

NEW ASIAN BRUNCH

BRAISED PORK BELLY ON CRISPY RICE PATTY	12
poached egg, hollandaise, side salad	
TOCINO ON CRISPY RICE PATTY	12
marinated pork, poached egg, spiced hollandaise, side salad	
TEMPURA FRENCH TOAST	10
fresh berries, whipped cream, brown sugar glazed bananas	
SISIG	22
braised pork belly, honeycomb tripe, fried egg, shishito peppers, red onion, scallions, chili lime gravy	
SOFT SHELL CRAB BENEDICT	18
soft shell crab, crispy egg, crab fat hollandaise, side salad	
CHICKEN SCRAMBLE	14
egg whites, shredded chicken breast, spinach, mushrooms, tomato miso sauce, side salad	

HOT

PORK BELLY SKEWERS (4)	16
braised pork belly, asian slaw, sweet soy	
MISO CAULIFLOWER	15
garlic, chilies	
MUSHROOM ADOBO	15
confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette	
PORK WINGS (5)	25
confit shank, celery slaw, tobanjan buffalo, buttermilk yuzukoshō	
KALDERETA LAMB RIBLETS	26
foie gras tomato gravy, crispy potato, asian tapenade	
DUCK HASH	25
roast duck, taro, frisée, shallot, egg, chives, tare	
TIGER SHRIMP TEMPURA	18
candied walnuts, creamy honey aioli	

DIM SUM

STEAMED BUNS (4)	
scallion bao buns filled with	
PORK BELLY	14
pickled veggies, hoisin	
DUCK	18
scallions, hoisin	
SHIITAKE EDAMAME DUMPLINGS (5)	12
chives, soy ginger dipping sauce	
LUMPIA	12
crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces	
OXTAIL POTSTICKERS (5)	18
braised oxtail, caramelized onion jus, white wasabi cream	

MAIN FLAVORS

ADOBO BRAISED PORK BELLY	28
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	
PANANG CHICKEN	20
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	

ASIAN AMERICAN BREAKFAST

2 EGGS ANY STYLE		15
choose one	choose one	
longanisa	sunda potatoes	
spam	hash browns	
tocino	garlic rice	
bacon	crab fat rice	
chicken and apple sausage		

TOAST OR MESCLUN MIX SALAD

SALADS

THAI LEMONGRASS	24
tiger shrimp, shredded chicken breast, glass noodles, cabbage, watercress, frisée, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette	
MISO BEETS	18
seasonal roasted beets, mache, shiro miso dressing, honey almond crème, almonds	
CRISPY BRUSSELS SPROUTS	17
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	

NEW ASIAN CREATIONS

SIGNATURE CRISPY RICE (4)	
pan fried sushi rice glazed with soy sauce and topped with	
SPICY TUNA	18
masago, chives, sriracha, rayu, jalapeño	
WAGYU	18
sambal, chives, red chili, asian pesto	
SEAFOOD DYNAMITE	18
shrimp, lobster, octopus, tobiko, scallions, spicy mayo, rayu	
CHILI ALBACORE SASHIMI	18
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	

NOODLES AND RICE

PANCIT CANTON	18
crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, cantonese sauce	
GARLIC CRAB NOODLES	24
longevity noodles, garlic butter, blue crab, scallions, fried garlic	
PAD THAI	TOFU 16 CHICKEN 17 SHRIMP 18
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
DANDAN NOODLES	22
udon noodles, szechuan wagyu beef, bok choy, watercress, szechuan spice	
CRAZY RICE	28
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
BI BIM BOP	18
sesame soy marinade, sliced new york strip steak, spinach, carrots, sprouts, kimchi, cucumber, fried egg, seasoned rice, gochujang	
PORK ADOBO FRIED RICE	16
shredded braised pork belly, fried egg, scallions, garlic, vinegar soy	

SIGNATURE SUSHI

SPICY "TAIL OF TWO TUNAS"	18
yellowfin tuna, escolar, pickled jalapeño, spicy mayo, fried shallots	
RED DRAGON	24
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
PANDA	18
shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	
SPICY KRAKEN	22
braised octopus, spicy shrimp, tobiko, jalapeño, kaiware, scallions, rayu aioli, unagi sauce	
RAINBOW	22
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
CRUNCHY PIG, HIDDEN LOBSTER	25
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	
BAKED SNOW CRAB HANDROLL	15
alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	

NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

MAGURO (tuna)	9/18	WALU (escolar)	8/16
SHIRO MAGURO (albacore)	8/16	HAMACHI (yellowtail)	9/18
HOTATE (hokkaido scallop)	9/18	SUZUKI (striped bass)	8/16
IKURA (salmon roe)	8/16	KANI (king crab)	9/18
UNAGI (freshwater eel)	9/18	EBI (cooked shrimp)	8/16
SMOKED SALMON	9/18	HIRAME (flounder)	8/16
SAKE (salmon)	9/18	TOBIKO (flying fish roe)	8/16
TAKO (octopus)	8/16	UNI (sea urchin)	15/30

BRUNCH BEVERAGES

SUMO MARY	40
tocino grilled cheese, steamed duck bao bun, crab handroll, crispy pork belly, wok fired shishito peppers, applewood bacon, sunda potatoes, lumpia, takuan, kai-lan	
MIMOSA	7
mango, lychee, yuzu, strawberry, passion fruit or orange	
MIMOSA KIT	35
house champagne, tableside bottle service, fresh berries, juice varieties	
VEUVE YELLOW LABEL BY THE GLASS	13
VEUVE YELLOW LABEL MIMOSA KIT	60
veuve clicquot champagne, tableside bottle service, fresh berries, juice varieties	
BEAU JOIE MIMOSA KIT	70
beau joie champagne, tableside bottle service, fresh berries, juice varieties	
IMPORTED "RARE" TEAS	10
moonlight jasmine blossom	stimulus
lemon berry meritage	gingerbread dream rooibos
first flush darjeeling	fields of france rooibos
decaf sencha wild rose	



SUNDA
NEW ASIAN

BRUNCH
EAST MEETS WEST