



**HOKA  
HOKA  
FUKU**

JAPANESE  
KITCHEN

**BUSINESS  
HOUR:**

Monday - Friday :  
11am-3pm & 5pm-9pm  
Saturday : 11am -9pm  
Sunday : 12pm-9pm


Closed on Tuesday.

Contact us:

(210) 5301777

**[ORDER ONLINE]**

[www.hokahokafuku.com](http://www.hokahokafuku.com)

 @hokahokafuku

11842 Bandera Road,  
Helotes, Texas 78023

## APPETIZER 前菜

- |  |   |
|--|---|
| <b>PORK BUN (2) ポークパン</b><br><i>Steamed Buns Filled with Pork Chasu, Mayo, Lettuce</i>   | 8 |
| <b>AGEDASHI TOFU (4) あげだし とふ</b><br><i>Deep Fried Tofu Served with Tempura Sauce, Grated Daikon</i>  | 7 |
| <b>EDAMAME えだまめ</b><br><i>Salted Steamed Soy Beans</i>   | 6 |
| <b>SPICY EDAMAME 辛い枝豆</b> <br><i>Spicy Garlic Butter Soy Beans</i>              | 7 |
| <b>CHICKEN KARAAGE からあげ</b><br><i>Japanese Fried Chicken</i>   | 7 |
| <b>HARUMAKI (4) はるまき</b><br><i>Crispy Japanese Vegetables Spring Roll</i>  | 5 |
| <b>GYOZA STEAM / PAN FRIED (6)</b><br><b>[CHICKEN and VEGETABLE] ぎょうざ</b><br><i>Japanese Chicken Pot Stickers</i>  | 7 |
| <b>TAKOYAKI (6) たこ焼き</b><br><i>Octopus Balls with Savory Glazed Mayonnaise and Bonito Flakes</i>   | 8 |
| <b>KANI FRIES カニフライ</b> <br><i>Shredded Crab Meat with Spicy Aioli on Fries</i> | 8 |
| <b>CHICKEN KARAAGE SALAD</b><br><b>から揚げサラダ</b><br><i>Japanese Chicken Salad with Ginger Dressing</i>   | 8 |
| <b>GOMA Q ゴマきゅうり</b><br><i>Crunchy Japanese Cucumber with Sesame Dressing</i>  | 4 |
| <b>JAPANESE PICKLES MEDLEY</b><br><b>漬物メドレー</b>  | 4 |
| <b>MISO SOUP みそ汁</b>   | 3 |
| <b>SHIO NEGI TOFU 塩ネギを塗る</b><br><i>Silken Japanese Tofu with Ginger Scallion Dressing</i>  | 6 |

## STIR FRY 炒める

- |  |  |    |
|--|--|----|
|  | Chicken, Pork                              |    |
|  | Beef (+2) / Shrimp (+2) / Combination (+3) |    |
| <b>JAPANESE FRIED RICE</b><br><b>日本のチャーハン</b>      |  | 11 |
| <b>YAKISOBA 焼きそば</b><br><i>Fried Noodle</i>        |  | 12 |
| <b>YAKIUDON 焼きうどん</b><br><i>Fried Thick Noodle</i> |  | 12 |

## DONBURI (Rice Bowl) ライスボウル

- |   |   |
|---|---|
| <b>CHICKEN TERIYAKI</b><br><b>チキン照り焼き</b>   | 8 |
| <b>CHASHU DON (PORK)</b><br><b>チャーシュードン</b> | 8 |
| <b>GYU DON (BEEF) 牛丼</b>                    | 9 |
| <b>CURRY DON カレードン</b>                      | 6 |

## KIDS MENU

### キッズメニュー

- |  |    |
|--|----|
| <b>PLAIN RAMEN</b><br><b>プレーンラーメン</b><br><i>Noodle and Broth</i><br>[Choose : Tonkatsu, Miso or Shoyu] | 10 |
| <b>FRIED CHICKEN AND<br/>FRIES フライドチキンとフライ</b>   | 8  |

# RAMEN ラーメン

あつあつスープ出えます

<b>SHIRO FUKU [WHITE] しろふく</b>	13
<i>Signature Tonkotsu [Pork] Broth, Thin Noodle Pork Belly, Ajitama, Kikurage, Menma, Scallion, Nori</i>	
<b>AKA FUKU [RED] あかふく </b>	13
<i>Signature Tonkotsu Broth with Spicy Umami Paste, Thin Noodle, Ajitama, Kikurage, Pork Belly, Scallion, Corn, Nori</i>	
<b>KURO FUKU [BLACK] くらふく</b>	13
<i>Signature Tonkotsu Broth with Black Garlic Oil, Thin Noodle, Pork Belly, Ajitama, Kikurage, Menma, Scallion, Nori</i>	
<b>MISO FUKU みそふく</b>	12
<i>Chicken Broth with Miso Blend, Wavy Noodle, Ajitama, Kikurage, Pork Belly, Scallion, Corn, Nori</i>	
<b>SHOYU FUKU しょうふく</b>	12
<i>Signature Shoyu, Chicken Broth, Thin Noodle, Ajitama, Pork Belly, Scallion, Menma, Naruto, Nori</i>	
<b>MAZAMEN YUZU FUKU [BROTHLESS] まざめん ゆずふく</b>	12
<i>Signature Yuzu Tare Wavy Noodle, Dice Pork Belly, Poached Egg, Scallion, Naruto, Fried Shallot</i>	
<b>GYU KARA ギュから </b>	15
<i>Spicy Miso Beef Broth, Ajitama, Kikurage, Scallion, Nori, Bean Sprouts, Naruto with Braised Beef</i>	

## Additional for Ramen and Udon:

·AJITAMA (7 Minute Egg)	2	·MENMA	1
·PORK BELLY	3	(Fermented Bamboo Shoots)	
·KIKURAGE (Wood Ear Mushroom)	1	·SCALLION	1
·SPICY UMAMI (Hot Sauce)	1	·NARUTO (Fish Cake)	1
·NORI (Dried Seaweed)	1	·INARI (Fried Tofu Pouches)	2
·FRIED SHALLOT	1	·CORN	1
·BLACK GARLIC OIL	3	·KAEDAMA (Extra Noodle)	3
·POACHED EGG	2	·UDON	3

# UDON うどん

Japanese Thick Noodle Made From Wheat Flour

<b>CROQUETTE UDON</b>	12
<b>コロケうどん</b>	
<i>Shoyu Bonito Dashi Broth, Udon, Scallion, Naruto, Vegetable Croquette [Deep Fried Smash Potato]</i>	
<b>SHRIMP TEMPURA UDON</b>	14
<b>エビ天ぷらうどん</b>	
<i>Shoyu Bonito Dashi Broth, Udon, Scallion, Naruto, Shrimp Tempura</i>	
<b>TOFU UDON 豆腐うどん</b>	12
<i>Shoyu Bonito Dashi Broth, Udon, Scallion, Naruto, Inari Tofu</i>	
<b>KARAAGE UDON</b>	12
<b>から揚げうどん</b>	
<i>Shoyu Bonito Dashi Broth, Udon, Scallion, Naruto, Karaage</i>	
<b>BEEF UDON 牛うどん</b>	13
<i>Shoyu Bonito Dashi Broth, Udon, Naruto, Scallion, Onion, Thin Slice Marinated Beef</i>	
<b>DANDAN UDON</b>	13
<b>だんだんうどん </b>	
<i>Udon, Spicy Ground Pork, Scallion, Sesame Seed</i>	

# DESSERT デザート

<b>HOKKAIDO EGG TART</b>	7
北海道エッグタルト	
<b>CHEESE CAKE チーズケーキ</b>	5
<b>MOCHI ICE CREAM (2)</b>	5
もちアイスクリーム	
<b>[GREENTEA, STRAWBERRY, MANGO, BLACK SESAME]</b>	
<b>JAPANESE COTTON</b>	7
<b>CHEESECAKE 和綿チーズケーキ</b>	

# KATSU カツ

Japanese Style Deep Fried Blanketed with Japanese Butter and Panko

Served with:  
Steam Rice / Fried Rice (+2)  
Add Japanese Curry (+3)  
Miso Soup (Dine in Only), Japanese Pickled, Salad

<b>TON KATSU [PORK] トンカツ</b>	14
<b>TORI KATSU [CHICKEN] チキンカツ</b>	14
<b>GYU KATSU [BEEF] 牛カツ</b>	17
<b>EBI KATSU [PRAWNS] えびかつ</b>	17
<b>CHEESE TONKATSU [MOZZARELLA, PORK] チーズとんかつ</b>	15
<b>PREMIUM</b>	
<b>KUROBUTA KATSU [BERKSHIRE PORK] くらぶたかつ</b>	21

# DRINK ドリンク

<b>BOTTLE SODA</b>	2
<b>GOLD PEAK ICE TEA</b>	2.5
<b>SAN PELLEGRINO</b>	2.5
<b>TOPO CICO</b>	3
<b>GATORADE</b>	2.5
<b>GREEN TEA COLD</b>	3
<b>GREEN TEA HOT</b>	3
<b>RAMUNE</b>	3.5