

LUNCH MENU

EDAMAME SALTED 5

ORGANIC MISO SOUP 4

WITH MUSHROOMS 5 WITH OXTAIL 7 WITH CRAB 8

SALADS

SUNDA SEAWEED SUNOMONO SALAD MIZUNA, CUCUMBER, JICAMA, WAKAME, BONITO FLAKES, SESAME, PONZU VINAIGRETTE 8

MUSHROOM AND ASPARAGUS SALAD ARUGULA, MUSHROOM MEDLEY, GINGER VINAIGRETTE, CRISPY ENOKI 15

CHOP CHOP CURRIED CHICKEN SALAD CHOPPED GREENS, CARROT, CHILI, CUCUMBER, ONION, QUINOA, EGGPLANT SAUCE, NAAN 13

GRILLED AHI TUNA AND PORK CHILI VINEGAR, MANGO, SWEET ONIONS 16

CRISPY BRUSSEL SPROUT SALAD CHILIS, FRIED SHALLOTS, NUOC CHAM AND MINCED SHRIMP 14

CHILLED SOBA NOODLES SLICED BEEF, SHRIMP, DAIKON, CARROT, SCALLIONS, SEASONED BEEF CONSOMMÉ, HARD BOILED EGG 12

BANG! BANG! SALAD RAW RIBBONS OF GREEN PAPAYA, CARROTS, ZUCCHINI, CHAYOTE, JICAMA, CITRUS CHILI DRESSING, PEANUTS 12

HOT

ROCK SHRIMP TEMPURA CANDIED WALNUTS AND HONEY AIOLI 15

CHICKEN AND MUSHROOM SIU MAI STEAMED DUMPLINGS, HOT MUSTARD, SWEET SOY 9

SUNDA STEAMED BUNS BAO BUNS FILLED WITH (4) DUCK 12 SHRIMP CAKE 12 PORK BELLY 11 ROASTED SHIITAKE 10

LOOMPYA CRISPY PORK AND SHRIMP EGG ROLLS, GARLIC AND SWEET SAUCES 9

SEAFOOD CURRY SHRIMP, COD, SEABASS, GREEN CURRY, PINEAPPLE, PEPPERS, LEMONGRASS 22

SUNDA BENTO BOX

INCLUDES SEAWEED SALAD, MISO SOUP, RICE AND 4 PIECES OF SPICY TUNA, AVOCADO WITH CUCUMBER OR CALIFORNIA ROLL 18

CHOOSE ONE

TOMATO GLAZED GRILLED SALMON FILET NAPA CABBAGE

GRILLED PETITE NY STEAK (8 OZ) HONG KONG OYSTER SAUCE

CHARSIU BBQ PORK HONEY, MISO AND PALM SUGAR GLAZE

GRILLED CHICKEN BREAST MISO GLAZED

CHICKEN AND PORK ADOBO GARLIC, VINEGAR, CHILIS AND CARAMELIZED ONIONS

TONKATSU CURRY PANKO CRUSTED PORK LOIN JAPANESE CURRY WITH CARROTS AND POTATOES

CHEF'S SPECIAL

INSPIRED DISHES COMPLIMENTED BY THE SEASON FROM YOUR CHEFS AT SUNDA 8.88

SANDWICHES

SUNDA'S BAHN MI VIETNAMESE STYLE SANDWICHES WITH FRENCH BREAD, PICKLED VEGETABLES AND CHEF SALAD

GRILLED CHICKEN BREAST AND PATE 12 **MARINATED TOFU** 12

SLICED STEAK AND PATE 14 **PORK BELLY AND COLD CUTS** 13

NOODLES AND RICE

LONGEVITY GARLIC NOODLES 8 WITH BLUE CRAB 15

KIMCHI FRIED BROWN RICE SCALLIONS, GARLIC, EGG 10

PANCIT CANTON CRISPY PORK, LAP CHEONG, SHRIMP, CARROTS, CABBAGE, EGG NOODLES 15

PAD THAI CHOICE OF SHRIMP OR CHICKEN, RICE NOODLE, EGG, CARROTS, CABBAGE, TAMARIND SAUCE, SCALLIONS 16

BI BIM BOP KOREAN MARINATED BEEF, PICKLED VEGETABLES, KIMCHI, EGG, STEAMED RICE 12

SUNDA SIGNATURE SUSHI

SUNDA'S SIGNATURE CRISPY RICE PAN FRIED SUSHI RICE GLAZED WITH SOY SAUCE AND TOPPED

HAND CUT **SPICY TUNA** AND JALAPEÑO 13 SEARED AMERICAN **KOBE BEEF** TARTARE 15 **LOBSTER TOBIKO** 14

SALMON JICAMA CHILIS, AVOCADO, MANGO, SHISO, SESAME PONZU VINAIGRETTE 12

SPECIALTY CUT ROLLS

SUNDA RAINBOW ROLL KING CRAB, TUNA, SALMON, SUPER WHITE, ASPARAGUS, AVOCADO 17

RED DRAGON SHRIMP TEMPURA, SPICY TUNA, UNAGI, JALAPENO, SPICY MAYO, UNAGI SAUCE 18

SUMMER GARDEN SOY PAPER, BASIL, MANGO, MIZUNA, ASPARAGUS, CUCUMBER, PONZU 12

VEGGIE Q ROLL CUCUMBER SHEET, SHIITAKE, OSHINKO, AVOCADO, ASPARAGUS, SPRING MIX, PONZU 12

SPICY "TAIL OF TWO TUNAS" YELLOWFIN TUNA, PICKLED JALAPEÑO, SPICY MAYO, SUPER WHITE TUNA AND FRIED SHALLOTS 16

SCORPION SOFT SHELL CRAB, TEMPURA SHRIMP, AVOCADO, ASPARAGUS, PICKLED GINGER, CHIVES AND SPICY MAYO 16

FIRECRACKER TEMPURA SPICY TUNA, CREAM CHEESE, JALAPEÑO, WATER CHESTNUTS WITH CHILI THREADS, EEL SAUCE, SPICY MAYO AND TEMPURA CRUMBS 13

CLASSIC ROLLS

AVOCADO 7 + **CUCUMBER** 6

SHRIMP TEMPURA SHRIMP TEMPURA, AVOCADO, CUCUMBER 9

NEGI HAMACHI YELLOWTAIL, SCALLIONS 9

CALIFORNIA CRAB, AVOCADO, CUCUMBER 9

SPICY TUNA TUNA, PICKLED JALAPEÑO, SPICY MAYO 9

SUSHI AND SASHIMI

(2 PIECES SUSHI/4 PIECE SASHIMI)

MAGURO (TUNA)	8/16
HOTATE (HOKKAIDO SCALLOP)	8/16
IKURA (SALMON ROE)	7/14
UNAGI (FRESHWATER EEL)	9/18
SMOKED SALMON	7/14
SAKE (SALMON)	6/12
TAKO (OCTOPUS)	7/14
ESCOLAR (SUPER WHITE TUNA)	7/14
HAMACHI (YELLOWTAIL)	8/16
SUZUKI (STRIPED BASS)	8/16
KANI (ALASKAN KING CRAB)	8/16
EBI (COOKED SHRIMP)	6/12
IKA (SQUID)	7/14
HIRAME (FLOUNDER)	6/12

SAKES BY THE GLASS

GEKKEIKAN "LAUREL-WREATH CROWN"

JUNMAI (SERVED HOT OR COLD) 8

TOZAI "THE LIVING JEWEL" JUNMAI 10

TYKU "BLACK" JUNMAI 12

ROCK SAKE "CLOUD" NIGORI 12

GEKKEIKAN "HORIN" JUNMAI DAIGINJO 14

NON ALCOHOLIC

FLAVORED SODAS 8

MANGO, POMEGRANATE

FLAVORED ICED TEAS 8

MANGO, POMEGRANATE

BOTTLED WATER 8

BADOIT SPARKLING WATER, EVIAN STILL

SPARKLING & CHAMPAGNE BY THE GLASS

CELLAR VILLA FRANCA CAVA ROSÉ PENEDES, SPAIN 8

PACIFIC RIM WHITE FLOWERS WASHINGTON STATE 10

MOËT ICE EPERNAY, FRANCE 14

MOËT CHANDON IMPERIAL EPERNAY, FRANCE 15

VEUVE CLICQUOT ROSÉ REIMS, FRANCE 22

'02 LAURENT PERRIER TOURS-SUR-MARNE, FRANCE 24

WINES BY THE GLASS

WHITES

KUNG FU GIRL RIESLING	9
KUNTZ BAS RIESLING	11
FIRESTEED PINOT GRIS	8
TERLATO PINOT GRIGIO	12
JOEL GOTT CHARDONNAY	10
SONOMA CUTRER CHARDONNAY	14
NEUDORF CHARDONNAY	15
MINER CHARDONNAY	15
BABICH BLACK LABEL SAUVIGNON BLANC	9
BECKMEN ESTATE SAUVIGNON BLANC	12
CLOUDY BAY SAUVIGNON BLANC	13
CHATEAU PEYRUGUET BORDEAUX	8
PAZO SAN MAURO ALBARIÑO	10
ZACA MESA VIOGNIER	12

REDS

JACQUES GIRARDIN	
BOURGOGNE ROUGE PINOT NOIR	12
SOLENA PINOT NOIR	14
MORGAN 12 CLONES PINOT NOIR	15
TRACE MERLOT	8
RAYMOND SOMM. SELECT CABERNET SAUVIGNON	10
BUEHLER CABERNET SAUVIGNON	12
JIM BARRY COVERDRIVE CABERNET SAUVIGNON	14
JUSTIN VINEYARDS CABERNET SAUVIGNON	15
ENRIQUE FOSTER "IQUE" MALBEC	8
DON SANCHO RIOJA	10
HILL OF CONTENT SHIRAZ	11
HITCHING POST RED BLEND	13

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION

20% SERVICE CHARGE ADDED TO ALL PARTIES OF SIX (6) OR MORE



SUNDA
NEW ASIAN