



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

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





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

Tentak

"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.

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



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.



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.



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.



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.



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

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) 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 vermouth. Ancho Reyes Chile Liqueur.
Red Sweetly Drop Peppers



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.



SAKE

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

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