
"100 Best Restaurants for Groups"
– Travel & Leisure
"Best Asian Cuisine"
– USA Today
SUNDA
NEW ASIAN
GROUP EVENTS & PRIVATE DINING

SUNDA AT A GLANCE

Located in the vibrant Gulch neighborhood of Nashville, Sunda offers a dynamic 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 best-in-class hospitality to ensure an unforgettable dining experience. Our attentive service, combined with our exceptional menu and thoughtfully curated beverage program, creates a seamless and memorable occasion.

Designed by Strada, Sunda Nashville's interior reflects a minimalist aesthetic inspired by a lifetime of culinary travel throughout Southeast Asia. Featuring clean lines and intricate wood carvings, complemented by a spacious open floor plan that includes a main dining area, sushi bar, private dining room, and outdoor patio seating. The design emphasizes natural materials and subtle lighting, creating an inviting atmosphere that enhances the dining experience.

Whether it's a corporate outing, rehearsal dinner, or milestone celebration, we offer versatile menu options tailored to your event, ensuring every detail is thoughtfully crafted to make your experience unforgettable.





PRIVATE PARTY ROOM

CAPACITY

Seated: 28ppl

This fully private space is designed to offer both flexibility and privacy, providing a secluded environment for your event. The space features excellent AV capabilities, making it ideal for presentations, corporate events, or intimate gatherings. Flexible seating arrangements allow you to tailor the space to suit your specific needs, ensuring a personalized experience for your group.





BAR AREA

CAPACITY

Bar Reception Area: 100ppl

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.



PATIO

CAPACITY

Patio Reception Area: 40ppl

Our spacious patio offers a vibrant and inviting setting for hosting reception events, providing an exceptional outdoor experience in the heart of The Gulch. Surrounded by lush greenery and urban charm, the patio is perfect for cocktail receptions, networking events, or casual gatherings.



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





ADDITIONAL DINING STYLES

We offer a variety of dining styles to elevate your event, each with its own unique experience. Our rotating seasonal menu ensures that each option is fresh, flavorful, and tailored to the occasion. Inquire about current offerings to customize your perfect meal.

BUFFET STYLE MENU

Our buffet style stations provide a dynamic and interactive dining experience. Choose from stations offering salads, noodles, carving stations, main flavors, and desserts, allowing guests to customize their plates and sample a variety of dishes.





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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CONTACT OUR EVENT TEAM TODAY AT
SundaNewAsian.com

Ask about our catering options!

592 12th Ave. S, Nashville
615.610.7566

SundaNewAsian.com @SundaNewAsian

CHICAGO | NASHVILLE | TAMPA | DETROIT