



# 2025 Graduation Menu



- \$40 per person + tax + 20% gratuity -  
Choose one drink and one item from each course

## SPECIALTY COCKTAILS

### BUCKY 75

Tenjaku gin, sweetened yuzu juice, Wycliff brut, lemon wheel garnish.

### GRADUATE IMPERIAL

Chambord, Wycliff brut, lemon twist garnish

### BADGER FOREVER \*\*

Tightline vodka, strawberry puree, cranberry juice, yuzu, soda water

### UMAMI LYCHEE SAKETINI

Reiko sake, lychee syrup, dry vermouth

### HANAMI BLOSSOM SAKETINI \*\*

Reiko sake, guava nectar, lemon & lime juice, grenadine

### TOKYO SNOW PEAR SAKETINI

Reiko sake, St. Germain elderflower, pear nectar

\*\* N/A option available

## 1st Course - Appetizer

### PORK BELLY or TOFU BUNS <sup>v</sup>

oven roasted house cured pork belly or fried tofu, pickled cucumbers, scallions & special blend hoisin sauce

### KOREAN BBQ BEEF or SPICY TOFU BUNS <sup>v</sup>

bulgogi beef or fried tofu, pickled cucumbers, spicy scallion salsa & spicy mayo

### SPICY PULLED PORK BUNS

braised pork shoulder, pickled carrots & miso peach chutney

### PORK AND CHIVES DUMPLINGS

Taiwanese cabbage, Chinese chives

### CHICKEN AND CHIVES DUMPLINGS

Taiwanese cabbage, Chinese chives

### VEGAN DUMPLINGS <sup>vvg</sup>

smoked tofu, bok choy & shiitake mushroom

## 2nd Course - Main

all of our noodles are homemade / ramen toppings are available for an additional charge

### TONKOTSU RAMEN

rich pork broth with fresh ramen noodles topped with braised pork, flavor infused egg\*, marinated bamboo, nori (seaweed) & green onions

### TONKSHO RAMEN

rich pork broth & soy flavored chicken broth with fresh ramen noodles topped with braised pork, flavor infused egg\*, corn, marinated bamboo shoots, nori, scallions

### MISO RAMEN

miso chicken broth with fresh ramen noodles topped with marinated chicken, flavor infused egg\*, marinated bamboo, nori (seaweed), bean sprouts & green onions

### VEGGIE RAMEN <sup>vvg</sup>

konbu (seaweed) and mushroom broth with fresh ramen noodles topped with smoked tofu, shiitake mushrooms, snow peas, marinated bamboo, nori (seaweed), bean sprouts & green onions (vegan option available)

### VEG TONKOTSU RAMEN <sup>vvg</sup>

rich veg broth with fresh ramen noodles topped with smoked tofu, snow peas, shiitake mushrooms, marinated bamboo shoots, bean sprouts, nori, scallions (vegan option available)

### DANDAN NOODLE

braised minced pork, pickled cucumbers, oshinko, scallions, spicy chili paste, wide noodles

### KOREAN BBQ BEEF or SPICY FRIED TOFU RICE BOWL

kimchi, pickled cucumbers, spicy scallion salsa, spicy mayo, white rice

### POKE BOWL

#### CHOOSE YOUR BASE:

white rice / greens / half rice half greens

#### CHOICE OF ONE PROTEIN:

SUSHI GRADE TUNA\* / SUSHI GRADE SALMON\* / FRIED TOFU seaweed salad, edamame, cucumbers, sesame seeds, fried shallots, crispy wonton strips, poke sauce, wasabi aioli\*, unagi sauce

Make it spicy +1

## 3rd Course - Dessert

### MOCHI ICE CREAM <sup>v</sup>

sweet rice flour ball with an ice cream filling  
choice of one: coffee, chocolate, or green tea

### SORBET <sup>vvg</sup>

choice of: raspberry, mango or lemon

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

v = vegetarian v g = vegan