



# CHASHU PORK BUN

\$14



**New**

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



# LOCO MOCO

\$34

**New**

HALF A POUND GRILLED SNAKE RIVER FARM WAGYU BEEF PATTY, RICE, CHEDDAR, BOK CHOY, FRIED EGG, GARLIC CHIP, SCAILLION, WITH HOMEADE GRAVY SERVED ON SIZZLING HOT STONE POT

# 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**

LIMITED!!

# Sailor Moon

SPARKLING WATER

\$5.95

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





# 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.



**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, 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**

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**

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**

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.



# 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.

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



## 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: \$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

## 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

1.5 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 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 vermouht. Ancho Reyes Chile Liqueur.  
Red Sweetly Drop Peppers



### UME Hi !!! 17

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	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