

As you wish

An Event Planning Company

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Sunda

110 West Illinois Street
312.644.0500

The long anticipated opening of Sunda in early 2009 was well worth the wait! This is a sophisticated, fun, Asian inspired restaurant from the guys at Rokit Ranch Productions. The first decision was where to sit? Sunda offers several seating options - cocktail lounge, sushi bar, communal table or dining room.

The second decision was which specialty cocktail to try? The Wabasi H2O was a slightly sweet concoction of grape vodka and white grape juice combined with muddled cucumbers, yuzu and a crushed wasabi pea rim. Mai Tais were sunshine in a glass. A favorite was the Peared Sake featuring pear vodka and hou hou shu (sparkling sake) with pineapple juice, ginger syrup and a cinnamon sugar rim. We enjoyed our cocktails with a light and fresh amuse bouche of watermelon bites and micro greens.

The third decision was where do we start with Sunda's extensive menu? Lucky for us, Chef Rodelio Aglibot (a/k/a the Food Buddha) graciously took it upon himself to construct a tour of his culinary creations. To begin, we loved the seared tuna sashimi slices with enoki mushrooms, chives and micro greens in a light soy truffle vinaigrette. The hamachi jalapeno was beautifully presented on a cucumber disk using the fish to wrap the Japanese salsa with a hint of olive oil and ponzu. Chef's signature sushi is the pan fried crispy sushi rice glazed with soy sauce which was topped with a decadent piece of seared American Kobe beef.

Sunda is great place to make a meal of sharing small plates. The oxtail pot stickers came out piping hot in a caramelized onion tempura broth. The roasted duck hash salad is a meal unto itself. The perfectly glazed duck pieces are nestled in a frisee bed with daikon cake croutons and topped with a crispy fried egg. The Sunda shrimp toban were our favorite. A toban is a dish in which these butterflied grilled shrimp were presented. The shrimp are topped with Sunda's special "egg sauce" then toasted off to give it even more flavor. Sunda features a wide variety of sushi and maki and we loved the super fresh diced toro sushi topped with a sprinkle of sea salt and a dash of black pepper.

A perennial favorite are the longevity garlic noodles and ours came with a mixture of blue crab. On previous occasions, we ordered the noodles plain and tossed them with the glazed rock shrimp tempura with a creamy honey aioli. The Malay-style Chilean sea bass was a standout. This delicate fish had a delightful crust of coriander, lemongrass, miso and chili and was paired with a lightly curried cauliflower puree. The fish melted in our mouth! We also enjoyed the filet mignon tobanyaki; a big bowl of seared beef bites with hot peppers and grilled onions lightly drizzled with pickled wasabi butter.

The last decision was what do we finish with? We tried one of the most unique desserts ever. It featured a lemon granata base entwined with layers of raspberry couli and topped with a dome of avocado mousse. It is a good choice for an adventurous eater who does not need something extra sweet to conclude dinner. To share, we loved the mini cookie bites in ten different flavors. Last but not least, we got "Ridiculous" - a mound of sweet warm pastry crust which literally erupted with vanilla ice cream when you cut into it and topped with a decadent caramel sauce and crunchy walnuts!



During February 2010, bring this flyer to Sunda and receive \$15 off lunch or dinner, Sunday through Wednesday, dining room only, one per table.



Sunda features a semi-private glassed in room at the rear of the restaurant. They completed construction of a private dining space for up to 120 people on the second floor. Come summer, the sidewalk will be the place to people watch and be seen!

Welcome to a world where dining is... AS YOU WISH!

Claudia, Jane, Amy & Jessica

from the small details... to the big picture

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Hours

Lunch:

Monday - Friday: 11:30 a.m. - 3:00 p.m.

Dinner:

Sunday - Wednesday: 5:00 p.m. - 11:00 p.m.

Thursday - Saturday: 5:00 p.m. - 12:00 a.m.

Lounge:

Sunday - Wednesday: 5:00 p.m. - 12:00 a.m.

Thursday - Saturday: 5:00 p.m. - 1:00 a.m.

Contact

Reservations

312.644.0500

www.sundachicago.com

Private Dining

Nicole Salerno

312.943.7300 x13

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Chinese New Year Celebration

FEBRUARY 8-14

Celebrate the Year of the Tiger! The Chinese menu, served family-style, will be accompanied by live Dragon Dancers on Sunday, February 14.
\$45 per person (beverage, tax and gratuity not included)

Valentine's Day Weekend

FEBRUARY 12-14

Three-course romantic dinner to share, served all weekend, includes complimentary glasses of sparkling wine to start.
\$100 per couple (additional beverages, tax and gratuity not included)



SUNDA
NEW ASIAN

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