

DAILY CANDY



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Sunda, Bloody Sunda

Sunda Restaurant Opens



Breaking story: Billy Dec Wears Baseball Hats!

Exclusive: Sunda Opens Monday!

Tired of old news? We are, too. You've no doubt heard of Sunda, the much-yapped-about New Asian food concept from Rokit Ranch ([The Underground](#), [Rokit Bar & Grill](#)). What you haven't heard about is The Food Buddha's So Into You


roll.

Fresh rock shrimp, spicy mayo, avocado, and masago — created especially for DailyCandy readers and hand-rolled by Rodelio Aglibot, the resto's brilliant Filipino chef.

The regular menu incorporates flavors from Japan, China, and Southeast Asia into flashy dishes like crab-crusted ahi tuna with Japanese mustard soy glaze and garlic longevity noodles. The huge sake list is categorized like wine (smooth, round, light, crisp, rich, bold, cloudy).

What else does Aglibot have up his sleeve?

No news is good news.

Sunda, 110 West Illinois Street, at Clark Street (312-644-0500 or sundachicago.com).  [MAP IT](#)

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