

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	23
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)	12/24

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 Rokit Ranch Productions for a customized

proposal and more information at

312.943.7600 | Events@RokitRanch.com

Check out Rokit Ranch's other venues!



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 | Twitter.com/Sunda

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	

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

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	
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	
BI BIM BOP	16
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	16
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.