



SUNDA

SPECIALTY COCKTAILS

18

PEARED SAKE

grey goose la poire, ginger, pineapple,
sparkling sake, cinnamon rim

BLACKBERRY LIMEADE

effen, lime juice, rosemary syrup,
muddled fresh blackberries

LYCHEE LUXURY DROP

grey goose, st. germain liqueur, lemon,
lychee, hint of wasabi

BILLY'S SUPERFRESH SAKETINI

grey goose, tyku junmai sake, cucumber, mint

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

grey goose, muddled fresh strawberries,
cointreau, lemon, lime, orange, fennel syrup

SUNDA OLD FASHIONED

four roses, cherry gastrique, bourbon barrel
smoked sugar, angostura bitters,
orange bitters

YUZU MARGARITA

lunazul, triple sec, yuzu puree,
lemon, lime

WINE

SPARKLING

| | glass |
|--|-------|
| Brut, Moet Imperial, France | 16 |
| Prosecco, Le Contesse DOC, Italy | 12 |
| Brut, Veuve Clicquot Yellow, Champagne, France | 20 |
| Brut Rose, Veuve Clicquot, Champagne, France | 22 |

WHITE

| | glass/bottle |
|---|--------------|
| Pinot Grigio, Alverdi, Italy | 12/58 |
| Riesling, Georg Albrecht Schneider, Germany | 13/60 |
| Sauvignon Blanc, San Simeon, Paso Robles | 14/63 |
| Sauvignon Blanc, Echo Bay, New Zealand | 14/63 |
| Sauvignon Blanc, Cottat "Le Grand Caillou", Loire | 15/68 |
| Chardonnay, Bouchard Aine & Fils, Burgundy | 14/63 |
| Chardonnay, ZD, CA | 18/81 |
| Rosé, Gerard Bertrand Hedonism(e), France | 14/63 |
| Rosé, Chateau d'Esclans, Whispering Angel, France | 15/68 |

RED

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|---|-------|
| Pinot Noir, Domaine LaRoque, France | 14/63 |
| Pinot Noir, Averaen, Willamette Valley, OR | 15/68 |
| Cabernet Sauvignon, Brassfield, High Valley, CA | 16/72 |
| Cabernet Sauvignon, Silver Ghost, Napa Valley, CA | 18/81 |
| Merlot, Alexander Valley, CA | 14/63 |
| Malbec, Finca Decero, Argentina | 14/63 |

SAKE

ELEGANT & AROMATIC

| | glass / carafe / bottle |
|--|-------------------------|
| Oka Cherry Bouquet | 13/43/100 |
| Ginjo - Yamagata Prefecture | |
| Floral Aromas with hints of melon and pear | |

Wakatake | Demon Slayer

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| Junmai Daiginjo - Shizuoka Prefecture | 16/53/130 |
| Smooth with notes of cantaloupe and tangerine | |

CLEAN & FLAVORFUL

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| Dewazakura Green Ridge Primal Strength | 12/42/96 |
| Ginjo Nama Genshu Yamagata Prefecture | |
| Notes of green apple. Round with a slight, refreshing bite | |

Narutotai | Drunken Snapper

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| Nama Genshu Tokushima Prefecture | 15/52/108 |
| Vivid and vibrant. Unpasteurized and full of bold, bright flavors. | |

CRISP & DRY

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| Kawatsuru Crane of Paradise | 12/42/96 |
| Junmai Kagawa Prefecture | |
| Complex, slightly dry. Notes of grapefruit and salted pineapple. | |

UNIQUE & PLAYFUL

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|---|----------|
| Tozai Snow Maiden | 12/35/75 |
| Junmai Nigori Kyoto Prefecture | |
| Pleasantly mellow with sweet notes of melon and rice. | |

Dassai 45 | Cloud

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|---|-----------|
| Junmai Daiginjo Nigori - Yamaguchi Prefecture | 14/46/108 |
| Light and fruity, hints of rose water, pear and grape | |

Kamoizumi | Umelicious

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| Umeshu (Plum Sake) - Kamoizumi Prefecture | 12/40/80 |
| Crisp and fun, sweet and vibrant plum | |

HOT SAKE

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| Gekkeikan (10 oz) | 15 |
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BOTTLED BEER

| | |
|--------------------------|----|
| San Miguel Pale Pilsen | 8 |
| San Miguel Cerveza Negra | 8 |
| Sapporo | 8 |
| Asahi | 8 |
| Kirin Light | 8 |
| Hitachino White Ale | 10 |

COMMENCE & SALADS

EDAMAME 6

SPICY EDAMAME 8

butter, garlic, chilies

WOK TOSSED SHISHITO PEPPERS 12

thin soy

MISO SOUP 5 + Mushrooms 6 | + Crab 8

tofu, wakame, scallions

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

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

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)

NEW YORK STRIP STEAK* 38

watercress, red onion, pickled garlic, sesame soy

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 22

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 18

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 16

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

PAD THAI

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

Chicken 18 | Shrimp 20 | Tofu 17

MONTHLY FEATURES

LUMPIA 16

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

PANCIT CANTON 22

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

LEMONGRASS BEEF LOLLIPOPS 20

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

SWEET POTATO CATERPILLAR 18

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

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 *Maguro*(tuna) 16 | Sake*(salmon) 18*

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

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

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

**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.*

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 Montrrose, 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

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|---|-----|
| Trebbiano, 2017 Ca Maiol, Lugana, Italy | 60 |
| Pinot Grigio, 2018 Jermann, Friuly, Italy | 64 |
| Pinot Blanc, 2018 Au Bon Climat, Central Coast, CA | 68 |
| White Blend, 2017 Chateau Gravielle-Lacoste, Bordeaux | 68 |
| Chablis, 2018 Joseph Drouhin "Vaudon", Burgundy | 76 |
| Pouilly Fume, 2018 Ledoucette, Loire | 90 |
| Burgundy, 2013 Thomas Morey, Chassagne-Montrache | 180 |

PINOT NOIR

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|---|-----|
| 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

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|-----------------------------------|-----|
| 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

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|---|-----|
| 2016 Chappellet, Napa Valley | 99 |
| 2011 La Jota "Howell Mountain", Napa Valley | 150 |

RED BLENDS

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|--|----|
| 2016 Paraduxx by Duckhorn, Napa Valley | 84 |
| 2017 Leviathon, Sonoma Coast | 90 |
| 2018 The Prisoner, Napa Valley | 95 |

OTHER REDS

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|---|----|
| 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

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|--|----|
| Tedorigawa Chrysanthemum Meadow 300ml | 48 |
| <i>Yamahai Daiginjo Ishikawa Prefecture</i> | |
| <i>Medium dry, smooth and rich with a silky texture.</i> | |

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| Tozai Living Jewel | 720ml 60 |
| <i>Junmai Kyoto Prefecture</i> | |
| <i>Slight notes of white grape, anise, and a hint of sweet rice.</i> | |

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|---|----------|
| Tedorigawa Silver Mountain | 720ml 85 |
| <i>Yamahai Junmai Ishikawa Prefecture</i> | |
| <i>Aromas of sweet rice and honey tea. Sharp, dry and rich.</i> | |

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| Koshi no Kanbai "Sai" Blue River | 720ml 96 |
| <i>Junmai Ginjo Niigata Prefecture</i> | |
| <i>Crisp and clean. Subtle aromas and smooth, refreshing finish.</i> | |

ELEGANT & AROMATIC

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|--|-----------|
| Dassai 45 "Otter Festival" | 720ml 120 |
| <i>Junmai Daiginjo Yamaguchi Prefecture</i> | |
| <i>Collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade.</i> | |

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|---|-----------|
| Toko Divine Droplets | 720ml 195 |
| <i>Junmai Hokkaido Prefecture</i> | |
| <i>Smooth and rich with notes of melon and jasmine.</i> | |

CLEAN & FLAVORFUL

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|--|----------|
| Sohomare Heart and Soul | 720ml 98 |
| <i>Tokubetsu Junmai Hyogo Prefecture</i> | |
| <i>Soulful with a harmonious balance of acidity and umami.</i> | |

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|--|-----------|
| Konteki Tears of Dawn | 720ml 110 |
| <i>Junmai Daiginjo Kyoto Prefecture</i> | |
| <i>Complex and unique. Notes of tropical fruits, anise and truffles.</i> | |

UNIQUE & PLAYFUL

| | |
|--|----------|
| Murai Family Genshu Nigori | 300ml 34 |
| <i>Genshu Nigori Aomon Prefecture</i> | |
| <i>Creamy and robust. Notes of vanilla, currant and coconut.</i> | |

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|--|----------|
| Tozai Snow Maiden | 720ml 75 |
| <i>Junmai Nigori Kyoto Prefecture</i> | |
| <i>Pleasantly mellow with sweet notes of melon and rice.</i> | |

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