SUNDA

SPECIALTY COCKTAILS

18

PEARL SAGE
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 SAKE TINI
grey goose, tyku junmai sake, cucumber, mint

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

SUMMER MARGARITA
lunazul, triple sec, seasonal fruit puree, lemon, lime

WINE

glass / carafe / bottle

SPARKLING
Prosecco, Le Contesse DOC, Italy 12/60
Brut, Moet Imperial, France 16/85
Brut, Veuve Clicquot Yellow, Champagne, France 20/120
Brut Rosé, Pierre Sparr Cremant, France 13/62
Brut Rosé, Veuve Clicquot, Champagne, France 22/170

WHITE
Pinot Grigio, Alverdi, Italy 12/68
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, Cottet “Le Grand Caillou”, Loire 15/68
Chardonnay, Bouchard Aine & Fils, Burgundy 14/63
Chardonnay, “Post & Beam” by Far Niente, Napa V. 18/81
Rosé, Gerard Bertrand Hedonism(e), France 14/63
Rosé, Chateau d’Esclans, Whispering Angel, France 15/68

RED
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, Napa Cellars, Napa Valley, CA 18/81
Merlot, Alexander Valley, CA 14/63
Malbec, Finca Decero, Argentina 14/63

SAKE

glass / carafe / bottle

ELEGANT & AROMATIC
Oka | Cherry Bouquet 13/43/100
Ginjo - Yamagata Prefecture
Floral Aromas with hints of melon and pear

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

CLEAN & FLAVORFUL
Dewazakura | Green Ridge 12/42/96
Ginjo Name Genshu - Yamagata Prefecture
Notes of green apple. Round with a slight, refreshing bite

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

CRISP & DRY
Tozai | Living Jewel 10/34/60
Junmai - Kyoto Prefecture
Slight notes of white grape, anise, and a hint of sweet rice

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

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

Dassai 45 | Cloud 14/46/108
Junmai Daiginjo Nigori - Yamaguchi Prefecture
Light and fruity, hints of rose water, pear and grape

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

SAKE CAN

180ml
Bushido | Way of the Warrior 16
Ginjo Genshu - Kyoto
Smooth, crisp, and packs a punch with notes of tart raspberry and watermelon rind

Tozai | Night Swim 16
Futsu - Kyoto
Refreshing notes of banana, baked pear and caramelized pineapple with hints of orange and mint

BEER

BOTTLED
San Miguel Cerveza Negra 8
Sapporo 8
Kirin Light 8

DRAFT
Kirin Ichiban 9
Goose Island Seasonal 9
Goose Island 312 9
Stella Artois 9

HOT SAKE
Gekkeikan (12oz) 16

SPARKLING
Prosecco, Le Contesse DOC, Italy 12/60
Brut, Moet Imperial, France 16/85
Brut, Veuve Clicquot Yellow, Champagne, France 20/120
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SAKE
COMMENCE & SALADS

EDAMAME 
6
butter, garlic, chilies

SPICY EDAMAME
8
butter, garlic, chilies

WOK TOSSSED SHISHITO PEPPERS
12
thin soy

MISO SOUP + MUSHROOMS
6
tofu, wakame, scallions

CRISPY BRUSSELS SPROUTS
18
brussels sprouts, red cabbage, red onions, carrots, chilies, fried shallots, minced shrimp, nuoc cham vinaigrette

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

DIM SUM

STEAMED BUNS
scallion bao buns filled with:
- Adobo Pork Belly
- Crispy Chicken
- Crispy Eggplant

OXTAIL POT STICKERS
18
braised oxtail, caramelized onion jus, white wasabi cream

LEMONGRASS BEEF LOLLIPOPS
20
sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy glaze

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

BAZIL CHICKEN POT STICKERS
16
chicken, thai basil, water chestnuts, shallots, ginger vinaigrette

STREET CORN
14
going corn, sambal, cucumber, kewpie mayo, herbs

SISIG
18
braised pork belly, karaage fried honeycomb tripe, onions, shishito peppers, soy vinaigrette, egg, roti prata

LUMPIA
16
crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces

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, lemon grass, 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 chili, green beans, scallions, sesame chili oil

GRILLED VEGETABLES
22
shitake, bok choy, red onion, asparagus, eggplant, khao soi curry sauce

NOODLES & RICE

PANCIT CANTON
22
crispy pork belly, lap cheong, shrimp, carrots, cabbage, bok choy, scallions, cantonese sauce

GARLIC NOODLES
18
lo mein noodles, garlic butter, fried garlic, scallions

PORK ADOBO FRIED RICE
18
shredded braised pork belly, garlic, fried egg, scallions

CRAYZY RICE
24
shrimp, chicken, fried egg, shrimp sauce, ghost pepper sambal, sweet soy, cucumber. **CAUTION ghost peppers are dangerously spicy

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

HAMACHI TARTARE
19
japanese hamachi, soy vinaigrette, avocado, wasabi tobiko, cucumber

HANOI FISH
29
barramundi, turmeric, chilies, peanuts, scallion, dill, rice vermicelli, nuoc cham

SUNDA SUNDAE
12
shaved ice, ube ice cream, pandan coconut gel, red mung bean, jack fruit, flan

SUNDA CLASSICS

SIGNATURE CRISPY RICE
pan seared sushi rice with ghee, glazed with tamari then topped with:
- Wagyu*
- Spicy Tuna*

SPICY TUNA*
masago, chives, sriracha, rayu, serrano

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 crisps, 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

CRUNCHY PIG, HIDDEN LOBSTER 29
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crisps, bacon

PANDA* 19
shrimp tempura, tobiko, scallions, sriracha, cream cheese, tempura crisp, unagi sauce, wasabi aioli

RED DRAGON 24
shrimp tempura, spicy tuna, unagi, jalapeño, tempura crisp, unagi sauce

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

CRISPY “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

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

LOBSTER WAGYU 31
creamy lobster, scallions, jalapeño, wagyu tataki, truffle foie, wasabi aioli

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

(Monthly special)

2 pieces nigiri / 4 pieces sashimi

<table>
<thead>
<tr>
<th>MAGURO* (tuna)</th>
<th>HAMACHI* (yellowtail)</th>
<th>SAKE* (salmon)</th>
<th>SMOKED SALMON</th>
<th>UNAGI* (freshwater eel)</th>
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<td>10/19</td>
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*MAGURO* (tuna) 10/19 | TAKO* (octopus) 9/17
HAMAICHI* (yellowtail) 10/19 | WALU* (escallop) 9/17
SAKE* (salmon) 10/19 | EBI* (cooked shrimp) 9/17
SMOKED SALMON 10/19 | IKURA* (salmon roe) 9/17
UNAGI* 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.

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### WHITE & RED WINE

#### SPARKLING
- **Prosecco, NV Le Contesse DOC, Veneto, Italy** 60
- **Cuvée, 2018, Caraccioli Cellars, Sta. Lucia Highlands** 90
- **Brut, NV Moët Imperial, Champagne, France** 85
- **Brut, NV Bollinger Special Cuvée, Champagne, France** 135
- **Brut, NV Veuve Clicquot Yellow, Champagne, France** 120
- **Brut, NV Ruinart Blanc de Blancs, Champagne, France** 180
- **Brut Rosé, NV Veuve Clicquot, Champagne, France** 170
- **Brut, 2004 Veuve “La Grande Dame”, France** 250

#### CHARDONNAY
- **2016 Domaine Montrose, France** 59
- **2017 Raeburn, Russian River Valley, California** 63
- **2017 Jordan, Russian River Valley** 80
- **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
- **Pinot Grigio, 2018 Jermann, Friuly, Italy** 64
- **Grüner, 2019 Laurenz V. Friendly, Austria** 64
- **Dry Riesling, 2017 Trefethen, Napa Valley, CA** 65
- **White Blend, 2017 Chateau Graville-Lacoste, Bordeaux** 68
- **Chablis, 2018 Joseph Drouhin “Vaudon”, Burgundy** 76
- **Pouilly Fume, 2018 Leducotte, Loire** 90
- **Burgundy, 2013 Thomas Morey, Chassagne-Montraché** 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 Leviathan, 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”, Toscany, Italy** 99

### JAPANESE SAKE

#### CRISP & DRY
- **Tozai | Living Jewel** 720ml 60
- **Junmai - Kyoto Prefecture** Slight notes of white grape, anise, and a hint of sweet rice
- **Kawatsuru | Crane of Paradise** 720ml 96
- **Junmai - Kagawa Prefecture** Complex, slightly dry. Notes of grapefruit and salted pineapple

#### ELEGANT & AROMATIC
- **Oka | Cherry Bouquet** 720ml 100
- **Ginjo - Yamagata Prefecture** Floral Aromas with hints of melon and pear
- **Dassai 45 | “Otter Festival”** 720ml 120
- **Junmai Daiginjo - Yamaguchi Prefecture** Collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade
- **Wakatake | Demon Slayer** 720ml 130
- **Junmai Daiginjo - Shizuoka Prefecture** Smooth with notes of cantaloupe and tangerine
- **Toko | Divine Droplets** 720ml 195
- **Junmai Daiginjo - Hokkaido Prefecture** Smooth and rich with notes of melon and jasmine

#### CLEAN & FLAVORFUL
- **Dewazakura | Green Ridge** 720ml 96
- **Ginjo Nama Genshu - Yamagata Prefecture** Notes of green apple. Round with a slight, refreshing bite
- **Sohomare | Heart and Soul** 720ml 98
- **Tokubetsu Junmai - Hyogo Prefecture** Soulful with a harmonious balance of acidity and umami
- **Narutotai | Drunken Snapper** 720ml 108
- **Nama Genshu - Tokushima Prefecture** Vivid and vibrant. Unpasteurized and full of bold, bright flavors

#### UNIQUE & PLAYFUL
- **Murai Family | Genshu Nigori** 300ml 34
- **Genshu Nigori - Aomori Prefecture** 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
- **Kamoizumi | Umelicious** 720ml 80
- **Umeshu (Plum Sake) - Kamoizumi Prefecture** Crisp and fun, sweet and vibrant plum
- **Dassai 45 | Cloud** 720ml 108
- **Junmai Daiginjo Nigori - Yamaguchi Prefecture** Light and fruity, hints of rose water, pear and grape

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