

SIGNATURE SUSHI

SPICY "TAIL OF TWO TUNAS" yellowfin tuna, escolar, pickled jalapeño, spicy mayo, fried shallots	18
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
RAINBOW king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	22
ESCOLAR "THE GREAT WHITE" walu, truffle shavings, potato chip	12
CRUNCHY PIG, HIDDEN LOBSTER soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	25
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 <i>CAUTION: Ghost pepper appears randomly in a single piece, are you feeling lucky?</i>	18

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)	15/30

PARTY PLATTERS

Sunda offers party sized pans for carryout and delivery. These generous portions on our menu will make your lunch, dinner or party planning easier.

ALL ORDERS MUST BE PLACED WITH A MINIMUM OF 48 HOURS NOTICE

For assistance in customizing your catering order, please contact sunda at

312.644.0500 | Catering@SundaChicago.com

PRIVATE & SEMI-PRIVATE EVENT SPACE AVAILABLE!

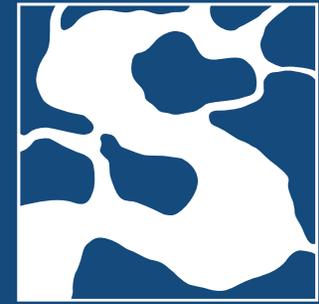
RECEPTIONS, LUNCHEONS,
DINNERS, & CORPORATE EVENTS

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

Check out Rockit Ranch's other venues at RockitRanch.com!



SUNDA
NEW ASIAN

LUNCH TAKEOUT MENU

LUNCH HOURS
Monday to Friday 11:30am - 3pm

110 W. Illinois • Chicago, IL 60654 • 312.644.0500

PLEASE VISIT

www.SundaChicago.com

[Facebook.com/SundaChicago](https://www.facebook.com/SundaChicago) | [Twitter.com/Sunda](https://twitter.com/Sunda)

DELIVERY AVAILABLE AT [on grubhub](https://www.grubhub.com)

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP	4
tofu, wakame, scallions	
ENOKI MUSHROOMS	5
ROAST DUCK	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	
MISO BEETS	18
seasonal roasted beets, mache, shiro miso dressing, honey almond crème, almonds	

DIM SUM

STEAMED BUNS (4)	
scallion bao buns filled with	
PORK BELLY	14
pickled veggies, hoisin	
DUCK	18
scallions, hoisin	
SHIITAKE EDAMAME DUMPLINGS (5)	12
chives, soy ginger dipping sauce	
MUSHROOM ADOBO	15
confit oyster mushroom, garlic, puffed rice, scallions, soy vinaigrette	
PORK WINGS (5)	25
confit shank, celery slaw, tobanjan buffalo, buttermilk yuzukoshō	
KALDERETA LAMB RIBLETS	26
foie gras tomato gravy, crispy potato, asian tapenade	
DUCK HASH	25
roast duck, taro, frisée, shallot, egg, chives, tare	
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	

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 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 onions, garlic vinegar soy marinade

GRILLED SALMON FILET

sesame seeds, tomato miso glaze

GRILLED NEW YORK STEAK

onions, calamansi sweet soy

CHICKEN INASAL

vinegar, lemongrass, garlic, cherry tomatoes, red onion, achiote glaze, chili lime sauce, grilled lemon

HOT

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	

NOODLES AND RICE

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
CRAZY RICE	28
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
DANDAN NOODLES	22
udon noodles, szechuan wagyu beef, bok choy, watercress, szechuan spice	
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	
NEW ASIAN CREATIONS	
CHILI ALBACORE SASHIMI	18
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	

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.