

**“100 Best Restaurants
for Groups”**
– *Travel & Leisure*



SUNDA
NEW ASIAN

“Best Asian Cuisine”
– *USA Today*

GROUP EVENTS & PRIVATE DINING



SUNDA AT A GLANCE

Located in the heart of The District Detroit, Sunda offers a vibrant Southeast Asian dining experience, blending the flavors of Japan, China, the Philippines, Thailand, and beyond. We elevate culturally significant dishes using high-quality ingredients and modern techniques, all while delivering exceptional hospitality to create a memorable dining experience. Our attentive service, paired with a thoughtfully curated menu and beverage program, ensures a seamless and enjoyable occasion.

Situated within one of Detroit's most dynamic entertainment hubs, our spacious and beautifully designed venue provides the perfect setting for your next group event. The interior features capiz shells above the sushi bar, a floating glass flower installation above the bar, and warm tatami lanterns that bring texture and ambiance to the space. Whether hosting a corporate gathering, rehearsal dinner, or special celebration, we offer versatile menu options tailored to your event, with every detail thoughtfully considered to create an unforgettable experience.



SAKE ROOM

CAPACITY

Seated: 30 ppl

Our semi-private dining room accommodates up to 30 guests and is designed to be flexible for a range of group experiences. Sliding curtains allow for added privacy or can remain open to take in the energy of the main dining room, while a built-in TV is available for presentations or event use. Paired with this setting, our menu is approachable and ideal for groups, featuring a variety of shareable dishes across multiple courses, including sushi, vegetarian options, gluten-free selections, cooked entrées, noodle dishes, and several signature bites.



GARDEN ROOM

CAPACITY

Seated: 20 ppl

A great setting for a lively cocktail reception, this space offers expertly crafted cocktails, appetizers, and sushi in a warm, energetic atmosphere that's perfect for socializing and celebrating. With plenty of natural light and a cozy layout, it can also be arranged as a semi-private area for more intimate gatherings, and includes a TV available for presentations or event use.



COMMUNAL TABLES

CAPACITY

2 tables: up to 14-16

Our communal dining area is located at the front of the dining room, offering a lively and welcoming setting that captures the energy of the space. These counter-height tables accommodate up to 16 guests and create an interactive atmosphere ideal for social gatherings, team dinners, and celebrations. The design encourages connection and easy conversation while guests enjoy family-style dishes. This area is not private, allowing your group to fully experience the vibrant ambiance that defines Sunda.



BAR AREA

CAPACITY

20 ppl

The ideal spot for a lively cocktail reception, featuring expertly crafted cocktails, passed appetizers, and sushi, creating a vibrant atmosphere perfect for socializing and celebrating.



SEATED GROUP DINING MENU

At Sunda, our Asian-inspired cuisine is designed for sharing, allowing groups to savor a variety of our signature dishes through a thoughtfully curated four-course, family-style presentation. To enhance the dining experience, menu cards are provided, detailing each dish and highlighting allergens for easy reference.

SUSHI COURSE

Rolls Served Family-Style for Sharing

SPICY "TAIL OF TWO TUNAS" ROLL

spicy yellowfin tuna and mayo, pickled jalapeño, escolar, fried shallots

LOBSTER WAGYU ROLL

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

PANDA ROLL

shrimp tempura, tobiko, scallions, sriracha, cream cheese, tempura crispy, unagi sauce, wasabi aioli

SWEET POTATO CATERPILLAR | VEG, V

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

SHRIMP TEMPURA ROLL

shrimp tempura with avocado and cucumber

GARDEN FUTOMAKI ROLL | V, DF, GF, VEG

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

CALIFORNIA ROLL

crab meat, avocado, cucumber

ISLAND MAKI ROLL

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

RED DRAGON ROLL

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

RAINBOW ROLL | GF, DF

crab, tuna, salmon, escolar, hamachi, asparagus, avocado, sesame seeds

GAMBLER ROLL ***

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?



SALAD & APPETIZERS

Dishes Served Family-Style for Sharing

WOK TOSSED SHISHITO PEPPERS | V, VEG, DF, GF

thin soy

GINGER MISO SALAD | GF, V

local greens, cucumber, shaved baby carrots, radish, red cabbage, carrot miso dressing

CRISPY BRUSSELS SPROUTS | DF

brussels sprouts, red cabbage, red onions, carrots, chilies, fried shallots, minced shrimp, nuoc cham vinaigrette

“VEGAN” BRUSSELS SPROUTS | DF

brussels sprouts, red cabbage, red onions, carrots, chilies, fried shallots, mae ploy dressing

TIGER SHRIMP TEMPURA

tossed in creamy honey aioli, glazed walnuts

LEMONGRASS BEEF LOLLIPOPS | DF

glazed NY strip beef wrapped around lemongrass sticks, ginger citrus sweet soy glaze

LUMPIA EGG ROLLS

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

OXTAIL POTSTICKERS | DF

braised oxtail, caramelized onion au jus, white wasabi crème

PORK BELLY BAO BUNS | DF

steamed scallion buns filled with pickled vegetables and adobo pork belly

CRISPY EGGPLANT BAO BUNS | VEG

steamed scallion buns filled with panko

CRISPY KOREAN FRIED CHICKEN BAO BUNS

steamed scallion buns filled with crispy, spicy chicken, asian slaw



MAIN FLAVORS

Dishes Served Family-Style for Sharing

CHICKEN INASAL | GF

vinegar, lemongrass, tomatoes, red onion, achiote, chili lime, lemon

MISO BRONZED BLACK COD

miso glaze, eggplant, herbed oil, watermelon radish

SZECHUAN CHICKEN

chicken thighs, dry chinese chilis, green beans, scallions, sesame chili oil

GRILLED VEGETABLES | V

shiitake, bok choy, red onion, asparagus, eggplant, khao soi curry sauce

TOFU PAD THAI | VEG, GFH

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

CHICKEN PAD THAI | GF

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

SHRIMP PAD THAI | GF

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

YUZU RIBEYE

grilled ribeye, yuzu truffle butter, crispy leeks, herb oil

TOM YUM SEABASS

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

LONGEVITY CRAB NOODLES

lump crab, garlic butter, toasted garlic, scallions



SIDES

Served Family-Style for Sharing

DRY BRAISED GREEN BEANS | VEG, GF

honey glazed walnuts, sweet soy

MISO CAULIFLOWER | VEG

garlic, chilis, sweet miso butter

VEGGIE FRIED RICE | V, GF

onions, carrots, bok choy, tofu, hoisin, tamari

SWEETS

CHEESECAKE BITES | VEG

coconut milk cheesecake mousse, graham cracker crust, caramel, berries

MOCHI

seasonal flavors, vegan available

HOMEMADE COOKIE BITES

purple ube, espresso, dreamsicle, double chocolate

RIDICULOUS

vanilla ice cream, ginger carrot cake, glazed walnuts, caramel

Ask about our customizable reception-style menus



UNIQUE DINING EXPERIENCES

KAMAYAN FEAST

Celebrate Filipino culture with a hands-on dining experience. 'Kamayan,' meaning 'by-hand' in Tagalog, is a traditional Filipino dining style where food is served family-style on a bed of banana leaves, allowing guests to enjoy the meal with their hands in a communal and intimate setting.

WHOLE CRISPY FISH

CHICKEN INASAL

vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon

LONGANIZA

sweet marinated filipino sausage

TIGER SHRIMP

LUMPIA

crispy pork & shrimp shanghai-style egg rolls with a sweet garlic dipping sauce

TOMATO RED ONION SALAD

GREEN BEANS

MANGO

GARLIC VINAIGRETTE DIPPING SAUCE

JASMINE RICE

Optional Add-On:

KAMAYAN STYLE ROASTED PIG

deboned from head to tail and stuffed with adobo braised pork belly, longaniza (sweet marinated filipino sausage), hawaiian sweet onions, scallions, and papaya



INTERACTIVE DINING EXPERIENCES

SUSHI ROLLING CLASSES

Master the art of sushi rolling with guidance from Sunda's expert chefs. Learn about the history of sushi while creating your own custom rolls, with hands-on instruction for an interactive and delicious experience.

SAKE TASTINGS

Sunda's sake specialist will introduce guests to the history and craft of sake, highlighting the differences between varieties. Enjoy a selection of sake, ranging from dry and fruity to nutty and smooth, while learning about the unique flavors and techniques behind each one.



SIGNATURE COCKTAILS & BEVERAGE PROGRAM

Our beverage program is thoughtfully crafted to perfectly complement your meal, enhancing every aspect of your dining experience. Indulge in our curated signature cocktails, each handcrafted with housemade ingredients and the finest spirits, designed to elevate the flavors of our menu. In addition, we offer a robust selection of premium sakes, wines, and Asian beers, ensuring a drink to suit every palate. Our extensive collection of premium spirits further enhances the experience, providing the ideal pairing for each dish and making every moment of your visit unforgettable.





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GROUP DINING & PRIVATE EVENTS

CONTACT OUR EVENT TEAM TODAY AT
SundaNewAsian.com

Ask about our catering options!

33 W Columbia St, Detroit
313.416.4868

SundaNewAsian.com

 [@SundaNewAsian](https://www.instagram.com/SundaNewAsian)

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