

COMMENCE & SALADS

EDAMAME 6

SPICY EDAMAME 8

butter, garlic, chilies

WOK TOSSED SHISHITO PEPPERS 12

thin soy

MISO SOUP + *Mushrooms* 6

tofu, wakame, scallions 5

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, cucumber, ponzu, sesame seeds

DIM SUM

STEAMED BUNS

Pork Belly

Korean Fried Chicken

Crispy Eggplant

scallion bao buns filled with:

adobo pork belly, pickled veggies

crispy chicken thighs, asian slaw

panko crusted eggplant, asian slaw

18

17

16

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

BASIL CHICKEN POT STICKERS 16

chicken, thai basil, water chestnuts, shallots, ginger vinaigrette

STREET CORN 14

grilled corn, sambal coconut cream, 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, 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

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

CRAZY 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** 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

norri, basil, mango, greens, avocado, asparagus, cucumber, ponzu sauce

CRUNCHY PIG, HIDDEN LOBSTER 29

soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, 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, 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

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

(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.



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

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

WHITE & RED WINE

SPARKLING

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 Rosé, NV Veuve Clicquot, Champagne, France	170
Brut, 2004 Veuve "La Grande Dame", France	250
Brut Rosé, 2006 Perrier Jouet "Belle Epoque", France	230
Brut, 2008 Dom Perignon, Champagne, France	350

CHARDONNAY

2016 Domaine Montrose, France	59
2017 Raeburn, Russian River Valley, California	63
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

Trebbiano, 2017 Ca Maiol, Lugana, Italy	60
Pinot Grigio, 2018 Jermann, Friuli, Italy	64
Grüner, 2019 Laurenz V. Friendly, Austria	64
Dry Riesling, 2017 Trefethen, Napa Valley, CA	65
Pinot Blanc, 2018 Au Bon Climat, Central Coast, CA	68
White Blend, 2017 Chateau Gravier-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

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 Leviathon, 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", Tuscany, Italy	99

JAPANESE SAKE

CRISP & DRY

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

Kawatsuru Crane of Paradise	720ml	96
Junmai - Kagawa Prefecture		
<i>Complex, slightly dry. Notes of grapefruit and salted pineapple</i>		

ELEGANT & AROMATIC

Oka Cherry Bouquet	720ml	100
Ginjo - Yamagata Prefecture		
<i>Floral Aromas with hints of melon and pear</i>		

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

Wakatake Demon Slayer	720ml	130
Junmai Daiginjo - Shizuoka Prefecture		
<i>Smooth with notes of cantaloupe and tangerine</i>		

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

CLEAN & FLAVORFUL

Dewazakura Green Ridge	720ml	96
Ginjo Nama Genshu - Yamagata Prefecture		
<i>Notes of green apple. Round with a slight, refreshing bite</i>		

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

Narutotai Drunken Snapper	720ml	108
Nama Genshu - Tokushima Prefecture		
<i>Vivid and vibrant. Unpasteurized and full of bold, bright flavors</i>		

UNIQUE & PLAYFUL

Murai Family Genshu Nigori	300ml	34
Genshu Nigori - Aomori Prefecture	720ml	74
<i>Creamy and robust. Notes of vanilla, currant and coconut.</i>		

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

Kamoizumi Umelicious	720ml	80
Umeshu (Plum Sake) - Kamoizumi Prefecture		
<i>Crisp and fun, sweet and vibrant plum</i>		

Dassai 45 Cloud	720ml	108
Junmai Daiginjo Nigori - Yamaguchi Prefecture		
<i>Light and fruity, hints of rose water, pear and grape</i>		

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