

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, black 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,
black 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, black
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 sprout,
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 cook Beef Short Rib, features a dry-style
Japanese noodle, assorted vegetables,
minced pork, shallot, scallion, brussels sprout,
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 1
- SPICY BOMB 2
- SWEET CORN 2
- BAMBOO SHOOT 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

- 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
- 2 hours 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	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

BEER

DRAFT	7
10 OZ	
Asahi	
Kirin	
Offshoot Hazy IPA	

CAN	12
Yo-Ho Belgian white ale, Japan	
Yona yona pale ale, 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 Sweet Drop Peppers	



UME Hi !!!	16
Fresh like Tokyo summer/ Fancy tall ice lichiko 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 Pamplermousse grapefruit. Lemon oil	



Hello Gorgeous	16
Ketel one infused hibiscus. cranberry. lychee spirits. lemon	



Kyoto 420	16
All about the green/ Matcha lover/ Coconut island Malibu Coconut Rum. Choya Uji Green Tea Umeshu. Yuzuri liqueur. Kizakura. Kyoto Matcha IPA No actual Weed involved	



SAKE

Kasumi Tsuru Kimoto	15/75
Tentak "Hawk in the heavens"	17/80
Daimon "Road to Osaka" Nigori	14/65
Watari Bune 55 (300 ml)	50
Hakkaisan Tokubetsu Junmai (300 ml)	32
CUP Akishika Bambi Junmai (180 ml)	12
CUP Nishinoseki Daruma Junmai (180 ml)	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	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