



SUNDA
NEW ASIAN

SPECIALTY COCKTAILS

15

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

TOKYO DRIVE

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

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, housemade sour

LYCHEE LUXURY DROP

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

VISIONARY RICHES

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

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 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?*