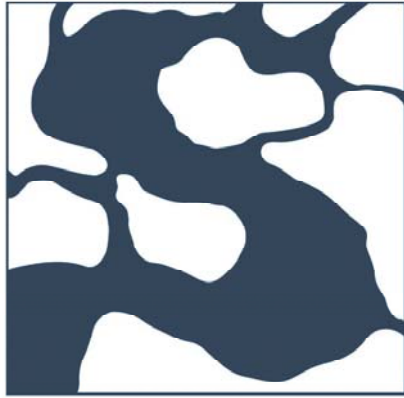


AT THE VANGUARD OF AMERICA'S
NEW-ASIAN CUISINE
MOVEMENT



SUNDA
NEW ASIAN

We welcome you to **SUNDA**, Chicago's comfortably stylish New Asian restaurant helmed by renowned Executive Chef Rodelio Aglibot who an incredibly extensive background in Asian cuisine and culture which has earned him the nickname "Food Buddha." He has traveled and cooked all over Asia in addition to running some of the most renowned Asian restaurants on the West Coast. **SUNDA** showcases the cuisine and culture surrounding the region known as the *Sunda Shelf* including modern and progressive takes on traditional dishes from Japan, China, Vietnam, Indonesia, Thailand the Philippines and more. The name **SUNDA** relates directly to the prehistoric landmass which, when the glaciers melted after the last Ice Age and water levels rose to create new trade routes, became a rich culinary intermingling of cultures, spices, ingredients and cooking styles.

The stylish and chic space, designed by award-winning restaurant and hotel designer Tony Chi (a recipient of *Bon Appétit's* American Food & Entertaining Awards for restaurant design) reaches into the spirit of the journey of its cuisine for inspiration. From ubiquitous red travertine marble to French-polished black bamboo, **SUNDA** showcases a clean, modern aesthetic while retaining a connection to its primary function—that of a gathering place for guests to enjoy great food and socialize in a pleasurable environment. **SUNDA** seats more than 250 guests, and includes a main dining room, cocktail lounge, sushi bar and private dining salon, the veranda.



SUNDA is cut from the fabric that embodies all of the **Rockit Ranch Productions** properties, creating superior quality cuisine paired with cutting-edge design and charismatic atmosphere. "We wanted to create a restaurant that not only stood out in Chicago's culinary world and offered a delicious Asian journey that cannot be found in the any other Asian restaurant in the city, but also further establish Chicago as the premier dining destination in America and the world."



PASSED APPETIZERS



"Toast & Jam" Shrimp Toast topped with Spicy Tuna Jam

Filipino Lompya Crispy Pork & Shrimp Spring Rolls Garlic and Sweet Sauce



Shishito Peppers Wrapped in Beef Sashimi

Sunomono Spoons Pickled Cucumbers Served in Chinese Spoons
topped with Shredded Carrot

Daikon Duck Seasoned Daikon Cake topped with Roasted Glazed Duck

Indo Corn Fritters Crispy Fritters served with a ginger dipping sauce

Snap! Crackle! Pork! Pork Straws Drizzled with Chili Vinegar

Lemongrass Beef Lollipops NY Strip Glazed and served with Sweet Vinaigrette

Rock Shrimp Tempura Served on a Fresh Crisp Endive Leaves

Pork Dumpling Steamed and served on a Tasting Spoon in a Red Ginger Vinegar

Cantonese Siu Mai Seasoned Ground Chicken & Mushroom Dumplings
with a Dollop of Spicy Mustard

Chinese Bao Buns Steamed Buns filled with Hoisin Glazed Roasted Duck





CLASSIC SUSHI ROLLS PASSED

California Roll crabmeat, avocado, cucumber

Cucumber Roll with sesame seeds

Avocado Roll with jasmine rice

Shrimp Tempura Roll with Avocado, Cucumber & Mayo

Spider Roll Crispy Soft Shell Crab, Avocado, Cucumber & Mayo

Negi Toro Roll Fatty Tuna & Scallion

SPECIALTY CUT ROLLS PASSED

Wa-Machi Hamachi, wasabi aioli, wasabi tobiko, fresh wasabi, scallions, ginger

Mushroom Lover Asian mushrooms, soy paper, warm truffle vinaigrette, crispy enoki

Garden Veg Roll Soy paper, shiitake, cucumber, avocado, asparagus, spring mix, ponzu

Salmon Skin Deep Scottish salmon, salmon skin, avocado puree, ikura

Spicy "Tail of Two Tunas" Spicy yellowfin and super white tuna, pickled jalapeno, fried shallots

Salt & Pepper Shrimp Roll, shrimp, serrano, cracked pepper and philippine sea salt

Scorpion Soft shell crab, tempura shrimp, avocado, asparagus, spicy mayo

Dragon's Breath Tempura, unagi, roe, avocado, serrano, spicy mayo, crunch flakes

Caterpillar Unagi, Avocado, Unagi Sauce, Tempura Crispies, "Burnt" Sugar

Freccracker Spicy tuna and albacore, crème cheese, jalapeno, water chestnuts

Golden Child Mango crème, avocado, tempura crumbs, chili



WELCOME TO SUNDA SEATED DINING ~ 14 GUESTS & UP

~ ALL GUESTS ENJOY AS THEY ARE SEATED ~

Warm House Sake

Edamame

SUSHI STARTER COURSE

~ PLEASE CHOOSE 3 SPECIALTY ROLLS ~

Served Family Style for Sharing

Wa-Machi hamachi, wasabi aioli, wasabi tobiko, fresh wasabi, scallions, ginger

Mushroom Lover Asian mushrooms, soy paper, warm truffle vinaigrette, crispy enoki

Garden Veg Roll soy paper, shiitake, cucumber, avocado, asparagus, spring mix, ponzu

Salmon Skin Deep scottish salmon, salmon skin, avocado puree, ikura

Krispy Krab crab egg roll center, shallots, serrano, yuzu mayo, dill, lemon zest

Spicy "Tail of Two Tunas" spicy yellowfin and super white tuna, pickled jalepeno, fried shallots

Salt & Pepper Shrimp roll, shrimp, serrano, cracked pepper and philippine sea salt

Dragon's Breath tempura, unagi, roe, avocado, serrano, spicy mayo, crunch flakes

Caterpillar Unagi, Avocado, Unagi Sauce, Tempura Crispies, "Burnt" Sugar

Freocracker Spicy tuna and albacore, crème cheese, jalepeno, water chestnuts

Golden Child mango crème, avocado, tempura crumbs, chili

~ ALSO INCLUDES ~

Traditional Maki Assorted includes spicy tuna, avocado, California & negi toro



APPETIZER COURSE

COOL ITEMS

~ PLEASE CHOOSE 2 SELECTIONS ~
Served Family Style for Sharing

Sunda Ocean Garden Salad Seaweed, wakame, pear tomatoes, and sesame with ponzu vinaigrette

Warm Spinach and Mushroom Salad Enoki and oyster mushrooms, ponzu and olive oil

Southeastern Chop Chop Chicken Chopped tatsoi, mizuna, mango, peanut vinaigrette

Duck Hash and Chickory Salad Wok tossed duck and daikon cake topped with crispy egg

Marinated Yellowfin Tuna Sambal, Chef's Style Hand cut ahi, chilis, sweet onions and grilled pork

Spicy Seared Albacore Crispy onions and ponzu vinaigrette

WARM ITEMS

~ PLEASE CHOOSE 2 SELECTIONS ~
Served Family Style for Sharing

Loompya Crispy pork and shrimp egg rolls with sweet garlic sauce

Chicken Siumai Chicken and mushroom mixture, hot mustard and sweet soy dipping

Indo corn fritters Fresh corn, garlic, coriander with pickled ginger sambal

Glazed Rock Shrimp Coated in walnut honey aioli

Oxtail Potstickers Braised oxtail, caramelized onion broth and horseradish

Duck....What....Pork? Steamed scallion bao buns filled with BBQ roasted duck or char siu (BBQ pork belly)

Lemongrass Beef Lollipops Red curry rubbed shortrib beef, spicy chili glaze



MAIN COURSE

~ PLEASE CHOOSE 4 SELECTIONS ~
Served Family Style for Sharing

Chicken Tobanyaki

Asian Mushrooms, Ginger Scallion Sauce

Miso-Red Curry Bronzed Black Cod with glazed eggplant

“Shaking” Beef

Wok seared filet, snow pea shoots and lime-pepper dipping sauce

Adobo Braised Pork Belly

Garlic, vinegar, chilis and caramelized onions

Crispy Pata

Confit pork shank with garlic-foie gravy
served atop a watercress salad

Malay Style Chilean Seabass

Rubbed with miso, lemongrass, chilis
Served with Curried Cauliflower

Thai Fried Chicken

Marinated in Coconut-Curry Milk, dredged in rice flour
Served with dipping sauces

Red Rubbed Lamb Sirloin

Coriander, lemongrass, miso, chilis, curried cauliflower

NY Strip Steak

Korean style, sesame and scallions, kimm chee



SIDES

~ PLEASE CHOOSE 2 SELECTIONS ~
Served Family Style for Sharing

Longevity Garlic Noodles

Dry Braised String Beans With lap cheong and walnuts

Crispy Cauliflower Brown butter, miso, chilis

Roasted Eggplant Torta Wok tossed snow pea shoots and lap cheong

SWEET FINISH

~ PLEASE CHOOSE 2 SELECTIONS ~
Served Family Style for Sharing

Sunda Cookie Bites

Mango bars, five spice chili rice crispies, lemongrass dusted almond cookies
coconut marshmallow macaroon and cherry almond cookies

Mochi Ice Cream Assorted flavors

Something Chocolate "nigiri style" chocolate bites with chef selected toppings

GROUP DINING AREAS:

Lounge ~ Buyout up to 40 Guests Reception

Communal Tables ~ Groups of 14 to 32 Guests

Private Veranda ~ Reception up to 30 Guests ~ Seated up to 24 Guests

Veranda Reception with Seated Dinner in the Main Dining Room ~ Up to 30 Guests

Private Venue Buyout ~ Up to 300 Guests Reception ~ Up to 126 Seated

~ Food & Beverage Minimums do apply for all groups over 14 guests. Please inquire for a Customized Proposal ~