

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP tofu, wakame, scallions	4
ENOKI MUSHROOMS	5
CRAB	8
WOK FIRED SHISHITO PEPPERS thin soy sauce	12

SALADS

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

DIM SUM

STEAMED BUNS (4) scallion bao buns filled with	
PORK BELLY pickled veggies, hoisin	14
DUCK scallions, hoisin	16
SHIITAKE EDAMAME DUMPLINGS (5) chives, soy ginger dipping sauce	12
LUMPIA crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces	12
OXTAIL POT STICKERS (5) braised oxtail, caramelized onion jus, white wasabi cream	18

HOT

STREET CORN grilled corn, sambal coconut cream, toasted coconut	14
SUNDA CRÊPE tiger shrimp, roast duck, turmeric, rice flour, coconut milk, sprouts, fried shallot, scallions, sambal, nuoc cham	16
WAGYU TATAKI domestic wagyu, aka yuzu kosho, enoki mushroom, mache, chives, tare, quail egg	24
DEVILS BASKET szechuan softshell crab, glass noodles, chilies, scallions, fried shallot	25
MANCHURIAN CAULIFLOWER sunda sambal, cherry tomatoes, herb mix	16
SEOUL WINGS gochujang glazed chicken wings, gochugaru spiced, scallions, sesame seeds, crushed peanuts	14
KAI-LAN chinese broccoli, garlic ginger vinaigrette	14
MISO CAULIFLOWER garlic, chilies	15
LEMONGRASS BEEF LOLLIPOPS (5) sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy glaze	18
TIGER SHRIMP TEMPURA candied walnuts, creamy honey aioli	18
PORK BELLY SKEWERS (4) braised pork belly, asian slaw, sweet soy	16
SUNDA CRAB LEGS alaskan king crab, crab egg sauce, scallions, grilled lemon	45
BBQ OCTOPUS gochujang glaze, grilled kimchi	26
LAMB CHOPS shishito shiso chimichurri	34
CHICKEN INASAL vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	28
PRIME NEW YORK STRIP STEAK sprouts, carrots, spinach, cucumber, sesame soy marinade	36
FILET MIGNON shishito peppers, red onion	40

ASIAN GRILL

MAIN FLAVORS

ADOBO BRAISED PORK BELLY soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	28
LONG RIB honey-ginger soy braised, kai-lan	35
SEABASS yuzu kosho butter, coconut cauliflower, mesclun, sweet miso dressing	36
PANANG CHICKEN coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	20
SEARED SALMON enoki, shiitake, oyster, spinach, kombu, miso broth	34
PORK SHANK confit pork shank, garlic liver gravy, garlic vinaigrette, watercress, frisée, radish	28
VEGETABLE CURRY japanese curry, kabocha, carrots, potato, mushrooms, lotus root, cauliflower	24
MISO BRONZED BLACK COD eggplant, sweet miso glaze, chives	36

NOODLES AND RICE

DRUNKEN NOODLES tiger shrimp, beef, baby corn, kai-lan, bell peppers, basil	22
PANCIT CANTON crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, cantonese sauce	18
GARLIC CRAB NOODLES longevity noodles, garlic butter, blue crab, scallions, fried garlic	24
PHO sliced domestic wagyu, oxtail, bone marrow, rice noodles, sprouts, thai basil, mint, cilantro, chilies	22
PAD THAI rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
TOFU	16
CHICKEN	17
SHRIMP	18
CRAZY RICE lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	28
PORK ADOBO FRIED RICE shredded braised pork belly, scallions, garlic, fried egg, vinegar soy	16

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 food-borne illness. Sunda does not carry coined change, bill will be rounded up to the nearest dollar.

NEW ASIAN CREATIONS

SIGNATURE CRISPY RICE (4) pan fried sushi rice glazed with soy sauce and topped with	
SPICY TUNA masago, chives, sriracha, rayu, jalapeño	18
WAGYU sambal, chives, red chili, asian pesto	18
SEAFOOD DYNAMITE shrimp, lobster, octopus, tobiko, scallions, spicy mayo, rayu	18
MUSHROOM TUNA matsutake, enoki, wasabi crème, shiso puffed rice	18
TORO TARTARE quail egg, uni, smoked soy ikura, pickled wasabi, wasabi crème, yuzu tobiko, roti, cucumber, chives	45
SUNDA MORIAWASE sushi or sashimi – toro wasabi, salmon ikura, hamachi marrow, escolar truffle, ebi spicy lobster, albacore wagyu, unagi foie, negitoro	55
CHIRASHI maguro, sake, hamachi, walu, ebi, kani, shiitake, takuan, avocado, tamago, cucumber, tobiko	35
HAMACHI TARTARE wasabi yuzu tobiko, avocado sudachi purée, cucumber, lotus root chips	18
CHILI ALBACORE SASHIMI seared chili marinated albacore tuna, crispy leeks, rayu ponzu	16
STUFFED AVOCADO avocado wrapped spicy tuna, crispy shallots, japanese salsa, ponzu	18
YELLOWTAIL JALAPEÑO japanese salsa, extra virgin olive oil, ponzu	18

SIGNATURE NIGIRI

TUNA TRUFFLE seared yellowfin tuna, truffle carpaccio, truffle vinaigrette, pickled wasabi	14
HAMACHI MARROW seared yellowtail, roasted garlic bone marrow, smoked salt	16
UNAGI FOIE seared foie gras, tempura unagi, unagi sauce, yuzu marmalade, sesame seeds, kaiware	18
ESCOLAR “THE GREAT WHITE” escolar, truffle shavings, potato chip	12

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)	12/24

SIGNATURE SUSHI

SPICY "TAIL OF TWO TUNAS"	18
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
SUNRISE	22
spicy salmon, lobster, avocado, cucumber, wasabi aioli, tobiko	
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	
SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
RAINBOW	22
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
LOBSTER AND WAGYU	26
creamy lobster, scallions, jalapeño, wagyu sashimi, truffle foie aioli	
CRUNCHY PIG, HIDDEN LOBSTER	24
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	

DEMON TUNA 16
masago, jalapeño, chives, rayu, avocado, sriracha, ghost pepper sambal

GAMBLER 18
spicy tuna, spicy shrimp, masago, cucumber, scallion, kanpyō, avocado, rayu, sambal, ghost pepper
CAUTION: Ghost pepper appears randomly in a single piece, are you feeling lucky?

SPECIALTY COCKTAILS

PEARED SAKE	15
grey goose la poire vodka, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim	
GOLDEN ERA	16
suntory whisky toki, the violet hour batch no. 1, citric acid, soda water	
SEA STORIES	14
tyku cucumber, martini and rossi bianco, lemongrass, lemon, fever tree elderflower tonic	
AFTERHOURS	15
avión reposado tequila, jelinek fernet, spiced plantain syrup, fee brothers whiskey barrel aged bitters, marshmallow tincture	
SUNDA DAIQUIRI	15
el dorado 12 yr rum, cardamom cider syrup, lime, yuzu, angostura bitters	
WALNUT RYE MANHATTAN	16
templeton rye whiskey, carpano antica, walnut syrup, angostura bitters	
BLACKBERRY LIMEADE	15
effen vodka, lime juice, rosemary syrup, muddled fresh blackberries	
VISIONARY RICHES	16
angel's envy rye, amaro tosolini, luxardo maraschino, falernum, bittermens burlesque bitters substitute hibiki harmony for rye +2	
STRAWBERRY FIELDS	15
belvedere vodka, cointreau, lemon juice, lime juice, orange juice, fennel syrup, muddled fresh strawberries	
SUNDA OLD FASHIONED	15
four roses bourbon, cherry gastrique, bourbon barrel smoked sugar, angostura and orange bitters	
GRASS TIGER	15
jalapeño infused ransom old tom gin, ginger beer, lime juice, orange juice, lemongrass syrup, spanked fresh mint	
HAMMER NEGRONI	16
ardbeg 10 yr, casamigos reposado, carpano antica campari	
GHOST IN THE SHELL	16
larceny bourbon, hakushu 12 yr whisky, laird's applejack, laphroaig 10 yr rinse, benedictine, peychaud's bitters	
EASY RIDER	15
banhez mezcal, yellow chartreuse, pineapple cordial, lemon, genmaicha tincture	
LADY AND THE CHAMP	15
aperol, st. germain, blood orange liqueur, moët & chandon, lemon juice, grapefruit bitters	
MANILA MAI TAI	15
gold tanduay asian rum, silver tanduay asian rum, pierre ferrand dry curacao, orgeat, gingerbread hibiscus tea syrup, lime juice	
LYCHEE LUXURY DROP	15
absolut vodka, st. germain, lemon juice, lychee syrup, hint of wasabi	
BILLY'S SUPER FRESH SAKETINI	16
grey goose vodka, tozai "living jewel" sake, muddled fresh cucumber, mint	


Jess DeGuzman
EXECUTIVE CHEF/PARTNER


Mike Morales
CHEF DE CUISINE / PARTNER


Nahm Kim
MIXOLOGIST

BOTTLED BEER

ASIA	
TIGER (5.0% ABV)	7
bold lager, born and brewed in singapore	
ASAHI EXTRA DRY (5.0% ABV)	7
"karakuchi" (dry) malted barley beer from japan	
SAPPORO (4.9% ABV)	8
amazingly crisp taste, refreshing flavor from japan	
HITACHINO NEST WHITE ALE (5.5% ABV)	13
belgian style from japan, orange peel and coriander notes	
HITACHINO NEST RED RICE ALE (7.0% ABV)	13
strawberry, malt, and sake, bitter finish	
COEDO BENIKA JAPANESE SWEET POTATO AMBER (7.0% ABV)	12
brewed with sweet potato, aromatic sweetness and amber tones	
COEDO SHIKKOKU BLACK LAGER (5.0% ABV)	12
dark chocolate, coffee, caramel, with a rye bread and licorice finish	
SAPPORO BLACK LAGER 22oz (4.3% ABV)	14
roasted dark malts with refined hop bitterness	
USA	
GOOSE ISLAND 312 URBAN WHEAT ALE (4.2% ABV)	7
spicy aroma of cascade hops, a crisp, fruity ale flavor	
TWO BROTHERS WOBBLER IPA (6.3% ABV)	9
subtle malt with a big complex citrus and piney hop notes	
BOULEVARD TROPICAL PALE ALE (5.9% ABV)	8
bright refreshing grapefruit and passion fruit with citrusy hops	
MOODY TONGUE STEEPED EMPEROR'S LEMON SAISON (6.3% ABV)	10
lemon meringue pie flavors, lemon aromatics, and a dry finish	
LEFT HAND MILK STOUT NITRO (6.0% ABV)	7
roasty, mocha flavor with slight hop and roast bitterness	
FOUNDERS ALL DAY IPA (5.4% ABV)	7
complex array of malts, grains and hops	
OMMEGANG ROSETTA (5.6% ABV)	8
perfectly balanced blend of a tart brown ale and a fruity and lively krielk Beer	
OMISSION GLUTEN-FREE PALE ALE (5.8% ABV)	8
floral aroma, complemented by caramel malt body	
BUDWEISER (5.0% ABV)	6
BUD LIGHT (4.2% ABV)	6
MICHELOB ULTRA (4.2% ABV)	6
EUROPE	
HEINEKEN (5.0% ABV)	7
AMSTEL LIGHT (3.5% ABV)	7
STELLA CIDRE (4.5% ABV)	8
BECK'S (Non-Alcoholic)	6

DRAFT BEER

BELL'S TWO HEARTED IPA (7% ABV)	9
GOOSE ISLAND SOFIE (6.5% ABV)	9
KIRIN (5% ABV)	8
STELLA ARTOIS (5% ABV)	8

NON-ALCOHOLIC BEVERAGES

FLAVORED SODAS AND ICED TEAS	8
mango, pomegranate	
BOTTLED WATER	8
badoit sparkling water, evian still	

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.
312.943.7600 | Events@RockitRanch.com



SUNDA
NEW ASIAN