# Ramen keeps us close

*DECK: Friends create a monthly tradition out of a small restaurant.*

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**Caption:**

## Linked to spreadsheet?

Our journey with Kong’s Tofu and Barbecue in Cupertino, known in our hearts simply as “Kong’s,” started on the fateful day of March 10, 2018. What began as a couple of our friends making us try some really good ramen became a place we would go to monthly just to talk about our lives and fill ourselves with warm comfort food.

Since our first time going to the restaurant, we’ve come a long way. We were once naive menu-users, but we’ve now memorized and perfected them down to the spice level and number of rice cakes we want.

In fact, we’re so beloved in the restaurant that the owner greets us with a complementary steamed egg every time we visit.

To commemorate the good times that are now coming to an end, we’ll take you through a typical “Kong’s Day.”

1. Ask our parents if we can go to Kong’s together. Usually, it’s received with a “Why don’t you try anything new?” Then, they roast us on their Whatsapp group chat unfortunately named “Kongz Kweenz.” (Yes, this is real.)
2. Prepare for spillage. For some reason, Shama always manages to wear white, yet still orders ramen that is the brightest shade of red. So, of course, we have a specially fashioned Shama-bib just for her.
3. Let Neeti crack the egg into the ramen for everyone. She is the only one that can do it right.
4. Make sure Shama, a vegetarian, does not eat the fish cakes, no matter how much they look and taste like tofu. This step did not exist until two years ago … oops.
5. Save no space for dessert but still split Icicles because it’s right next door and always hits the spot. (Optimization is key!)
6. Complain about how full you are, but do it all again the next time someone mentions Kong’s.

It goes without saying that this “typical Kong’s day” could not occur in this past year due to the pandemic. But never underestimate our loyalty to this restaurant.

With the same exact orders in hand, we just moved our location to backyards or garages, still finding ways to keep a tradition four years in the making alive.

Kong’s has always found a way to bring us together, and although we’re soon going our separate ways, we will always have the memories of being the loudest group of people in a cozy spot in Cupertino that will forever appear in our minds when we look back at our high school journey.