



## WELCOME TO NOKA RAMEN & BAR

Hello Gorgeous,  
At NōKA Ramen,  
our mission is to  
introduce the Bay Area with  
our “Hakata” Tonkotsu style  
— creamy and rich pork broth;  
paired with **HOMEMADE**  
artisan noodles — smooth,  
firm, and bouncy texture;  
using Japanese techniques  
to deliver our guests  
the golden experience.

Come for noodz,  
stay for cocktails!

[www.nokaramen.com](http://www.nokaramen.com)

ゴチャゴチャしたラーメン

# CRABBY

RAMEN

\$35



Fresh Half Dungeness Crab, Charcoal Noodles, Scallop Oil,  
Sweet Corn, Scallion, Compound Butter and Nori Seaweed

# BLOSSOM BLISS

# 花の至福

\$17

Yuzu liquor, Aperol,  
Brüt Sparkling,  
lemon oil,  
Fresh orange wheel



# MIAFIA'S

VISIT  
**Oakland**

## **bento box**

### APPETIZERS

**\$25/\$27**

SELECTED 2

#### **Corn**

(1 Piece)

Corn rib, Cojita, spicy aioli, crispy leek

#### **Shishito Peppers**

(5 Pieces)

#### **Truffle Fries**

garlic truffle oil, spicy aioli

#### **Chicken Karaage +\$1**

(3 Pieces)

Fried chicken, ichimi aioli

#### **Noka Tartare +\$3**

Spicy tuna, chive, crispy leek, caviar

Consuming raw, may increase your risk of food borne illness

### RAMEN

SELECTED 1

#### **Tofu Ramen**

veggie-based broth, marinated tofu, brussels sprouts, bean sprouts, bamboo shoots, spinach, scallion, shallot, shitake mushroom, sweet corn, crispy leek, and truffle oil

#### **Classic Tonkotsu**

Our unique style of ramen consists of an extremely rich, fatty pork broth, bean sprouts, spinach, scallion, wood ear mushroom, bamboo shoot, soft egg yolk, Nori seaweed, tender pork Chashu belly

#### **Black Garlic Tonkotsu**

braised pork belly slices, soft-boiled egg, spinach, wood ear mushroom, bamboo shoot, scallion, beansprouts, and Nori seaweed.

#### **Spicy Miso Ramen**

Our creamy spicy miso Tonkotsu broth topped with spicy ground pork, marinated soft-boiled egg, bamboo shoot, wood ear mushroom, spinach, bean sprouts, scallion, and Nori Seaweed

LIMITED  
OFFER

Elevate your ramen game with Kuroshio No Koki Ramen 🍜  
A Luxurious Symphony of Flavors Featuring  
the Finest 2.5oz Miyazaki A5 Wagyu Beef,  
American Hackleback Caviar, Scallops, and Truffle Oil.  
Served with Hakata Thin Noodles.

Trust us, one bite and you'll be hooked.

# 黒潮の豪華ラーメン

*Kuroshio no Kōki Ramen*  
\$59



# IKARI STEAK RAMEN

Slowed cooked beef ribs confit, in our creamy spicy miso Tonkotsu broth, Japanese thin noodles, assorted vegetables; shallot, scallion, brussels sprouts, sweet corn, wood ear mushroom, bamboo shoot, crispy leek, spinach, bean sprouts, garlic chips, and egg yolk. Served with 151 rum & dancing flame

\$36



# Short Rib MAZESOBA



SLOWED COOKED BEEF SHORT RIB, FEATURES DRY-STYLE JAPANESE NOODLES, ASSORTED VEGETABLES, MINCED PORK, SHALLOT, SCALLION, BRUSSELS SPROUT, SWEET CORN, WOOD EAR MUSHROOM, BAMBOO SHOOT, CRISPY LEEK, GARLIC CHIPS, AND EGG YOLK.

\$48





# PIKACHU



*King of the Burger*

**\$32**



**1/2 lbs Grilled Wagyu beef patty, Chashu (Japanese braised pork belly), aioli, arugula, crispy leek, cheddar. Served with fries.**

**No Substitutions Please.**

# LOCO MOCO

\$34

New

HALF A POUND GRILLED SNAKE RIVER FARM WAGYU BEEF PATTY, RICE, CHEDDAR, SPINACH,  
FRIED EGG, GARLIC CHIP, AND SCALLION, WITH HOMEMADE GRAVY  
SERVED IN A SIZZLING HOT STONE POT AND HOUSE CONDIMENTS

CELEBRATE CHINESE NEW YEAR WITH OUR SPECIAL

# Shoyu Ramen

醤油ラーメン

\$25

SLOW-COOKED TO PERFECTION, BEEF CONFIT,  
IN KNOB KELP AND VEGGIE-BASED BROTH, TRUFFLE OIL,  
TOPPED WITH WOOD EAR MUSHROOM, RED ONION,  
GREEN ONION, AND NORI SEAWEED



# CHASHU PORK BUN

\$14



**New**

STEAMED LOTUS BUNS FILLED WITH SEARED PORK BELLY,  
SWEET SOY SAUCE, AND THINLY SLICED SCALLION  
TOPPED WITH CRISPY LEEK



# Hello Gorgeons

## RED BULL *Highball*

**\$15**

ICHIKO SHOCHU,  
ORIGINAL RED BULL,  
LIME, PLUM BITTER,

TOKI SUNTORY,  
TROPICAL RED BULL,  
PEACH BITTER, LEMON

DOUBLE AGED RUM,  
WATERMELON RED BULL  
CILANTRO, LEMON & SIMPLE

HAKU VODKA,  
ORIGINAL RED BULL,  
LIME, VANILLA BITTER,

EL JIMADOR TEQUILA,  
TROPICAL RED BULL,  
PEACH BITTER, LIME



# POKÉMON

## Highball

with ultra- premium sparkling water,  
Garnished with a random Pokemon Card

**\$15**

### Japanese Melon Highball

Haku Japanese Vodka, Melon Liqueur,  
Lemon, Simple

### Hibiscus Lychee Highball

Ketel One Vodka -Infused Hibiscus,  
Lychee Liqueur, Lemon to Taste

### Toki Highball

Toki Suntory Whisky, Dehydrated Lemon

### Coco-Nana Highball

Absolut Elyx Luxury Vodka Coconut Fat Washed,  
Briottet Crème de Banana Liqueur, Lime to Taste

### Roku Highball

Roku Japanese Gin Infused Butterfly Pea Flowers,  
Japanese Yuzu Liqueurs, Lemon Oil

### Passionfruit Highball

Tequila Silver, Passion Fruit & Orange Juice,

### Mojito Highball

Double-Aged Rum, Mint Leaf, Lime to Taste

### UME Hi

iichiko Shochu Barley, Choya Plum Wine,  
Rice Vinegar, Lemon

### Yuzu Highball

Japanese Yuzu Liqueur





# Sailor Moon Sake Flight

泣き虫うさぎの華麗なる変身

\$39



## Tozai

*Blossom of Peace*

Aromas of Marzipan. Apricot.  
Cherry. Soft tartness. Acidity.  
Slightly Sweet Smoothness.

## Daimon

**"Road to Osaka" Nigori**

Hazy Nigori (not heavy at all!).  
Slightly Sweet. Coconut.  
Banana. Citrus peel.  
Super food friendly

## Tentaka

**"Hawk in the heavens"**

In Japan, you can find me  
at yakitori bar.  
Funky. Old school.  
Nice acidity

## Kasumi Tsuru Kimoto

Chef's favorite. Superdry.  
Long-lasting finish.  
Ramen broth what?!.  
Quench your thirst. Oishi :)

## Choya Yuzu

Refreshing citrus juice.  
Delicate. Floral Liqueur.

LIMITED!!

# Sailor Moon

SPARKLING WATER

\$5.95

STRAWBERRY, PEAR, POMELO, LYCHEE,  
PINEAPPLE, KIWI, & MANGO





# ハッピーアワー



## Happy Hour

5 PM-6 PM MON - FRI  
(DINE-IN ONLY)

### \$10 APPETIZERS

#### Fries

Fresh cut, garlic truffle oil

#### Karaage

Japanese fried chicken with ichimi aioli.  
Served with Nori seaweed and lemon.

#### Shishito

Blistered Shishito peppers, Noka spicy sauce, lemon

#### Brussels sprouts

Crispy Brussels sprout, shoyu, and crispy leek

#### Corn

Fresh corn ribs, cojita cheese, aioli, crispy leek,  
and chili dust

### \$5 DRAFT BEER

10 oz

#### Asahi

#### Kirin

#### Offshoot Hazy IPA

### \$9 SAKE CUP

#### CUP Akishika Bambi Junmai (180 ml)

Drinkable without thinkable. Watermelon rind.  
Rice cereal. Clean finish

#### CUP Nishinoseki Daruma Junmai (180 ml)

SWEET. Drinkable cold or on the rock ~ your choice

### \$10 HIGHBALL

with ultra-premium sparkling water

#### Toki Highball

Toki Suntory Whisky

#### Yuzu Highball

Japanese Yuzu Liqueur

#### Passionfruit Highball

Tequila Silver, Passion Fruit & Orange Juice

#### Mojito Highball

Double-Aged Rum, Mint Leaf, Lime to Taste

#### Roku Highball

Roku Japanese Gin-Infused Butterfly Pea Flowers,  
Japanese Yuzu Liqueur

#### Ume Hi

iichiko Shochu Barley, Choya Plum Wine,  
Rice Vinegar, Lemon

#### Hibiscus Lychee Highball

Ketel One Vodka-Infused Hibiscus,  
Lychee Liqueur, Lemon to Taste

#### Japanese Melon Highball

Haku Japanese Vodka, Melon Liqueur, Lemon, Simple

#### CocoNana Highball

Absolut Elyx Luxury Vodka Coconut Fat Washed,  
Briottet Crème de Banane Liqueur

# MENU



NO. 1 RAMEN IN OAKLAND & THE BAY AREA

## APPETIZERS

### CHICKEN KARAAGE (7) | 16

Japanese fried chicken with ichimi aioli.  
Served with Nori seaweed and lemon.



### CORN | 14

Fresh corn ribs, cojita cheese, aioli,  
crispy leek, and chili dust



### NŌKA TARTARE | 18

Diced fresh Maguro tuna, Noka spicy sauce,  
chive, and crispy rice topped with caviar.

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



### BRUSSELS SPROUTS | 16

choice of: *sautéed mushroom* +2 chashu (1)

Crispy Brussels sprout, shoyu, and crispy leek



### SHISHITO PEPPERS | 12

Blistered Shishito peppers, Noka spicy sauce,  
lemon



### TRUFFLE FRIES | 14

Fresh cut, garlic truffle oil



### KAKUNI | 14

Slow-cooked pork belly in soy sauce glaze,  
melt-in-your-mouth Kakuni  
(Japanese Braised Pork Belly).  
Japanese rice, scallion, and garlic chips.



### GYOZA | 14

Choice of: *Deep-fried or Pan-Seared*

**\*\*10 mins prep time\*\***

Japanese Kurobuta heritage pork,  
cabbage, garlic, and chive



- PLEASE LET US KNOW ABOUT YOUR DIETARY RESTRICTIONS/  
ALLERGIES BEFORE ORDERING
- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS
- 20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE
- 25 CENTS/ TOGO BOX
- CORKAGE FEE: \$35/BOTTLE (750ML). 2 BOTTLES MAX/TABLE
- BRING-IN-DESSERT FEE: \$2.5/PERSON
- WE'RE HONORED YOU CHOSE TO CELEBRATE WITH US,  
WE CAN NOT PROVIDE COMPLIMENTARY DESSERTS
- 90 MINUTES PER SEATING AS A COURTESY TO LATER RESERVATIONS
- PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE
- NOT RESPONSIBLE FOR LOST OR DAMAGED ARTICLES OR  
FEELINGS

## RAMEN

### CLASSIC TONKOTSU | 18

Our unique style of ramen consists of an  
extremely rich, fatty pork broth, bean sprouts,  
spinach, scallion, wood ear mushroom,  
bamboo shoot, soft egg yolk, Nori seaweed,  
tender pork Chashu belly that melts in the  
mouth, and our housemade noodle with smooth  
and bouncy texture to give you  
the best ramen experience.



SUB CHARCOAL NOODLES +\$2

### BLACK GARLIC TONKOTSU | 19

Black Garlic Tonkotsu with braised pork belly  
slices, marinated soft-boiled egg, spinach,  
wood ear mushroom, bamboo shoot, scallion,  
beansprouts, and Nori seaweed.  
Served with thin straight noodles to  
compliment the rich broth.



SUB CHARCOAL NOODLES +\$2

### SPICY MISO RAMEN | 19

Our creamy spicy miso Tonkotsu broth  
topped with spicy ground pork, sweet corn  
marinated soft-boiled egg, bamboo shoot,  
wood ear mushroom, spinach, bean sprouts,  
scallion, and Nori Seaweed topped with  
Noka chili paste. Served with thin straight  
noodles to compliment the rich broth.



SUB CHARCOAL NOODLES +\$2

### TOFU RAMEN | 18

Knob Kelp and veggie-based broth topped  
with marinated soft tofu, brussels sprouts,  
bean sprouts, bamboo shoots, scallion,  
spinach, shallot, shitake mushroom,  
sweet corn, crispy leek, and truffle oil  
served with thin straight noodles.



SUB CHARCOAL NOODLES +\$2

## EXTRA TOPPINGS

GREEN ONION	2
SPICY BOMB	2
SWEET CORN	2
BAMBOO SHOOT	2
SPINACH	2
WOODEAR MUSHROOM	2
CHASHU (2)	7
BEAN SPROUTS	2
SOFT BOILED EGG	4
FRIED ONION	2
BRUSSELS SPROUTS	4
GARLIC CHIPS	2.5
GROUND PORK	6
JAPANESE RICE	4
AIOLI/ SPICY AIOLI	2
CLASSIC BROTH	8
NOODLES	8
CHACOAL NOODLES	8

## KIDS MENU

For children under 8 years of age

### MINI RAMEN | 12

Dry style Japanese Noodles, chashu, sweet corn,  
and soft-boiled egg



### MINI RICE | 12

Japanese Rice, minced pork, and soft-boiled egg.



BEVERAGES

Coke/ Diet Coke	4
Q tonic/ ginger ale/ club soda	4
Saratoga, Utah (12oz)	6.5
Sparkling/ Mineral	
Bundaberg ginger beer	5
Ramune original	6
Melon cream soda	6
Itoen Oi Ochoa Iced green tea	5
Red Bull	7
Original/ Sugar Free/ Watermelon/ Tropical	

HOUSE -MADE SPARKLERS 7

Hibiscus - Yuzu Sparkler
Orange - Passion Fruit Sparkler
Mint - Lime Sparkler

HOT TEA 5.5

Yamamotoyama Genmaicha
Fresh Leaf Tea - Fresh mint
Earth Tea - Fresh ginger, lemongrass, honey
+2 extra honey

BEER

DRAFT 7

Asahi
Kirin
Offshoot Hazy IPA

CAN/BOTTLE 9
Yo-Ho Belgian white ale, Japan
Yona yona pale ale, Japan
Kyoto Matcha IPA, Japan

COCKTAILS

Nōka Ranger 17

“We are the Super Sentai! We will kick your axx!!”  
SPICY/ Tropical/ Super Rangers mug  
Nōka Tequila infused chili. Passion Fruit. Agave. Lime.  
Shichimi umami salt



Call Me Shoyu Warrior 17

Strong yet gentle/ Smoky martini/ Pour over a big rock  
Del Maguey Mezcal. Dry vermouth. Ancho Reyes Chile Liqueur.  
Red Sweetly Drop Peppers



Pussy Kat 21

You're so fine, you blow my mind.  
Absolut Elyx Luxury Vodka Coconut Fat Washed.  
Briottet Crème de Banana Liqueur. Monin Cupcake. Lime  
Served in one-of-a-kind copperware  
**REQUIRE A CREDIT CARD OR ID DEPOSIT;**  
**UNAUTHORIZED TAKE-HOME GLASSWARE WILL BE CHARGED AT MP**



Paper Crane 17

This symbolizes eternal happiness & good luck/ Boozy/Straight up  
Roku Gin infused Butterfly pea flower. Yuzuri liqueur.  
Gifford Pamplermousse grapefruit. Lemon oil



Hello Gorgeous 16

Ketel one infused hibiscus. cranberry. lychee spirits. lemon



Aburi Old Fashioned 17

House Chashu Toki washed Whiskey.  
Black Walnut Bitter. Toasted Caramel Syrup.



SAKE

<b>Kasumi Tsuru Kimoto</b> hot/cold	15/75
Chef's favorite. Superdry. Long-lasting finish. Ramen broth what?!. Quench your thirst. Oishi :)	
<b>Tentak "Hawk in the heavens"</b> hot/cold	17/80
In Japan, you can find me at yakitori bar. Funky. Old school. Nice acidity	
<b>Daimon "Road to Osaka" Nigori</b> hot/cold	14/65
Hazy Nigori (not heavy at all!). Slightly sweet. Coconut. Banana. Citrus peel. Super food friendly	
<b>Watari Bune 55 (300 ml)</b>	50
Sugoi!!! (“This is so good!”). Clean & Light. Complex. Fresh flowers. Tropical fruits	
<b>Hakkaisan Tokubetsu Junmai (300 ml)</b>	32
Elsa's favorite as it is elegant like snowflakes on the tongue	
<b>CUP Akishika Bambi Junmai (180 ml)</b>	12
Drinkable without thinkable. Watermelon rind. Rice cereal. Clean finish	
<b>CUP Nishinoseki Daruma Junmai (180 ml)</b>	12
SWEET. Drinkable cold or on the rock ~ your choice	

SPIRITS

NEAT / ROCKS  
Q TONIC/ GINGER ALE / CLUB SODA / COKE +2

VODKA

Haku Vodka	12
Ketel One	12
Absolut Elyx	14

GIN

Nikka Coffey	14
Roku	16
Monkey 47	17

RUM

Bacardi	11
Plantation Double Age	12

TEQUILA/ MEZCAL

El Jimador Silver	12
Don Julio Blanco	14
Del Maguey Vida	14

WHISKEY

Bullet Bourbon	12
Bullet Rye	12

JAPANESE WHISKEY

Suntory Toki	14
Hibiki Harmony	25
Nikka Yoishi Single Malt	28
Nikka Miyagikyo Single Malt	28
Suntory Hakushu	38
Yamazaki 12	42



Hello  
Gorgeous

# Desserts

\$11

PASSIONFRUIT GRANITA

\$11

GREEN TEA TIRAMISU  
CRÈME FRAÎCHE

\$11

CHOCO CAKE, CRÈME FRAÎCHE

\$13

FRIED ICE CREAM SANDWICH  
VANILLA ICE CREAM,  
CRÈME FRAÎCHE, HONEY