COMMENCE & SALADS

EDAMAME 6
butter, garlic, chilies

SPICY EDAMAME 8

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
scallion bao buns filled with:
Pork Belly 18
adobo pork belly, pickled veggies

Korean Fried Chicken 17
crispy chicken thighs, asian slaw

Crispy Eggplant 16
panko crusted eggplant, asian slaw

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 glazed, crushed peanuts, scallions

BASIL CHICKEN POT STICKERS 18
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, shisito peppers, soy vinaigrette, egg, roti prata

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

MAIN FLAVORS

NEW YORK STRIP STEAK* 38
watercress, red onion, pickled garlic, sesame soy

CHICKEN INASAL 28
vinegar, lemongrass, tomatoes, red onion, achiotoe, 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
shihitake, 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* 18
sambal, chives, red chili, asian pesto

Spicy Tuna* 18
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 | Saké* (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, 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?

NIGRI 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 (cocked 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.

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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
SPARKLING
Prosecco, NV Le Contesse DOC, Veneto, Italy 60
Cuvee, 2018, 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 Graville-Lacoste, Bordeaux 68
Chablis, 2018 Joseph Drouhin “Vaudon”, Burgundy 76
Pouilly Fume, 2018 Leducette, Loire 90
Burgundy, 2013 Thomas Morey, Chassagne-Montrachere 190

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 “Howl 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”, Toscany, Italy 99

WHITE & RED WINE

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 - Aomon 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

JAPANESE SAKE

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