid weight, bright and fresh aromas of fruit and creamy rice, finishes with pleasant mellowness.	
KIKUSUI "CHRYSANTHEMUM WATER"	720ml: 180
Junmai Ginjo - Niigata Citrus and persimmons overtones, dry crisp finish	
TAKASAGO GINGA SHIZUKU "DIVINE DROPLETS"	720ml: 200
Junmai Daiginjo - Hokkaido Aromas of rain, minerals, spice and flowers lead this sake to a palate filled with melon, herbs, jasmine, and vanilla.	