



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 noodls,
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 Gorgeons

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





NŌKA

SPECIAL

RAMEN & BAR



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



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



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.



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

- 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

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 +2 extra honey

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 Liquor, Aperol, Brut Sparkling, Lemon Oil, Fresh Orange Wheel	



Sailor Senshi	17
Clarified Milk Punch with Double-Aged Rum, Campari, Sweet Vermouth, Malt, Mint tea. Saffron	



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 Gorgeous.

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