

VEGAN LUNCH MENU

EDAMAME	5
SPICY EDAMAME	7
SHISHITO PEPPERS	12

SALADS

VEGGIE THAI LEMONGRASS	18
glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, mae ploy sauce	

CRISPY BRUSSELS SPROUT SALAD	17
brussels sprouts, red cabbage, carrots, chilies, fried shallots, mae ploy sauce	

MISO BEETS (*non-vegan: consists honey)	16
seasonal roasted beets, mache, shiro miso dressing, marcona almonds	

DIM SUM

SHIITAKE EDAMAME DUMPLINGS	12
chives, soy ginger dipping sauce	

SUNDA BENTO BOX

includes ginger salad, rice and four pieces of avocado & cucumber roll

VEGETABLE CURRY	18
japanese curry, kabocha, carrots, potato, mushrooms, lotus root, cauliflower	

HOT

MISO CAULIFLOWER	15
garlic, chilies	

MANCHURIAN CAULIFLOWER	16
sunda sambal, cherry tomatoes, herb mix	

NOODLES

TOFU PAD THAI	16
rice noodles, carrots, cabbage, tamarind sauce, scallions, peanuts	

SIGNATURE SUSHI

GARDEN	12
nori, basil, mango, mizuna, asparagus, cucumber, ponzu	

SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	

VEGGIE Q (NO RICE)	14
cucumber sheet, shiitake, oshinko, avocado, asparagus, spring mix, ponzu	

GLUTEN FREE LUNCH MENU

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP 4 with mushrooms 5 with crab 8	
WOK FIRED SHISHITO PEPPERS	12
organic tamari	

SALAD

THAI LEMONGRASS	24
tiger shrimp, shredded chicken breast, glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette	

SUNDA BENTO BOX

includes miso soup, ginger salad, rice and four pieces of avocado & cucumber roll or california roll

- CHOOSE ONE 18 -

GRILLED SALMON FILET	sesame seeds
NY STEAK	

NOODLES

PAD THAI		
rice noodles, eggs, carrots, cabbage, tamarind sauce, scallions, peanuts		
TOFU 16	CHICKEN 17	SHRIMP 18

SIGNATURE SUSHI

GARDEN	12
basil, mango, mizuna, asparagus, cucumber, ponzu	
SWEET POTATO CATERPILLAR	16

roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
RAINBOW	22

king crab, tuna, salmon, walu, asparagus, avocado	
SUMMER	18
tuna, basil, mango, mizuna, asparagus, cucumber, ponzu	

VEGGIE Q (NO RICE)	14
cucumber, shiitake, oshinko, avocado, asparagus, spring mix, ponzu	

SPICY "TAIL OF TWO TUNAS"	18
yellowfin tuna, walu, pickled jalapeño, spicy mayo, fried shallots	

*see full menu for complete list of fish to be served either nigiri or sashimi with tamari soy sauce

VEGAN DINNER MENU

EDAMAME	5
SPICY EDAMAME	7
SHISHITO PEPPERS	12

SALADS

VEGGIE THAI LEMONGRASS	18
glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, mae ploy sauce	

CRISPY BRUSSELS SPROUT SALAD	17
brussels sprouts, red cabbage, carrots, chilies, fried shallots, mae ploy sauce	

MISO BEETS (*NON-VEGAN: CONSISTS HONEY)	16
seasonal roasted beets, mache, shiro miso dressing, marcona almonds	

DIM SUM

SHIITAKE EDAMAME DUMPLINGS	12
chives, soy ginger dipping sauce	

NOODLES

TOFU PAD THAI	16
tofu with rice noodles, carrots, cabbage, tamarind sauce, scallions, peanuts	

HOT

STREET CORN	14
grilled corn, sambal coconut cream, toasted coconut	

MISO CAULIFLOWER	15
garlic, chilies	

KAI-LAN	14
chinese broccoli, garlic, shaoxing ginger soy	

VEGETABLE CURRY	24
japanese curry, kabocha, carrots, potato, mushrooms, lotus root, cauliflower	

MANCHURIAN CAULIFLOWER	16
sunda sambal, cherry tomatoes, herb mix	

SIGNATURE SUSHI

GARDEN	12
basil, mango, mizuna, asparagus, cucumber, ponzu	

SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	

VEGGIE Q	14
cucumber sheet, shiitake, oshinko, avocado, asparagus, spring mix, ponzu	

GLUTEN FREE DINNER MENU

EDAMAME	5	SPICY EDAMAME	7
MISO SOUP	4	with mushrooms	5
WOK FIRED SHISHITO PEPPERS		with crab	8
		organic tamari	12

SALADS

THAI LEMONGRASS	24
tiger shrimp, shredded chicken breast, glass noodles, cabbage, watercress, frisee, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette	

NOODLES

PAD THAI	
rice noodles, eggs, carrots, cabbage, tamarind sauce, scallions, peanuts	
TOFU	16
CHICKEN	17
SHRIMP	18

ASIAN GRILL

PRIME NY STRIP STEAK 10 OZ	36
FILET MIGNON 10 OZ	40

MAIN FLAVORS

MISO BRONZED BLACK COD	36
signature cod, hint of red curry	
SEARED SALMON	34
enoki, shiitake, oyster, spinach, kombu miso broth	

NEW ASIAN CREATIONS

CRISPY RICE	18
pan fried sushi rice glazed with tamari and topped with spicy tuna or wagyu beef tartare	
STUFFED AVOCADO	18
hand cut spicy tuna covered in fresh avocado with japanese salsa, ponzu and crispy shallots	
YELLOWTAIL JALAPEÑO	18
japanese salsa, olive oil, ponzu	

SIGNATURE SUSHI

GARDEN	12
basil, mango, mizuna, asparagus, cucumber, ponzu	
SWEET POTATO CATERPILLAR	16
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
RAINBOW	22
king crab, tuna, salmon, walu, asparagus, avocado	
SUMMER	15
tuna, soy paper, basil, mango, mizuna, asparagus, cucumber, ponzu	
VEGGIE Q	14
cucumber, shiitake, oshinko, avocado, asparagus, spring mix, ponzu	
SUNRISE	22
spicy salmon, lobster, avocado, cucumber, wasabi aoli, tobiko	
SPICY "TAIL OF TWO TUNAS"	18
yellowfin tuna, walu, pickled jalapeño, spicy mayo, fried shallots	