

# bu • ku

## GLOBAL STREET FOOD

919-834-6963 | 110 E. Davie St. | Downtown Raleigh | [bukuraleigh.com](http://bukuraleigh.com)



### Our Concept and Service:

**bu•ku: Global Street Food** is a globally inspired approach to local dining that is as exotic as it is simple in its presentation of tastes and ingredients. We are a border-less concept inspired by street vendor pushcarts perched on the four corners of the globe; harvesting an array of unique and distinct flavors presented in a kaleidoscope of plates. When you host your event at **bu•ku: Global Street Food**, you offer your guests the unique opportunity to take *a culinary trip around the world*, without leaving the comforts of the beltline.

In our pursuit to communicate Global Street Food as a new culinary genre, our chefs work within regional traditions, cooking fare that is seemingly simple, yet honed over generations. We seek to seize the immediate beauty of indigenous foods as they first cross over the cart and exchange hands into the urban setting.

### How to Reserve:

Contact us by email ([groups@bukuraleigh.com](mailto:groups@bukuraleigh.com)) or telephone (919-834-6963) to move forward with your reservation. To confirm, a credit card will be needed with minimal paperwork. All dates and times are subject to availability, until confirmed with a credit card/contract. All parties are confirmed on a first come, first serve basis.

### Website and Photos:

[bukuraleigh.com](http://bukuraleigh.com)

[Bukuraleigh.com/buku/photo-gallery/](http://Bukuraleigh.com/buku/photo-gallery/)

### Social:

[facebook.com/BukuRaleigh](https://facebook.com/BukuRaleigh)

[twitter.com/Bukupushcart](https://twitter.com/Bukupushcart)

### Press:

“Celebrating, elevating the world’s street food.”

-Greg Cox, *The Raleigh News & Observer*, 2010, \*\*\*\*1/2 (out of five)

“Best New Restaurant” and “Most Innovative Menu”

- Independent Weekly Awards, 2010

“Most Innovative Menu”

- Independent Weekly Awards, 2011

“bu•ku is the rockstar of the group.”

- Helen Schwab, *The Charlotte Observer*, 2010

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GLOBAL STREET FOOD

## **\$25 Dinner Menu**

### *~ Starters ~*

#### **Asian Pear Salad**

*mixed greens, sliced almonds, ginger vinaigrette*

#### **Chef's Selection Soup of the Day**

### *~ Entrées ~*

#### **Thai BBQ Snapper**

*green papaya salad, chili, tamarind, jasmine rice*

#### **Sake-braised Short Ribs**

*pickled daikon, black sesame, Japanese rice*

#### **Massaman Curry**

*broad bean, cauliflower, golden raisin, jasmine rice*

### *~ Dessert ~*

#### **Chef's Selection Sorbet**

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**\$35 Dinner Menu**

*~ Starters ~*

**Lebanese Fattoush**

*crisp pita, pickled vegetables, fragrant herbs, lemon vinaigrette*

**Mexican Pozole**

*pulled pork, tomatillo, avocado, jalapeno, cilantro*

*~ Entrées ~*

**Brazilian Cocoa-Chili Rubbed Rib Eye**

*boniata-poblano hash, salad de xuxu*

**Jamaican Jerk-Spiced Free Range Chicken**

*coconut rice, heirloom beans, caramelized plantain, mango*

**Biryani**

*basmati rice, saffron, root vegetables, raita*

*~ Dessert ~*

**Chef's Selection Sorbet**

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## **\$45 Dinner Menu**

**Served with an assortment of World Breads  
and Chef's Selection Sauces**

### **~ Starters ~**

#### **Hot Pot**

*roasted chicken, coconut, red curry, house mushrooms*

#### **Classic Greek Salad**

*feta, olives, cucumber, tomato*

### **~ Entrées ~**

#### **American Red Snapper**

*cashew, tamarind, Thai chili, house mushrooms, palm sugar,  
jasmine rice, stir-fried Asian greens*

#### **Black Pepper and Sesame-seared NY Strip**

*roasted new potatoes, miso-garlic butter*

#### **Jamaican Jerk-Spiced Free Range Chicken**

*coconut rice, heirloom beans, caramelized plantain, mango*

#### **Ethiopian Lentil Wat**

*potato, Swiss chard, carrot, red onion, berberé spice, injera flatbread*

### **~ Desserts ~**

#### **Warm Apple Tart**

*almond crust, caramel sauce, cinnamon ice cream*

#### **Trilogy of Crème Brulée**

*chocolate, vanilla, ginger*

#### **Kahlua and Honey-enhanced Tiramisu**

*"en vace" with espresso sauce*

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## **Appetizers and Additions**

priced per person

**World Breads** chef's selection, served with house-made spreads 3.5

**Cochinita Pibil** pulled pork, soft corn tortilla, red onion, habanero salsa 4.5

**Empanadas** chipolte-braised chicken, avocado salsa, queso fresco, tomato 4

**Pierogies** beer-braised chicken, butternut squash, brown butter 4

**Filipino Lumpia** ground pork, mango salad, chili 3.5

**Colombian Arepas** corn, chili, queso fresco, tomato, avocado salsa 3.5

**Miniature Crab Cakes** basil-lemon aoli 5

**Citrus-grilled Chicken or Shrimp Satays** spicy peanut sauce 4.5/5

**Shrimp Spring Rolls** carrot, cabbage, sweet and spicy soy 5

**Lamb Sliders** harrisa aioli 5.5

**Spanikopita** leaf spinach, walnuts, feta 4.5

**Roasted-garlic Hummus** house-made breads, vegetables 4

**Artisan Cheese Selections** house-made preserves, crackers, roasted nuts 6

**Seasonal Fruit Selections** 5

**Charcuterie Display** 6

**Sashimi** chef's selections 15

**bu•ku roll** crab, avocado, cucumber, roe, topped with spicy tuna tartar 6

**Cambodia roll** shrimp, avocado, carrot, cucumber, pickled ginger,  
peanut sauce, spring roll 5

**Sing•Ha roll** tuna tataki, asparagus, cucumber, avocado, masago, sweet soy 6

**Vegetable roll** avocado, carrot, cucumber, spinach, asparagus 4

**Crunchy Tuna Tekka Maki** tempura, cucumber salad, fresh wasabi, ponzu 5

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## **bu•ku 's Agreement**

1. Cancellation, decrease in party size, or no-show within 2 business days of the confirmed date will result in a charge of the full Contract Total.
2. Menu must be selected 2 business days prior to event or menu will default to chef's selection. Additional charges may apply to substitutions or variations of menu. All menu changes are subject to chef approval.
3. Final number of guests must be confirmed 2 business days in advance of the date of your event for ordering and staffing purposes. Changes will be based on this guaranteed guest count or the actual attendance, whichever is larger.
4. All major credit cards, cash, travelers checks, and corporate-issued checks will be accepted. Personal checks are not accepted.
5. The hours during which the event is to be held shall be observed unless permission is given by bu•ku, in which event, additional charges may apply.
6. Patron agrees that bu•ku will not be responsible for articles of personal property- damages, lost, stolen or forgotten by Patron or Patron's guests.
7. A service fee of 20% will be automatically applied to the final bill.
8. A charge of 7.75% will be added for NC tax.
9. If your party is tax exempt, a copy of your Tax Exempt Certificate or License must be sent to bu•ku in advance of your parties' arrival.
10. A signed copy of the agreement, with credit card information, must be received for your event to be considered "confirmed."

**For an agreement contact [groups@bukuraleigh.com](mailto:groups@bukuraleigh.com) or call (919) 834-6963**