



CHASHU PORK BUN

\$14

New

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

NōKA BURGER

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

NO SUBSTITUTIONS PLEASE

\$32



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





\$56

LOBSTER SHIO RAMEN



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

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.



- 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

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),
aioli, arugula, crispy leek, cheddar.
Served with fries. **No Substitutions Please.**



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
WOOD EAR 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	11
WHIPPED CREAM, 24K GOLD	

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 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

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 vermouht. Ancho Reyes Chile Liqueur.
Red Sweetly 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.
Brionnet 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.



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