



# CHASHU PORK BUN

\$14



**New**

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



**\$56**

# **LOBSTER SHIO RAMEN**



**1.5 LB LIVE MAINE LOBSTER, SEAFOOD BASED, SCAMPI, SCALLOP OIL, SWEET CORN, SCALLION, BEAN SPROUTS, BRUSSELS SPROUTS, SPINACH, SHITAKE MUSHROOM, WOOD EAR MUSHROOM, BAMBOO SHOOT, SHALLOTS, AND GARLIC CHIPS**

# 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



# 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



# 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



# 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





# 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.

# 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 Highball

Ketel One vodka-infused hibiscus,

### Toki Highball

Toki Whisky

### Roku Highball

Roku Japanese Gin infused butterfly pea flowers, 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



LIMITED!!

# Sailor Moon

SPARKLING WATER

\$5.95

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





## WEEKDAYS LUNCH TASTING MENU STARTING AT \$25/PERSON

### STARTERS

Please Select Two

#### Chicken Karaage +\$1

(3 pcs)

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

#### Corn

(1 pc)

Fresh corn ribs, cojita cheese, spicy Aioli, crispy leek, and chili dust

#### Nōka Tartare +\$3

(1 pc)

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

#### Shishito Peppers

(5 pcs)

Blistered Shishito peppers, Noka spicy sauce, lemon

#### Truffle Fries

Fresh cut, garlic truffle oil

### ENTREES

Please Select One

#### 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 that melts in the mouth, and our housemade noodle with smooth and bouncy texture to give you the best ramen experience.

#### Black Garlic Tonkotsu

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

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

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



# 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 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

#### **Ume Hi**

iiichiko Shochu Barley, Choya Plum Wine.  
Rice Vinegar. Lemon

#### **Hibiscus Highball**

Ketel One vodka-infused hibiscus

#### **Japanese Melon Highball**

Haku Japanese Vodka, Melon Liqueur, lemon, simple

# 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

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

Japanese Kurobuta heritage pork,  
cabbage, garlic, and chive



### AGEDASHI TOFU | 14

Crisp deep-fried tofu served in a tsuyu sauce,  
scallion, grated daikon and , katsuobushi (bonito flakes)

## 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,  
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.



- **Please let us know about your dietary restrictions/ allergies prior to ordering**
- **Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness**
- **There will be a 2.5% processing fee included on the final check**
- **20% gratuity included for parties of 6 or more**
- **25 cents/ Togo box**
- **Corkage fee: \$35/bottle (750ML). 2 bottles max/table**
- **Cakeage fee: \$2.5/person**
- **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**

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

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 Sweetey Drop Peppers



Pussy Kat 21

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

KAKIGÖRI MATCHA  
JAPANESE SHAVED ICE,  
MOCHI. RED BEAN, SWEETENER,  
CRÈME FRAÎCHE

\$13

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