



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

@SundaNewAsian



COMMENCE

EDAMAME⁹ 7

SPICY EDAMAME 9

garlic butter, chili salt

WOK TOSSED SHISHITO PEPPERS⁹ 12

tamari

MISO SOUP 5

tofu, wakame, scallions

with Mushrooms 1

TSUKEMONO⁹ 14

seasonal japanese pickled vegetables

TIGER SHRIMP TEMPURA 18

candied walnuts, creamy honey aioli, frisee

MISO CAULIFLOWER 15

garlic butter, sweet miso, chilis

STREET CORN 14

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

SALADS

SEAWEED SALAD⁹ 12

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

CHOP CHOP SALAD⁹ 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, chilis, fried shallots, minced shrimp, nuoc cham vinaigrette

ASPARAGUS GOMAE⁹ 18

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

CHILI ALBACORE SALAD* 24

seared albacore tuna, local greens, crispy leeks, rayu ponzu

DIM SUM

STEAMED BUNS

scallion bao buns filled with:

***Pork Belly* 20**

adobo pork belly, pickled veggies

***Korean Fried Chicken* 20**

crispy chicken thighs, asian slaw

***Crispy Eggplant* 18**

panko crusted eggplant, asian slaw

OXTAIL POT STICKERS 22

braised oxtail, caramelized onion jus, white wasabi cream

LUMPIA 19

crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces

LEMONGRASS BEEF LOLLIPOPS 22

sliced new york strip steak wrapped lemongrass, ginger soy glaze

SEOUL WINGS 20

gochujang glaze, crushed peanuts, scallions

BULGOGI ROTI TACOS 20

sliced sesame soy marinated ribeye, roti prata, red cabbage slaw

SUGAR CANE SHRIMP 20

shrimp mousse, sugar cane, lettuce, fresh herbs, glass noodles, nuoc cham

MAIN FLAVORS

served with side of jasmine rice (+2 brown rice)

NEW YORK STRIP STEAK* 45

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 38

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

CRISPY PATA 28

confit pork shank, garlic vinaigrette

SZECHUAN CHICKEN 28

crispy chicken thighs, dry chinese chilis, green beans, scallions, sesame chili oil

GRILLED VEGETABLES* 24

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

KAMAYAN FEAST

serves 2-4 guests 180

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

SIGNATURE SUSHI

GARDEN ROLL* 16

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

PANDA* 21

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

RED DRAGON* 26

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

RAINBOW* 26

crab, tuna, salmon, escolar, yellowtail, avocado, asparagus, sesame

SUMMER OF SUNDA* 22

tuna, salmon, mango, avocado, asparagus, local greens, basil, ponzu, soy paper

MIDORI* 20

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

SPICY "TAIL OF TWO TUNAS"* 22

spicy tuna, escolar, fried shallots, spicy mayo

SAKE TO ME* 19

salmon, crab, local greens, avocado, cucumber, kewpie mayo, masago

SWEET POTATO CATERPILLAR* 18

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

CRUNCHY SURF & TURF 30

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

LOBSTER WAGYU* 32

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

GAMBLER* 24

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?

NOODLES & RICE

PANCIT CANTON 24

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 20

shredded braised pork belly, garlic, fried egg, scallions

CRAZY RICE 25

shrimp, chicken, ghost pepper sambal, cucumber, crispy egg

CAUTION: ghost peppers are dangerously spicy

VEGGIE FRIED RICE* 18

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

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

YELLOWTAIL JALAPEÑO* 20

cilantro, garlic, yuzu ponzu

CRAB CRUSTED TUNA SASHIMI* 28

yellowfin tuna, crab cake, sweet soy butter, hot mustard

HAMACHI TARTARE* 24

yellowtail, wasabi soy vinaigrette, avocado, tobiko, plantain chips

BAKED SNOW CRAB HANDROLL 16

crab, spicy mayo, tempura crisp, soy paper, sesame

TUNA TRUFFLE PIZZA* 24

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

OCTOPUS CARPACCIO 26

fresh herbs, nuoc cham, citrus, chilis

POKE BOWL

Tuna* 20 | Salmon* 20 | Sweet Potatoes* 16

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

NIGIRI AND SASHIMI

(2 pieces nigiri / 4 pieces sashimi)

MAGURO* (tuna) 10/19

HAMACHI* (yellowtail) 10/19

SAKE* (salmon) 10/19

HOTATE* (scallop) 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. 🍴 indicates vegan friendly dishes. 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.