

## COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP	4
tofu, wakame, scallions	
ENOKI MUSHROOMS	5
CRAB	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	
SUNDA CEASAR	18
saba, charred gem lettuce, confit cherry tomatoes, red onion, roti, sunda dressing	
MISO BEETS	18
seasonal roasted beets, mache, shiro miso dressing, honey almond crème, marcona 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	16
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

SUNDA CRÊPE	16
tiger shrimp, roast duck, turmeric, rice flour, coconut milk, sprouts, fried shallot, scallions, sambal, nuoc cham	
WAGYU TATAKI	24
domestic wagyu, aka yuzu kosho, enoki mushroom, mache, chives, tare, quail egg	
DEVILS BASKET	25
szechuan softshell crab, glass noodles, chilies, scallions, fried shallot	
MANCHURIAN CAULIFLOWER	16
sunda sambal, cherry tomatoes, herb mix	
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	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
TOFU	16
CHICKEN	17
SHRIMP	18
CRAZY RICE	28
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
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	16
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	16
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	23
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	
<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)	12/24



Jess DeGuzman  
EXECUTIVE CHEF/PARTNER



Mike Morales  
CHEF DE CUISINE / PARTNER

## SPECIALTY COCKTAILS

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



**Nahm Kim**  
MIXOLOGIST

## BOTTLED BEER

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

## DRAFT BEER

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

## NON-ALCOHOLIC BEVERAGES

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

### 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](mailto:Events@RockitRanch.com)



**SUNDA**  
NEW ASIAN

LUNCH