GLUTEN-FREE MENU
please let us know your dietary restrictions,
so our chef can modify dishes below to accommodate

COMMENCE
EDAMAME 6
MISO SOUP 5
tofu, wakame, scallions + Mushrooms 6

MAIN FLAVORS
NEW YORK STRIP STEAK 38
watercress, red onion, pickled garlic

CHICKEN IN ASAL 28
vinegar, lemongrass, garlic, cherry tomatoes,
red onion, achiote glaze, chili lime, grilled lemon

PAD THAI
rice noodles, carrots, bean sprouts, eggs, peanuts, scallions
Chicken 18 | Shrimp 20 | Tofu 17

SUNDA CLASSICS
SIGNATURE CRISPY RICE
pan fried sushi rice glazed with tamari and topped with:
Wagyusambal, chives, red chili, asian pesto 18
Spicy Tuna masago, chives, sriracha, rayu, serrano 18

ESCOLAR “THE GREAT WHITE” 14
escolar, truffle shavings, potato chip

SIGNATURE SUSHI
GARDEN ROLL 16
nori, basil, mango, greens, avocado, asparagus, cucumber, ponzu sauce

RAINBOW 24
crab, tuna, salmon, escolar, hamachi, asparagus, avocado, sesame seeds

SPICY “TAIL OF TWO TUNAS” 19
yellowfin tuna, escolar, pickled jalapeno, fried shallots, spicy mayo

SAKE TO ME 19
salmon, crab, field greens, avocado, cucumber, kewpie mayo, masago

SWEET POTATO CATERPILLAR 18
roasted sweet potatoes, asian pear, avocado, black garlic teriyaki, roasted red pepper puree

NIGIRI AND SASHIMI
(2 pieces nigiri/4 pieces sashimi)

MAGURO (tuna) 10/19
HAMACHI (yellowtail) 10/19
SAKE (salmon) 10/19
SMOKED SALMON 10/19
WALU (escolar) 9/17
EBI (cooked shrimp) 9/17
TAKO (octopus) 9/17

VEGETARIAN MENU
please let us know your dietary restrictions,
so our chef can modify dishes below to accommodate

COMMENCE & SALAD
EDAMAME 6
WOK TOSSSED SHISHITO PEPPERS 12
thin soy

CRISPY BRUSSELS SPROUTS 18
brussels sprouts, red cabbage, red onions, carrots, chilies,
fried shallots, sweet chili dressing

SEAWEED SALAD 12
wakame, spring mix, tomatoes, cucumber,
ponzu, sesame seeds

SUNDA CLASSICS
STREET CORN 14
grilled corn, sambal coconut cream, herbs

CRISPY EGGPLANT BAO BUNS 16
scallion bao buns filled with panko crusted eggplant,
hoisin sauce, asian slaw

MISO CAULIFLOWER 14
garlic, chilies, sweet miso sauce

SIGNATURE SUSHI
GARDEN ROLL 16
nori, basil, mango, greens, avocado, asparagus, cucumber, ponzu sauce

SWEET POTATO CATERPILLAR 18
roasted sweet potatoes, asian pear, avocado, black garlic teriyaki, roasted red pepper puree

MAIN FLAVORS
GRILLED VEGETABLES 20
shiitake, bok choy, red onion, asparagus, eggplant,
khao soi curry sauce

PAD THAI TOFU 17
rice noodles, tofu, carrots, bean sprouts, eggs, peanuts, scallions

VEGGIE FRIED RICE 14
onions, carrots, bok choy, tofu, hoisin, tamari

Some of the dishes above can be modified to be VEGAN,
just let us know!