

## COMMENCE

### EDAMAME

SALTED  
\$5

### WOK FRIED SHISHITO PEPPERS

\$7

## SALADS

### SUNDA SUNOMONO SALAD

CUCUMBERS, JICAMA, WAKAME, KAISO, HIJIKI, SESAME PONZU \$8  
WITH KANI \$14, WITH EBI \$12, WITH TAKO \$12

### WARM SPINACH AND MUSHROOM SALAD

ASIAN MUSHROOM MEDLEY, CRISPY ONIONS, PONZU AND OLIVE OIL  
\$11

### SOUTHEASTERN CHOP CHOP CHICKEN

SHREDDED CHICKEN BREAST, CHOPPED GREENS,  
NAPA CABBAGE, MANGO WITH PEANUT JALEPEÑO DRESSING  
\$13

### GRILLED AHI TUNA AND PORK

CHILI VINEGAR, MANGO, SWEET ONIONS  
\$15

### BANG! BANG!

RAW RIBBONS OF SHAVED GREEN PAPAYA, CARROTS, ZUCCHINI,  
CARROTS, CHAYOTE AND JICAMA, TOSSED IN A CITRUS CHILI DRESSING  
WITH TOASTED PEANUTS AND CORIANDER  
\$12

### BRUSSEL SPROUT SALAD

CHILIS, FRIED SHALLOTS, NUOC CHAM, MINCED SHRIMP  
\$14

## DIM SUM STYLE

### CHICKEN AND MUSHROOM SIU MAI (5)

CHINESE CHIVES, SHIITAKE, HOT MUSTARD, SWEET SOY  
\$9

### DUCK...WHAT...PORK?

STEAMED BAO BUNS (4) FILLED WITH  
ROASTED DUCK BREAST \$11 OR PORK BELLY \$11

### LOOMPYA

CRISPY PORK AND SHRIMP SHANGHAI-STYLE EGG ROLLS,  
BOSTON LETTUCE, DIPPING SAUCES  
\$10

## NOODLES

### LONGEVITY GARLIC NOODLES

LO MEIN, TOASTED GARLIC, BUTTER \$9  
BLUE CRAB STYLE \$15

### PANCIT CANTON

CRISPY PORK, LAP CHEONG, SHRIMP, CARROTS,  
CABBAGE & EGG NOODLES  
\$16

### PAD THAI

CHOICE OF SHRIMP OR CHICKEN, RICE NOODLE, EGG, CARROTS,  
CABBAGE, TAMARIND SAUCE, SCALLIONS  
\$16

## HOT

### INDO CORN FRITTERS

FRESH CORN, CORIANDER, GARLIC, SWEET ONION-GINGER SAUCE  
\$8

### ROCK SHRIMP TEMPURA

GLAZED WALNUTS AND CREAMY HONEY AIOLI  
\$15

### CHAR SIU BBQ PORK

HONEY, MISO, PALM-SUGAR GLAZE  
\$14

### LEMONGRASS BEEF LOLLIPOPS

NY STRIP BEEF WRAPPED LEMONGRASS STICKS  
WITH SPICY CHILI GLAZE  
\$16

### CRAB CAKE CRUSTED AHI TUNA SASHIMI

JAPANESE HOT MUSTARD, SWEET SOY  
\$17

## MAIN FLAVORS

### MISO BRONZED BLACK COD

SIGNATURE COD, HINT OF RED CURRY, GLAZED EGGPLANT  
\$30

### “SHAKING” BEEF

WOK-SEARED BEEF FILET, GREENS  
AND LIME-PEPPER DIPPING SAUCE  
\$28

### ADOBO BRAISED PORK BELLY

VINEGAR, GARLIC, CARAMELIZED ONIONS,  
HERB SALAD, MUSTARD GREENS  
\$25

### FREE RANGE CHICKEN BREAST

HOT PEPPER PASTE MARINADE, GARLIC, SCALLION,  
GINGER COATED  
\$22

### UNCLE PAUL'S ROASTED CHICKEN

FREE RANGE CHICKEN, SWEET SOY GLAZE, GARLIC,  
SCALLIONS AND HONEY  
\$22

### CRISPY PATA

CONFIT PORK SHANK WITH GARLIC-FOIE SCENTED GRAVY,  
WILTED GREENS  
\$24

## SIDES

### STEAMED JASMINE RICE \$3

### STEAMED BROWN RICE \$4

### GARLIC RICE \$5

### GRILLED ASPARAGUS \$5

### DRY BRAISED STRING BEANS

LAP CHEONG AND WALNUTS  
\$9

### CRISPY CAULIFLOWER

GARLIC, MISO, CHILI  
\$9

## SUNDA SIGNATURE SUSHI

### ATLANTIC SALMON SASHIMI “BUNDLES”

CREAMY BLUE CRAB, SHALLOTS, GRATED “WHITE WASABI”  
\$15

### SUNDA'S YELLOWTAIL JALAPEÑO

JAPANESE SALSA, OLIVE OIL, PONZU  
\$15

### BAKED SNOW CRAB HANDROLL

ALASKAN SNOW CRAB, DYNAMITE SAUCE, TEMPURA CRISPIES  
\$11

### TRUFFLED TATAKI SASHIMI

ENOKI MUSHROOM, CHIVE SOY, TRUFFLE VINAIGRETTE  
TUNA \$16, SALMON \$14, AMERICAN KOBE \$18,  
ALL OF THE ABOVE \$24

### TOPPED NIGIRI SUNDA STYLE

2 PIECES

### ESCOLAR “THE GREAT WHITE TUNA”

TRUFFLE SHAVINGS, POTATO CHIP, CHIVES  
\$9

### JAPANESE SCALLOP

SEARED, AKA YUZU, NEGI  
\$14

## SUSHI AND SASHIMI

(2 PIECES SUSHI/4 PIECES SASHIMI)

### MAGURO (TUNA) \$8/16

TOMBO (HAWAIIAN ALBACORE) \$8/16

HOTATE (HOKKAIDO SCALLOPS) \$8/16

IKURA (SALMON ROE) \$7/14

UNAGI (FRESHWATER EEL) \$6/12

SMOKED SALMON \$7/14

SAKE (SALMON) \$6/12

TAKO (OCTOPUS) \$7/14

ESCOLAR (SUPER WHITE TUNA) \$7/14

HAMACHI (YELLOWTAIL) \$8/16

SUZUKI (SEABASS) \$8/16

KANI (KING CRAB) \$8/16

EBI (COOKED SHRIMP) \$6/12

IKA (SQUID) \$7/14

HIRAMASA (KINGFISH) \$8/16

HIRAME (FLOUNDER) \$8/16

TOBIKO (FLYING FISH ROE) \$7/14

## CLASSIC ROLLS

AVOCADO \$7 OR CUCUMBER \$6

### SHRIMP TEMPURA

SHRIMP TEMPURA, AVOCADO, CUCUMBER  
\$9

### CALIFORNIA

CRAB, AVOCADO, CUCUMBER  
\$9

### SPICY TUNA

TUNA, PICKLED JALAPEÑO, SPICY MAYO  
\$9

## SPECIALTY CUT ROLLS

### SWEET POTATO CATERPILLAR ROLL

ROASTED SWEET POTATO, ASIAN PEAR,  
AVOCADO, BLACK GARLIC TERIYAKI,  
ROASTED RED PEPPER SAUCE  
\$15

### SPICY "TAIL OF TWO TUNAS"

YELLOWFIN TUNA, PICKLED JALEPEÑO, SPICY MAYO,  
SUPER WHITE TUNA, FRIED SHALLOTS  
\$16

### WA-MACHI

HAMACHI, WASABI AIOLI, WASABI TOBIKO,  
SCALLIONS, GINGER  
\$16

### MUSHROOM LOVER

ASIAN MUSHROOMS, SOY PAPER,  
TRUFFLE VINAIGRETTE, CRISPY ENOKI  
\$13

### SUNDA RAINBOW ROLL

KING CRAB, TUNA, SALMON, ESCOLAR, HAMACHI,  
ASPARAGUS, AVOCADO  
\$16

### LOBSTER AND WAGYU ROLL

CREAMY LOBSTER, SCALLIONS, JALEPEÑO,  
WAGYU SASHIMI, TRUFFLE-FOIE AIOLI  
\$20

### CRUNCHY PIG HIDDEN LOBSTER

SOY PAPER, LOBSTER, AVOCADO, JALEPEÑO,  
SWEET CHILI SAUCE, TEMPURA CRUMBS, BACON  
\$19

### SCORPION

SOFT SHELL CRAB, TEMPURA SHRIMP, AVOCADO,  
ASPARAGUS, PICKLED GINGER, CHIVES, SPICY MAYO  
\$16

### DRAGON

SHRIMP TEMPURA, UNAGI, AVOCADO, SERRANO,  
SPICY MAYO, TEMPURA CRUMBS, UNAGI SAUCE  
\$16

### CATERPILLAR

UNAGI, AVOCADO, KAIWARE, UNAGI SAUCE,  
SPICY MAYO, TEMPURA CRISPIES, "BURNT" SUGAR  
\$15

### GOLDEN CHILD

ESCOLAR, MANGO, AVOCADO, TEMPURA CRUMBS,  
MANGO CRÈME  
\$14



**SUNDA**  
NEW ASIAN

WHEN THE GLACIERS MELTED MORE THAN 10,000 YEARS AGO, WATER LEVELS ROSE OVER PARTS OF CHINA AND SOUTHEAST ASIA, CREATING THE SUNDA SHELF. NEW TRADE ROUTES WERE CREATED AND THE REGION BECAME A RICH CULINARY STEW OF INTERMINGLING CULTURES, SPICES, INGREDIENTS AND COOKING STYLES. FROM THAT FOUNDATION, OUR NEW ASIAN RESTAURANT, SUNDA, WAS BORN.

SHOWCASING CONTEMPORARY INTERPRETATIONS OF TRADITIONAL DISHES FROM JAPAN, CHINA, VIETNAM, CAMBODIA, INDONESIA, THAILAND, THE PHILIPPINES AND OTHER SOUTHEASTERN ASIAN ISLANDS, SUNDA PRESENTS AN ARRAY OF APPROACHABLE DINING OPTIONS

SUNDA SHOWCASES A CLEAN, MODERN AESTHETIC WHILE RETAINING A CONNECTION TO ITS PRIMARY FUNCTION—THAT OF A GATHERING PLACE FOR GUESTS TO ENJOY GREAT FOOD AND SOCIALIZE IN A PLEASURABLE ENVIRONMENT. SUNDA IS A ROCKIT RANCH PRODUCTION VENUE WHICH INCLUDES A MAIN DINING ROOM, COCKTAIL LOUNGE, SUSHI BAR, PRIVATE DINING FACILITIES WITH SEATING FOR MORE THAN 200 GUESTS.

## PLEASE VISIT

[WWW.SUNDACHICAGO.COM](http://WWW.SUNDACHICAGO.COM)

[FACEBOOK.COM/SUNDACHICAGO](https://FACEBOOK.COM/SUNDACHICAGO) | [TWITTER.COM/SUNDACHICAGO](https://TWITTER.COM/SUNDACHICAGO)

[DELIVERY AVAILABLE ON DININGIN.COM](http://DELIVERY.AVAILABLE.ON.DININGIN.COM)

## HOURS OF OPERATION

### DINNER

SUNDAY - WEDNESDAY 5PM - 11PM

THURSDAY - SATURDAY 5PM - 12PM

### LUNCH

MONDAY - FRIDAY 11:30AM - 3PM

### BRUNCH

SUNDAY 10:30AM - 3PM

FOR PRIVATE EVENTS CALL

**312.943.7600**

\*\*NOTICE: COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS, ESPECIALLY IF YOU ARE PREGNANT OR HAVE CERTAIN MEDICAL CONDITIONS.



**SUNDA**  
NEW ASIAN

**TAKEOUT MENU**

312.644.0500

110 W. ILLINOIS + CHICAGO, IL 60654

[WWW.SUNDACHICAGO.COM](http://WWW.SUNDACHICAGO.COM)