



NUSANTARA CALIFORNIAN

Nora Haron, Executive Chef

## DINNER

### SATAYS

**Cauliflower Satay** (3)(n)(wf) 16

Coconut Oil, Pistachio Sambal  
Coconut Rice Cake,  
Pineapple Acar

**Tiger Prawns** (3)(s) 20

Garlic Makrut Lime,  
Sambal Kicap Manis,  
Coconut Rice Cake,  
Pineapple Acar

**Chicken** (3)(n)(wf) 18

Coriander Peanut Sambal,  
Coconut Rice Cake,  
Pineapple Acar

**Beef Satay** (3)(n)(wf) 22

Pistachio Sambal  
Coconut Rice Cake,  
Pineapple Acar

### RICE

**Nasi Uduk** (v)(wf) 5

Pandan, Lemongrass,  
Coconut, Makrut Lime Leaf

**Nasi Kuning** (v)(wf) 5

Turmeric, Lemongrass, Coconut

**Nasi Goreng** (s) 12

Salted Fish Seasoned Fried Rice,  
Sambal Terasi, Kicap Manis,  
Fried Egg

### SHAREABLE STARTERS

**Deng Deng Sando** 🌙 16

Steam Bun, Fried Beef Slices,  
Sambal Belado, Cucumber,  
Pea Shoots, Lime

**Tahu Goreng** (v)(n)(s) 18

Hodo Soy Fried Tofu,  
Grilled Pineapples, Mangoes,  
Cucumbers, Sprouts,  
Roasted Peanuts,  
Sambal Miso Petis

**Curried Fried Chicken**

**Wings** (wf) 18

House Masala, Rice Flour  
Shallots, Lemongrass,  
Fried Curry Leaves

**Garlic Sesame Noodles** 16

Garlic Confit, Egg Noodles,  
Sesame Oil, Tamarind, Lime,  
Coconut Sugar

**Indo-Hejazi Hummus**

(v,wf w/o bread) 18

Chickpea, Tahini, Roasted Bell Peppers,  
Farmers Market Cherry Tomatoes,  
Fermented Sambal, Olive Oil, Fresh Basil

\*Served with 2 Grilled Flatbread  
(bread is non-vegan)

**SanDai Walnut Creek**

1522 North Main Street, Walnut Creek, California 94596  
925.300.3120



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### VEGETABLE ENTRÉES

**Farmers Market** 24

**Gado Gado** (v)(n)(wf)  
Romanesco, Brocollini, Beets,  
Balinese Black Rice, Beet Greens,  
Watermelon Radish  
Roasted Peanut Sambal,  
Sambal Citrus Vinaigrette,  
Vegetable Chips

**Balinese Urab Salad** (v)(wf) 18

Asparagus, Cabbage  
Shallots, Mint, Rauram, Chilies,  
Fried Tempeh, Coconut Oil, Lime,  
Spiced Coconut Floss, Fried Shallots


**Chickpea Curry** (v)(wf) 18

Chickpeas, Carrots, Yukon Potatoes  
Cumin, Coriander, Turmeric,  
Coconut Milk, Coconut Oil,  
Fresno Pepper, Curry Leaves

### SEAFOOD ENTRÉES

**Ikan Pepes** (n)(wf) 30

Branzino, Turmeric, Coconut,  
Candlenuts, Makrut Lime Leaves,  
Jalapenos, Cilantro, Rauram Oil,  
Pineapple Salad


**Prawn Mantu** (n)(Dumplings)  24

Prawn Steamed Dumplings,  
Laksa Sauce, Candlenut,  
Fresh RauRam, Chili Oil

### POULTRY ENTRÉES

**Ayam Percek** (wf)(n) 26

Grilled Half Chicken,  
Turmeric, Coconut, Candlenut,  
Chili Marinade, Fermented Sambal,  
Urab Salad

**Chicken Curry** (wf)  26

Kerala Style Chicken Curry,  
Yukon Potatoes, Carrots,  
Coconut Milk, Coconut Oil,  
Curry Leaves, Fresno Pepper  
Cherry Tomatoes

### BEEF ENTRÉES

**Beef Rendang** (wf) 26

Slow Braised Beef,  
Coriander, Cumin, Lemongrass,  
Pineapple Acar

**Mee Bakso** (s)  26

Beef Meatballs, Egg Noodles,  
Beef Broth, Steamed Baby Bok Choy,  
Scallions, Thai Bird's Eye Chilies,  
Soft Boiled Egg, Kicap Manis,  
Fermented Sambal

(v) - vegan

(s) - contains soy

(n) - contains nuts

(wf) - wheat free

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