



**WELCOME
TO
NOKA RAMEN & BAR**

**Hello Gorgeous,
At NōKA Ramen,
our mission is to
introduce the Bay Area with
our “Hakata” Tonkotsu style
— creamy and rich pork broth;
paired with **HOMEMADE**
artisan noodles — smooth,
firm, and bouncy texture;
using Japanese techniques
to deliver our guests
the golden experience.**

**Come for noods,
stay for cocktails!**

www.nokaramen.com

MAFIA bento box

Starts at \$25 Lunch / \$28 Dinner

APPETIZERS

(Please select 2)

Corn (1 pc)

Corn rib, cojita, spicy aioli, crispy leek

Truffle Fries

garlic truffle oil, spicy aioli

Chicken Karaage +\$1

(3 pcs)

Fried chicken, ichimi aioli

Noka Tartare +\$3

Spicy tuna, chive, crispy leek, caviar

Consuming raw, may increase your risk of food-borne illness

AVAILABLE ALL-DAY
MONDAY TO FRIDAY

RAMEN

(Please select 1)

Tofu Ramen

veggie-based broth, marinated tofu, brussels sprouts, bean sprouts, bamboo shoots, spinach, scallion, shallot, shitake mushroom, sweet corn, crispy leek, and truffle oil

Classic Tonkotsu

Our unique style of ramen consists of an extremely rich, pork broth, bean sprouts, spinach, scallion, wood ear mushroom, bamboo shoot, soft-boiled egg, nori seaweed, tender pork chashu belly

Black Garlic Tonkotsu

braised pork belly slices, soft-boiled egg, spinach, wood ear mushroom, bamboo shoot, scallion, bean sprouts, garlic chips, and nori seaweed.

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



Hello Gorgeous

RED BULL *Highball*

\$15

ICHIKO SHOCHU,
ORIGINAL RED BULL,
LIME, PLUM BITTER,

TOKI SUNTORY,
TROPICAL RED BULL,
PEACH BITTER, LEMON

DOUBLE AGED RUM,
WATERMELON RED BULL,
CILANTRO, LEMON & SIMPLE

HAKU VODKA,
ORIGINAL RED BULL,
LIME, VANILLA BITTER,

EL JIMADOR TEQUILA,
TROPICAL RED BULL,
PEACH BITTER, LIME



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 Lychee Highball

Ketel One Vodka -Infused Hibiscus,
Lychee Liqueur, Lemon to Taste

Toki Highball

Toki Suntory Whisky, Dehydrated Lemon

Coco-Nana Highball

Absolut Elyx Luxury Vodka Coconut Fat Washed,
Briottet Crème de Banana Liqueur, Lime to Taste



Roku Highball

Roku Japanese Gin Infused Butterfly Pea Flowers,
Japanese Yuzu Liqueurs, 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

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.

LIMITED!!

Sailor Moon

SPARKLING WATER

\$5.95

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





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 Suntory 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,
Japanese Yuzu Liqueur

Ume Hi

iichiko Shochu Barley, Choya Plum Wine,
Rice Vinegar, Lemon

Hibiscus Lychee Highball

Ketel One Vodka-Infused Hibiscus,
Lychee Liqueur, Lemon to Taste

Japanese Melon Highball

Haku Japanese Vodka, Melon Liqueur, Lemon, Simple

CocoNana Highball

Absolut Elyx Luxury Vodka Coconut Fat Washed,
Briottet Crème de Banane Liqueur



IKARI 36
STEAK RAMEN

Slowed cooked beef ribs confit, in our creamy spicy miso Tonkotsu broth, Japanese thin noodles, and 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



56
LOBSTER SHIO
RAMEN

1.5 lbs Live Maine Lobster, seafood based, scampi, scallop oil, sweet corn, scallion, bean sprouts, shallots, brussels sprouts, spinach, wood ear mushroom, bamboo shoot, shitake mushroom, and garlic chips



32
PICACHU
BURGER

1/2 lbs Grilled Wagyu beef patty, Chashu (Japanese braised pork belly), aioli, arugula, crispy leek, cheddar, fried Egg, fries. Served with Picachu buns
ADD \$2 FOR TRUFFLE FRIES



48
SHORT RIB
MAZESOBA

Slowed-cooked Beef Short Rib, features dry-style Japanese noodles, assorted vegetables, minced pork, shallot, scallion, brussels sprouts, sweet corn, wood ear mushroom, bamboo shoot, , garlic chips, and egg yolk. bamboo shoot, shitake mushroom, and garlic chips



KUROSHIO 59
NO KŌKI
RAMEN

Elevate your ramen game with Kuroshio No Kōki Ramen
A Luxurious Symphony of Flavors
Featuring the Finest 2.5oz Miyazaki A5 Wagyu Beef, American Hackleback Caviar, Scallops oil, and Truffle Oil.
Served with Hakata Thin Noodles.
TRUST US, ONE BITE AND YOU'LL BE HOOKED

34
LOCO MOCO

Half a pound grilled Snake River Farm wagyu beef patty, rice, cheddar, spinach, freid egg, garlic chip, and scallion, with homemade gravy . Served in a sizzling hot stone pot and house condiments



CRABBY 35
RAMEN

Fresh half Dungeness crab, charcoal noodles, scallop oil, sweet corn, scallion compound butter and nori seaweed,



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



SHISHITO PEPPERS | 12

Blistered Shishito peppers, Noka spicy sauce,
lemon



BRUSSELS SPROUTS | 16

choice of: sautéed mushroom +2 chashu (1)

Crispy Brussels sprout, shoyu, and crispy leek



SHRIMP POP | 16

Homemade shrimp and Japanese Kurobuta
heritage pork, soy sauce, peppers, garlic and
cilantro



TRUFFLE FRIES | 14

Garlic truffle oil, chimichurri



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

Choice of: Deep-fried or Pan-Seared

10 mins prep time

Homemade Japanese Kurobuta heritage pork
gyoza, cabbage, garlic, and chive



CHASHU PORK BUN | 14

Steamed lotus buns filled with seared pork
belly, sweet soy sauce, and thinly sliced
scallion topped with crispy leek



KIDS MENU

For children under 8 years of age

MINI RAMEN | 12

Dry style Japanese Noodles, chashu, sweet corn,
and soft-boiled egg

ADD +\$2 FOR PORK BROTH



MINI RICE | 12

Japanese Rice, minced pork, and soft-boiled egg.



• PLEASE LET US KNOW ABOUT YOUR DIETARY RESTRICTIONS/ ALLERGIES BEFORE ORDERING
• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS

• 20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE

• 25 CENTS/ TOGO BOX

• CORKAGE FEE: \$25/BOTTLE (750ML). 2 BOTTLES MAX/TABLE

• BRING-IN-DESSERT FEE: \$2.5/PERSON

• WE'RE HONORED YOU CHOSE TO CELEBRATE WITH US, WE CAN NOT PROVIDE

COMPLIMENTARY DESSERTS

• 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,
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.

SUB CHARCOAL NOODLES +\$2



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.

SUB CHARCOAL NOODLES +\$2



SPICY MISO RAMEN | 19

Our creamy spicy miso Tonkotsu broth
topped with spicy ground pork, sweet corn
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.

SUB CHARCOAL NOODLES +\$2



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.

SUB CHARCOAL NOODLES +\$2



GYOZA RAMEN | 19

Homemade Japanese Kurobuta heritage pork
steamed gyoza with cabbage, garlic, and
chive, in knob kelp and veggie-based broth,
truffle oil, topped with wood ear mushroom,
red onion, green onion and nori seaweed

SUB CHARCOAL NOODLES +\$2



SHOYU RAMEN | 25

Slow-cooked to perfection, beef confit, in
knob kelp and veggie-based broth, truffle oil,
topped with wood ear mushroom, red onion,
green onion and nori seaweed

SUB CHARCOAL NOODLES +\$2



EXTRA TOPPINGS

GREEN ONION	2	FRIED ONION	2
SPICY BOMB	2	BRUSSELS SPROUTS	4
SWEET CORN	2	GARLIC CHIPS	2.5
BAMBOO SHOOT	2	GROUND PORK	6
SPINACH	2	JAPANESE RICE	4
WOOD EAR MUSHROOM	2	AIOLI/ SPICY AIOLI	2
CHASHU (2)	7	CLASSIC BROTH	8
BEAN SPROUTS	2	NOODLES	8
SOFT BOILED EGG	4	CHACOAL NOODLES	8

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
Red Bull	7
Original/ Sugar Free/ Watermelon/ Tropical	

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 <i>+2 extra honey</i>

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 Sweet Drop Peppers



Pussy Kat 21

You're so fine, you blow my mind.
Absolut Elyx Luxury Vodka Coconut Fat Washed.
Briottet Crème de Banana Liqueur. Monin Cupcake. Lime
Served in one-of-a-kind copperware
**REQUIRE A CREDIT CARD OR ID DEPOSIT;
UNAUTHORIZED TAKE-HOME GLASSWARE WILL BE CHARGED AT MP**



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.



Blossom Bliss 17

Yuzu Liqueur, Aperol, Brut Sparkling, Lemon Oil,
Fresh Orange Wheel



Sailor Senshi 17

Clarified Milk Punch with Double-Aged Rum, Campari,
Sweet Vermouth, Malt, Mint tea



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

SAKE

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

Tentak "Hawk in the heavens" hot/cold 17/80
In Japan, you can find me at yakitori bar. Funky.
Old school. Nice acidity

Tozai Blossom of Peace cold 14/65
Plum-infused sake with aromas of almond and marzipan.
Rich fruity flavors of plum, apricot, and cherry

Daimon "Road to Osaka" Nigori hot/cold 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

Hello
Gorgeons

Desserts

\$11

PASSIONFRUIT GRANITA

\$11

GREEN TEA TIRAMISU
CRÈME FRAÎCHE

\$11

CHOCO CAKE, CRÈME FRAÎCHE

\$13

FRIED ICE CREAM SANDWICH
VANILLA ICE CREAM,
CRÈME FRAÎCHE, HONEY