

# SUNDA MID-DAY MENU

executive chef JESS DEGUZMAN

<b>CRISPY BRUSSELS SPROUTS</b>	<b>16</b>
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	
<b>LUMPIA</b>	<b>12</b>
crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces	
<b>SHIITAKE EDAMAME DUMPLINGS (5 pcs)</b>	<b>10</b>
chives, soy ginger dipping sauce	
<b>OXTAIL POT STICKERS (5 pcs)</b>	<b>18</b>
braised oxtail, caramelized onion jus, white wasabi cream	
<b>PORK BELLY SKEWERS</b>	<b>16</b>
braised pork belly, asian slaw, sweet soy	
<b>TIGER SHRIMP TEMPURA</b>	<b>17</b>
candied walnuts, creamy honey aioli	
<b>SIGNATURE CRISPY RICE (4 pcs)</b>	
<b>SPICY TUNA JALAPEÑO</b>	<b>15</b>
<b>SEARED WAGYU BEEF TARTARE</b>	<b>16</b>
<b>ESCOLAR "THE GREAT WHITE"</b>	<b>12</b>
escolar, truffle shavings, potato chip	
<b>BAKED SNOW CRAB HANDROLL</b>	<b>13</b>
alaskan snow crab, dynamite sauce, tempura crisps, soy paper, sesame seeds	
<b>CHILI ALBACORE SASHIMI</b>	<b>16</b>
seared chili marinated albacore tuna, crispy leeks, rayu ponzu	
<b>YELLOWTAIL JALAPEÑO</b>	<b>17</b>
japanese salsa, extra virgin olive oil, ponzu	
<b>SPICY "TAIL OF TWO TUNAS" ROLL</b>	<b>16</b>
yellow fin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	
<b>RED DRAGON ROLL</b>	<b>20</b>
shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crisps, unagi sauce	
<b>RAINBOW ROLL</b>	<b>18</b>
king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	
<b>CHAR SIU BBQ RIBS</b>	<b>24</b>
cantonese style bbq, bok choy, garlic, scallions	
<b>SEOUL FRIED CHICKEN</b>	<b>28</b>
gochujang glaze, sesame seeds, peanuts, scallions	
<b>GRILLED SALMON</b>	<b>33</b>
enoki, shiitake, oyster, spinach, kombu, miso broth	
<b>PRIME NEW YORK STRIP STEAK</b>	<b>35</b>
sprouts, carrots, spinach, cucumber, sesame soy marinade	

# SUNDA SOCIAL DRINK MENU

mixologist NAHM KIM

MONDAY - FRIDAY

3 - 6 PM

## SPECIALTY COCKTAILS

- UNFOLDED HAZE** 10  
patron silver tequila, amaro montenegro, americano gancia,  
jamaican #1 bitters
- KIWI SOUR** 11  
42 below kiwi vodka, calamansi citrus, lemon & egg white
- WAY OF THE RUNNER** 13  
absolut vanilla vodka, gekkeikan nigori/unfiltered sake,  
rhubarb-honey syrup, raspberries & lemon juice

## WHITE & RED WINE

- DOMAINE LES FONTANALLES, France** 7  
sauvignon blanc
- MURPHY GOODE, California** 7  
pinot noir

## SAKE

- GEKKEIKAN "LAUREL WREATH CROWN"** 5  
5 oz carafe *warm* or *cold* sake
- TOZAI "TYPHOON" SAKE** 3.5 oz glass 7  
dry-yet-fruity light body with hints of jicama and roasted  
nuts. finishes with a crisp, lightly tannic fade

## DRAFT BEER

- STELLA ARTOIS** 6  
belgian premium lager
- KIRIN ICHIBAN** 7  
japanese 100% malt beer
- GOOSE ISLAND SOFIE** 9  
local belgian-style farmhouse ale
- SEASONAL DRAFT BEER** 7