

COMMENCE

EDAMAME 9

SPICY EDAMAME 11
garlic butter, chili salt

WOK TOSSED SHISHITO PEPPERS 14
tamari

MISO SOUP 6
tofu, wakame, scallions | mushrooms +1

GINGER MISO SALAD 18
local greens, cucumber, shaved baby carrots, radish, red cabbage, carrot miso dressing

JAPANESE TOFU SALAD 18
wakame, soft tofu, cucumber, carrots, pickled lotus root, crispy shallots, chili crunch vinaigrette, peanuts, fresh herbs

SUNDA CONES 28
spicy salmon, truffle tuna, lobster avocado

CRISPY BRUSSELS SPROUTS 24
brussels sprouts, red cabbage, red onions, carrots, chilis, shallot crisps, minced shrimp, nuoc cham vinaigrette

TIGER SHRIMP TEMPURA 21
candied walnuts, creamy honey aioli, frisée

MISO CAULIFLOWER 17
garlic butter, sweet miso, chilis

CAVIAR SERVICE

Premium caviar with classic accoutrements for creating your perfect bite, shared at the table.

kaluga caviar, truffle tamago maki, roti puff, lotus & taro chips, yuzu creme fraiche, chives 160

DIM SUM

STEAMED BUNS
scallion bao buns filled with:

Pork Belly 26
adobo pork belly, pickled veggies

Korean Fried Chicken 26
crispy chicken thighs, gochujang glaze, asian slaw

Crispy Eggplant 22
panko crusted eggplant, asian slaw

OXTAIL POT STICKERS 23
braised oxtail, caramelized onion jus, white wasabi cream

CHAR SIU RIBS 27
grilled pork ribs, char siu bbq sauce, fresh herbs

LUMPIA 18
crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces

BULGOGI ROTI TACOS 27
sliced sesame soy marinated ribeye, roti prata, red cabbage slaw

LEMONGRASS BEEF LOLLIPOPS 24
sliced new york strip steak, lemongrass, chilis, ginger soy glaze

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* 19
yellowtail, chili garlic crisp, olive oil, citrus

A5 WAGYU NIGIRI (1PC)* 29
seared aged snow beef, yakiniku sauce, egg yolk

LOTUS MADAI* 32
snapper, dry miso, yuzu juice, cilantro, lotus chip

SALMON CRUDO* 22
cilantro, lime vinaigrette, aji amarillo, rayu

YELLOWTAIL JALAPEÑO* 24
cilantro, garlic, yuzu ponzu

YUZU TUNA* 27
maguro, yuzu miso sauce, black garlic teriyaki, arugula, radish, puffed rice, sea salt

TUNA TRUFFLE PIZZA* 24
roti prata, black truffle, foie gras aioli, red onion, truffle vinaigrette

BAKED SNOW CRAB HANDROLL 19
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 Potato 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

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 (brown rice +2)

YUZU RIBEYE* 56
grilled ribeye, truffle butter, crispy leeks, herb oil

CHICKEN INASAL 36
lemongrass, tomatoes, red onion, watercress, achiote glaze, chili lime vinaigrette, grilled lemon

MISO BRONZED BLACK COD 48
black cod, sweet miso, eggplant, herb oil, watermelon radish

CRISPY PATA 34
confit pork shank, garlic vinaigrette, frisée salad

PORK BELLY SINIGANG 36
crispy pork belly, sinigang braised radish, sauteed spinach, seared tomatoes, tamarind broth, micro cilantro

SZECHUAN CHICKEN 34
crispy chicken thighs, szechuan peppercorn sauce, dry chinese chilis, green beans, scallions, rayu

PANANG BEEF SHORT RIB 68
lemongrass braised short rib, panang curry, roasted seasonal squash, chili, kaffir lime oil

GRILLED VEGETABLES 28
shiitake, bok choy, red onions, asparagus, eggplant, squash, khao soi curry

MASSAMAN SCALLOPS 39
seared scallops, massaman curry, toasted coconut, charred sweet corn, okra, squash, lime zest

TOM YUM SEA BASS 58
chilean sea bass, mushrooms, bamboo shoots, baby bok choy, tom yum sauce, kaffir lime oil

WAGYU TOMAHAWK* MP

tare soy glaze, shiso chimichurri, sea salt flakes

NOODLES & RICE

LONGEVITY CRAB NOODLES 32
lump crab, garlic butter, toasted garlic, scallions

PANCIT CANTON 32
crispy pork belly, lap cheong, shrimp, carrots, napa cabbage, bok choy, scallions, cantonese sauce

CHAP CHAE 24
sweet potato noodles, spinach, mushrooms, carrots, cabbage, scallions, tofu, sesame

PAD THAI
Chicken 26 | Shrimp 29 | Tofu 22
rice noodles, carrots, bean sprouts, eggs, peanuts, scallions

CRAZY RICE 29
shrimp, chicken, spicy ghost pepper sambal, cucumber, shallot crisps, crispy egg

ADOBO FRIED RICE
Pork Belly 26 | Chicken 24 | Vegetables 19
crispy egg, bok choy, carrots, mushrooms, toasted garlic, vinegar soy, scallions

SIGNATURE SUSHI

GARDEN FUTOMAKI 🌱 GF 18
local greens, thai basil, mango, avocado, asparagus, cucumber, ponzu

PANDA* 24
shrimp tempura, masago, scallions, sriracha, cream cheese, tempura crisp, unagi sauce, wasabi aioli

RED DRAGON* 29
unagi, shrimp tempura, spicy tuna, jalapeño, avocado, tempura crisp, unagi sauce

CRUNCHY SURF AND TURF 36
creamy lobster, bacon, avocado, jalapeño, sweet chili sauce, tempura crisp, soy paper

MIDORI* 28
hamachi, wasabi tobiko, avocado, cilantro, jalapeño, cucumber, lime

RAINBOW* 29
crab, tuna, salmon, escolar, yellowtail, avocado, asparagus, sesame

SPICY “TAIL OF TWO TUNAS”* 25
spicy tuna, escolar, shallot crisps

ISLAND MAKI* 29
tuna, salmon, mango, avocado, asparagus, local greens, thai basil, ponzu, soy paper

LOBSTER WAGYU* GF 39
creamy lobster, wagyu tataki, foie gras aioli, truffle vinaigrette, jalapeño, wasabi aioli

SWEET POTATO CATERPILLAR 🌱 GF 21
roasted sweet potato, asian pear, avocado, black garlic teriyaki, red pepper puree, sesame

SMOKE SHOW 29
smoked salmon, crispy salmon skin, cucumber, avocado puree, ikura, smoke

SAKE TO ME* 21
salmon, crab, yuzu tokibo, local greens, avocado, cucumber, kewpie mayo, masago, sesame

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)	13/24
HAMACHI* (yellowtail).	13/24
SAKE* (salmon)	13/24
UNAGI (freshwater eel)	13/24
TAKO (octopus)	13/24
WALU* (escolar)	11/20
EBI (cooked shrimp)	11/20
NAMA HOTATE* (japanese scallop)	13/24
UNI* (sea urchin).	.MP
TORO* (fatty tuna)	.MP

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SPECIALTY COCKTAILS

BILLY’S SUPERFRESH SAKETINI 19
roku gin, tozai living jewel junmai sake, cucumber, mint

LYCHEE SIMOY 20
ketel one botanicals peach & orange, elderflower liqueur, lychee, lemon

MEIJI MARGARITA 19
espolon reposado, yuzu liqueur, passionfruit syrup, saline, citrus salt rim

GRASS TIGER 18
jalapeño infused roku gin, lemongrass, lime, orange, ginger beer, fresh mint

DOROMA STAR MARTINI 19
haku, vanilla passionfruit syrup, yuzu liqueur, lime, sparkling sake

SINIGANG SOUR 20
maker’s mark, tamarind syrup, lemon, angostura bitters, orange bitters

STRAWBERRY FIELDS 19
grey goose essences strawberry & lemongrass, lemon, muddled strawberries, lime, orange, triple sec, ginger syrup

PEARED SAKE 18
grey goose la poire, ginger, pineapple, sparkling sake, cinnamon rim

SUNDA OLD FASHIONED 19
old forester, cherry gastrique, angostura bitters, orange bitters

ESPRESSO MARTINI FLIGHT 28

trio of flavors with mr black and cold brew

traditional | ketel one

ube | milagro reposado

chocolate chili | ilegal mezcal

SPIRIT-FREE SPECIALTY COCKTAILS

EMERALD 12
coconut milk, pandan syrup, guava puree, lime, pineapple

STRAWBERRY LIMEADE 11
muddled strawberries, lime, lemongrass syrup, ginger beer

LYCHEE BLOOM 13
lychee puree, lemon, simple syrup, san pellegrino sparkling pompelmo

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