

CATERING MENU



NO. 1 RAMEN IN OAKLAND & THE BAY AREA

APPETIZERS

SERVING 6 - 8 PEOPLE

CHICKEN KARAAGE | 42 PCS | \$79

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



CORN | 24 PCS | \$69

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



BRUSSELS SPROUTS | \$79

sautéed mushroom

Crispy Brussels sprout, shoyu, and crispy leek



SHISHITO PEPPERS | \$59

Blistered Shishito peppers, Noka spicy sauce,
lemon



TRUFFLE FRIES | \$69

Fresh cut, garlic truffle oil, spicy aioli



KAKUNI | 6 PCS | \$69

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



GYOZA | 48 PCS | \$69

Japanese Kurobuta heritage pork,
cabbage, garlic, and chive



CHASHU PORK BUN | 14 PCS | \$69

Steamed lotus buns filled with seared pork
belly, sweet soy sauce, and thinly sliced
scallion topped with crispy leek



CHAMAME | 45

Al dente boiled soy beans and truffle oil



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

RAMEN

CHOOSE 5 OR MORE RAMEN BOWLS FOR
CATERING PACKAGE

CLASSIC TONKOTSU | 16.95

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.



BLACK GARLIC TONKOTSU | 16.95

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.



SPICY MISO RAMEN | 16.95

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 topped with
Noka chili paste. Served with thin straight
noodles to compliment the rich broth.



TOFU RAMEN | 16.95

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.



SPECIALS

SERVING 6 - 8 PEOPLE

NŌKA BURGER | \$160

Grilled Wagyu beef patty,
Chashu (Japanese braised pork belly),
aioli, arugula, crispy leek, cheddar.
Served with fries. **No Substitutions Please.**



SHORT RIB MAZESOBA | \$240

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.



LOCO MOCO | \$170

Half a pound grilled snake River farm
Wagyu Beef patty, rice, cheddar, Spinach,
fried egg, garlic chip, and scallion, with
homemade gravy



IKARI STEAK RAMEN | \$180

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.

