



SUNDA
NEW ASIAN

GLUTEN-FREE MENU

COMMENCE

EDAMAME ♣ 8

SPICY EDAMAME 10

garlic butter, chili salt

WOK TOSSED SHISHITO PEPPERS ♣ 13

MISO SOUP 5

tofu, wakame, scallions

add Mushrooms 1

TSUKEMONO ♣ 14

seasonal japanese pickled vegetables

STREET CORN 14

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

SALAD

CHOP CHOP SALAD ♣ 16

local greens, napa, mango, red cabbage, carrots,
cucumber, jalapeño-peanut dressing

with Chicken 6

NEW ASIAN CREATIONS

SIGNATURE CRISPY RICE

pan seared sushi rice with ghee and tamari, topped with:

Wagyu 22*

sambal, chives, red chili, asian pesto

Spicy Tuna 22*

masago, chives, sriracha, rayu, serrano

ESCOLAR "THE GREAT WHITE"* 14

escolar, truffle vinaigrette, potato chip,
black truffle shaving

BONITO NEW STYLE SASHIMI* 22

smoked bonito, jicama chili slaw, ginger garlic ponzu

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, squash, khao soi curry sauce

PAD THAI

Chicken 22 | Shrimp 24 | Tofu ♣ 18

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

CHAP CHAE ♣ 19

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

SIGNATURE SUSHI

GARDEN ROLL ♣ 16

local 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

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.*