

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP	4
tofu, wakame, scallions	
ENOKI MUSHROOMS	5
ROASTED DUCK	8
CALAMANSI CHICKEN CRISPS	10
chicken chicharrón, chili garlic dipping sauce	

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	

ASIAN PEAR SALAD	15
mesclun, citrus segments, candied walnuts, radish, tofu vinaigrette	

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	16
pickled veggies, hoisin	
DUCK	18
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

STREET CORN	14
grilled corn, sambal coconut cream, toasted coconut	

MANCHURIAN CAULIFLOWER	16
sunda sambal, cherry tomatoes, herb mix	

SEOUL WINGS	15
gochujang glazed chicken wings, gochugaru	
spiced, scallions, sesame seeds, crushed peanuts	

KAI-LAN	14
chinese broccoli, garlic ginger vinaigrette	

MISO CAULIFLOWER	15
garlic, chilies	

LEMONGRASS BEEF LOLLIPOPS (5)*	19
sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy glaze	

TIGER SHRIMP TEMPURA	18
candied walnuts, creamy honey aioli	

PORK BELLY SKEWERS (4)	16
braised pork belly, asian slaw, sweet soy	

ASIAN GRILL

SUNDA CRAB LEGS	45
alaskan king crab, crab egg sauce, chives, grilled lemon	

GRILLED OYSTERS	20
lobster compound butter, panko, smoked shoyu	

WAGYU SKIRT*	45
sweet potato strings, black garlic ponzu, chives	

CHICKEN INASAL	28
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	

PRIME NEW YORK STRIP STEAK*	42
sprouts, carrots, spinach, cucumber, sesame soy marinade	

FILET MIGNON*	46
shishito peppers, red onion	

MAIN FLAVORS

ADOBO BRAISED PORK BELLY	28
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	

PANANG CHICKEN	20
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	

CUMIN LAMB BELLY	25
szechuan red chilies, serrano pepper, garlic, onion	

A5 WAGYU TENDERLOIN*	125
foie gras mushroom rice, crispy enoki, black garlic	

LOLA'S CHICHARRÓN CRUSTED SEA BASS	38
mushroom mix, edamame, chive blossom, coconut saffron sauce	

HONEY GINGER BRAISED BEEF LONG RIB	36
arroz caldo, baby bok choy, crispy carrots	

SEARED SALMON*	34
enoki, shiitake, oyster, spinach, kombu, miso broth	

MISO BRONZED BLACK COD	36
eggplant, sweet miso glaze, chives	

NOODLES AND RICE

DRUNKEN NOODLES	22
tiger shrimp, beef, baby corn, kai-lan, bell peppers, basil	

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	

DANDAN NOODLES	25
udon noodles, szechuan wagyu beef, bok choy, watercress, szechuan spice	

DUCK FRIED RICE*	24
roast duck, fried egg, scallions, frisée, mushrooms, bok choy, crispy duck skin	

PHO	24
sliced domestic wagyu, oxtail, bone marrow, rice noodles, sprouts, thai basil, mint, cilantro, chilies	

PAD THAI	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	

TOFU CHICKEN SHRIMP	16
	17
	18

CRAZY RICE*	28
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	

PORK ADOBO FRIED RICE*	16
shredded braised pork belly, scallions, garlic, fried egg, 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	

HAMACHI TATAKI*	18
yellowtail, cherry tomatoes, serrano, shiso, citrus soy, garlic, scallion oil	

SUNDA MORIAWASE*	55
sushi or sashimi – toro wasabi, salmon ikura, hamachi marrow, escolar truffle, ebi spicy lobster, albacore wagyu, unagi foie, negitoro	

TUNA TRUFFLE PIZZA	24
roti prata, black truffle, foie gras aioli, red onion, truffle tare	

HAMACHI TARTARE	20
wasabi yuzu tobiko, yuzu avocado, scallions, plantain chips	

CRAB TUNA*	24
king crab, yellowfin tuna, yuzu tobiko aioli, fried shallot, karashi, sweet soy	

CHILI ALBACORE SASHIMI*	18
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	

STUFFED AVOCADO*	18
avocado wrapped spicy tuna, crispy shallots, japanese salsa, ponzu	

YELLOWTAIL JALAPEÑO*	18
japanese salsa, extra virgin olive oil, ponzu	

SIGNATURE NIGIRI

HAMACHI MARROW*	16
seared yellowtail, roasted garlic bone marrow, smoked salt	

UNAGI FOIE	18
seared foie gras, tempura unagi, unagi sauce, yuzu marmalade, sesame seeds, kaiware	

ASPARAGUS KANI NIGIRI	16
king crab, truffle foie aioli, puffed rice	

ESCOLAR "THE GREAT WHITE"	12
escolar, truffle shavings, potato chip	

SIGNATURE SUSHI

SPICY "TAIL OF TWO TUNAS"	18
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
SUNRISE*	22
salmon, lobster, avocado, cucumber, wasabi aioli, tobiko	
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	
SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
RAINBOW*	22
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
LOBSTER AND WAGYU*	28
creamy lobster, scallions, jalapeño, wagyu sashimi, truffle foie aioli	
CRUNCHY PIG, HIDDEN LOBSTER	25
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 <i>CAUTION: Extremely spicy.</i>	
GAMBLER*	18
spicy tuna, spicy shrimp, masago, cucumber, scallion, kanpyō, avocado, rayu, sambal, ghost pepper	
<i>CAUTION: Ghost peppers are dangerously spicy and 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)*	15/30

SPECIALTY COCKTAILS

PEARED SAKE	15
grey goose la poire vodka, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim	
VISIONARY RICHES	16
rittenhouse rye whiskey, rhine hall oaked cherry brandy, amaro montenegro, mancino vermouth rosso amaranto, bg reynolds falernum, bittermens burlesque bitters	
FORBIDDEN FRUIT	15
waterloo barrel aged gin, meletti amaro, the violet hour batch #1, fee brothers whiskey barrel aged bitters, lemon, mesh & bone cidre	
BLACKBERRY LIMEADE	15
effen vodka, lime juice, rosemary syrup, muddled fresh blackberries	
STRAWBERRY FIELDS	15
belvedere vodka, cointreau, lemon juice, lime juice, orange juice, fennel syrup, muddled fresh strawberries	
SUNDA OLD FASHIONED	15
four roses bourbon, cherry gastrique, bourbon barrel smoked sugar, angostura and orange bitters	
LA HATO	15
banhez mezcal, smoked sage grapefruit syrup, lime juice, grapefruit juice	
JAPANESE BOULEVARDIER	16
iwai whisky, campari, carpano antica	
NIGHTCALL	15
fords gin, cappelletti americano rosso, cocchi rosa, blood orange vanilla cordial, splash of prosecco	
GRASS TIGER	15
jalapeño infused ransom old tom gin, ginger beer, lime juice, orange juice, lemongrass syrup, spanked fresh mint	
BIG THIEF	16
volcan de mi tierra blanco tequila, mito no kairakuen aged plum liqueur, apricot jam, lime, smoked paprika, vietnamese cinnamon	
GHOST IN THE SHELL	16
larceny bourbon, hakushu 12 yr whisky, laird's applejack, laphroaig 10 yr rinse, benedictine, peychaud's bitters	
LADY AND THE CHAMP	15
aperol, st. germain, blood orange liqueur, moët & chandon, lemon juice, grapefruit bitters	
MANILA MAI TAI	15
gold tanduay asian rum, silver tanduay asian rum, pierre ferrand dry curacao, orgeat, gingerbread hibiscus tea syrup, lime juice	
LYCHEE LUXURY DROP	15
absolut vodka, st. germain, lemon juice, lychee syrup, hint of wasabi	
BILLY'S SUPER FRESH SAKETINI	16
grey goose vodka, tozai "living jewel" sake, muddled fresh cucumber, mint	

BOTTLED BEER

ASIA	
KIRIN LIGHT (3.3% ABV)	8
enticing hop aroma, full bodied taste	
TIGER (5.0% ABV)	7
bold lager, born and brewed in singapore	
ASAHI EXTRA DRY (5.0% ABV)	7
"karakuchi" (dry) malted barley beer from japan	
SAPPORO (4.9% ABV)	8
amazingly crisp taste, refreshing flavor from japan	
HITACHINO NEST WHITE ALE (5.5% ABV)	13
belgian style from japan, orange peel and coriander notes	
SABOO INCOGNITO BLOOD ORANGE IPA (4.2% ABV)	11
mildly sweet with a distinct blood orange taste with a well-balanced light hoppy finish	
SABOO NOIR PORTER (6.5% ABV)	11
full body roasted coffee flavor with a hint of dark chocolate sweetness	
HITACHINO NEST RED RICE ALE (7.0% ABV)	13
strawberry, malt, and sake, bitter finish	
SAPPORO BLACK LAGER 22oz (4.3% ABV)	14
roasted dark malts with refined hop bitterness	
USA	
GOOSE ISLAND 312 URBAN WHEAT ALE (4.2% ABV)	7
spicy aroma of cascade hops, a crisp, fruity ale flavor	
TWO BROTHERS WOBBLE IPA (6.3% ABV)	9
subtle malt with a big complex citrus and piney hop notes	
BOULEVARD TROPICAL PALE ALE (5.9% ABV)	8
bright refreshing grapefruit and passion fruit with citrusy hops	
LEFT HAND MILK STOUT NITRO (6.0% ABV)	7
roasty, mocha flavor with slight hop and roast bitterness	
FOUNDERS ALL DAY IPA (5.4% ABV)	7
complex array of malts, grains and hops	
OMISSION GLUTEN-FREE PALE ALE (5.8% ABV)	8
floral aroma, complemented by caramel malt body	
VANDERMILL TOTALLY ROASTED CIDER (6.8% ABV)	7
gluten free, medley of cinnamon, pecan and vanilla	
BUDWEISER (5.0% ABV)	6
BUD LIGHT (4.2% ABV)	6
MICHELOB ULTRA (4.2% ABV)	6

EUROPE	
HEINEKEN (5.0% ABV)	7
AMSTEL LIGHT (3.5% ABV)	7
BECK'S (Non-Alcoholic)	6

DRAFT BEER

BELL'S TWO HEARTED IPA (7% ABV)	9
SAPPORO (4.9% ABV)	8
KIRIN (5% ABV)	8
STELLA ARTOIS (5% ABV)	8

NON-ALCOHOLIC BEVERAGES

FLAVORED SODAS AND ICED TEAS	8
mango, pomegranate	
RED BULL	5
energy drink, sugarfree, tropical	
BOTTLED WATER	8
voss sparkling, voss still	

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



SUNDA
NEW ASIAN