



## 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](http://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.



ドラゴンボールセット

# DRAGON BALL Z

sparkling water

**VANILLA, PEACH, ORANGE, WHITE GRAPE, MELON, APPLE**



\$5.99



# KOKARAME

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# 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

#### 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

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!**







# NŌKA *SPECIAL!*

## RAMEN & BAR



### 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, bok choy, bean sprouts, garlic chips, and egg yolk. Torched tableside for the perfection of a smoky

### PICACHU 33

#### 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



### 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, shitake mushroom, and garlic chips



### KUROSHIO NO KŌKI

#### RAMEN 59

TRUST US, ONE BITE AND YOU'LL BE HOOKED

Elevate your ramen game with Kuroshio No Kōki Ramen



### 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, , garlic chips, and egg yolk. bamboo shoot, shitake mushroom, and garlic chips



### CRABBY 35

#### RAMEN

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



### CLAM DASHIO 24

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

SUB CHARCOAL NOODLES +\$2







# 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



# MENU



NO. 1 RAMEN IN OAKLAND & THE BAY AREA

## APPETIZERS

### CHICKEN KARAAGE | 16

Japanese fried chicken with ichimi aioli.  
Served with Nori seaweed and lemon.



### CORN | 14

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



### SHISHITO PEPPERS | 12

Blistered Shishito peppers, Noka spicy sauce,  
lemon



### BRUSSELS SPROUTS | 16

Crispy Brussels sprout, shoyu, and crispy leek



### TRUFFLE FRIES | 14

Garlic truffle oil, chimichurri, crispy leek,  
ichimi aioli



### GYOZA | 14

*Choice of: Deep-fried or Pan-Seared*  
**\*\*10 mins prep time\*\***

Handmade 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



### GARLIC SHOYU BEEF JERKY | 16

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



### 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 | 19.95

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**



## 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	CHARCOAL, EMERALD SPIRULINA, PINK DRAGON	

- 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 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
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 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 <b>REQUIRE A CREDIT CARD OR ID DEPOSIT; UNAUTHORIZED TAKE-HOME GLASSWARE WILL BE CHARGED AT MP</b>	



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

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

\$12

GREEN TEA TIRAMISU,  
CREAM

\$12

CHOCO CAKE,  
VANILLA ICE CREAM & CREAM

\$14

FRIED ICE CREAM SANDWICH  
VANILLA ICE CREAM,  
CREAM & HONEY