

## COMMENCE

### EDAMAME 🌱🍷 8

### SPICY EDAMAME 🍷 10

garlic butter, chili salt

### WOK TOSSED SHISHITO PEPPERS 🌱🍷 13

tamari

### MISO SOUP 🍷 5

tofu, wakame, scallions | *mushrooms +1*

### TSUKEMONO 🌱🍷 14

seasonal japanese pickled vegetables

### SEAWEED SALAD 🌱 13

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

### PAPAYA SALAD 🌱 18

green papaya, jicama, carrots, green beans, tomatoes, shallot crisps, peanuts, tamarind chili lime, mix herbs, rice cracker

### CRISPY BRUSSELS SPROUTS 🍷 20

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

### 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, mix 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 20

braised oxtail, caramelized onion jus, white wasabi cream

### LUMPIA 14

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

### LEMONGRASS BEEF LOLLIPOPS 20

sliced new york strip steak, lemongrass, chilis, ginger soy glaze

### SEOUL WINGS 18

gochujang glaze, crushed peanuts, scallions

### BULGOGI ROTI TACOS 24

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

### SALT & PEPPER RIBS 21

wok tossed adobo ribs, scallions, szechuan spice, rayu

## 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, chili oil, serrano*

### ESCOLAR “THE GREAT WHITE”\*🍷 14

escolar, truffle vinaigrette, potato chip, black truffle shaving

### CRUNCHY HAMACHI\* 16

yellowtail, chili garlic crisp, olive oil, citrus

### UNAGI FOIE\* 20

tempura unagi, seared foie gras, citrus marmalade

### SALMON CRUDO\*🍷 20

cilantro, lime vinaigrette, aji amarillo, rayu

### HOTATE CARPACCIO\* 16

japanese scallop, cucumber, toszu sauce, aji panca, yuzu olive oil

### BLUEFIN TATAKI\*🍷 28

pickled garlic, crispy potatoes, truffle ponzu, tomatillo salsa

### YELLOWTAIL JALAPEÑO\* 20

cilantro, garlic, yuzu ponzu

### TUNA TRUFFLE PIZZA\* 24

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

### HAMACHI TARTARE\* 24

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

### BAKED SNOW CRAB HANDROLL 16

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

### POKE BOWL

#### ***Tuna\* 22 | Salmon\* 22 | Sweet Potatoes 🌱 16***

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

## KAMAYAN FEAST

*serves up to 4 guests 180  
limited availability per day*

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

🌱 Vegan dishes | 🍷 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.

## 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, sweet miso, 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, rayu

### GRILLED VEGETABLES 🌱🍷 24

shiitake, bok choy, red onions, asparagus, eggplant, squash, khao soi curry sauce

### BUTCHER'S CUT WAGYU\* 58

australian wagyu sirloin cap, ssamjang sauce, white kimchi

### ADOBO PORK BELLY 26

mustard greens, caramelized onions jus, vinegar soy, mix herbs

### TOM YUM SEA BASS 42

chilean sea bass, mushrooms, bamboo shoots, baby bok choy, tom yum sauce, kaffir lime oil

## NOODLES & RICE

### PANCIT CANTON 26

crispy pork belly, lap cheong, shrimp, carrots, cabbage, bok choy, scallions, cantonese sauce

### LONGEVITY CRAB NOODLES 28

lump crab, garlic butter, toasted garlic, scallions

### 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

### CRAZY RICE 25

shrimp, chicken, ghost pepper sambal, cucumber, shallot crisps, crispy egg *CAUTION: ghost peppers are dangerously spicy*

### ADOBO FRIED RICE

#### ***Pork Belly 22 | Chicken 22 | Vegetables 🌱🍷 18***

crispy egg, bok choy, carrots, mushrooms, toasted garlic, vinegar soy

## SIGNATURE SUSHI

### GARDEN FUTOMAKI <sup>GF</sup> 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

### CRUNCHY SURF & TURF 30

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

### RAINBOW\* 26

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

### ISLAND MAKI\* 22

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

### MIDORI\* 20

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

### SPICY "TAIL OF TWO TUNAS"\* <sup>GF</sup> 22

spicy tuna, escolar, shallot crisps

### SAKE TO ME\* 19

salmon, crab, yuzu tobiko, local greens, avocado, cucumber, kewpie mayo, masago, sesame

### SWEET POTATO CATERPILLAR <sup>GF</sup> 18

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

### LOBSTER WAGYU\* <sup>GF</sup> 34

creamy lobster, wagyu tataki, foie gras aioli, truffle vinaigrette, jalapeño, wasabi aioli

### SMOKE SHOW 22

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

### GAMBLER\* 24

spicy tuna, kani, cucumber, scallion, kampyo, avocado, ghost pepper sambal

*CAUTION: ghost peppers are dangerously spicy and appears on 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 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 -

**Full Beverage Menu available with Wine, Beer, Sake & Spirit List!**



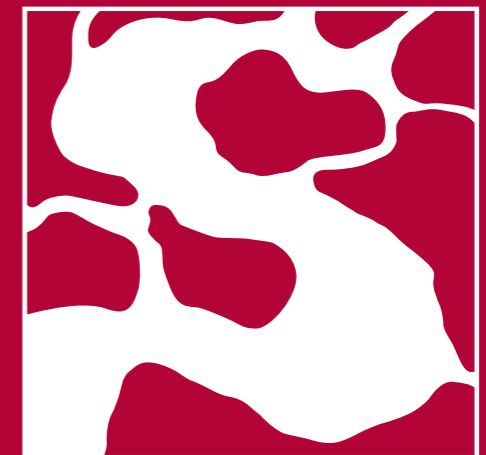
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