

“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 bustling Fulton Market neighborhood, 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 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.

Nestled in the heart of Fulton Market, Chicago's dining hub, our spacious and elegant venue provides the perfect setting for your next group event. In collaboration with Studio K Design, our award-winning interior features a stunning capiz shell installation above the floating bar, complemented by bamboo, handmade pamaypay handheld fans from the Philippines, and other elements that transport you to Southeast Asia. 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: 40 ppl

This fully private space is designed to offer both flexibility and privacy, featuring glass pocket doors and velvet black curtains that ensure a secluded environment for your event. The space also provides a 75" smart TV and 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, while large windows offer great views of the restaurant, particularly the stunning 360° sushi bar.



# GARDEN AREA

## CAPACITY

60 ppl

The ideal spot for a lively cocktail reception, featuring expertly crafted cocktails, appetizers, and sushi, creating a vibrant atmosphere perfect for socializing and celebration. This space is adorned with hanging kokedama moss balls, transforming the area into a lush, green haven away from the main dining room, offering a refreshing and serene environment for your event.



# COMMUNAL TABLES

## CAPACITY

2 tables: up to 20ppl | 3 tables: up to 30ppl

Our communal tables are in the heart of the dining room, perfectly positioned between the main dining area and the bar. These counter-height, large tables create a vibrant and interactive atmosphere, ideal for social outings. Above, beautiful Vietnamese-style lanterns hang, adding a touch of elegance to the space. We offer custom prix-fixe menus and menu cards for your guests to follow along, enhancing the shared dining experience and making it the perfect setting for lively conversations and memorable moments.



# BAR AREA

## CAPACITY

20ppl

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. Includes the high-top seating adjacent to the bar.



# 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 TOSSSED SHISHITO PEPPERS | V, VEG, DF, GF

thin soy

### SEAWEED SALAD | DF, V

wakame, spring mix, ponzu, sesame seeds

### 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

### ROASTED DUCK HASH

glazed duck leg, daikon cake, frisee, crispy egg

### 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

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

## NEW YORK STRIP STEAK

watercress, red onion, pickled garlic, sesame soy

## 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.





**SUNDA**  
NEW ASIAN

## GROUP DINING & PRIVATE EVENTS

CONTACT OUR EVENT TEAM TODAY AT  
[SundaNewAsian.com](http://SundaNewAsian.com)

Ask about our catering options!

333 N Green St, Chicago  
312.900.0033

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