

BRUNCH MENU

EAST MEETS WEST

EASTERN FLAVORS

BRAISED PORK BELLY ON CRISPY RICE PATTIES

POACHED EGGS AND SUNDA EGG SAUCE 14

TEMPURA FRENCH TOAST BATONS

CARAMEL GLAZED BANANAS AND BROWN SUGAR 12

THAI OMELET SHRIMP, PORK, FISH CAKE,

BEAN SPROUTS, WATERCRESS, CHILI 12

TOFU SCRAMBLE MUSHROOM MEDLEY,

SUNDA POTATOES, PETITE SALAD 11

OKONOMIYAKI BACON, CABBAGE, SPROUTS,

SHISHITO PEPPERS, BONITO FLAKES 12

KIMCHI FRIED RICE PORK BELLY, SCALLIONS, GARLIC, EGG 10

PANCIT CANTON CRISPY PORK, LAP CHEONG, SHRIMP,

CARROTS, CABBAGE, EGG NOODLES 16

WESTERN FLAVORS

GARDEN EGGS BENEDICT POACHED EGGS, TOASTED

BRIOCHE, SAUTÉED SPINACH AND TOMATO,

HERBED HOLLANDAISE 11

SMOKED SALMON SKILLET

ROASTED POTATOES, CHERRY TOMATOES 16

GINGER MANGO GRANOLA

PASSION FRUIT YOGURT, SEASONAL FRUITS 10

PETITE NY AND EGGS SUNDA POTATOES 16

CHICKEN SCRAMBLE EGG WHITES, SHREDDED

CHICKEN BREAST, SPINACH, MUSHROOMS 12

BRIE AND MUSHROOM OMELET MELTED BRIE AND

MUSHROOM MEDLEY, SUNDA POTATOES AND PETITE SALAD 11

DIM SUM SPECIALS

9 ALA CARTE

HAR GOW SHRIMP FILLED DUMPLINGS

SUNDA STEAMED BUNS BAO BUNS FILLED WITH PORK BELLY, DUCK, SHRIMP CAKE, ROASTED SHIITAKE

CHICKEN AND MUSHROOM SIU MAI CHINESE CHIVES, SHIITAKE, HOT MUSTARD, SWEET SOY

OXTAIL POTSTICKERS WHITE WASABI CREME

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

SUGAR SNAP PEAS SHALLOTS, SESAME SOY

ROCK SHRIMP GREEN BEANS SHALLOTS, GARLIC PANKO

SALADS

BANG! BANG! RAW RIBBONS OF SHAVED GREEN PAPAYA, CARROTS, ZUCCHINI, CHAYOTE AND JICAMA,

TOSSED IN A CITRUS CHILI DRESSING WITH TOASTED PEANUTS AND CORIANDER 13

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

SUNDA SIGNATURE SUSHI

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

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

BAKED SNOW CRAB HAND ROLL ALASKAN SNOW CRAB, DYNAMITE SAUCE, TEMPURA CRISPIES 12

SUSHI AND SASHIMI

(2 PIECES SUSHI/4 PIECE SASHIMI)

MAGURO (TUNA) 8/16

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

KANI (ALASKAN KING CRAB) 8/16

EBI (COOKED SHRIMP) 6/12

IKA (SQUID) 7/14

HIRAME (FLOUNDER) 6/12

SPECIALTY CUT ROLLS

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

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

SUNDA RAINBOW ROLL KING CRAB, TUNA, SALMON, SUPER WHITE, ASPARAGUS, AVOCADO 16

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

BEVERAGES

SUNDA BLOODY MARY BAR BUILD-YOUR-OWN BLOODY MARY BAR, CHOICE OF SOJU OR ABSOLUT PEPPAR VODKA 7 ADD BACON RIM 1

MIMOSA MANGO, LYCHEE, YUZU, OR STRAWBERRY-PASSIONFRUIT 7

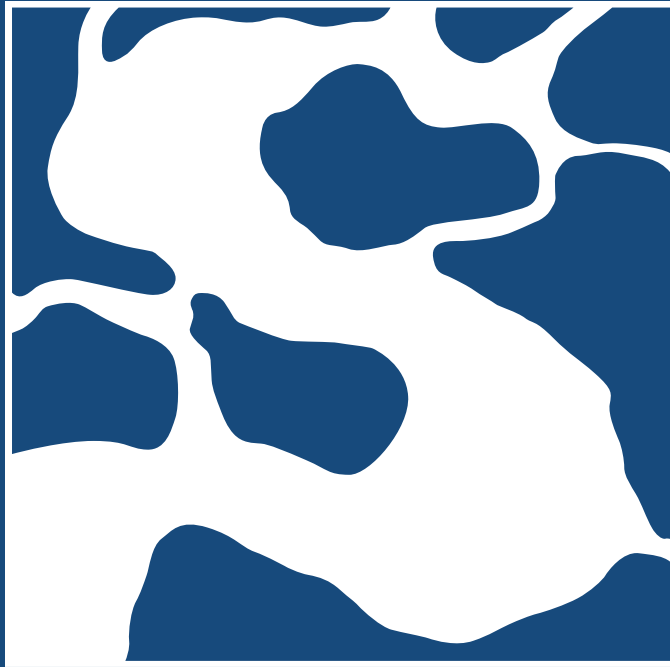
MIMOSA KIT CHOICE OF CHAMPAGNE, TABLESIDE BOTTLE SERVICE, THREE FRESH JUICES ASK YOUR SERVER

MOËT ICE IMPERIAL BY THE GLASS SERVED OVER ICE ACCOMPANIED BY SEASONAL FRUIT AND FRESH MINT 13

MOËT ICE IMPERIAL KIT SERVED OVER ICE ACCOMPANIED BY SEASONAL FRUIT AND FRESH MINT 55

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

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



SUNDA
NEW ASIAN