



# CHASHU PORK BUN

**\$14**

**New**

STEAMED LOTUS BUNS FILLED WITH SEARED PORK BELLY, SWEET SOY SAUCE, PICKLES, AND THINLY SLICED SCALLION TOPPED WITH SPICY HOT SAUCE & GARLIC CHIPS.



# IKARI STEAK RAMEN

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

\$36

# 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.



### GYOZA | 14

Japanese Kurobuta heritage pork,  
cabbage, garlic, and chive



## 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) Sparkling/ Mineral	6.5
Bundaberg ginger beer	5
Ramune original	6
Melon cream soda	6
Itoen Oi Ochoa Iced green tea	5

HOUSE -MADE SPARKLERS 6

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  
10 OZ

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 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 vermouth. Ancho Reyes Chile Liqueur.
Red Sweetly Drop Peppers



UME Hi !!! 16
Fresh like Tokyo summer/ Fancy tall ice
Ichiko 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 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.



TOKI HIGHBALL

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

SAKE

Kasumi Tsuru Kimoto 15/75
Chef's favorite. Superdry. Long-lasting finish.
Ramen broth what?!. Quench your thirst. Oishi :)

Tentak "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