



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 noodz,
stay for cocktails!

www.nokaramen.com

MIAFIA'S

VISIT
Oakland

bento box

APPETIZERS

\$25/\$27

SELECTED 2

Corn

(1 Piece)

Corn rib, Cojita, spicy aioli, crispy leek

Shishito Peppers

(5 Pieces)

Truffle Fries

garlic truffle oil, spicy aioli

Chicken Karaage +\$1

(3 Pieces)

Fried chicken, ichimi aioli

Noka Tartare +\$3

Spicy tuna, chive, crispy leek, caviar

Consuming raw, may increase your risk of food borne illness

RAMEN

SELECTED 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, fatty pork broth, bean sprouts, spinach, scallion, wood ear mushroom, bamboo shoot, soft egg yolk, Nori seaweed, tender pork Chashu belly

Black Garlic Tonkotsu

braised pork belly slices, soft-boiled egg, spinach, wood ear mushroom, bamboo shoot, scallion, beansprouts, 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

ダ ン ジ ネ ス ク ラ ブ

\$35

CRABBY *Ramen*

Fresh Half Dungeness crab, charcoal noodles, scallop oil, sweet corn, scallion, compound butter & nori seaweed



LIMITED
OFFER

Elevate your ramen game with Kuroshio No Koki Ramen 🍜

A Luxurious Symphony of Flavors Featuring
the Finest 2.5oz Miyazaki A5 Wagyu Beef,
American Hackleback Caviar, Scallops, and Truffle Oil.
Served with Hakata Thin Noodles.

Trust us, one bite and you'll be hooked.

黒潮の豪華ラーメン

Kuroshio no Kōki Ramen

\$59



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



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





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

CELEBRATE CHINESE NEW YEAR WITH OUR SPECIAL

Shoyu Ramen

醤油ラーメン

\$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

春



CHASHU PORK BUN

\$14



New

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



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



NO RETURN, NO REFUND, NO EXCHANGE

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



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

Choice of: *Deep-fried or Pan-Seared*

****10 mins prep time****

Japanese Kurobuta heritage pork,
cabbage, garlic, and chive



- 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: \$35/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

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
AIOLI/ SPICY AIOLI	2
CLASSIC BROTH	8
NOODLES	8
CHACOAL NOODLES	8

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.



BEVERAGES

Coke/ Diet Coke	4
Q tonic/ ginger ale/ club soda	4
Saratoga, Utah (12oz)	6.5
Sparkling/ Mineral	
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

BEER

DRAFT 7

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 vermouthe. Ancho Reyes Chile Liqueur.
Red Sweetie 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 Pamplermousse 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	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		
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