



SUNDA



Family Style Meal Kits

ISLAND 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

KOREAN BBQ

all orders serve with seasonal banchans,
bibb lettuce, jasmine rice and
ssamjang dipping sauce

BBQ CHICKEN

chicken thighs, seoul sauce
ONE POUND 20

PORK BELLY

sliced pork belly, sunda dry rub
ONE POUND 25

COMBINATION

BBQ Chicken & Pork Belly
ONE POUND of each 40

SUSHI BOX AT HOME

SUSHI BOX DELUXE

38

Edamame, Crispy Rice Spicy Tuna,
Baked Snow Crab Handroll, Shrimp Tempura Maki,
2 pc Sake Nigiri & 2 pc Maguro Sashimi

SUSHI BOX PREMIUM

52

Edamame, Crispy Rice Wagyu Tartare,
Baked Snow Crab Handroll, Red Dragon Maki,
2 pc Sake Nigiri, 2 pc Hamachi Sashimi &
2 pc Maguro Sashimi

VEGAN FEAST FOR TWO

serves with jasmine rice
+4 brown rice
80

GARDEN VEGETABLE MAKI

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

CRISPY BRUSSELS SPROUTS

brussels sprouts, red cabbage, red onions,
carrots, chilies, fried shallots, sweet chili sauce

MISO CAULIFLOWER

garlic, chilies, miso glaze

PAD THAI TOFU

rice noodles, tofu, carrots, cabbage,
scallions, peanuts, tamarind sauce

GRILLED VEGETABLES

shiitake, bok choy, red onion, asparagus,
eggplant, coconut red curry

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**
 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
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)

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.