



**SUNDA**  
NEW ASIAN

## **SPECIALTY COCKTAILS**

**18**

### **PEARED SAKE**

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

### **BILLY'S SUPERFRESH SAKETINI**

grey goose, tozai "living jewel" junmai  
sake, cucumber, mint

### **GRASS TIGER**

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

### **BLACKBERRY LIMEADE**

tito's, lime, rosemary syrup,  
muddled fresh blackberries

### **SUNDA OLD FASHIONED**

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

### **STRAWBERRY FIELDS**

tito's, muddled fresh strawberries,  
lemon, lime, luxardo triplum,  
orange, fennel syrup

### **SUNDA MARGARITA**

altos plata, luxardo triplum,  
seasonal fruit puree, lemon, lime

### **LYCHEE LUXURY DROP**

tito's, st. germain, lemon,  
lychee wasabi syrup

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### **SCAN QR CODE**

with your phone for

*Wine, Sake & Beer List*



## **COMMENCE & SALADS**

### **EDAMAME 7**

### **SPICY EDAMAME 9**

butter, garlic, chilies

### **WOK TOSSED SHISHITO PEPPERS 12**

tamari

### **MISO SOUP 5**

tofu, wakame, scallions

*with Mushrooms 1*

### **SEAWEED SALAD 12**

wakame, spring mix, tomatoes, cucumber, ponzu,  
sesame seeds

### **CHOP CHOP SALAD 16**

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

*with Chicken 6*

### **CRISPY BRUSSELS SPROUTS 20**

brussels sprouts, red cabbage, red onions, carrots,  
chilies, fried shallots, minced shrimp,  
nuoc cham vinaigrette

## **DIM SUM**

### **STEAMED BUNS**

scallion bao buns filled with:

***Pork Belly* 18**

*adobo pork belly, pickled veggies*

***Korean Fried Chicken* 18**

*crispy chicken thighs, asian slaw*

***Crispy Eggplant* 16**

*panko crusted eggplant, asian slaw*

### **TIGER SHRIMP TEMPURA 18**

candied walnuts, creamy honey aioli, frisee

### **MISO CAULIFLOWER 14**

garlic, chilies, sweet miso butter

### **SEOUL WINGS 18**

gochujang glaze, crushed peanuts, scallions

### **LEMONGRASS BEEF LOLLIPOPS 20**

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

### **STREET CORN 14**

grilled corn, sambal coconut cream,  
kewpie mayo, toasted coconut, herbs

### **SISIG 18**

braised pork belly, karaage fried honeycomb tripe,  
onions, shishito peppers, soy vinaigrette, egg,  
roti prata

### **OXTAIL POT STICKERS 20**

braised oxtail, caramelized onion jus,  
white wasabi cream

### **LUMPIA 18**

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 30

lemongrass, tomatoes, red onion, achiote glaze, chili lime vinaigrette, grilled lemon

### HAINANESE SALMON\* 32

ginger scallion oil, toasted garlic soy, bok choy

### MISO BRONZED BLACK COD 36

black cod, miso glaze, eggplant, herbed oil, watermelon radish

### CRISPY PATA 25

confit pork shank, garlic vinaigrette

### SZECHUAN CHICKEN 28

crispy 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 19

shredded braised pork belly, garlic, fried egg, scallions

### CRAZY RICE 25

shrimp, chicken, fried egg, shrimp sauce, ghost pepper sambal, sweet soy, cucumber

*\*\*CAUTION: ghost peppers are dangerously spicy*

### VEGGIE FRIED RICE 18

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

### PAD THAI

*Chicken 20 | Shrimp 22 | Tofu 18*

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

## KAMAYAN FEAST

serves 2-4 guests 150

adobo pork belly, crispy pata, chicken inasal, grilled garlic shrimp, lumpia egg rolls, green beans, jasmine rice & dipping sauces

## 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
UNAGI (freshwater eel)	10/19
WALU* (escolar)	9/17
EBI (cooked shrimp)	9/17
IKURA* (salmon roe)	9/17
TAKO (octopus)	9/17
UNI* (sea urchin)	MP
TORO* (fatty tuna)	MP

*\*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 foodborne illness. Sunda does not carry coined change; bill will be rounded up to the nearest dollar. 🌱 indicate dishes has been modified to be vegan friendly*

## SUNDA CLASSICS

### SIGNATURE CRISPY RICE

pan seared sushi rice with ghee and tamari, topped with:

**Wagyu\*** 20

sambal, chives, red chili, asian pesto

**Spicy Tuna\*** 20

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 16

alaskan snow crab, dynamite sauce, tempura crisp, soy paper, sesame seeds

### TUNA TRUFFLE PIZZA\* 22

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

### POKE BOWL

**Tuna\* 18 | Salmon\* 18 | Sweet Potatoes<sup>🌱</sup> 16**

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

## SIGNATURE SUSHI

### GARDEN ROLL 16

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

### PANDA\* 20

shrimp tempura, tobiko, scallions, sriracha, cream cheese, tempura crisp, unagi sauce, wasabi aioli

### RED DRAGON\* 25

shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crisp, unagi sauce

### RAINBOW\* 25

crab, tuna, salmon, escolar, hamachi, avocado, asparagus, sesame seeds

### MIDORI\* 20

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

### SPICY "TAIL OF TWO TUNAS"\* 19

spicy 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

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

### CRUNCHY PIG, HIDDEN LOBSTER 30

soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crisp, bacon

### LOBSTER WAGYU\* 32

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

### GAMBLER\* 22

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?*