



SUNDA
NEW ASIAN

east meets west

BRUNCH

SUMO MARY

45

32 oz jar of sunda bloody mary mix topped with tocino grilled cheese, longanisa, pork belly bao bun, baked snow crab handroll, karaage fried chicken, lumpia egg rolls, sunda potatoes, cucumber

BRUNCH BEVERAGES

SUNDA BLOODY MARY 13

asian inspired

MIMOSA 10

seasonal varieties of juices

MIMOSA KIT 38

house sparkling wine, tableside bottle service, fresh berries, juice varieties

SIGNATURE COCKTAILS

PEARED SAKE 17

pear vodka, ginger, pineapple, sparkling sake, cinnamon rim

GRASS TIGER 17

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

SUNDA OLD FASHIONED 17

bourbon, cherry gastrique, orange bitter, bourbon barrel smoked sugar

STRAWBERRY FIELDS 16

vodka, muddled strawberries, lemon, lime, triple sec, orange, ginger syrup

LUCKY RABBIT 16

tequila, ginger liqueur, muddled strawberries, lime, lychee, watermelon liqueur, red bull watermelon

SEASONAL SIGNATURE 16

seasonal crafted cocktail available exclusively at this location!
- inquire from server or bartender -

OTHER BEVERAGES

available regular or decaffeinated

COFFEE 4

ESPRESSO 3.5

HOT TEA 4.5

NEW ASIAN BRUNCH

JAPANESE FRIED CHICKEN 21

karaage-style fried chicken, matcha green tea, spiced honey

CHICKEN SCRAMBLE GOMAE ^{GF} 18

chicken, spinach, egg, mushroom, sesame soy, local greens
substitute egg whites 2

UBE WAFFLES 18

purple yam, whipped ube butter, fresh fruits
add japanese fried chicken 8

STEAK AND EGG* 26

lemongrass marinated skirt steak, crispy egg, potatoes, shiso chimichurri

AVOCADO CRISPY RICE ^{GF} 18

spicy avocado puree, crispy rice, sunny egg, radish, tomatoes, local greens

TEMPURA FRENCH TOAST 18

fresh berries, whipped cream, banana, candied walnuts, brown sugar glaze

TOCINO GRILLED CHEESE 16

marinated sweet pork, kimchi pimiento cheese, sunda potatoes

CLASSIC BREAKFAST PLATE 18

bacon, eggs, potatoes, toasts

ISLAND BREAKFAST PLATE

“silog”, filipino breakfast served with garlic rice, crispy egg & atchara

LONGANISA 18

filipino spiced sausage

BACON ^{GF}

applewood smoked

16

TOCINO 18

marinated sweet pork

ALL

longanisa, tocino & bacon

24

SUNDA CLASSICS

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

LUMPIA 14

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

CRISPY BRUSSELS SPROUTS ^{GF} 20

brussels sprouts, red cabbage, red onions, carrots, chilis, shallot crisps, minced shrimp, nuoc cham vinaigrette

SIGNATURE SUSHI

GARDEN FUTOMAKI ^{GF} 16

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

PANDA* 21

shrimp tempura, masago, scallion, sriracha, cream cheese, tempura crisp, unagi sauce, wasabi aioli

RED DRAGON* 26

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

SPICY “TAIL OF TWO TUNAS”* ^{GF} 22

spicy tuna, escolar, shallot crisps

SWEET POTATO CATERPILLAR ^{GF} 18

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

BAKED SNOW CRAB HANDROLL 16

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

MUSUBI 12

soy glazed spam, sushi rice, nori, scallions, strawberry soy

PHILLY* 14

smoked salmon, cream cheese, cucumber, sesame

CALIFORNIA 14

crab, avocado, cucumber, sesame

[🌿] Vegan dishes | ^{GF} Gluten-Free dishes | * These products are served undercooked and/or raw
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.



SUNDA
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@SundaNewAsian



Private Party Rooms &
Group Dining Available!

Learn more:
Parties@SundaNewAsian.com