

## WINE BY THE GLASS

Prosecco, Adami, Italy	14   65
Cava, Mercat, Spain	11   44
Sauvignon Blanc, Oyster Bay, New Zealand	11   44
Pinot Grigio, Bottega Vinaia, Italy	12   48
Chardonnay, Domaine Montrose, France	10   40
Chardonnay, Chemistry, Willamette Valley	14   52
Bordeaux Blanc, Mary Taylor, France	12   48
Rosé, Duckhorn Decoy, California	11   44
Rosé, Maris, France	12   46
Cabernet Sauvignon, Bacchus, California	10   40
Cabernet Sauvignon, Scarlet Vine, Chile	13   52
Merlot, Barnard Griffin, Columbia Valley	13   48
Pinot Noir, (NV) Promesses de France, France	10   40
Syrah Sangiovese Blend, Contrappasso, Italy	11   44

## WINE BY THE BOTTLE

Rosé, 2019 Fleur de Mer, Provence, France	70
Riesling, 2014 Trimbach, Alsace, France	65
Chardonnay, 2018 Mer Soleil Reserve, Central Coast	52
Chardonnay, 2019 La Crema, Monterey, Ca	65
Sancerre, 2019 Pascal Jolivet, Loire, France	90
Cabernet Sauvignon, 2018 Austin Hope, Paso Robles	75
Cabernet Sauvignon, 2014 Pascal Toso, Argentina	85
Pinot Noir, 2016 Landmark Vineyards Overlook, Ca	65
Pinot Noir, 2018 Belle Glos, Santa Barbara County	85
Pinot Noir, 2014 Champ de Reves, Anderson Valley, Ca	90
Pinot Noir, 2018 The Four Graces, Willamette Valley	90
Merlot, 2018 Emmolo, Napa Valley	80
Tempranillo, 2017 Volver, Spain	50
Malbec, 2014 Tapiz Alta, Mendoza, Argentina	60
Chianti, 2015 Castello di Bossi, Tuscany, Italy	75

## SAKE BY THE GLASS, CARAFE & BOTTLE

WARM SAKE	5 oz: 9
OZEKI POOCHI POOCHI sparkling sake	10 oz: 50
“Sounds of Bubbles Popping”	
TYKU PREMIUM SAKE	
TYKU Junmai	10 oz: 20
TYKU Black   Junmai Ginjo	glass: 12
TYKU Cucumber or Coconut (unfiltered)	glass: 9
TYKU Sake Flight (Tyku Black/Cucumber/Coconut)	18
TOZAI “LIVING JEWEL”	glass: 10
Junmai - Kyoto	10 oz: 28
Aromas of white grape, anise and sweet rice	720ml: 50
OKUDEN KANTSUKURI “MIRROR OF TRUTH”	glass: 16
Junmai - Nagano	10 oz: 50
Soft nose of mixed berries, melon, and earth-tones. Layered flavors of dried fruit with a slightly thick viscosity but smooth. Finishes dry	
JOTO JUNMAI “THE GREEN ONE”	glass: 13
Junmai - Yamagata	10 oz: 30
Fruitier and cleaner than many junmais, which lean earthy and dry. Still solid and rich, with notes of deep, ripe plum. Finishes with crisp acidity	720ml: 58
DEWAZAKURA OKA “CHERRY BOUQUET”	glass: 16
Ginjo - Yamagata	10 oz: 50
Blend of flower blossoms & peach aroma. Dry start, accompanied by soft and creamy mouthfeel with overtones of dried fruit. Subtle melon finish	
KONTEKI “TEARS OF DAWN”	glass: 18
Daiginjo - Kyoto	10 oz: 50
Smooth & easy to drink daiginjo. Nose of cherry, tropical fruit & powder sugar	
HAKUTSURU “SHO-UNE”	10 oz: 38
Junmai Daiginjo - Hyogo	720ml: 75
White peach, apple and pear aroma. Velvety smooth texture, mineral notes and slightly dry finish	
KONTEKI “PEARLS OF SIMPLICITY”	glass: 18
Junmai Daiginjo - Kyoto	10 oz: 50
Aromas of white flower, asian pear & steamed rice. Finishes elegantly with rich minerality and rice texture.	
RYUJIN “DRAGON GOD” KAKUSHI	glass: 14
Ginjo Nama Genshu - Gunma	10 oz: 32
Single-pasteurized and undiluted sake.	1.8 liter: 180
Slightly rough around the edges, full-bodied and vibrant sake.	
HAKUTSURU SAYURI “WHITE CRANE” (unfiltered)	glass: 11
Nigori - Hyogo	10 oz: 30
Refreshing floral bouquet compliments sweet rice and fresh flowers on the palate with a creamy texture	720ml: 58
RIHAKU “DREAMY CLOUDS” (unfiltered)	glass: 16
Tokubetsu Junmai Nigori - Shimane	10 oz: 45
Chewy with sweet rice flavors intermingling with the nutty and slightly fruity characteristics	
TOZAI “SNOW MAIDEN” (unfiltered)	glass: 12
Junmai Nigori - Kyoto	10 oz: 32
Drier style nigori with solid weight, bright and fresh aromas of fruit and creamy rice, finishes with pleasant mellowness	720ml: 65



SUNDA

# INDUSTRY NIGHT MENU

available every Sunday, excluding holidays  
promotional 50% off on ALL menu items  
for this page only

## COMMENCE & SALADS

EDAMAME 6 SPICY EDAMAME 8 butter, garlic, chilies

MISO SOUP 5

tofu, wakame, scallions

+ Mushrooms 6

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

CHOP CHOP CHICKEN SALAD 18

chicken, spring mix, napa, mango, cucumber, red cabbage, carrots, jalapeño-peanut dressing

## 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

BASIL CHICKEN POT STICKERS 16

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

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

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

## 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

VEGGIE FRIED RICE 16

onions, carrots, bok choy, tofu, hoisin, tamari

PAD THAI

rice noodles, carrots, bean sprouts, eggs, peanuts, scallions

Choice of: Chicken 18 | Shrimp 20 | Tofu 17

## SIGNATURE SUSHI

GARDEN ROLL 16

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

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

MIDORI\* 19

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

SWEET POTATO CATERPILLAR 18

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

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?



**SUNDA**  
NEW ASIAN

## DINNER MENU

*\*this menu page is not part of Industry Night Promotion*

### SPECIALTY COCKTAILS

#### HONEYSUCKLE FROSÉ 11

rosé wine, cathead honeysuckle vodka,  
lemon, white grape, strawberry

#### PEARED SAKE 12

grey goose la poire, ginger, pineapple,  
sparkling sake, cinnamon rim

#### BILLY'S SUPERFRESH SAKETINI 12

tyku junmai sake, vodka, cucumber, mint

#### TOKYO DRIVE 13

iwai japanese whisky, tyku junmai sake,  
laird's applejack, spiced apple tea syrup,  
angostura bitters

#### STRAWBERRY FIELDS 12

vodka, muddled fresh strawberries, lemon, lime,  
pierre ferrand dry curacao, orange, fennel syrup

#### SUNDA OLD FASHIONED 14

four roses, cherry gastrique, angostura bitters,  
bourbon barrel smoked sugar, orange bitters

#### LYCHEE LUXURY DROP 12

vodka, st germaine, lemon,  
lychee wasabi syrup

#### BLOOD ORANGE MARGARITA 14

altos plata, pierre ferrand dry curacao,  
blood orange, housemade sour

#### VISIONARY RICHES 14

rittenhouse rye, mancino rosso vermouth rosso amaranto,  
luxardo maraschino, amaro montenegro,  
bittermens burlesque bitters, falernum

### SEPTEMBER FEATURES

#### PAPAYA SALAD + THAI HERB CRAB CAKE 20

papaya, carrot, peanuts, thai dressing,  
shrimp mousse, crab, thai basil, chilies

#### MISO HAMACHI 19

dried miso, tomato water, lime, olive oil, chives

#### SUNDA SUNDAE 12

shaved ice, flan, jackfruit, mung bean, coconut gel,  
berries, ice cream, ube milk

### 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

### KAMAYAN FEAST

serves 2-4 Guests 120

Adobo Pork Belly, Crispy Pata, BBQ Inasal Chicken, Grilled Garlic Shrimp, Shanghai-Style Lumpia Egg Rolls, Green Beans, Jasmine Rice & Dipping Sauces

### 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

#### LEMONGRASS BEEF LOLLIPOPS 20

sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy

#### BULGOGI ROTI TACOS 18

sliced sesame soy marinated ribeye, roti prata, red cabbage slaw

#### 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

#### LOBSTER WAGYU 29

creamy lobster, scallions, jalapeño, wagyu tataki, truffle foie, wasabi aioli

#### TUNA TRUFFLE PIZZA 22

roti prata, black truffle, foie gras aioli, red onion, truffle vinaigrette

#### POKE BOWL

seasoned rice, cucumber, avocado, edamame, red onion, masago, wakame, sesame soy

Choice of: *Maguro\** (tuna) 16 | *Sake\** (salmon) 18

### 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	KANI (crab)	9/17

\*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.