

## COMMENCE

EDAMAME	5
SPICY EDAMAME	7
ORGANIC MISO SOUP	4
tofu, wakame, scallions	
MUSHROOMS	5
OXTAIL	7
CRAB	8
WOK FIRED SHISHITO PEPPERS	12
thin soy	

## SALADS

SEARED TUNA SALAD	22
seaweed and sesame crusted ahi tuna, mesclun mix, red onion, sesame ginger vinaigrette	
PEANUT CHICKEN NOODLE SALAD	15
shredded chicken breast, green tea soba noodles, cucumbers, carrots, cabbage, shallots, basil, cilantro, peanut dressing	
GINGER SALAD	12
mesclun mix, carrots, radish, ginger dressing	
KALE AND SEAWEED	14
mizuna, toasted seaweed, carrots, wakame, cabbage, cucumbers, mint, basil, red onion, pickled beets, radish, sesame seeds, sweet chili lime vinaigrette	
BANG! BANG!	13
green papaya, carrots, zucchini, chayote, jicama, red onion, radish, mango, soba noodles, toasted peanuts, fried shallots, coriander, citrus chili dressing	
CRISPY BRUSSELS SPROUTS	15
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	
GRILLED AHI TUNA AND PORK	18
boston lettuce, mango, sweet onions, cilantro, chilies, fried shallots, chili vinegar dressing	

## DIM SUM

STEAMED BUNS (4)	
scallion bao buns filled with	
PORK BELLY	12
pickled veggies, hoisin	
DUCK	14
scallions, hoisin	
SHIITAKE EDAMAME DUMPLINGS (5)	9
chives, soy ginger dipping sauce	
GRILLED SPARE RIBS	18
scallions, sesame soy marinade	
LUMPIA	12
crispy pork and shrimp shanghai-style egg rolls, boston lettuce, dipping sauces	
OXTAIL POT STICKERS (5)	16
braised oxtail, caramelized onion jus, white wasabi cream	

## HOT

TIGER SHRIMP TEMPURA	16
candied walnuts, creamy honey aioli	
PORK BELLY SKEWERS	16
braised pork belly, asian slaw, sweet soy	
KALBI WRAPS (2)	18
spare ribs, sesame soy marinade, scallions, sprouts, gochujang, roti prata	
MISO CAULIFLOWER	14
garlic, chilies	
TOM KHA GAI SOUP	12
chicken, asian mushroom medley, chilies, lemongrass, herbs, coconut milk broth, roti prata	

## 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

PANANG CHICKEN	
coconut milk, curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
CHICKEN KARAAGE	
crispy fried jidori chicken, frisée, cabbage, tonkatsu sauce	
SEAFOOD CURRY	
pineapple, peppers, lemongrass, green curry	
GRILLED SPARE RIBS	
scallions, sesame soy marinade	
CHICKEN AND PORK ADOBO	
caramelized onions, garlic vinegar soy marinade	
GRILLED SALMON FILET	
sesame seeds, tomato miso glaze	
TONKATSU CURRY	
panko-crusting pork cutlet, potatoes, carrots, japanese curry	
GRILLED NY STEAK	
onions, calamansi sweet soy	
JIDORI CHICKEN INASAL	
coconut vinegar, lemongrass, garlic, cherry tomatoes, red onion	
GINGER TOFU	
firm tofu, boston lettuce, chilies, sesame ginger sauce	

## NOODLES AND RICE

PANCIT CANTON	16
crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, lemon cantonese sauce	
LONGEVITY GARLIC CRAB NOODLES	16
lump crab, lo mein noodles, toasted garlic, scallions	
PAD THAI	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
TOFU	14
CHICKEN	15
SHRIMP	16
MISO RAMEN	14
pork belly, bone marrow, egg, scallions, ginger, garlic, sprouts, chili oil, miso broth	
BI BIM BOP	16
sesame soy marinade, sliced new york strip steak, spinach, carrots, sprouts, kimchi, cucumber, fried egg, seasoned rice, gochujang	
FLAKED PORK ADOBO FRIED RICE	14
braised pork belly, fried egg, scallions, garlic, vinegar soy	

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies.

## NEW ASIAN CREATIONS

SIGNATURE CRISPY RICE (4)	
pan-fried sushi rice glazed with soy sauce and topped with	
SPICY TUNA	15
jalapeño	
SEARED WAGYU TARTARE	16
red chili, asian pesto	
TAKO TACO	18
octopus, tobiko, avocado, charred scallion salsa, wonton, cilantro lime cream	
YELLOW BELLY	17
hamachi, calamansi ponzu sauce	
CHILI ALBACORE SASHIMI	16
seared chili marinated albacore tuna, crispy leeks, rayu ponzu sauce	
SIGNATURE SUSHI	
BAKED SNOW CRAB HANDROLL	13
alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	
SPICY "TAIL OF TWO TUNAS"	16
yellowfin tuna, escolar, pickled jalapeño, spicy mayo, fried shallots	
RED DRAGON	20
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
RAINBOW	18
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
FIRECRACKER	15
tempura spicy tuna, cream cheese, jalapeño, water chestnuts, chili threads, tempura crispies, unagi sauce, spicy mayo	

## CLASSIC ROLLS

SHRIMP TEMPURA	9
shrimp tempura, avocado, cucumber	
NEGI HAMACHI	11
yellowtail, scallions	
CALIFORNIA	12
alaskan king crab, avocado, cucumber	
SPIDER ROLL	14
soft shell crab, avocado, cucumber	
SPICY TUNA	11
yellowfin tuna, pickled jalapeño, spicy mayo	

## NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

MAGURO (tuna)	9/18	HAMACHI (yellowtail)	9/18
SHIRO MAGURO (albacore)	8/16	SUZUKI (striped bass)	8/16
HOTATE (hokkaido scallop)	9/18	KANI (king crab)	9/18
IKURA (salmon roe)	8/16	EBI (cooked shrimp)	7/14
UNAGI (freshwater eel)	9/18	IKA (squid)	7/14
SMOKED SALMON	9/18	HIRAME (flounder)	8/16
SAKE (salmon)	9/18	TOBIKO (flying fish roe)	8/16
TAKO (octopus)	7/14	SABA (mackerel)	8/16
ESCOLAR	7/14	UNI (sea urchin)	12/24

## SPECIALTY COCKTAILS

<b>PEARED SAKE</b>	14
grey goose la poire, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim	
<b>WALNUT RYE MANHATTAN</b>	15
templeton rye, carpano antica, walnut syrup, angostura bitters	
<b>BLACKBERRY LIMEADE</b>	14
effen, lime juice, rosemary syrup, muddled fresh blackberries	
<b>GRASS TIGER</b>	14
jalapeño-infused ransom old tom gin, ginger beer, lime juice, orange juice, lemongrass syrup, spanked fresh mint	
<b>STRAWBERRY FIELDS</b>	14
belvedere, cointreau, lemon juice, lime juice, orange juice, fennel syrup, muddled fresh strawberries	
<b>THE JADED HEART</b>	16
plymouth gin, aperol, green chartreuse, yuzu marmalade, peychaud's bitters, flamed orange zest	
<b>EAST SIDE VESPER</b>	15
beefeater gin, ty ku soju, lillet blanc, orange bitters, lemon & rosemary iceball	
<b>SUNDA OLD FASHIONED</b>	13
four roses bourbon, cherry gastrique, bourbon barrel smoked sugar, angostura & orange bitters	
<b>NEGRONI</b>	15
lapsang souchong-infused bombay sapphire gin, campari, carpano antica, orange zest	
<b>HOUSE OF BAMBOO</b>	16
patrón silver, lillet blanc, lemon juice, yuzu puree, teapot bitters, thyme sprig	
<b>THE REMEDY</b>	16
yamazaki 12 yr, bruichladdich, domaine du canton, lemon juice, truffled honey syrup	
<b>BAUHAUS GOLD</b>	14
mt. gay black barrel rum, yellow chartreuse, figenza, passion fruit, lime juice, housemade honey bitters	
<b>LYCHEE LUXURY DROP</b>	14
absolut, st. germain, lemon juice, lychee syrup, hint of wasabi	
<b>HIBISKUS HARD LEMONADE</b>	13
absolut hibiskus, patrón citronge, sparkling white grape juice, lemon juice, calamansi soda	
<b>DIAMONDS AND PEARLS</b>	13
evan williams bourbon, aperol, macadamia liqueur, orange bitters	
<b>GOLDEN CURVE</b>	13
lazzaroni amaretto, pisco, lemon juice, egg white	
<b>BILLY'S SUPER FRESH SAKETINI</b>	15
grey goose, tozai "living jewel" sake, muddled fresh cucumber, mint	

**Nahm Kim**  
MIXOLOGIST

## BOTTLED BEER

<b>ASIA</b>	
<b>TIGER</b> (5% ABV)	7
<b>TSING TAO</b> (4.8% ABV)	7
<b>HITACHINO WHITE</b> (5% ABV)	13
<b>HITACHINO XH</b> (8% ABV)	14
<b>BAIRD BREWING KUROFUNE PORTER</b> (6% ABV)	13
<b>USA</b>	
<b>MILWAUKEE'S ASIAN SPICED OGII WITBIER</b> (9.2% ABV)	10
<b>ALE SYNDICATE MUNICIPAL IPA</b> (5.7% ABV)	7
<b>ALE SYNDICATE SUNDAY SESSION APA</b> (4.8% ABV)	7
<b>FOUNDER'S PORTER</b> (6.5% ABV)	7
<b>GOOSE ISLAND 312</b> (4.2% ABV)	6
<b>OMMEGANG RARE VOS</b> (6.5% ABV)	8
<b>BUDWEISER</b> (5% ABV)	6
<b>BUD LIGHT</b> (4.2% ABV)	6
<b>MICHELOB ULTRA</b> (4.2% ABV)	6
<b>EUROPE</b>	
<b>STELLA ARTOIS</b> (5.2% ABV)	7
<b>DUVEL</b> (8.5% ABV)	12
<b>STELLA CIDRE</b> (4.5% ABV)	8
<b>BECKS</b> (N/A)	6

## DRAFT BEER

<b>SEASONAL DRAFT</b>	MKT
<b>SAPPORO</b> (5% ABV)	8
<b>KIRIN</b> (5% ABV)	8
<b>STELLA ARTOIS</b> (5% ABV)	7

## NON-ALCOHOLIC BEVERAGES

<b>FLAVORED SODAS</b>	8
mango, pomegranate	
<b>FLAVORED ICED TEAS</b>	8
mango, pomegranate	
<b>BOTTLED WATER</b>	8
badoit sparkling water, evian 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.

Ask your server or contact the events team at Rockit Ranch Productions for a customized proposal and more information at

312.943.7600 | [Events@RockitRanch.com](mailto:Events@RockitRanch.com)



**SUNDA**  
NEW ASIAN

LUNCH