



**SUNDA**  
NEW ASIAN

**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

**GRASS TIGER 14**

jalapeño infused roku gin, lemongrass, lime, orange, ginger beer, fresh spanked mint

**BILLY'S SUPERFRESH SAKETINI 12**

tozai "living jewel" 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, orange bitters, bourbon barrel smoked sugar

**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

**WINE BY THE GLASS**

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

**WINE BY THE BOTTLE**

|   |     |
|---|-----|
| <b>Rosé</b> , 2019 Fleur de Mer, Provence, France             | 70  |
| <b>Riesling</b> , 2014 Trimbach, Alsace, France               | 65  |
| <b>Chardonnay</b> , 2018 Mer Soleil Reserve, Central Coast    | 52  |
| <b>Chardonnay</b> , 2019 La Crema, Monterey, Ca               | 65  |
| <b>Chardonnay</b> , 2015 Sixto, Washington State              | 150 |
| <b>Sancerre</b> , 2019 Pascal Jolivet, Loire, France          | 90  |
| <b>Cabernet Sauvignon</b> , 2018 Austin Hope, Paso Robles     | 75  |
| <b>Cabernet Sauvignon</b> , 2014 Pascal Toso, Argentina       | 85  |
| <b>Pinot Noir</b> , 2016 Landmark Vineyards Overlook, Ca      | 65  |
| <b>Pinot Noir</b> , 2018 Belle Glos, Santa Barbara County     | 85  |
| <b>Pinot Noir</b> , 2014 Champ de Reves, Anderson Valley, Ca  | 90  |
| <b>Pinot Noir</b> , 2018 The Four Graces, Willamette Valley   | 90  |
| <b>Merlot</b> , 2018 Emmolo, Napa Valley                      | 80  |
| <b>Tempranillo</b> , 2017 Volver, Spain                       | 50  |
| <b>Chianti</b> , 2015 Castello di Bossi, Tuscany, Italy       | 75  |
| <b>Red Blend</b> , 2015 Torres Salmos, Spain                  | 95  |
| <b>Malbec</b> , 2014 Tapiz Alta, Mendoza, Argentina           | 60  |
| <b>Merlot</b> , 2015 Trefethen, Napa Valley                   | 120 |
| <b>Zinfandel Blend</b> , 2018 Prisoner, Napa, Ca              | 120 |
| <b>Shiraz</b> , 2020 One More Episode, Australia              | 40  |
| <b>Syrah</b> , 2014 Guigal Cote Rotie Brune et Blonde, France | 185 |

**DRAFT BEER**

|  |    |
|--|----|
| <b>Bud Light</b> , American Light Lager (4.2% abv)                   | 6  |
| <b>Michelob Ultra</b> (4.2% abv)                                     | 6  |
| <b>Kirin Ichiban</b> , american style lager (4.9% abv)               | 8  |
| <b>The Black Abbey Five Points</b> , West-Coast Style IPA (5.6% abv) | 8  |
| <b>Sapporo</b> , Pale Lager (4.9% abv)                               | 10 |

**BOTTLE & CAN BEER**

|  |    |
|--|----|
| <b>Clausthaler</b> , non-alcoholic (<0.5% abv)                 | 5  |
| <b>Lagunitas</b> , IPA (6.2% abv)                              | 6  |
| <b>Kirin Light</b> , light japanese style pilsner (3.2% abv)   | 6  |
| <b>Singha</b> , premium lager from thailand (5% abv)           | 6  |
| <b>Enchigo Flying IPA</b> , japanese IPA (5.5% abv)            | 7  |
| <b>Tiger</b> , tropical lager from singapore (5% abv)          | 7  |
| <b>Asahi Super "Dry"</b> , japanese lager (5.2% abv)           | 7  |
| <b>Stone Delicious</b> , IPA (7.7% abv)                        | 8  |
| <b>Sly Rye Porter</b> , english porter (6% abv)                | 8  |
| <b>Little Harpeth "Mosaic"</b> , india pale kol'sch (5.8% abv) | 8  |
| <b>La Fin Du Monde</b> , belgian style triple ale (9% abv)     | 10 |
| <b>Ginga Kogen</b> , hefeweizen style (5% abv)                 | 10 |

**SAKE CAN**

|   |    |
|---|----|
| <b>Kiku-Masamune "Dry Sake" Cup</b> 180ml                 | 13 |
| <b>Bushido "Way of the Warrior"</b> 180ml                 | 16 |
| <b>Kikusui "Perfect Snow" Nigori Sake</b> 180ml (21% abv) | 17 |

**SAKE BY THE GLASS, CARAFE & BOTTLE**

|  |            |     |
|--|------------|-----|
| <b>WARM SAKE</b>   | 5 oz:      | 9   |
| <b>OZEKI POOCHI POOCHI</b> sparkling sake  | 10 oz:     | 50  |
| "Sounds of Bubbles Popping"  |            |     |
| <b>TYKU PREMIUM SAKE</b>   |            |     |
| 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  |
| <b>TOZAI "LIVING JEWEL"</b>  | glass:     | 10  |
| Junmai - Kyoto   | 10 oz:     | 28  |
| Aromas of white grape, anise and sweet rice  | 720ml:     | 50  |
| <b>OKUDEN KANTSUKURI "MIRROR OF TRUTH"</b>   | 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        |            |     |
| <b>JOTO JUNMAI "THE GREEN ONE"</b>   | glass:     | 13  |
| Junmai - Yamagata  | 10 oz:     | 30  |
| Fruiter 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  |
| <b>DEWAZAKURA OKA "CHERRY BOUQUET"</b>   | 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     |            |     |
| <b>KONTEKI "TEARS OF DAWN"</b>   | glass:     | 18  |
| Daiginjo - Kyoto   | 10 oz:     | 50  |
| Smooth & easy to drink daiginjo. Nose of cherry, tropical fruit & powder sugar   |            |     |
| <b>HAKUTSURU "SHO-UNE"</b>   | 10 oz:     | 38  |
| Junmai Daiginjo - Hyogo  | 720ml:     | 75  |
| White peach, apple and pear aroma. Velvety smooth texture, mineral notes and slightly dry finish   |            |     |
| <b>KONTEKI "PEARLS OF SIMPLICITY"</b>  | glass:     | 18  |
| Junmai Daiginjo - Kyoto  | 10 oz:     | 50  |
| Aromas of white flower, asian pear & steamed rice. Finishes elegantly with rich minerality and rice texture.                                       |            |     |
| <b>RYUJIN "DRAGON GOD" KAKUSHI</b>   | glass:     | 14  |
| Ginjo Nama Genshu - Gunma  | 10 oz:     | 32  |
| Single-pasteurized and undiluted sake. Slightly rough around the edges, full-bodied and vibrant sake.  | 1.8 liter: | 180 |
| <b>HAKUTSURU SAYURI "WHITE CRANE" (unfiltered)</b>   | 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  |
| <b>RIHAKU "DREAMY CLOUDS" (unfiltered)</b>   | glass:     | 16  |
| Tokubetsu Junmai Nigori - Shimane  | 10 oz:     | 45  |
| Chewy with sweet rice flavors intermingling with the nutty and slightly fruity characteristics   |            |     |
| <b>TOZAI "SNOW MAIDEN" (unfiltered)</b>  | 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  |
| <b>KANBARA "BRIDE OF THE FOX"</b>  | 720ml:     | 100 |
| Junmai Ginjo - Niigata   |            |     |
| Intense aromas of grilled nuts, pistachio, and a hint of white chocolate. Ripe honeydew notes finish crisp with a hint of lingering sweetness.     |            |     |
| <b>TAKASAGO GINGA SHIZUKU "DIVINE DROPLETS"</b>  | 720ml:     | 200 |
| Junmai Daiginjo - Hokkaido   |            |     |
| Aromas of rain, minerals, spice and flowers lead this sake to a palate filled with melon, herbs, jasmine, and vanilla.                             |            |     |

## COMMENCE & SALADS

- EDAMAME 6** **SPICY EDAMAME 8** butter, garlic, chilies  
**MISO SOUP** tofu, wakame, scallions **5 + 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, red cabbage, carrots, cucumber,  
 jalapeño-peanut dressing

## DIM SUM

- STEAMED BUNS**  
*Pork Belly*  
*Korean Fried Chicken*  
*Crispy Eggplant*  
 scallion bao buns filled with:  
 adobo pork belly, pickled veggies **18**  
 crispy chicken thighs, asian slaw **17**  
 panko crusted eggplant, asian slaw **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  
**LEMONGRASS BEEF LOLLIPOPS 20**  
 sliced new york strip steak wrapped lemongrass,  
 ginger citrus sweet soy glaze  
**LUMPIA 16**  
 crispy pork and shrimp shanghai style egg rolls, boston lettuce,  
 dipping sauces  
**BULGOGI ROTI TACOS 18**  
 sliced sesame soy marinated ribeye, roti prata, red cabbage slaw

## 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** *Chicken 18 | Shrimp 20 | Tofu 17*  
 rice noodles, carrots, bean sprouts, eggs, peanuts, scallions

## 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

## 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

## 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

### TUNA TRUFFLE PIZZA 22

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

### 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

### 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

### LOBSTER WAGYU 29

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

### 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?

## NIGIRI AND SASHIMI

*(2 pieces nigiri / 4 pieces sashimi)*

|                               |              |                            |             |
|-------------------------------|--------------|----------------------------|-------------|
| <b>MAGURO*</b> (tuna)         | <b>10/19</b> | <b>TAKO*</b> (octopus)     | <b>9/17</b> |
| <b>HAMACHI*</b> (yellowtail)  | <b>10/19</b> | <b>WALU*</b> (escolar)     | <b>9/17</b> |
| <b>SAKE*</b> (salmon)         | <b>10/19</b> | <b>EBI</b> (cooked shrimp) | <b>9/17</b> |
| <b>SMOKED SALMON</b>          | <b>10/19</b> | <b>IKURA</b> (salmon roe)  | <b>9/17</b> |
| <b>UNAGI</b> (freshwater eel) | <b>10/19</b> | <b>KANI</b> (crab)         | <b>9/17</b> |

\*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  
NEW ASIAN

## **SWEETS**

### **“RIDICULOUS” 14**

vanilla ice cream, ginger carrot cake,  
glazed walnuts, caramel

### **MOLTEN CHOCOLATE CAKE 14**

green tea white chocolate ganache,  
vanilla ice cream, whipped cream

### **COCONUT CHEESECAKE 14**

coconut mousse, graham cracker crust,  
coconut caramel, berries

### **MOCHI ICE CREAM 14**

assorted seasonal flavors of ice cream,  
wrapped in rice dough

### **SUNDA SUNDAE 12**

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

### **SEASONAL SORBET 8**

served with fresh berries

## **COFFEE & TEA**

**COFFEE** (regular/decaf) 3.5

**HOT TEAS** (rishi tea sachet) 4.5

## **AFTER DINNER LIBATIONS**

### **TOKYO DRIVE 13**

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

### **SUNDA OLD FASHIONED 14**

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

### **VISIONARY RICHES 14**

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

### **KAMOIZUMI UMELICIOUS 16**

Umeshu (Plum Sake) - Hiroshima  
Crisp and fun, sweet and vibrant plum

## **ASIAN WHISKEY**

**HIBIKI HARMONY**

**IWAI**

**KAMIKI JAPANESE**

**KAVALAN SINGLE MALT**

**NIKKA COFFEY**

**NIKKA FROM THE BARREL**

**NIKKA MIYAGIKYO**

**NIKKA TAKETSURU**

**NIKKA YOICHI**

**ROKU (JAPANESE GIN)**