

SIGNATURE SUSHI

SPICY "TAIL OF TWO TUNAS"	16
yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
RED DRAGON	20
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	
SWEET POTATO CATERPILLAR	15
roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	
RAINBOW	18
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
LOBSTER AND WAGYU	23
creamy lobster, scallions, jalapeño, wagyu sashimi, truffle foie aioli	
CRUNCHY PIG, HIDDEN LOBSTER	21
soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	
THE NUMBER TEN	18
tempura roll, shrimp, roe, avocado, scallions, cream cheese, unagi sauce, wasabi mayo	
FIRECRACKER	15
spicy tuna tempura, cream cheese, jalapeño, water chestnuts, chili threads, tempura crispies, unagi sauce, spicy mayo, crushed dynamite avocado	
BAKED SNOW CRAB HANDROLL	13
alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	
SUNDA HANDROLL	12
soy paper, tuna, spicy mayo, salmon, crab meat, shrimp tempura, red cabbage, tobiko, scallions, chili oil, unagi sauce	

NIGIRI AND SASHIMI

(2 pieces nigiri/4 pieces sashimi)

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

NEW ASIAN CREATIONS

CHILI ALBACORE SASHIMI	16
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	
STUFFED AVOCADO	18
avocado wrapped spicy tuna, crispy shallots, japanese salsa, ponzu	
YELLOWTAIL JALAPEÑO	17
japanese salsa, extra virgin olive oil, ponzu	
SEARED CRAB CRUSTED AHI TUNA SASHIMI	20
japanese hot mustard, sweet soy glaze	

FUTOMAKI

TARANTULA	16
soft shell crab, mini soft shell crabs, avocado, cucumber, jalapeño, chives, ichimi, spicy mayo	
BUTTERFLY	16
lobster, salmon, asparagus, jalapeño, avocado, spicy mayo, unagi sauce	
SNOWCAP	14
snow crab, tobiko, avocado, jalapeño, spicy mayo	
SWEET AND SPICY SEAFOOD	18
crab, shrimp tempura, mango, asian pear, avocado, chili sauce	
ZEN GARDEN	14
daikon radish sheet, kampyo, avocado, asparagus, shiitake, cucumber, daikon sprouts, sesame ponzu	

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

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DELIVERY AVAILABLE AT on [diningin](#) & [grubhub](#)

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
ORGANIC MISO SOUP	4
tofu, wakame, scallions	
ENOKI MUSHROOMS	5
CRAB	8
WOK FIRED SHISHITO PEPPERS	12
thin soy sauce	

SALADS

WARM MUSHROOMS	18
king, oyster, morel, shallots, basil, lemongrass, toasted rice, citrus	
KALE AND SEAWEED	15
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, mint, basil, cilantro, citrus chili dressing	
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	12
pickled veggies, hoisin	
DUCK	15
scallions, hoisin	
MUSHU DUCK EGGROLLS (2)	16
roast duck, foie gras, mushrooms, scallions, bean sprouts, hoisin 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, pandan leaves	
GRILLED SPARE RIBS	18
scallions, sesame soy marinade	
PORK BELLY SKEWERS	16
braised pork belly, asian slaw, sweet soy	
MISO CAULIFLOWER	14
garlic, chilies	
LEMONGRASS BEEF LOLLIPOPS (5)	18
sliced new york strip steak wrapped lemongrass, ginger citrus sweet soy glaze	
TIGER SHRIMP TEMPURA	17
candied walnuts, creamy honey aioli	
PANANG CHICKEN	16
coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
TOFU SNAP PEAS	14
soft tofu, scallions, ginger, sesame, red bell peppers	

ASIAN GRILL

BBQ OCTOPUS	25
gochujang glaze, grilled octopus, grilled kimchi, pork crisp	
CHAR SIU BBQ RIBS	24
cantonese style bbq, bok choy, garlic, scallions	
GRILLED SALMON	33
enoki, shiitake, oyster, spinach, kombu, miso broth	
JIDORI CHICKEN INASAL	28
coconut vinegar, lemongrass, garlic, cherry tomatoes, red onion, chili lime sauce, grilled lemon	
PRIME NEW YORK STRIP STEAK	35
sprouts, carrots, spinach, cucumber, sesame soy marinade	
FILET MIGNON	38
shishito peppers, red onion	

SIDE PLATES

SHRIMP ASPARAGUS	16
tiger shrimp, fried shallots, shrimp sauce	
KAI LAN	15
chinese broccoli, garlic, shaoxing ginger soy	
JASMINE RICE	3
BROWN RICE	4

MAIN FLAVORS

COCONUT SEA BASS	35
chilean sea bass, pork crisp, sugar snap peas, chilies, coconut curry broth	
SEOUL FRIED CHICKEN	28
gochujang glaze, sesame seeds, peanuts, scallions	
DUCK BREAST KIMCHI	35
kimchi jus, foie gras, asian pear kimchi	
ADOBO BRAISED PORK BELLY	28
soy vinegar, garlic, herb salad, wilted greens, caramelized onion jus	
HONEY GINGER BRAISED BEEF LONG RIB	26
baby bok choy congee, crispy carrots	
MISO BRONZED BLACK COD	36
eggplant, sweet miso glaze, chives	

NOODLES AND RICE

DRUNKEN NOODLES	20
tiger shrimp, beef, baby corn, kai lan, bell peppers, basil	
CRAZY RICE	22
lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	
PANCIT CANTON	16
crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, lemon, cantonese sauce	
PAD THAI	
rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
TOFU	15
CHICKEN	16
SHRIMP	17
PHO	20
bison short rib, bone marrow, sliced wagyu, oxtail, rice noodles, sprouts, basil, mint, cilantro	
FLAKED PORK ADOBO FRIED RICE	15
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	