

SIGNATURE SUSHI

GARDEN FUTOMAKI 🌿🍷 18

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

PANDA* 24

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

RED DRAGON* 29

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

RAINBOW* 29

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

ISLAND MAKI* 29

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

MIDORI* 28

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

SPICY "TAIL OF TWO TUNAS"* 25

spicy tuna, escolar, shallot crisps

SWEET POTATO CATERPILLAR 🌿🍷 22

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

LOBSTER WAGYU* 🍷 39

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

GAMBLER* 27

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)	11/20
HAMACHI* (yellowtail)	11/20
SAKE* (salmon)	11/20
UNAGI (freshwater eel)	11/20
WALU* (escolar)	10/18
EBI (cooked shrimp)	10/18
UNI* (sea urchin)	MP
TORO* (fatty tuna)	MP

🌿 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.

SPECIALTY COCKTAILS

PEARED SAKE 17

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

GRASS TIGER 17

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

SUNDA OLD FASHIONED 17

old forester bourbon, cherry gastrique, orange bitter

+5 "toki" japanese whisky

STRAWBERRY FIELDS 16

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

LUCKY RABBIT 16

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

ESPRESSO MARTINI 16

ketel one, espresso, cinnamon, mr black coffee liqueur

SEASONAL SIGNATURE

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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SUNDA
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COMMENCE

EDAMAME 🌿🍷 9

SPICY EDAMAME 🌿🍷 11

garlic butter, chili salt

WOK TOSSED SHISHITO PEPPERS 🌿🍷 14

tamari

MISO SOUP 🌿🍷 6

tofu, wakame, scallions | *mushrooms +1*

SEAWEED SALAD 🌿 14

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

CRISPY BRUSSELS SPROUTS 24

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

TIGER SHRIMP TEMPURA 20

candied walnuts, creamy honey aioli, frisee

MISO CAULIFLOWER 🍷 16

garlic butter, sweet miso, chilis

DIM SUM

STEAMED BUNS

scallion bao buns filled with:

Pork Belly 26

adobo pork belly, pickled veggies

Korean Fried Chicken 26

crispy chicken thighs, asian slaw

Crispy Eggplant 22

panko crusted eggplant, asian slaw

OXTAIL POT STICKERS 23

braised oxtail, caramelized onion jus, white wasabi cream

LUMPIA 18

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

LEMONGRASS BEEF LOLLIPOPS 24

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

BULGOGI ROTI TACOS 28

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

NEW ASIAN CREATIONS

SIGNATURE CRISPY RICE

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

Wagyu* 🍷 26

sambal, chives, red chili, asian pesto

Spicy Tuna* 🍷 26

masago, chives, sriracha, chili oil, serrano

ESCOLAR “THE GREAT WHITE”* 🍷 16

escolar, truffle vinaigrette, potato chip, black truffle shaving

CRUNCHY HAMACHI* 20

yellowtail, chili garlic crisp, olive oil, citrus

UNAGI FOIE* 22

tempura unagi, seared foie gras, citrus marmalade

SALMON CRUDO* 🍷 22

cilantro, lime vinaigrette, aji amarillo, rayu

YELLOWTAIL JALAPEÑO* 24

cilantro, garlic, yuzu ponzu

TUNA TRUFFLE PIZZA* 26

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

BAKED SNOW CRAB HANDROLL 18

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

SUNDA TARTARE* 29

Yellowtail | Salmon

avocado, tobiko, wasabi soy vinaigrette, plantain chips

POKE BOWL

Tuna* 26 | Salmon* 24 | Sweet Potatoes 🌿 20

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

KAMAYAN FEAST

*Array of celebratory Filipino dishes
curated to be shared for the
ultimate communal dining experience!*

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

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

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MAIN FLAVORS

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

NEW YORK STRIP STEAK* 54

watercress, red onion, pickled garlic, sesame soy

CHICKEN INASAL 🍷 36

lemongrass, tomatoes, red onion, achiote glaze, chili lime vinaigrette, grilled lemon

MISO BRONZED BLACK COD 🍷 48

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

CRISPY PATA 34

confit pork shank, garlic vinaigrette

SZECHUAN CHICKEN 34

crispy chicken thighs, dry chinese chilis, green beans, scallions, rayu

GRILLED VEGETABLES 🌿🍷 28

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

BUTCHER'S CUT WAGYU* 68

australian wagyu sirloin cap, ssamjang sauce, white kimchi

TOM YUM SEA BASS 58

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

NOODLES & RICE

LONGEVITY CRAB NOODLES 32

lump crab, garlic butter, toasted garlic, scallions

PAD THAI 🍷

Chicken 26 | Shrimp 29 | Tofu 🌿 22

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

CRAZY RICE 29

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

CAUTION: ghost peppers are dangerously spicy

ADOBO FRIED RICE

Pork Belly 26 | Chicken 24 | Vegetables 🌿🍷 20

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