

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
ORGANIC MISO SOUP tofu, wakame, scallions	4
ENOKI MUSHROOMS	5
CRAB	8
WOK FIRED SHISHITO PEPPERS thin soy sauce	12
ICHIMI WATARIGANI chili spiced mini soft shell crab, yuzu crab aioli	8
LOBSTER SUMMER ROLL pork crisp, sprouts, mint, basil, cilantro, chilies, glass noodles, boston lettuce, peanut sauce	18

SALADS

WARM MUSHROOMS king, oyster, morel, shallots, basil, lemongrass, toasted rice, citrus	18
PEANUT CHICKEN NOODLE shredded chicken breast, green tea soba noodles, cucumbers, carrots, cabbage, shallots, basil, mint, cilantro, peanut dressing	15
GINGER SALAD mesclun mix, carrots, radish, ginger dressing	12
KALE AND SEAWEED mizuna, toasted seaweed, carrots, wakame, cabbage, cucumbers, mint, basil, red onion, pickled beets, radish, sesame seeds, sweet chili lime vinaigrette	15
BANG! BANG! green papaya, carrots, zucchini, chayote, jicama, red onion, radish, mango, soba noodles, toasted peanuts, fried shallots, mint, basil, cilantro, citrus chili dressing	13
CRISPY BRUSSELS SPROUTS brussels sprouts, red cabbage, carrots, chilies, fried shallots, minced shrimp nuoc cham vinaigrette	16
GRILLED AHI TUNA AND PORK boston lettuce, mango, sweet onions, cilantro, chilies, fried shallots, chili vinegar dressing	18

DIM SUM

STEAMED BUNS (4) scallion bao buns filled with	
PORK BELLY pickled veggies, hoisin	12
DUCK scallions, hoisin	15
MUSHU DUCK EGGROLLS (2) roast duck, foie gras, mushrooms, scallions, bean sprouts, hoisin sauce	16
SHIITAKE EDAMAME DUMPLINGS (5) chives, soy ginger dipping sauce	10
LUMPIA crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces	12
OXTAIL POT STICKERS (5) braised oxtail, caramelized onion jus, white wasabi cream	18

CHEFS' LUCKY 8s LUNCH SPECIAL

SEASONAL DISHES BY THE CHEFS AT SUNDA 8.88

SUNDA BENTO BOX

includes seaweed salad, miso soup, rice and four pieces of spicy tuna, avocado and cucumber or california roll

CHOOSE ONE 18

CHAR SIU BBQ RIBS cantonese style bbq, bok choy, garlic, scallions	
SEOUL FRIED CHICKEN gochujang glaze, sesame seeds, peanuts, scallions	
PANANG CHICKEN coconut milk panang curry, chilies, green beans, bamboo shoots, potatoes, peanuts, scallions, basil, mint, cilantro	
SEAFOOD CURRY pineapple, peppers, lemongrass, green curry	
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	
JIDORI CHICKEN INASAL coconut vinegar, lemongrass, garlic, cherry tomatoes, red onion	

HOT

GRILLED SPARE RIBS scallions, sesame soy marinade	18
TIGER SHRIMP TEMPURA candied walnuts, creamy honey aioli	17
PORK BELLY SKEWERS braised pork belly, asian slaw, sweet soy	16
MISO CAULIFLOWER garlic, chilies	14
TOFU SNAP PEAS soft tofu, scallions, ginger, sesame, red bell peppers	14

NOODLES AND RICE

CRAZY RICE lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal	22
PANCIT CANTON crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions, lemon, cantonese sauce	16
PAD THAI rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce	
TOFU	15
CHICKEN	16
SHRIMP	17
BI BIM BOP sesame soy marinade, sliced new york strip steak, spinach, carrots, sprouts, kimchi, cucumber, fried egg, seasoned rice, gochujang	16
FLAKED PORK ADOBO FRIED RICE braised pork belly, fried egg, scallions, garlic, vinegar soy	15

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 jalapeño	15
SEARED WAGYU TARTARE red chili, asian pesto	16
SMOKED SALMON ikura, crushed dynamite avocado	20
CHILI ALBACORE SASHIMI seared chili marinated albacore tuna, crispy leeks, rayu ponzu	16

SIGNATURE SUSHI

BAKED SNOW CRAB HANDROLL alaskan snow crab, dynamite sauce, tempura crispies, soy paper, sesame seeds	13
SPICY "TAIL OF TWO TUNAS" yellowfin tuna, escolar, pickled jalapeño, spicy mayo, fried shallots	16
RED DRAGON shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce	20
RAINBOW king crab, tuna, salmon, escolar, hamachi, asparagus, avocado	18
FIRECRACKER tempura spicy tuna, cream cheese, jalapeño, water chestnuts, chili threads, tempura crispies, unagi sauce, spicy mayo, crushed dynamite avocado	15

CLASSIC ROLLS

SHRIMP TEMPURA shrimp tempura, avocado, cucumber	9
NEGI HAMACHI yellowtail, scallions	11
CALIFORNIA alaskan king crab, avocado, cucumber	12
SPIDER ROLL soft shell crab, avocado, cucumber	14
SPICY TUNA yellowfin tuna, pickled jalapeño, spicy mayo	11

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

SPECIALTY COCKTAILS

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



Nahm Kim
MIXOLOGIST

BOTTLED BEER

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

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.

312.943.7600 | Events@RockitRanch.com



SUNDA
NEW ASIAN

LUNCH