



SUNDA
NEW ASIAN

SUNDA CATERING MENU

SUNDA NASHVILLE

Email: NashCatering@SundaNewAsian.com or visit www.SundaNewAsian.com/Catering

Sunda offers party sized pans for Carryout & Delivery. Email your Lunch/Dinner orders or call to learn more! Delivery area is restricted. Please include your contact information, delivery address, number of guests and time of event.

A signed contract & credit card payment will confirm your order. All orders arrive "Ready-to-Serve" and includes disposable plates, utensils and napkins. 10% packing fee plus delivery fee and taxes applies to all orders.

SMALL portions feed approximately 8-10 guests | LARGE portions feed approximately 16-20 guests

All orders must be placed with a minimum of 48 hours notice

COMMENCE

EDAMAME	SM LG	35 60
WOK FIRED SHISHITO PEPPERS		55 100

SALADS

MIXED GREEN SALAD	SM LG	40 75
greens, carrots, radish, ginger vinaigrette		
CHOP CHOP CHICKEN SALAD		80 160
shredded chicken, chopped greens, napa, mango, cucumber, peanut-jalapeño dressing		

SUNDA CLASSICS

SUNDA STEAMED BUNS PLATTER		20 40 pcs
steamed scallion bao buns filled with		
PORK BELLY		90 170
adobo pork belly, pickled veggies, hoisin		
KOREAN FRIED CHICKEN		90 170
crispy chicken thighs, asian slaw		
CRISPY EGGPLANT		80 150
panko crusted eggplant, asian slaw, hoisin		
STREET CORN		70 130
grilled corn, sambal coconut cream, kewpie mayo, toasted coconut, herbs		
MISO CAULIFLOWER		70 130
garlic, chilies, sweet miso butter		
DRY BRAISED STRING BEANS		70 130
honey glazed walnuts, sweet soy		

MAIN FLAVORS

each entree is sliced for easy serve		
NEW YORK STRIP STEAK		230 460
watercress, red onion, pickled garlic, sesame soy		
CHICKEN INASAL		120 210
lemongrass marinated chicken, achiote glaze, tomato onion salad,		
SZECHUAN CHICKEN		140 250
crispy chicken thighs, dry chinese chilis, green beans, scallions, sesame chili oil		
HAINANESE SALMON*		180 350
ginger scallion oil, toasted garlic soy, bok choy		
SIDE OF JASMINE RICE		35 60

NOODLES & RICE

CRAZY RICE	SM LG	125 225
tiger shrimp, chicken, shrimp sauce, ghost pepper chili sambal, sweet soy, cucumber		
GARLIC NOODLES		90 170
lo mein noodles, garlic butter, scallions, fried garlic		
PORK ADOBO FRIED RICE		95 175
shredded pork belly, garlic, scallions, vinegar soy		
VEGGIE FRIED RICE		90 160
onions, carrots, bok choy, tofu, hoisin, tamari		

PAD THAI

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

TOFU		90 160
CHICKEN		100 180
SHRIMP		110 200

SIGNATURE SUSHI

served a la carte/minimum 4 orders

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		
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		
MIDORI*		20
hamachi, wasabi tobiko, avocado, cilantro, jalapeño, cucumber, lime		
SWEET POTATO CATERPILLAR		18
sweet potatoes, asian pear, avocado, black garlic teriyaki, roasted red pepper puree, sesame seeds		

SUSHI PLATTERS

CLASSIC* 96PCS	170
(3) shrimp tempura rolls	
(3) hamachi scallion rolls	
(3) california rolls	
(3) spicy tuna rolls	
SPECIALTY* 96PCS	260
(3) spicy "tail of two tunas" rolls	
(3) rainbow rolls	
(3) red dragon rolls	
(3) crunchy pig, hidden lobster	

VEGETARIAN | 96PCS

175
(4) garden veggie rolls
(4) cucumber & avocado rolls
(4) sweet potato caterpillar rolls

NIGIRI & SASHIMI* | 48PCS

215	
3 of each sashimi & 3 of each nigiri	
(6) pcs maguro (tuna)	
(6) pcs walu (escolar)	
(6) pcs sake (salmon)	
(6) pcs tako (octopus)	
(6) pcs hamachi (yellowtail)	
(6) pcs ikura (salmon roe)	
(6) pcs smoked salmon	
(6) pcs ebi (cooked shrimp)	

COMBINATION* | 96PCS

270	
2 of each sashimi & 2 of each nigiri + 8 rolls	
NIGIRI/SASHIMI	
(4) pcs maguro (tuna)	
(4) pcs walu (escolar)	
(4) pcs sake (salmon)	
(4) pcs tako (octopus)	
(4) pcs hamachi (yellowtail)	
(4) pcs ikura (salmon roe)	
(4) pcs smoked salmon	
(4) pcs ebi (cooked shrimp)	

SUSHI ROLLS

(2) shrimp tempura rolls
(2) california rolls
(2) spicy "tail of two tunas" rolls
(2) baked snow crab rolls

GLUTEN-FREE MENU

please let us know your dietary restrictions, so our chef can modify dishes below to accommodate

COMMENCE & SALAD

EDAMAME 🍴

WOK TOSSED SHISHITO PEPPERS 🍴

STREET CORN *

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

CHOP CHOP CHICKEN SALAD *

shredded chicken, chopped greens, napa, mango, cucumber, peanut-jalapeño dressing

MIXED GREEN SALAD 🍴

greens, carrots, radish, ginger vinaigrette

MAIN FLAVORS & NOODLES

NEW YORK STRIP STEAK

watercress, red onion, pickled garlic

CHICKEN INASAL

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

PAD THAI

Chicken | Shrimp | Tofu 🍴

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

SIGNATURE SUSHI

GARDEN ROLL 🍴

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

SPICY "TAIL OF TWO TUNAS"

spicy tuna, escolar, pickled jalapeño, fried shallots, spicy mayo

SWEET POTATO CATERPILLAR 🍴

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

SUSHI PLATTERS

tamari (gluten-free soy sauce) available to pair with our Signature Sushi Platters

NIGIRI & SASHIMI PLATTER | 48 PCS

3 of each sashimi & 3 of each nigiri

(6) pcs maguro (tuna)

(6) pcs walu (escolar)

(6) pcs sake (salmon)

(6) pcs tako (octopus)

(6) pcs hamachi (yellowtail)

(6) pcs ikura (salmon roe)

(6) pcs smoked salmon

(6) pcs ebi (cooked shrimp)

VEGETARIAN PLATTER 🍴 | 96 PCS

(4) garden veggie rolls

(4) cucumber & avocado rolls

(4) sweet potato caterpillar rolls

VEGETARIAN MENU

please let us know your dietary restrictions, so our chef can modify dishes below to accommodate

COMMENCE & SALAD

EDAMAME 🍴

WOK TOSSED SHISHITO PEPPERS 🍴

VEGGIE CHOP CHOP SALAD 🍴

chopped greens, napa, mango, cucumber, peanut-jalapeño dressing

MIXED GREEN SALAD 🍴

greens, carrots, radish, ginger vinaigrette

DIM SUM & SUNDA CLASSICS

CRISPY EGGPLANT BAO BUNS *

scallion bao buns filled with panko crusted eggplant, hoisin sauce, asian slaw

STREET CORN *

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

MISO CAULIFLOWER *

garlic, chilies, sweet miso butter

DRY BRAISED STRING BEANS 🍴

honey glazed walnuts, sweet soy

SIGNATURE SUSHI

GARDEN ROLL 🍴

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

SWEET POTATO CATERPILLAR 🍴

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

MAIN FLAVORS, NOODLES & RICE

PAD THAI TOFU 🍴

rice noodles, carrots, bean sprouts, peanuts, scallions

VEGGIE FRIED RICE 🍴

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

GARLIC NOODLES

lo mein egg noodles, garlic butter, fried garlic, scallions

(this dish cannot be modified to be vegan)

SUSHI PLATTER

VEGETARIAN PLATTER 🍴 | 96 PCS

(4) garden veggie rolls

(4) cucumber & avocado rolls

(4) sweet potato caterpillar rolls

🍴 *vegan dishes*

* *dishes that can be modified to be VEGAN*