

COMMENCE

EDAMAME [🌱] 8

SPICY EDAMAME 10

garlic butter, chili salt

WOK TOSSED SHISHITO PEPPERS [🌱] 13

tamari

MISO SOUP 5

tofu, wakame, scallions

add mushrooms 1

TSUKEMONO [🌱] 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

DIM SUM

STEAMED BUNS

scallion bao buns filled with:

Pork Belly 22

adobo pork belly, pickled veggies

Korean Fried Chicken 22

crispy chicken thighs, asian slaw

Crispy Eggplant 20

panko crusted eggplant, asian slaw

OXTAIL POT STICKERS 24

braised oxtail, caramelized onion jus,

white wasabi cream

LUMPYA 20

crispy pork and shrimp shanghai style

egg rolls, boston lettuce, dipping sauces

LEMONGRASS BEEF LOLLIPOPS 24

sliced new york strip steak wrapped in lemongrass,

ginger soy glaze

SEOUL WINGS 22

gochujang glaze, crushed peanuts, scallions

BULGOGI ROTI TACOS 24

sliced sesame soy marinated ribeye, roti prata,

red cabbage slaw

BONE MARROW 28

oxtail marmalade, tsukemono, roti, steamed buns

SALADS

SEAWEED SALAD [🌱] 13

wakame, local greens, tomatoes, cucumber, ponzu, sesame

CHOP CHOP SALAD [🌱] 16

local greens, napa, mango, red cabbage, carrots, cucumber,

jalapeño-peanut dressing

add chicken 6

CRISPY BRUSSELS SPROUTS 20

brussels sprouts, red cabbage, red onions, carrots, chilis,

fried shallots, minced shrimp, nuoc cham vinaigrette

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

YELLOWTAIL JALAPEÑO* 20

cilantro, garlic, yuzu ponzu

HAMACHI TARTARE* 24

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

CHILI ALBACORE* 25

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

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

BONITO NEW STYLE SASHIMI* 22

smoked bonito, jicama chili slaw, ginger garlic ponzu

CRUNCHY HAMACHI* 16

yellowtail, chili garlic crisp, olive oil, citrus

POKE BOWL

Tuna 22 | Salmon* 22 | Sweet Potatoes [🌱] 16*

seasoned rice, cucumber, avocado, edamame, red onion,

masago, wakame, sesame soy

*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.

MAIN FLAVORS

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

NEW YORK STRIP STEAK* 48

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 relish, bok choy, toasted garlic soy

MISO BRONZED BLACK COD 38

black cod, miso glaze, eggplant, herbed oil,

watermelon radish

CRISPY PATA 28

confit pork shank, garlic vinaigrette

SZECHUAN CHICKEN 30

crispy chicken thighs, dry chinese chilis, green beans,

scallions, sesame chili oil

GRILLED VEGETABLES [🌱] 24

shiitake, bok choy, red onions, asparagus, eggplant,

squash, khao soi curry sauce

KOJI FILET TOBANYAKI* 55

koji marinated filet, seasonal vegetables, oxtail sake reduction

LOBSTER KHAO SOI 60

twin lobster tails, rice noodles, green beans, red onions,

bean sprouts, cilantro, khao soi curry sauce

KAMAYAN FEAST

serves 2-4 guests 180

limited availability per day

adobo pork belly, crispy pata, chicken inasal,

grilled garlic shrimp, lumpia egg rolls,

green beans, jasmine rice & dipping sauces

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

add crab 12

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

CHAP CHAE [🌱] 19

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

scallions, tofu, sesame

PAD THAI

Chicken 22 | Shrimp 24 | Tofu [🌱] 18

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

SIGNATURE SUSHI

GARDEN FUTOMAKI* 16

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

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

ISLAND MAKI* 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

SMOKE SHOW 22

smoked salmon, crispy salmon skin, cucumber, arugula, kampyo, smoked soy ponzu

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?

NIGIRI & 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

SPECIALTY COCKTAILS

PEARED SAKE 19

grey goose la poire, ginger, pineapple, sparkling sake, cinnamon rim

GRASS TIGER 19

jalapeño infused roku gin, lemongrass, lime, orange, ginger beer, fresh spanked mint

SUNDA OLD FASHIONED 19

four roses, cherry gastrique, bourbon barrel smoked sugar, angostura bitters, orange bitters

MANILA MAI TAI 19

tanduay light, tanduay gold, triple sec, lime juice, gingerbread hibiscus syrup, small hands orgeat, agave

BLUSHING GEISHA 18

altos plata, pama, domain de canton, guava juice, yuzu lime soda

GOLDEN CHILD 18

aged rum, lychee, st germain, lemon, mint, sparkling brut

BLACKBERRY LIMEADE 18

tito's, lime, rosemary syrup, muddled fresh blackberries

STRAWBERRY FIELDS 18

tito's, muddled fresh strawberries, lemon, lime, triple sec, orange, fennel syrup



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Group Dining Available!

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