

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, spicy Aioli,
crispy leek, and chili dust



NŌKA TARTARE | 18

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



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.



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.



RAMEN

CLASSIC TONKOTSU | 18

Our unique style of ramen consists of an
extremely rich, fatty pork broth, bean sprouts,
bok choy, 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 | 19

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



SPICY MISO RAMEN | 19

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



TOFU RAMEN | 18

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



SPECIALS

NŌKA BURGER | 32

Grilled Wagyu beef patty,
Chashu (Japanese braised pork belly),
Nōka spicy aioli, arugula, crispy leek, cheddar.
Served with fries



SHORT RIB MAZESOBA | 48

Slowed cooked Beef Short Rib, features a dry-style
Japanese noodle, assorted vegetables,
minced pork, shallot, scallion, brussels sprouts,
sweet corn, wood ear mushroom,
bamboo shoot, crispy leek, bok choy,
bean sprouts, garlic chips, and egg yolk.



LOBSTER SHIO RAMEN | 56

1 lbs Live Maine Lobster, Seafood based,
Scampi, scallop oil, sweet corn, scallion,
bean sprouts, shallots, brussels sprouts,
bok choy, wood ear mushroom, bamboo shoot,
shitake mushroom, and garlic chips



EXTRA TOPPINGS

GREEN ONION	2
SPICY BOMB	2
SWEET CORN	2
BAMBOO SHOOT	2
BOK CHOY	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

DESSERT

GREEN TEA TIRAMISU
WHIPPED CREAM, 24K GOLD

11

- 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 at the final check
- 20% gratuity included for parties of 6 or more
- 25 cents/ Togo box
- Corkage fee: \$25/bottle (750ML). 2 bottles max/table
- Carry-in dessert 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

HOT TEA 5.5

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

BEER

DRAFT 7
10 OZ

- Asahi
- Kirin
- Offshoot Hazy IPA

- CAN/BOTTLE 12
- Yo-Ho Belgian white ale, Japan
 - Yona yona pale ale, Japan
 - Kyoto Matcha IPA, Japan

TOKI HIGHBALL

- Toki Highball 13
- Toki Whisky with ultra-premium sparkling water & lemon

COCKTAILS

- Nōka Ranger 16
- "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 vermouht. Ancho Reyes Chile Liqueur.
Red Sweetey Drop Peppers



- UME Hi !!! 16
- Fresh like Tokyo summer/ Fancy tall ice
Iichiko Shochu Barley. Choya Plum Wine. Salted plums.
Rice vinegar. Lemon. Premium Tonic



- 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



- Paper Crane 17
- This symbolizes eternal happiness & good luck/ Boozy/Straight up
Roku Gin infused Butterfly pea flower. Yuzuri liqueur.
Gifford Pamplemousse 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. Garnish with Salted Caramel Pop Corn



SAKE

- Kasumi Tsuru Kimoto 15/75
Chef's favorite. Superdry. Long-lasting finish.
Ramen broth what?!. Quench your thirst. Oishi :)
- Tentakaka "Hawk in the heavens" 17/80
In Japan, you can find me at yakitori bar. Funky.
Old school. Nice acidity
- Daimon "Road to Osaka" Nigori 14/65
Hazy Nigori (not heavy at all!). Slightly sweet.
Coconut. Banana. Citrus peel. Super food friendly
- Watari Bune 55 (300 ml) 50
Sugoi!!! ("This is so good!!"). Clean & Light. Complex.
Fresh flowers. Tropical fruits
- Hakkaisan Tokubetsu Junmai (300 ml) 32
Elsa's favorite as it is elegant like snowflakes on the tongue
- CUP Akishika Bambi Junmai (180 ml) 12
Drinkable without thinkable. Watermelon rind. Rice cereal.
Clean finish
- CUP Nishinoseki Daruma Junmai (180 ml) 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 11
- 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