

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	
ICHIMI WATARIGANI	8
chili spiced mini soft shell crab, yuzu crab aioli	
LOBSTER SUMMER ROLL	18
pork crisp, sprouts, mint, basil, cilantro, chilies, glass noodles, boston lettuce, peanut 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	

CRISPY BRUSSELS SPROUTS	16
brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	

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	

SHIITAKE EDAMAME DUMPLINGS (5)	10
chives, soy ginger dipping sauce	

BROILED OYSTERS (4)	18
longanisa, shrimp, kewpie mayo, spinach, ichimi pankō	

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	

WAGYU RIBEYE	95
yuzu chili bone marrow stuffing, herb salad	

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
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BROWN RICE	4
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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	

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies.

NEW ASIAN CREATIONS

SIGNATURE CRISPY RICE (4)	
pan fried sushi rice glazed with soy sauce and topped with	
SPICY TUNA	15
jalapeño	
SEARED WAGYU TARTARE	16
red chili, asian pesto	
SMOKED SALMON	20
ikura, crushed dynamite avocado	

SEA BREEM TATAKI	18
cucumber jalapeño gazpacho, seaweed salad, radish, water shield	

LECHE DE TIGRE	24
escolar ceviche, chilies, coconut cream, yuzu koshu, pickled vegetables, toasted coconut, crispy plantains	

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	

UNAGI WAGYU CARPACCIO	26
lotus root chip, balsamic unagi sauce, lobster oil	

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	

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

SIGNATURE SUSHI

UNA GYU tempura unagi, wagyu, cucumber, tobiko, black truffle, wasabi crème fraîche	25
SPICY "TAIL OF TWO TUNAS" yellowfin tuna, escolar, pickled jalapeño, fried shallots, spicy mayo	16
RED DRAGON shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	20
SWEET POTATO CATERPILLAR roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée	15
RAINBOW king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	18
LOBSTER AND WAGYU creamy lobster, scallions, jalapeño, wagyu sashimi, truffle foie aioli	23
CRUNCHY PIG, HIDDEN LOBSTER soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon	21
THE NUMBER TEN tempura roll, shrimp, roe, avocado, scallions, cream cheese, unagi sauce, wasabi mayo	18
FIRECRACKER spicy tuna tempura, cream cheese, jalapeño, water chestnuts, chili threads, tempura crispies, unagi sauce, spicy mayo, crushed dynamite avocado	15
BAKED SNOW CRAB HANDROLL alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	13
SUNDA HANDROLL soy paper, tuna, spicy mayo, salmon, crab meat, shrimp tempura, red cabbage, tobiko, scallions, chili oil, unagi sauce	12

SIGNATURE NIGIRI

HAMACHI MARROW seared yellowtail, roasted garlic bone marrow, smoked salt	16
SALMON LOBSTER seared salmon, lobster salad, tomato miso, sesame seeds	18
SABA MISO miso aioli, crispy leeks, pickled ginger	14
SCALLOP JOWL seared scallop, pork crisp, yuzu tobiko aioli	16
TUNA WAGYU seared yellowfin tuna, wagyu tartare, truffled soy	18
UNAGI FOIE seared foie gras, tempura unagi, unagi sauce, yuzu marmalade, sesame seeds, kaiware	18
ESCOLAR "THE GREAT WHITE" escolar, truffle shavings, potato chip	12

SPECIALTY COCKTAILS

PEARED SAKE grey goose la poire, zipang sparkling sake, pineapple juice, ginger syrup, cinnamon rim	14
WALNUT RYE MANHATTAN templeton rye, carpano antica, walnut syrup, angostura bitters	15
BLACKBERRY LIMEADE effen, lime juice, rosemary syrup, muddled fresh blackberries	14
GRASS TIGER jalapeño infused ransom old tom gin, ginger beer, lime juice, orange juice, lemongrass syrup, spanked fresh mint	14
STRAWBERRY FIELDS belvedere, cointreau, lemon juice, lime juice, orange juice, fennel syrup, muddled fresh strawberries	14
SUNDA OLD FASHIONED four roses bourbon, cherry gastrique, bourbon barrel smoked sugar, angostura and orange bitters	13
TEQUILA SHANDY avión reposado, india pale ale syrup, hopped bitters, lime juice, ginger beer	13
NEGRONI lapsang souchong infused bombay sapphire gin, campari, carpano antica, orange zest	15
HOUSE OF BAMBOO patrón silver, lillet blanc, lemon juice, yuzu puree, teapot bitters, thyme sprig	16
TALK OF THE TOWN yamazaki 12 yr, glenmorangie quinta ruban, benedictine, yellow chartreuse, peychaud bitters	16
MANILA MAI TAI tanduay dark rum, tanduay silver rum, pierre ferrand dry curacao, orgeat, gingerbread hibiscus tea syrup, lime juice	14
LYCHEE LUXURY DROP absolut vodka, st. germain, lemon juice, lychee syrup, hint of wasabi	14
HIBISKUS HARD LEMONADE absolut hibiskus, patrón citronge, sparkling white grape juice, lemon juice, calamansi soda	13
BILLY'S SUPER FRESH SAKETINI grey goose, tozai "living jewel" sake, muddled fresh cucumber, mint	15

BOTTLED BEER

ASIA	
TIGER (5% ABV) bold lager, born and brewed in singapore	7
TSING TAO (4.8% ABV) crisp and refreshing, pilsner style lager from china	7
ASAHI EXTRA DRY (5% ABV) "karakuchi" (dry) malted barley beer from japan	7
SAN MIGUEL DARK LAGER (5% ABV) dark brew from the philippines	8
HITACHINO NEST WHITE ALE (5% ABV) belgian style from japan, orange peel and coriander notes	13
HITACHINO NEST GINGER BREW (7% ABV) silky with notes of honey and ginger	14
LOCAL	
TWO BROTHERS SIDEKICK EXTRA PALE ALE (5.1% ABV) citrus and passion fruit balanced with malty and hop character	8
TWO BROTHERS EBEL'S WEISS (4.9% ABV) german style hefeweizen, soft aroma of clove and vanilla	8
ALE SYNDICATE MUNICIPAL IPA (5.7% ABV) well balanced and refreshing, floral aroma	7
GOOSE ISLAND 312 URBAN WHEAT ALE (4.2% ABV) spicy aroma of cascade hops, a crisp, fruity ale flavor	6
USA	
MILWAUKEE'S ASIAN SPICED OGII WITBIER (9.2% ABV) rishi tea infused wheat beer, notes of ginger and chamomile	10
BROOKLYN SORACHI ACE SAISON (7.2% ABV) reminiscent of lemongrass, verbena, dill and lemon peels	9
OMISSION GLUTEN-FREE PALE ALE (5.8% ABV) floral aroma, complimented by caramel malt body	8
FOUNDER'S PORTER (6.5% ABV) dark and rich yet not overly heavy	7
BUDWEISER (5% ABV)	6
BUD LIGHT (4.2% ABV)	6
MICHELOB ULTRA (4.2% ABV)	6
EUROPE	
HEINEKEN (5% ABV)	7
AMSTEL LIGHT (3.5% ABV)	7
STELLA CIDRE (4.5% ABV)	8
BECK'S (Non-Alcoholic)	6

DRAFT BEER

SEASONAL DRAFT	MKT
SAPPORO (5% ABV)	8
KIRIN (5% ABV)	8
STELLA ARTOIS (5% ABV)	7

NON-ALCOHOLIC BEVERAGES

FLAVORED SODAS mango, pomegranate	8
FLAVORED ICED TEAS mango, pomegranate	8
BOTTLED WATER badoit sparkling water, evian still	8

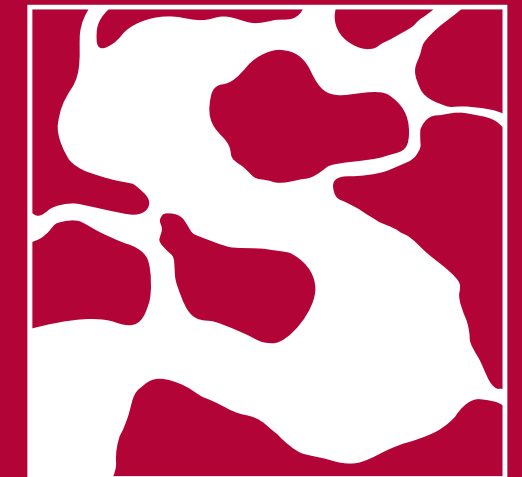
PRIVATE & SEMI-PRIVATE EVENT SPACE AVAILABLE! RECEPTIONS, LUNCHEONS, DINNERS, CORPORATE EVENTS

Entertain 15-100 guests in our second floor private dining space
or 15 - 300 guests in the main dining room.

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Jess DeGuzman
EXECUTIVE CHEF/PARTNER

Nahm Kim
MIXOLOGIST



SUNDA
NEW ASIAN