

## 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

KINILAW	18
lobster, oyster, tomato, jicama, radish, mizuna, watercress, calamansi granita	
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	

## DIM SUM

STEAMED BUNS (4)	
scallion bao buns filled with	
PORK BELLY pickled veggies, hoisin	12
DUCK scallions, hoisin	14
DUCK MUSHU	16
duck, leeks, scallion, plum sauce, mushu pancake, carrot, cucumber, enoki	
SHIITAKE EDAMAME DUMPLINGS (5)	9
chives, soy ginger dipping sauce	
DYNAMITE OYSTER	18
longanisa, shrimp, kewpie mayo, spinach, ichimi pankō	
CHICKEN KARAAGE	18
crispy fried jidori chicken, frisée, cabbage, ginger dressing, tonkatsu 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	
GINGER TOFU	14
firm tofu, boston lettuce, chilies, sesame seeds, ginger sauce	

## HOT

PORK BELLY SKEWERS	16
braised pork belly, asian slaw, sweet soy	
MISO CAULIFLOWER	14
garlic, chilies	
KALBI WRAPS (2)	18
spare ribs, sesame soy marinade, scallions, sprouts, gochujang, roti prata	
LEMONGRASS BEEF LOLLIPOPS (5)	18
ny strip beef wrapped lemongrass, ginger citrus sweet soy glaze	
TIGER SHRIMP TEMPURA	16
candied walnuts, creamy honey aioli	
PANANG CHICKEN	15
coconut milk, curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
TOM KHA GAI SOUP	12
chicken, asian mushroom medley, chilies, lemongrass, herbs, coconut milk broth, roti prata	

## ASIAN GRILL

BONE-IN PORK CHOP	28
nuoc cham marinated, cucumber papaya relish, cilantro	
GRILLED WILD SALMON	33
enoki, shiitake, oyster, hon shimeji, kombu, miso broth	
UMAMI SURF AND TURF	38
shrimp sauce marinated filet mignon, prawns, shallots, watercress	
WAGYU RIBEYE	95
yuzu chili bone marrow stuffing, herb salad	
JIDORI CHICKEN INASAL	25
coconut vinegar, lemongrass, garlic, cherry tomatoes, red onion, chili lime sauce, grilled lemon	
PRIME NY STRIP STEAK	34
sprouts, carrots, spinach, cucumber, sesame soy marinade	
FILET MIGNON	38
shishito peppers, red onion	

## SIDE PLATES

ASIAN MUSHROOM MEDLEY	16
enoki, shiitake, oyster, hon shimeji, boston lettuce, chives, kombu miso broth	
KAI-LAN	14
chinese broccoli, garlic, shaoxing ginger soy	
DRY-BRAISED STRING BEANS	12
lap cheong, shallots, glazed walnuts, sweet soy	
JASMINE RICE	3
BROWN RICE	4

## MAIN FLAVORS

DUCK BREAST KIMCHI	35
kimchi jus, foie gras, asian pear kimchi	
SEARED WILD SALMON	33
foie gras, oyster mushroom, truffle slices, tomato miso	
ADOBO-BRAISED PORK BELLY	28
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	
CRISPY PATA	26
confit pork shank, garlic liver gravy, garlic vinaigrette, watercress, frisée, radish	
MALAY-STYLE CHILEAN SEABASS	35
coriander, lemongrass, miso, chilies, curried cauliflower purée	
HONEY-GINGER BRAISED BEEF LONG RIB	26
baby bok choy congee, crispy carrots	
MISO-BRONZED BLACK COD	35
signature cod, eggplant, sweet miso	

## 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
PHO	20
bison short rib, bone marrow, sliced wagyu, rice noodles, sprouts, basil, mint, cilantro	
CRAB FRIED RICE	16
blue crab, achoite, shallots, scallions, onion	
KABOCHA RICE	16
kabocha squash, black rice, mushroom, garlic, kale	
FLAKED PORK ADOBO FRIED RICE	14
braised pork belly, scallions, garlic, fried egg, vinegar soy	
DUCK FRIED RICE	18
roast duck, fried egg, scallions, frisée, mushrooms, bok choy, crispy duck skin	

## NEW ASIAN CREATIONS

SIGNATURE CRISPY RICE (4)	
pan-fried sushi rice glazed with soy sauce and topped with	
SPICY TUNA jalapeño	15
SEARED WAGYU TARTARE red chili, asian pesto	16
LAMB TENDERLOIN TARTARE	18
gochujang aioli, sesame oil, shallots, sesame leaf, asian pear, quail egg, scallion leek pancake	
TAKO TACO	18
octopus, tobiko, avocado, charred scallion salsa, wonton, cilantro lime cream	
YELLOW BELLY	17
hamachi, calamansi ponzu	
CHILI ALBACORE SASHIMI	16
seared chili marinated albacore tuna, crispy leeks, rayu ponzu sauce	
SALMON TATAKI	18
crispy onions, avocado, daikon, truffled soy	
BLACK TRUFFLE TUNA TATAKI	20
lotus root chip, hon shimeji mushroom, chives, truffled soy	
STUFFED AVOCADO	18
avocado-wrapped spicy tuna, crispy shallots, japanese salsa, ponzu	
HAMACHI TARTARE	18
tobiko, ikura, avocado, jalapeño, chives, crispy plantains, yuzu wasabi ponzu	
YELLOWTAIL JALAPEÑO	17
japanese salsa, extra virgin olive oil, ponzu	
SEARED CRAB-CRUSTED AHI TUNA SASHIMI	20
japanese hot mustard, sweet soy glaze	



Jess DeGuzman  
EXECUTIVE CHEF/PARTNER

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.

## SIGNATURE SUSHI

<b>BASIL SHRIMP</b> shrimp, cucumber, carrot, jicama, jalapeño, basil, pork fu, spicy lemongrass sauce	16
<b>SPICY "TAIL OF TWO TUNAS"</b> yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	16
<b>RED DRAGON</b> shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	20
<b>SWEET POTATO CATERPILLAR</b> roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	15
<b>RAINBOW</b> king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	18
<b>LOBSTER AND WAGYU</b> creamy lobster, scallions, jalapeño, wagyu sashimi, truffle-foie aioli	23
<b>CRUNCHY PIG, HIDDEN LOBSTER</b> soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	21
<b>THE NUMBER TEN</b> tempura roll, shrimp, roe, avocado, scallions, cream cheese, unagi sauce, wasabi mayo	18
<b>FIRECRACKER</b> spicy tuna tempura, cream cheese, jalapeño, water chestnuts, chili threads, tempura crispies, unagi sauce, spicy mayo	15
<b>BAKED SNOW CRAB HANDROLL</b> alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	13
<b>SUNDA HANDROLL</b> soy paper, tuna, spicy mayo, salmon, crab meat, shrimp tempura, red cabbage, tobiko, scallion, chili oil, unagi sauce	12
<b>JAPANESE SCALLOP NIGIRI</b> scallop, aka, yuzu, scallion	16
<b>ESCOLAR "THE GREAT WHITE" NIGIRI</b> escolar, truffle shavings, potato chip	12
<b>UNAGI/FOIE NIGIRI</b> seared foie gras, tempura unagi, unagi sauce, yuzu marmalade, sesame seeds, kaiware	18

## FUTOMAKI

<b>SUMO</b> lobster, salmon, asparagus, jalapeño, avocado, spicy mayo, unagi sauce	16
<b>SNOWCAP</b> snow crab, tobiko, avocado, jalapeño, spicy mayo	14
<b>SWEET &amp; SPICY SEAFOOD</b> crab, shrimp tempura, mango, asian pear, avocado, chili sauce	18
<b>ZEN GARDEN</b> daikon radish sheet, kampyo, avocado, asparagus, shiitake, cucumber, daikon sprouts, sesame ponzu	14
<b>CRUNCHY KABOCHA</b> kabocha squash, tobiko, cream cheese, scallions, sriracha, avocado, wasabi mayo, unagi sauce	15

## NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

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

## SPECIALTY COCKTAILS

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

## BOTTLED BEER

### ASIA

<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

### USA

<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

### EUROPE

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

## 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)

**Nahn Kim** MIXOLOGIST



**SUNDA**  
NEW ASIAN