

COMMENCE

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

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	

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 POT STICKERS (5)	18
braised oxtail, caramelized onion jus, white wasabi cream	

HOT

DEVILS BASKET	25
szechuan softshell crab, glass noodles, chilies, scallions, fried shallot	

MANCHURIAN CAULIFLOWER	16
sunda sambal, cherry tomatoes, herb mix	

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	

PORK BELLY SKEWERS (4)	16
braised pork belly, asian slaw, sweet soy	

MISO CAULIFLOWER	15
garlic, chilies	

CHEFS' LUCKY 8s LUNCH SPECIAL

SEASONAL DISHES BY THE CHEFS AT SUNDA 8.88

SUNDA BENTO BOX

includes seaweed salad, miso soup, rice and four pieces of spicy tuna, avocado & cucumber or california roll

CHOOSE ONE 18

PANANG CHICKEN

coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro

SEOUL WINGS

gochujang glazed chicken wings, gochugaru spiced, scallions, sesame seeds, crushed peanuts

SEAFOOD CURRY

pineapple, peppers, lemongrass, green curry

VEGETABLE CURRY

japanese curry, kabocha, carrots, potato, mushrooms, lotus root, cauliflower

CHICKEN AND PORK ADOBO

caramelized onions, garlic vinegar soy marinade

GRILLED SALMON FILET

sesame seeds, tomato miso glaze

GRILLED NEW YORK STEAK

onions, calamansi sweet soy

CHICKEN INASAL

vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon

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	16
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	

TOFU	17
CHICKEN	18
SHRIMP	28

CRAZY RICE	22
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	

DANDAN NOODLES	18
udon noodles, szechuan wagyu beef, bok choy, watercress, szechuan spice	

BI BIM BOP	16
sesame soy marinade, sliced new york strip steak, spinach, carrots, sprouts, kimchi, cucumber, fried egg, seasoned rice, gochujang	

PORK ADOBO FRIED RICE	15
shredded braised pork belly, fried egg, scallions, garlic, vinegar soy	

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	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	

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	

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

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	

DEMON TUNA	16
masago, jalapeño, chives, rayu, avocado, sriracha, ghost pepper sambal <i>CAUTION: Extremely spicy.</i>	
GAMBLER	18
spicy tuna, spicy shrimp, masago, cucumber, scallion, kanpyō, avocado, rayu, sambal, ghost pepper <i>CAUTION: Ghost pepper appears randomly in a single piece, are you feeling lucky?</i>	

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



Jess DeGuzman
EXECUTIVE CHEF/PARTNER



Mike Morales
CHEF DE CUISINE / PARTNER

SPECIALTY COCKTAILS

PEARED SAKE	15
grey goose la poire vodka, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim	
AFTERHOURS	15
avión reposado tequila, jelinek fernet, spiced plantain syrup, fee brothers whiskey barrel aged bitters, marshmallow tincture	
KIWOT'S GIFT	16
buffalo trace, monteru rare cask sauternes finish, sage honey syrup, lemon, misted with fernet branca	
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	
TOPAZ ESPRIT	15
fords gin, meletti amaro, cocchi americano, raspberry, orange bitters, angostura bitters	
BLACKBERRY LIMEADE	15
effen vodka, lime juice, rosemary syrup, muddled fresh blackberries	
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	
IMPERIAL HAIKU	15
bombay sapphire east, lustau manzanilla sherry, thai basil, cucumber water, sauvignon blanc reduction	
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	
LIZUNA SPIRAL	16
absolut elyx, st. george nola coffee liqueur, almond milk, matcha, vanilla/black peppercorn, taro, nutmeg, rose petals	
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	

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 BENIAKA 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 WOBBLE 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 krieg 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
SAPPORO (4.9% ABV)	8
KIRIN (5% ABV)	8
STELLA ARTOIS (5% ABV)	8

NON-ALCOHOLIC BEVERAGES

FLAVORED SODAS AND ICED TEAS	8
mango, pomegranate	
BOTTLED WATER	8
voss sparkling, voss 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

LUNCH