## COMMENCE

**EDAMAME** 5

**SPICY EDAMAME** 6

**ORGANIC MISO SOUP** 4
tofu, wakame, scallions
**MUSHROOMS** 5
**OXTAIL** 7
**CRAB** 8

**WOK FIRED SHISHITO PEPPERS** 9
thin soy

## SALADS

**ASPARAGUS MUSHROOM SALAD** 16
grilled asparagus, asian mushroom medley, arugula, red onion, radish, ginger vinaigrette

**KALE AND SEAWEED** 14
mizuna, toasted seaweed, carrots, wakame, cabbage, cucumbers, mint, basil, red onion, pickled beets, radish, sesame seeds, sweet chili lime vinaigrette

**BANG! BANG!** 13
green papaya, carrots, zucchini, chayote, jicama, red onion, radish, mango, soba noodles, toasted peanuts, fried shallots, coriander, citrus chili dressing

**CRISPY BRUSSELS SPROUTS** 15
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham, vinaigrette

**GRILLED AHI TUNA AND PORK** 17
boston lettuce, mango, sweet onions, cilantro, chilies, fried shallots, chili vinegar

## DIM SUM

**SUNDA STEAMED BUNS (4)**
scallion bao buns filled with
**PORK BELLY** pickled veggies, hoisin 12
**DUCK** scallions, hoisin 14

**SHIITAKE EDAMAME DUMPLINGS (5)** 9
chives, soy ginger dipping sauce

**DYNAMITE STICKS** 16
spicy tuna egg rolls, avocado tobiko purée, chili threads, spicy mayo, unagi sauce

**GRILLED SPARE RIBS** 18
scallions, sesame soy marinade

**LUMPIA** 12
crispy pork and shrimp shanghai-style egg rolls, boston lettuce, dipping sauces

**OXTAIL POT STICKERS (5)** 16
braised oxtail, caramelized onion jus, white wasabi cream

**GINGER TOFU** 14
firm tofu, boston lettuce, chilies, sesame seeds, ginger sauce

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your server of any food allergies.
18% service charge added to all parties of six (6) or more.

## HOT

**SHISO ROE TEMPURA** 18
sea urchin, ichimi lime, tempura sauce

**PORK BELLY SKEWERS** 16
braised pork belly, asian slaw, sweet soy

**MISO CAULIFLOWER** 14
garlic, chilies

**KALBI WRAPS (2)** 18
spare ribs, sesame soy marinade, scallions, sprouts, gochujang, roti prata

**LEMONGRASS BEEF LOLLIPOPS (5)** 18
ny strip beef wrapped lemongrass, ginger citrus sweet soy glaze

**TIGER SHRIMP TEMPURA** 16
candied walnuts, creamy honey aioli

**TOM KHA GAI SOUP** 12
chicken, asian mushroom medley, chilies, lemongrass, herbs, coconut milk broth, roti prata

## ASIAN GRILL

**BONE-IN PORK CHOP** 28
nuoc cham marinated, cucumber papaya relish, cilantro

**UMAMI SURF AND TURF** 38
shrimp sauce marinated filet mignon, prawns, shallots, watercress

**WAGYU RIBEYE** 90
yuzu chili bone marrow stuffing, herb salad

**FREE RANGE CHICKEN BREAST** 24
scallions, red pepper glaze

**PRIME NY STRIP STEAK 10 OZ** 32
wilted watercress, sesame soy dipping sauce

**FILET MIGNON 10 OZ** 38
shishito peppers, red onion

## SIDE PLATES

**ASIAN MUSHROOM MEDLEY** 16
sautéed enoki, shiitake, oyster, hon shimeji, boston lettuce, chives, kombu miso broth

**KAI-LAN** 12
chinese broccoli, garlic, shaoxing ginger soy

**DRY-BRAISED STRING BEANS** 11
lap cheong, shallots, glazed walnuts, sweet soy

**JASMINE RICE** 3

**BROWN RICE** 4

## MAIN FLAVORS

**ADOBO-BRAISED PORK BELLY** 28
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus

**CRISPY PATA** 26
confit pork shank, garlic liver gravy, garlic vinaigrette, watercress, frisée, radish

**MALAY-STYLE CHILEAN SEABASS** 34
coriander, lemongrass, miso, chilies, curried cauliflower purée

**HONEY-GINGER BRAISED BEEF LONG RIB** 25
baby bok choy congee, crispy carrots

**7 SPICE FRIED CHICKEN** 24
sweet and spicy glaze

**MISO-BRONZED BLACK COD** 35
signature cod, eggplant, sweet miso

**SHAOXING SALMON** 26
wrapped salmon, scallions, ginger, kai-lan, shaoxing ginger soy sauce

**TRUFFLE-CRUSTED SEABASS** 90
black truffle crust, enoki, shiitake, oyster, hon shimeji, kombu miso broth

## NOODLES AND RICE

**ULTIMATE NOODLES** 40
"pancit palabok" lobster, shrimp, soft-shell crab, pork, round rice noodles, onions, garlic, ginger, lobster-uni sauce

**PANCIT CANTON** 16
crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, lemon cantonese sauce

**LONGEVITY GARLIC CRAB NOODLES** 16
lump crab, lo mein noodles, toasted garlic, scallions

**PAD THAI**
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce
**TOFU** 14
**CHICKEN** 15
**SHRIMP** 16

**PHO** 18
bison short rib, bone marrow, sliced wagyu, rice noodles, sprouts, basil, mint, cilantro

**FLAKED PORK ADOBO FRIED RICE** 12
braised pork belly, scallions, garlic, fried egg, vinegar soy

**CRISPY DUCK FRIED RICE** 16
roast duck, fried egg, scallions, frisée, mushrooms, bok choy, crispy duck skin

**TRUFFLED MUSHROOM BROWN RICE** 14
asian mushroom medley, truffled soy

## SUNDA SIGNATURE SUSHI

**SUNDA'S SIGNATURE CRISPY RICE (4)**
pan-fried sushi rice glazed with soy sauce and topped with
**SPICY TUNA** jalapeño 15
**SEARED WAGYU TARTARE** red chili, asian pesto 16

**TAKO TACO** 18
octopus, tobiko, avocado, charred scallion salsa, wonton, cilantro lime cream

**YELLOW BELLY** 16
hamachi, calamansi ponzu

**CITRUS SCALLOPS** 20
hokkaido scallop sashimi, avocado, rice cracker, lime, banana sauce

**CHILI ALBACORE SASHIMI** 16
seared chili marinated albacore tuna, crispy leeks, rayu ponzu sauce

**SPICY SALMON SHISO** 16
tobiko, citrus jicama, seaweed, sesame, gochujang aioli

**SALMON TATAKI** 18
crispy onions, avocado, daikon, truffled soy

**BLACK TRUFFLE TUNA TATAKI** 20
lotus root chip, hon shimeji mushroom, chives, truffled soy

**STUFFED AVOCADO** 18
avocado-wrapped spicy tuna, crispy shallots, japanese salsa, ponzu

**HAMACHI TARTARE** 18
tobiko, ikura, avocado, jalapeño, chives, crispy plantains, yuzu wasabi ponzu

**SUNDA'S YELLOWTAIL JALAPEÑO** 16
japanese salsa, extra virgin olive oil, ponzu

**SEARED CRAB-CRUSTED AHI TUNA SASHIMI** 18
japanese hot mustard, sweet soy glaze

**BAKED SNOW CRAB HANDROLL** 13
alaskan snow crab, tempura crispies, dynamite sauce

**SUNDA HANDROLL** 12
crab, shrimp tempura, salmon, spicy tuna, roe, cabbage, onions, spicy mayo, unagi sauce

**JAPANESE SCALLOP NIGIRI** 16
seared hokkaido scallop, tobiko, aka yuzu, negi

**ESCOLAR "THE GREAT WHITE"** 12
truffle shavings, potato chip

**UNAGI/FOIE** 16
freshwater eel tempura, seared foie gras, yuzu unagi sauce

**Jess DeGuzman**
EXECUTIVE CHEF/PARTNER

## SPECIALTY CUT ROLLS

**VEGGIE Q** 12
cucumber sheet, shiitake, oshinko, avocado, asparagus, spring mix, ponzu

**SUMMER GARDEN** 14
tuna, escolar, soy paper, basil, mango, mizuna, avocado, cucumber, ponzu sauce

**BAKED SEAFOOD DYNAMITE** 19
kani, scallop, ebi, roe, avocado, scallions, cucumber, tempura crispies, dynamite sauce

**SPICY "TAIL OF TWO TUNAS"** 16
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo

**RED DRAGON** 19
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies

**SALMON SKIN MAKI** 14
fresh salmon, kaiware, avocado, cucumber, tempura crispies, ikura, chili ponzu

**SWEET POTATO CATERPILLAR** 15
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée

**SUNDA RAINBOW** 18
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado

**LOBSTER AND WAGYU** 22
creamy lobster, scallions, jalapeño, wagyu sashimi, truffle-foie aioli

**CRUNCHY PIG, HIDDEN LOBSTER** 20
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon

**SCORPION** 16
soft-shell crab, shrimp tempura, avocado, asparagus, pickled ginger, chives, spicy mayo

**THE NUMBER TEN** 18
tempura roll, shrimp, roe, avocado, scallions, cream cheese, unagi sauce, wasabi aioli

**FIRECRACKER** 15
spicy tuna tempura, cream cheese, jalapeño, water chestnuts, chili threads, tempura crispies, unagi sauce, spicy mayo

## SUSHI AND SASHIMI

(2 pieces sushi/4 pieces sashimi)

| | |
|---|---|
| **MAGURO** (tuna) | 9/18 |
| **SHIRO MAGURO** (albacore) | 8/16 |
| **HOTATE** (hokkaido scallop) | 9/18 |
| **IKURA** (salmon roe) | 8/16 |
| **UNAGI** (freshwater eel) | 9/18 |
| **SMOKED SALMON** | 9/18 |
| **SAKE** (salmon) | 7/14 |
| **TAKO** (octopus) | 7/14 |
| **ESCOLAR** (mackerel) | 7/14 |
| **HAMACHI** (yellowtail) | 9/18 |
| **SUZUKI** (striped bass) | 8/16 |
| **KANI** (king crab) | 9/18 |
| **EBI** (cooked shrimp) | 7/14 |
| **IKA** (squid) | 7/14 |
| **HIRAME** (flounder) | 8/16 |
| **TOBIKO** (flying fish roe) | 8/16 |
| **UNI** (sea urchin) | 10/20 |

## SUNDA SPECIALTY COCKTAILS

**PEARED SAKE** 14
grey goose la poire, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim

**YUZU SOUR** 13
evan williams, egg white, lemon juice, yuzu marmalade, bitters

**GRASS TIGER** 14
jalapeño-infused ransom old tom gin, ginger beer, lime juice, orange juice, lemongrass syrup, spanked fresh mint

**PRICKLY PEAR PUNCH** 14
plymouth, prickly pear purée, lime juice, kumquat, ginger beer

**NEGRONI** 15
lapsang souchong-infused bombay sapphire, campari, carpano antica, orange zest

**THE SAND & SEA** 14
bacardi, coconut water, lemongrass, lime juice, thai basil leaves

**HOUSE OF BAMBOO** 16
patrón silver, lillet blanc, lemon juice, yuzu puree, teapot bitters, thyme sprig

**BLACKBERRY LIMEADE** 14
effen, lime juice, rosemary syrup, muddled fresh blackberries

**WALNUT RYE MANHATTAN** 15
templeton rye, carpano antica, walnut syrup, angostura bitters

**HIBISKUS HARD LEMONADE** 13
absolut hibiskus, patrón citronge, sparkling white grape juice, lemon juice, calamansi soda

**LYCHEE LUXURY DROP** 14
absolut, st. germain, lemon juice, lychee syrup, hint of wasabi

**BILLY'S SUPER FRESH SAKETINI** 15
grey goose, tozai "living jewel" sake, muddled fresh cucumber, mint

**STRAWBERRY FIELDS** 14
belvedere, cointreau, lemon juice, lime juice, orange juice, fennel syrup, muddled fresh strawberries

**Nahm Kim**
MIXOLOGIST

## BOTTLED BEER

### ASIA

| | |
|---|---|
| **TIGER** (5% ABV) | 7 |
| **TSING TAO** (4.8% ABV) | 7 |
| **HITACHINO WHITE** (5% ABV) | 13 |
| **HITACHINO XH** (8% ABV) | 14 |
| **BAIRD BREWING KUROFUNE PORTER** (6% ABV) | 13 |

### USA

| | |
|---|---|
| **MILWAUKEE'S ASIAN SPICED OGII WITBIER** (9.2% ABV) | 10 |
| **ALE SYNDICATE MUNICIPAL IPA** (5.7% ABV) | 7 |
| **ALE SYNDICATE SUNDAY SESSION APA** (4.8% ABV) | 7 |
| **GOOSE ISLAND 312** (4.2% ABV) | 6 |
| **OMMEGANG RARE VOS** (6.5% ABV) | 8 |
| **BUDWEISER** (5% ABV) | 6 |
| **BUD LIGHT** (4.2% ABV) | 6 |
| **MICHELOB ULTRA** (4.2% ABV) | 6 |

### EUROPE

| | |
|---|---|
| **HEINEKEN** (5% ABV) | 7 |
| **DUVEL** (8.5% ABV) | 12 |
| **STELLA CIDRE** (4.5% ABV) | 8 |
| **BECKS** (N/A) | 6 |

## DRAFT BEER

| | |
|---|---|
| **SEASONAL DRAFT** | MKT |
| **SAPPORO** (5% ABV) | 8 |
| **KIRIN** (5% ABV) | 8 |
| **STELLA ARTOIS** (5% ABV) | 7 |

## NON-ALCOHOLIC BEVERAGES

**FLAVORED SODAS** 8
mango, pomegranate

**FLAVORED ICED TEAS** 8
mango, pomegranate

**BOTTLED WATER** 8
badoit sparkling water, evian still

## FRESH JUICE

| | |
|---|---|
| **SHISO WATERMELON** | 6 |
| **GREEN TEA YUZU LEMONADE** | 6 |
| **THE MELON BALL** | 6 |

## PRIVATE & SEMI-PRIVATE EVENT SPACE AVAILABLE!

**RECEPTIONS, LUNCHEONS, DINNERS, CORPORATE EVENTS**

Entertain 15-100 guests in our second floor private dining space or 15 - 300 guests in the main dining room.

Ask your server or contact the events team at Rockit Ranch Productions for a customized proposal and more information at

**312.943.7600 | Events@RockitRanch.com**

SUNDA
NEW ASIAN