



SEATED FAMILY-STYLE DINNER

MENU CARDS WILL BE PRINTED FOR YOUR GUESTS
WITH A WELCOME MESSAGE & YOUR DINNER SELECTIONS

SUSHI STARTER COURSE

Rolls Served Family-Style for Sharing

Spicy "Tail of Two Tunas" Roll

Spicy yellowfin and escolar, pickled jalapeno, fried shallots

Veggie Garden Roll

Soy paper, basil, mango, mizuna, avocado, asparagus, cucumber, ponzu sauce

Red Dragon Roll

Shrimp tempura, spicy tuna, unagi, jalapeno, avocado, tempura crumbs

Sunda's Signature Classic Crispy Rice

Pan fried sushi rice glazed with soy and topped with your **Seared Wagyu Tarare**



SALAD COURSE

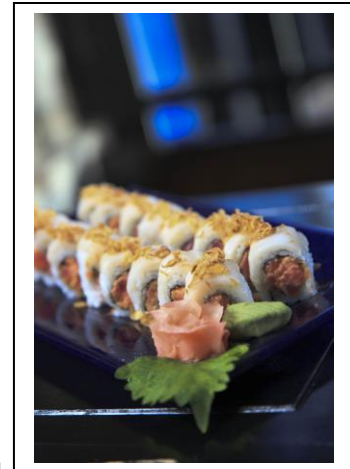
Served Family-Style for Sharing

Mushroom Asparagus Salad

Fresh greens, Asian mushroom medley, ginger vinaigrette, crispy enoki

Chop Chop Curried Chicken Salad

Chopped greens, carrot, chili, cucumber, onion, quinoa, eggplant sauce, naan



Kamayayn Style Roasted Pig

Baby Pig (Average 20 Pound) Feeds 15/20 people

One Week Notice Required

Deboned from Head to Tail Then Stuffed - Stuffed with:

Adobo Braised Pork Belly

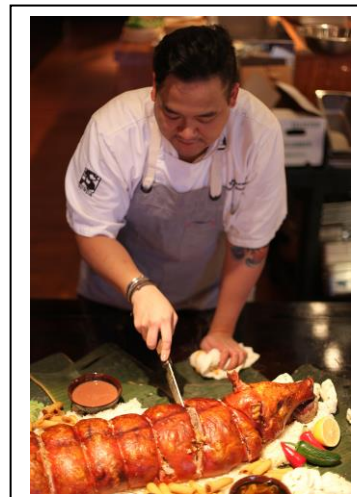
Longaniza (Sweet Pork Sausage)

Hawaiian Sweet Roll

Onions

Scallions

Papaya



SIDE DISHES

Tomato & Onion Salad
Garlic Vinaigrette
Lumpia
Foie Gras Gravy
Sweet Chili Sauce
Hoisin
Scallion Bao Bun
Steamed Jasmine Rice

SWEETS COURSE

Served Family-Style for Sharing

Homemade Sunda Cookie Bites
Assorted Chef Selected Flavors

BEVERAGE PACKAGE

2 ½ Hours of Open “Premium” Bar

Includes

Martinis & Cocktails up to \$14* in value

Effen & Tito's Vodka, **Bombay Sapphire** Gin, **Avion Silver** Tequila,

Crown Royal Whiskey, **Bakers** Bourbon, **Bacardi** Rum, **Johnny Walker Black** Scotch

Chilled Sake: Ty-Ku—Black Junmai Ginjo—Nara, Japan

House Red & White Wine

Imported Asian Beer: Tiger (Singapore), Asahi (Japan), Sapporo (Japan)

Traditional Beer: 312, Michelob Ultra, Bud & Bud Light

Soda, Mixers, Garnish, Juice

*(*Package excludes Shots, Red Bull, and Specialty Cocktails)*

Add House Sparkling Wine @ \$3* per person

Add a Specialty Cocktail to your Package @ \$8 per person*

**plus tax and service charge*

*Ask about **List Wines, Champagne, Sake, and Reserve Selections** to upgrade this package. List spirits will be billed a la carte by the bottle and charged to the final tab, plus tax and service charge.*

