

COMMENCE

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| EDAMAME | 5 |
| SPICY EDAMAME | 7 |
| MISO SOUP | 4 |
| tofu, wakame, scallions | |
| ENOKI MUSHROOMS | 5 |
| ROAST DUCK | 8 |
| CALAMANSI CHICKEN CRISPS | 10 |
| chicken chicharrón, chili garlic dipping sauce | |
| WOK FIRED SHISHITO PEPPERS | 12 |
| thin soy sauce | |

SALADS

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| 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

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| 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

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| MANCHURIAN CAULIFLOWER | 16 |
| sunda sambal, cherry tomatoes, herb mix | |
| TIGER SHRIMP TEMPURA | 18 |
| candied walnuts, creamy honey aioli | |
| PORK BELLY SKEWERS (4) | 16 |
| braised pork belly, asian slaw, sweet soy | |
| MISO CAULIFLOWER | 15 |
| garlic, chilies | |

CHEFS' LUCKY 8s LUNCH SPECIAL

SEASONAL DISHES BY THE CHEFS AT SUNDA 8.88

SUNDA BENTO BOX

includes seaweed salad, miso soup, rice and four pieces of spicy tuna,* avocado & cucumber or california roll

CHOOSE ONE 18

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| PANANG CHICKEN | |
| coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro | |
| SEOUL WINGS | |
| gochujang glazed chicken wings, gochugaru spiced, scallions, sesame seeds, crushed peanuts | |
| SEAFOOD CURRY | |
| pineapple, peppers, lemongrass, green curry | |
| VEGETABLE CURRY | |
| japanese curry, kabocha, carrots, potato, mushrooms, lotus root, cauliflower | |
| CHICKEN AND PORK ADOBO | |
| caramelized onion, garlic vinegar soy marinade | |
| GRILLED SALMON FILET* | |
| sesame seeds, tomato miso glaze | |
| GRILLED NEW YORK STEAK* | |
| onion, calamansi sweet soy | |
| CHICKEN INASAL | |
| vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon | |

NOODLES AND RICE

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| 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 | |
| PAD THAI | |
| rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce | |
| TOFU | 16 |
| CHICKEN | 17 |
| SHRIMP | 18 |
| DUCK FRIED RICE* | 24 |
| roast duck, fried egg, scallions, frisée, mushrooms, bok choy, crispy duck skin | |
| CRAZY RICE* | 28 |
| lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal | |
| BI BIM BOP* | 18 |
| sesame soy marinade, sliced new york strip steak, spinach, carrots, sprouts, kimchi, cucumber, fried egg, seasoned rice, gochujang | |
| PORK ADOBO FRIED RICE* | 16 |
| shredded braised pork belly, fried egg, scallions, garlic, 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

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| 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 | |
| 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 | |

SIGNATURE SUSHI

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| SPICY "TAIL OF TWO TUNAS" | 18 |
| yellowfin tuna, escolar, pickled jalapeño, spicy mayo, fried shallots | |
| 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 | |
| RAINBOW* | 22 |
| king crab, tuna, salmon, escolar, hamachi, asparagus, avocado | |
| ESCOLAR "THE GREAT WHITE" | 12 |
| walu, truffle shavings, potato chip | |
| 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)

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| 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

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| 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

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| 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

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| 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

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| 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

LUNCH