



**SUNDA**  
NEW ASIAN

*east meets west*  
**BRUNCH**

**BRUNCH BEVERAGES**

<b>SUNDA BLOODY MARY BAR</b>	<b>8</b>
build your own bloody mary with asian inspired garnishes	
<b>SUMO MARY</b>	<b>35</b>
32 oz jar of sunda bloody mary mix topped with tocino grilled cheese, pork belly bao bun, shrimp, crab handroll, wok fired shishito peppers, applewood smoked bacon, sunda potatoes, lumpia, takuan	
<b>MIMOSA</b>	<b>7</b>
seasonal varieties of juices	
<b>MIMOSA KIT</b>	<b>35</b>
house champagne, tableside bottle service, fresh berries, juice varieties	
<b>APEROL SPRITZ</b>	<b>14</b>
aperol, adami prosecco, yuzu	
<b>HONEYSUCKLE COSMO</b>	<b>14</b>
cathead honeysuckle, cointreau, lime, cranberry cordial	
<b>JUNGLE BIRD</b>	<b>14</b>
gosling's rum, cappelletti aperitivo, lime, pineapple, passionfruit honey syrup	

**NEW ASIAN BRUNCH**

<b>BRAISED PORK BELLY ON CRISPY RICE PATTY</b>	<b>16</b>
hollandaise, side salad, poached egg	
<b>TEMPURA FRENCH TOAST</b>	<b>12</b>
fresh berries, whipped cream, banana, brown sugar glaze	
<b>SISIG</b>	<b>16</b>
braised pork belly, honeycomb tripe, onions, shishito peppers, lime, foie gras gravy, crispy egg	
<b>SOFT SHELL CRAB BENEDICT</b>	<b>18</b>
soft shell crab, spiced hollandaise, poached egg, side salad	
<b>CHICKEN SCRAMBLE</b>	<b>14</b>
shredded chicken breast, spinach, mushrooms, egg whites, served with mixed green salad	
<b>KARAAGE CHICKEN</b>	<b>16</b>
japanese style fried chicken, matcha green tea, spiced honey	
<b>UBE WAFFLES</b>	<b>12</b>
purple yam, whipped ube butter, fresh fruits add karaage fried chicken (2pcs) + 6	
<b>SMOKED SALMON SCRAMBLE</b>	<b>16</b>
cream cheese, chives, salmon roe, served with mixed green salad	
<b>SEAFOOD CURRY</b>	<b>18</b>
fin fish, pineapple, peppers, green curry sauce	
<b>SWEET BUNS</b>	<b>14</b>
crispy steam buns, condensed milk, spiced honey	
<b>OXTAIL HASH</b>	<b>18</b>
braised oxtail patty, crispy sunda potato, peppers, parmesan, nori, crispy egg	
<b>LOCO MOCO</b>	<b>20</b>
wagyu beef patty, jasmine rice, soy gravy, crispy egg	
<b>SILOG</b>	
filipino breakfast served with garlic rice, atchara, and crispy egg topped with:	
<b>LONGANISA</b>	<b>12</b>
filipino spiced sausage	
<b>TOCINO</b>	<b>15</b>
marinated sweet pork	
<b>BACON</b>	<b>10</b>
applewood smoked	
<b>SPAM</b>	<b>10</b>
salted pork	
<b>ALL THE ABOVE</b>	<b>20</b>

## SUNDA CLASSICS

<b>CRISPY BRUSSELS SPROUTS</b>	14
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp, nuoc cham vinaigrette	
<b>TUNA POKE*</b>	16
tuna, masago, wakame, red onion, avocado, sesame soy, tostones	
<b>CHILI ALBACORE SASHIMI*</b>	16
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	
<b>ESCOLAR "THE GREAT WHITE"*</b>	12
escolar, truffle shavings, potato chip	

## DIM SUM

<b>EDAMAME</b>	5
<b>PORK BELLY STEAMED BUNS (4)</b>	14
scallion bao bun, pickled veggies, hoisin	
<b>OXTAIL POT STICKERS</b>	16
braised oxtail, caramelized onion jus, white wasabi cream	
<b>LUMPIA</b>	12
crispy pork and shrimp shanghai style egg rolls	
<b>SHITAKE EDAMAME DUMPLINGS</b>	10
soy ginger dipping sauce	

## SIGNATURE SUSHI

<b>SPICY "TAIL OF TWO TUNAS"*</b>	14
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
<b>SCORPION</b>	16
soft shell crab, shrimp tempura, tobiko, jalapeño, cucumber, avocado, chili ponzu	
<b>RED DRAGON*</b>	22
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
<b>RAINBOW*</b>	18
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
<b>PANDA</b>	14
shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	
<b>CRUNCHY PIG, HIDDEN LOBSTER</b>	22
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	
<b>BAKED SNOW CRAB</b>	10
alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	

## NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

<b>MAGURO*</b> (tuna)	9/18
<b>SHIRO MAGURO*</b> (albacore)	8/16
<b>HOTATE*</b> (hokkaido scallop)	9/18
<b>IKURA</b> (salmon roe)	8/16
<b>UNAGI</b> (freshwater eel)	9/18
<b>SMOKED SALMON</b>	9/18
<b>SAKE*</b> (salmon)	9/18
<b>TAKO</b> (octopus)	8/16
<b>WALU*</b> (escolar)	8/16
<b>HAMACHI*</b> (yellowtail)	9/18
<b>SUZUKI*</b> (striped bass)	8/16
<b>KANI</b> (king crab)	9/18
<b>EBI</b> (cooked shrimp)	8/16
<b>HIRAME*</b> (flounder)	8/16
<b>TOBIKO</b> (flying fish roe)	8/16
<b>UNI*</b> (sea urchin)	15/30

## SIDES

<b>SUNDA POTATO</b>	6
<b>EGGS (2)</b>	3
<b>TOAST</b>	2
<b>GARLIC RICE</b>	6
<b>BACON</b>	5
<b>ATCHARA</b>	4

### Private Events

*Group Dining & Catering  
Private Party Room Available*

Please Ask Your Server to View the Room Today  
Parties@SundaNewAsian.com

### Tuesday Events

*For Tickets Visit SundaNewAsian.com*

*Learn to Roll Sushi*

First Tuesday of Every Month

*Sake Social – Sake Tasting and Education*

Second Tuesday of Every Month

*Omakase 12-Course Tasting Dinner*

Third Tuesday of Every Month

*Kamayán Island Style Feast of Filipino Food*

Last Tuesday of Every Month

### Happy Hour

*Monday-Friday 4pm-6pm*

\$6 Select Sake, Cocktails, Beer, Wine & Bites!

### Industry Night

*Every Sunday*

50% Off Select Menu Items  
for Entertainment & Hospitality Industry

  Sunda  SundaNewAsian  
[www.SundaNewAsian.com](http://www.SundaNewAsian.com)

\*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.