



SUNDA
NEW ASIAN

GLUTEN-FREE MENU

COMMENCE

EDAMAME # 7

SPICY EDAMAME 9

garlic butter, chili salt

WOK TOSSED SHISHITO PEPPERS # 12

MISO SOUP 5

tofu, wakame, scallions

with *Mushrooms* 1

TSUKEMONO # 14

seasonal japanese pickled vegetables

STREET CORN 14

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

SALADS

CHOP CHOP SALAD # 16

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

with *Chicken* 6

ASPARAGUS GOMAE # 18

shaved asparagus, sesame, pickled daikon,
olive oil, sesame soy

MAIN FLAVORS & NOODLES

CHICKEN INASAL 30

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

MISO BRONZED BLACK COD 38

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

GRILLED VEGETABLES # 24

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

PAD THAI

Chicken 20 | *Shrimp* 24 | *Tofu* # 18

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

CHAP CHAE # 19

sweet potato noodles, spinach, mushrooms, carrots,
cabbage, scallions, sesame

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

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

SPICY "TAIL OF TWO TUNAS"* 22

spicy tuna, escolar, fried shallots, spicy mayo

SWEET POTATO CATERPILLAR # 18

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

LOBSTER WAGYU* 32

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

NIGIRI AND SASHIMI

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

Let us know your favorite cut of fish!

* These products are served undercooked and/or raw. # Indicates vegan friendly dishes.