

GLUTEN-FREE MENU

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

COMMENCE & SALAD

EDAMAME 7

SPICY EDAMAME 9

butter, garlic, chilies

WOK TOSSED SHISHITO PEPPERS 12

STREET CORN 14

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

MISO SOUP 5

tofu, wakame, scallions
with *Mushrooms 1*

CHOP CHOP SALAD 16

spring mix, napa, mango, red cabbage, carrots, cucumber, jalapeño-peanut dressing
with *Chicken 6*

MAIN FLAVORS & NOODLES

NEW YORK STRIP STEAK* 38

watercress, red onion, pickled garlic

CHICKEN INASAL 30

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

MISO BRONZED BLACK COD 36

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

GRILLED VEGETABLES 22

shiitake, bok choy, red onion, asparagus, eggplant, khao soi curry sauce

PAD THAI

Chicken 20 | Shrimp 22 | Tofu 18

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

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

SIGNATURE SUSHI

GARDEN ROLL 16

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

SPICY "TAIL OF TWO TUNAS"* 19

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

SWEET POTATO CATERPILLAR 18

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

NIGIRI AND SASHIMI

tamari (gluten-free soy sauce) available to pair with nigiri or sashimi.

Let us know your favorite cut of fish!

VEGETARIAN MENU

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

COMMENCE & SALAD

EDAMAME 7

SPICY EDAMAME 9

butter, garlic, chilies

WOK TOSSED SHISHITO PEPPERS 12

CHOP CHOP SALAD 16

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

CRISPY BRUSSELS SPROUTS 20

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

SEAWEED SALAD 12

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

DIM SUM & SUNDA CLASSICS

CRISPY EGGPLANT BAO BUNS 16

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

STREET CORN 14

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

MISO CAULIFLOWER 14

garlic, chilies, sweet miso butter

POKE BOWL SWEET POTATO 16

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

SIGNATURE SUSHI

GARDEN ROLL 16

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

SWEET POTATO CATERPILLAR 18

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

MAIN FLAVORS, NOODLES & RICE

GRILLED VEGETABLES 22

shiitake, bok choy, red onion, asparagus, eggplant, khao soi curry sauce

PAD THAI TOFU 18

rice noodles, carrots, bean sprouts, peanuts, scallions

VEGGIE FRIED RICE 18

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

GARLIC NOODLES 18

lo mein egg noodles, garlic butter, fried garlic, scallions *not vegan friendly

Most of the dishes above can be modified to be VEGAN, just let us know!