

GLUTEN-FREE MENU

*please let us know your dietary restrictions,
so our chef can modify dishes below to accomodate*

COMMENCE & SALAD

EDAMAME 6

MISO SOUP 5

tofu, wakame, scallions + *Mushrooms* 6

CHOP CHOP CHICKEN SALAD 18

chicken, greens, napa, mango, cucumber,
jalapeño-peanut dressing

MAIN FLAVORS

NEW YORK STRIP STEAK 38

watercress, red onion, pickled garlic

CHICKEN INASAL 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:

Wagyu sambal, 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 jalapeño, fried shallots,
spicy mayo

SAKE TO ME 19

salmon, crab, field greens, avocado, cucumber, kewpie mayo,
masago

MIDORI 19

hamachi, wasabi tobiko, avocado, cilantro, scallion, jalapeño,
cucumber, lime

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

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COMMENCE & SALAD

EDAMAME 6

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

CHOP CHOP SALAD 16

greens, napa, mango, cucumber, jalapeño-peanut dressing

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!*