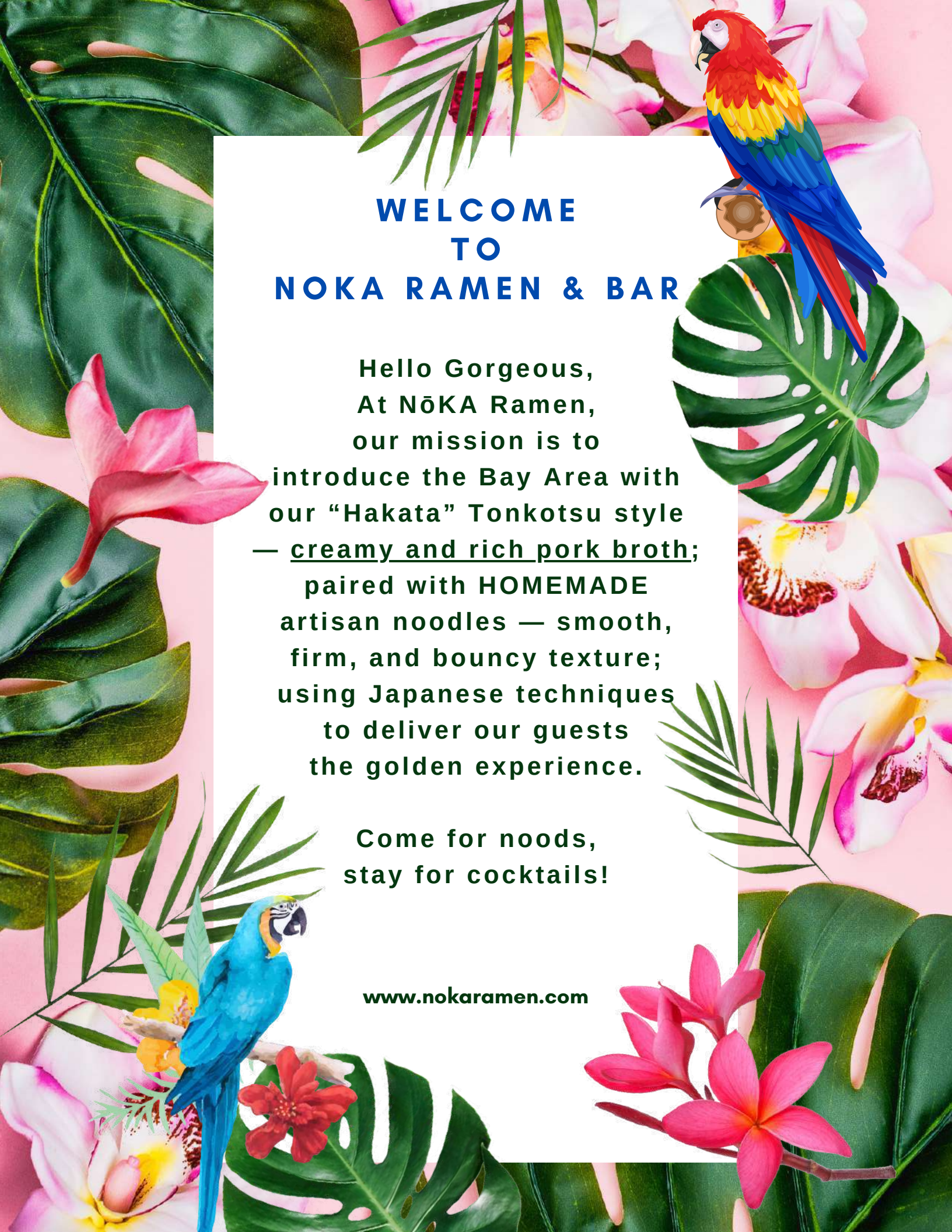




WELCOME TO NOKA RAMEN & BAR

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



SUPER SAIYAN

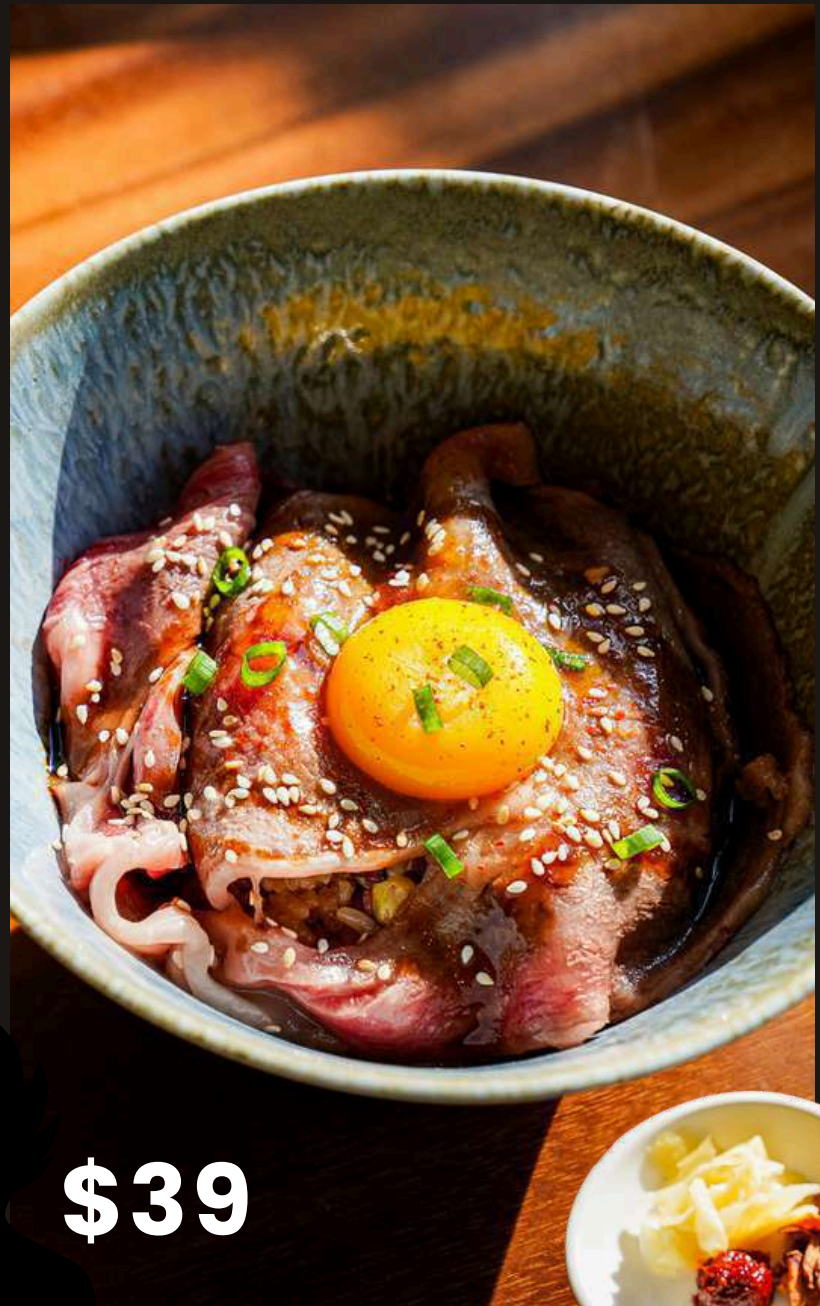


Power up with Toki Japanese whiskey, Disaronno, blue curaçao, and a splash of lime—topped with mango popping boba and star sprinkles for an extra burst of energy and fun.

\$17

A5 GOLD CHAHAN

Luxurious Japanese A5 Wagyu over golden fried rice with sweet corn, onions, sesame seeds, and a shoyu egg. Rich, savory, and unforgettable. Served with house condiments



\$39





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.



ANIME & friends DRINKS



LYCHEE, ORANGE, LIME,
STRAWBERRY, GRAPE, WHITE PEACH

\$8.99





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

Garlic Shoyu Beef Jerky \$12

Housemade beef jerky seasoned with garlic powder, Shoyu,
crispy leek, and sesame. Served with ichimi aioli & lemon

\$5 DRAFT BEER 10 oz

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

iiichiko 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

Starting at
\$25



RAMEN LAB

**CUSTOMIZE YOUR ULTIMATE BOWL OF RAMEN,
CRAFTED EXACTLY HOW YOU LIKE IT.**



**EACH BOWL COMES WITH HALF SOFT BOILED EGG
AND NORI SEAWEED**

① CHOOSE YOUR NOODLES

- Housemade Noodles
- Housemade Charcoal Noodles (+\$2)

② SELECT YOUR BROTH

- Classic
- Black Garlic
- Spicy Miso
- Shoyu
- Truffle (+\$2)
- Ikari – Spicy Ichiran Style (+\$2)
- Garlic Butter (+\$2)

③ PICK YOUR VEGGIES (CHOOSE UP TO 4)

- Bean Sprouts
- Bamboo Shoots
- Brussel Sprouts
- Green Onion
- Corn
- Crispy Leek
- Spinach
- Shiitake Mushroom
- Red Onion
- Garlic Chips

④ TOP IT OFF (CHOOSE ONE)

- Chashu
- Spicy Ground Pork
- Tofu
- Gyoza (5) (+\$5)
- Slow Cooked Ribs Confit (3oz) (+\$5)
- Wagyu Beef Patty (½ lb) (+ \$15)
- Short Ribs Bone-In (+ \$20)
- Japanese Wagyu A5 (2 oz) (+ \$25)

HEADS UP!

**EVERY BOWL AT RAMEN LAB IS YOUR OWN TASTY EXPERIMENT.
ONCE YOU BUILD IT, WE CAN'T UN-BUILD IT— NO RETURNS, SWAPS, OR REFUNDS.
CHOOSE WISELY AND SLURP HAPPILY!**





MAFIA bento box

Starts at \$25 Lunch / \$28 Dinner

APPETIZERS

(No substitution)

Corn (1 pc)

Corn rib, cojita, spicy aioli, crispy leek

Truffle Fries

garlic truffle oil, spicy aioli

Shishito Peppers

Blistered Shishito peppers,
Noka spicy sauce, lemon

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



PIKACHU 33 BURGER

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



KUROSHIO NO KŌKI RAMEN 59

TRUST US, ONE BITE AND
YOU'LL BE HOOKED

Elevate your ramen game
with Kuroshio No Kōki Ramen



CRABBY 35 RAMEN

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



CLAM DASHIO RAMEN 24

Manila clam, scallops oil, dashi knob kelp broth, green onion, nori seaweed. Served with thin straight noodles
SUB CHARCOAL NOODLES +\$2



IKARI 38 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, Spinach, bean sprouts, garlic chips, and egg yolk. Torched tableside for the perfection of a smoky



LOBSTER SHIO 56 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, crispy leeks, shitake mushroom, and garlic chips



SHORT RIB 39 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, crispy leeks, garlic chips, and egg yolk.

LOCO MOCO 35

Half a pound grilled Japanese 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

TEMPURA RAMEN 22

Crispy tempura meets cozy comfort, in knob kelp and veggie-based broth, truffle oil topped with wood ear mushroom, red onion, green onion and nori seaweed



A5 GOLD CHAHAN FRIED RICE 39

Luxurious Japanese A5 Wagyu over golden fried rice with sweet corn, onions, sesame seeds, and a shoyu egg. Rich, savory, and unforgettable.



MENU



NO. 1 RAMEN IN OAKLAND & THE BAY AREA

APPETIZERS

CHICKEN KARAAGE | 16

Japanese fried chicken with ichimi aioli and lemon



CORN | 14

Fresh corn ribs, cotija cheese, aioli, and chili dust



SHISHITO PEPPERS | 12

Blistered Shishito peppers, Ichiran, lemon



BRUSSELS SPROUTS | 16

Crispy Brussels sprouts, and shoyu



TRUFFLE FRIES | 14

Garlic truffle oil, chimichurri, ichimi aioli



GYOZA | 14

Choice of: Deep-fried or Pan-Seared

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

Handmade Japanese Kurobuta heritage pork gyoza, cabbage, garlic, sesame seeds, and green onion



CHASHU PORK BUN | 14

Steamed lotus buns filled with seared pork belly, sweet soy sauce, and thinly sliced green onion



GARLIC SHOYU BEEF JERKY | 16

Housemade beef jerky seasoned with garlic powder, Shoyu, and sesame
Served with ichimi aioli & lemon



CHAMAME | 7

Steamed green soybeans, lightly salted in truffle oil.



KAKUNI | 19

Slow-cooked pork belly in soy sauce glaze, melt-in-your-mouth Kakuni (Japanese Braised Pork Belly).
Japanese rice, scallions, soft-boiled egg, ginger pickled, 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
ADD +\$2 FOR PORK BROTH



MINI RICE | 12

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



RAMEN

CLASSIC TONKOTSU | 18.95

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 | 19.95

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 | 19.95

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 | 18.95

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 | 22

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



CLAM DASHIO RAMEN | 24

Manila clam, scallops oil, dashi knob kelp broth, green onion, nori seaweed. Served with thin straight noodles

SUB CHARCOAL NOODLES +\$2



TEMPURA RAMEN | 22

Crispy shrimp tempura meets cozy comfort, 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

SPICY BOMB	2.5	AIOLI/ SPICY AIOLI	2
GREEN ONION	3	FRIED ONION	3
SWEET CORN	3	GARLIC CHIPS	3
BAMBOO SHOOT	3	GROUND PORK	6
SPINACH	3	JAPANESE RICE	4
WOOD EAR MUSHROOM	3	BRUSSELS SPROUTS	4
BEAN SPROUTS	3	CLASSIC BROTH	8
SOFT BOILED EGG	4	NOODLES	8
CHASHU (2)	7	ORIGINAL OR CHARCOAL	

• 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

- 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

BEVERAGES

Coke/ Diet Coke	4
Q Mixers: 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 Ocha Iced green tea	5
Red Bull	7
Original/ Sugar Free/ Watermelon/ Tropical	

HOUSE -MADE SPARKLERS 7
+\$1 surprise Pokémon card

- Hibiscus - Yuzu Sparkler
- Orange - Passion Fruit Sparkler
- Mint - Lime Sparkler

HOT TEA 5.5

- Yamamotoyama Genmaicha
- Fresh Leaf Tea - Fresh mint
- Hibiscus Tea - vibrant ruby-red herbal & 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 Sweetly 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



BEER

BOTTLE/CAN	11
Orion Okinawa’s Craft, Japan (1PT)	
Yona Yona Pale Ale, Japan	
Kyoto Matcha IPA, Japan	
Kirin	7
Asahi	7

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	
Del Maguey Vida	14
Don Julio Blanco	14
Don Julio Reposado	16
Don Julio Anejo	17
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

\$12

GREEN TEA TIRAMISU,
CREAM

\$12

LIMITED

CREAMY MATCHA CHEESECAKE
WITH A CRUNCHY OREO CRUST,
TOPPED WITH WHIPPED CREAM

\$12

CHOCO CAKE,
VANILLA ICE CREAM & CREAM

\$14

FRIED ICE CREAM SANDWICH
VANILLA ICE CREAM,
CREAM & HONEY