

NEW ASIAN CREATIONS

MUSHROOM TUNA matsutake, enoki, wasabi crème, shiso puffed rice	18
SUNDA MORIAWASE sushi or sashimi – toro wasabi, salmon ikura, hamachi marrow, escolar truffle, ebi spicy lobster, albacore wagyu, unagi foie, negitoro	55
CHIRASHI maguro, sake, hamachi, walu, ebi, kani, shiitake, takuan, avocado, tamago, cucumber, tobiko	35
HAMACHI TARTARE wasabi yuzu tobiko, avocado sudachi purée, cucumber, lotus root chips	18
CHILI ALBACORE SASHIMI seared chili marinated albacore tuna, crispy leeks, rayu ponzu	16
STUFFED AVOCADO avocado wrapped spicy tuna, crispy shallots, japanese salsa, ponzu	18
YELLOWTAIL JALAPEÑO japanese salsa, extra virgin olive oil, ponzu	18

SIGNATURE NIGIRI

TUNA TRUFFLE seared yellowfin tuna, truffle carpaccio, truffle vinaigrette, pickled wasabi	14
HAMACHI MARROW seared yellowtail, roasted garlic bone marrow, smoked salt	16
UNAGI FOIE seared foie gras, tempura unagi, unagi sauce, yuzu marmalade, sesame seeds, kaiware	18
ESCOLAR “THE GREAT WHITE” escolar, truffle shavings, potato chip	12

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)	12/24

SIGNATURE SUSHI

SPICY “TAIL OF TWO TUNAS” yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	18
SUNRISE spicy salmon, lobster, avocado, cucumber, wasabi aioli, tobiko	22
RED DRAGON shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	24
PANDA shrimp tempura, tobiko, scallions, chili sauce, tempura crumbs, cream cheese, unagi sauce, wasabi aioli	18
SPICY KRAKEN braised octopus, spicy shrimp, tobiko, jalapeño, kaiware, scallions, rayu aioli, unagi sauce	22
SWEET POTATO CATERPILLAR roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	16
RAINBOW king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	22
LOBSTER AND WAGYU creamy lobster, scallions, jalapeño, wagyu sashimi, truffle foie aioli	26
CRUNCHY PIG, HIDDEN LOBSTER soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	24
BAKED SNOW CRAB HANDROLL alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	15

DEMON TUNA masago, jalapeño, chives, rayu, avocado, sriracha, ghost pepper sambal	16
GAMBLER spicy tuna, spicy shrimp, masago, cucumber, scallion, kanpyō, avocado, rayu, sambal, ghost pepper CAUTION: Ghost pepper appears randomly in a single piece, are you feeling lucky?	18

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.

Contact the events team at Rockit Ranch Productions for a customized proposal and more information at

312.943.7600 | Events@RockitRanch.com



SUNDA
NEW ASIAN

DINNER TAKEOUT MENU

DINNER HOURS

Monday to Wednesday 5pm – 11pm

Thursday & Friday 5pm – 12am

Saturday 4pm – 12am

Sunday 4pm – 11pm

110 W. Illinois • Chicago, IL 60654 • 312.644.0500

PLEASE VISIT

www.SundaChicago.com

DELIVERY AVAILABLE AT on grubhub

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP	4
tofu, wakame, scallions	
ENOKI MUSHROOMS	5
CRAB	8
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	
SUNDA CEASAR	18
saba, charred gem lettuce, confit cherry tomatoes, red onion, roti, sunda dressing	
MISO BEETS	18
seasonal roasted beets, mache, shiro miso dressing, honey almond crème, marcona almonds	

DIM SUM

STEAMED BUNS (4)	
scallion bao buns filled with	
PORK BELLY	14
pickled veggies, hoisin	
DUCK	16
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	
SUNDA CRÊPE	16
tiger shrimp, roast duck, turmeric, rice flour, coconut milk, sprouts, fried shallot, scallions, sambal, nuoc cham	
WAGYU TATAKI	24
domestic wagyu, aka yuzu kosho, enoki mushroom, mache, chives, tare, quail egg	
MANCHURIAN CAULIFLOWER	16
sunda sambal, cherry tomatoes, herb mix	
SEOUL WINGS	14
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)	18
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, scallions, grilled lemon	
BBQ OCTOPUS	26
gochujang glaze, grilled kimchi	
LAMB CHOPS	34
shishito shiso chimichurri	
CHICKEN INASAL	28
vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon	
PRIME NEW YORK STRIP STEAK	36
sprouts, carrots, spinach, cucumber, sesame soy marinade	
FILET MIGNON	40
shishito peppers, red onion	

MAIN FLAVORS

ADOBO BRAISED PORK BELLY	28
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	
LONG RIB	35
honey-ginger soy braised, kai-lan	
SEABASS	36
yuzu kosho butter, coconut cauliflower, mesclun, sweet miso dressing	
PANANG CHICKEN	20
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
SEARED SALMON	34
enoki, shiitake, oyster, spinach, kombu, miso broth	
PORK SHANK	28
confit pork shank, garlic liver gravy, garlic vinaigrette, watercress, frisée, radish	
VEGETABLE CURRY	24
japanese curry, kabocha, carrots, potato, mushrooms, lotus root, cauliflower	
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	
PHO	22
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 under-cooked 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.