

**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 noods,  
stay for cocktails!**

**[www.nokaramen.com](http://www.nokaramen.com)**



# SUPER SAIYAN



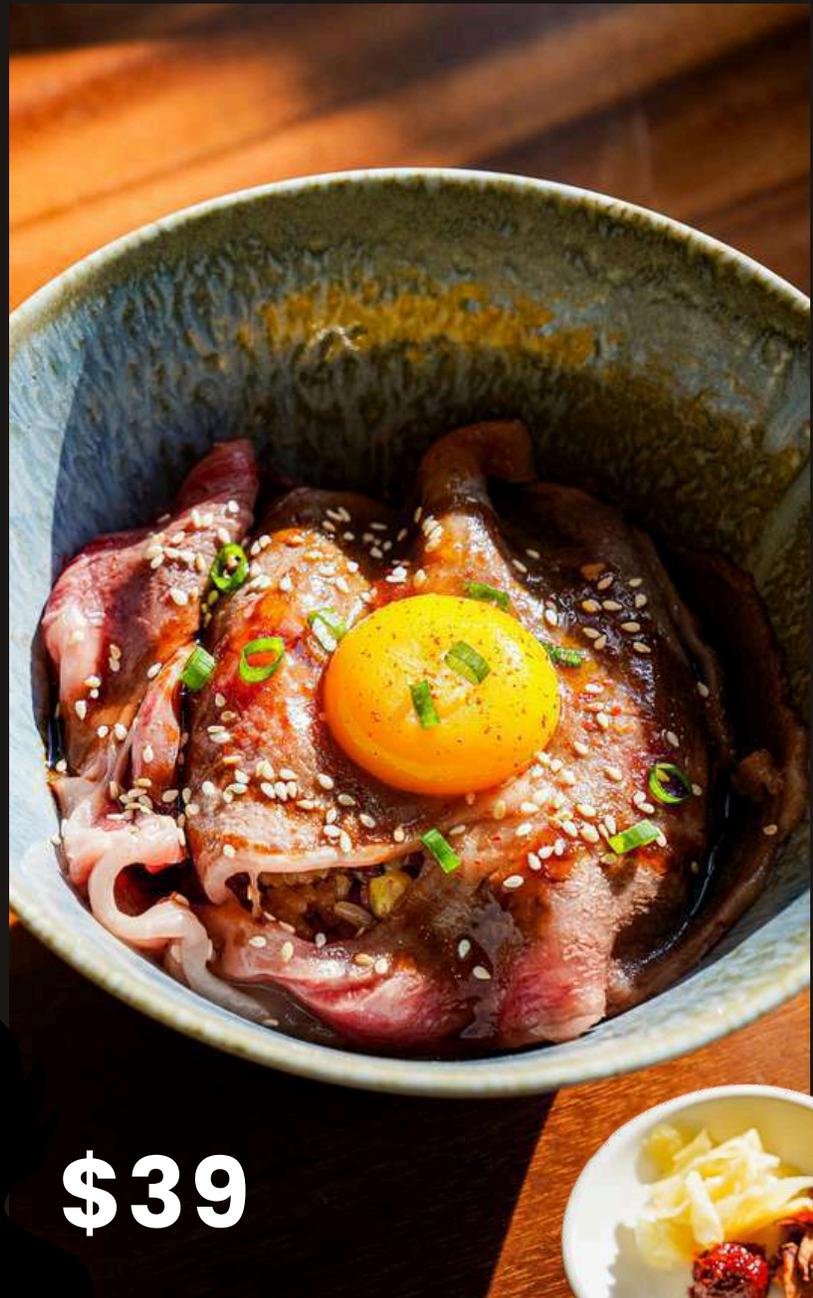
Power up with Toki Japanese whiskey, Disaronno, blue curaçao, and a splash of lime—topped with mango popping boba and star sprinkles for an extra burst of energy and fun.

\$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 Gorgeous

## 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.



# ANIME & friends DRINKS

\$8.99



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



# DRAGONBALL Z

**SPARKLING WATER**

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

\$6.99





# 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

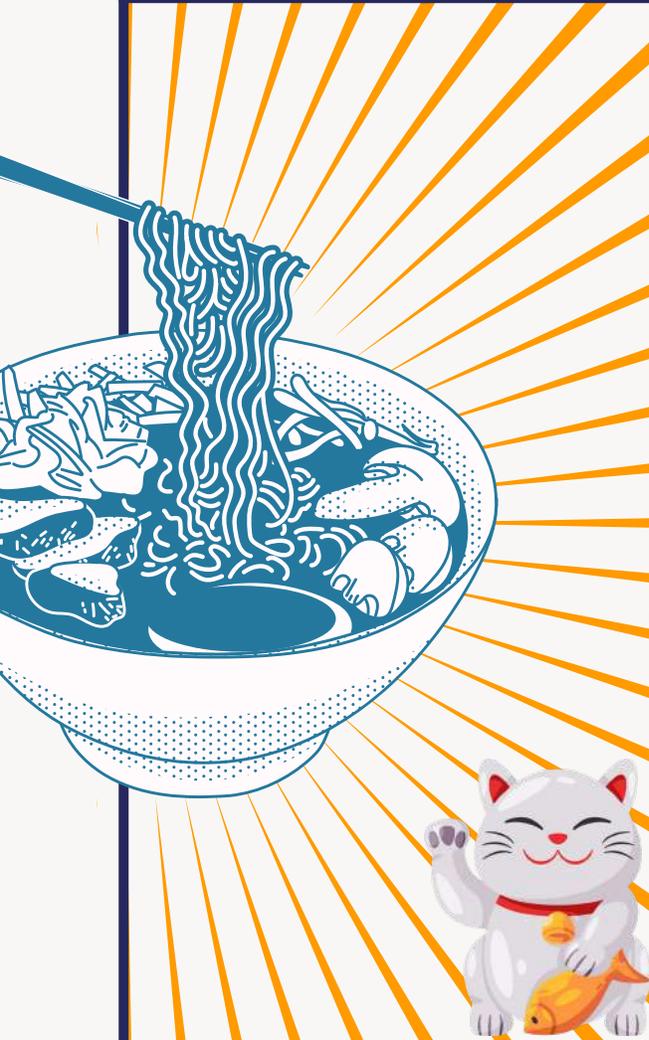


Starting at  
**\$25**



# **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

A Luxurious Symphony of Flavors Featuring the Finest 2.5oz Miyazaki A5 Wagyu Beef, Scallops oil, Truffle Oil, red onion, wood ear mushroom, and green onion. Served with Hakata Thin Noodles. Torched for a beautifully charred crust

### 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	

- 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 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 <i>+\$2 extra honey</i>

## 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.  
Brionnet 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 Liqueur, 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

<b>DRAFT 7</b> 10 OZ
Kirin
Offshoot Hazy IPA

<b>CAN/BOTTLE 11</b>
Orion Okinawa's Craft, Japan (1PT)
Yo-Ho Belgian White Ale, Japan
Yona Yona Pale Ale, Japan
Kyoto Matcha IPA, Japan

## SAKE

<b>Kasumi Tsuru Kimoto hot/cold 15/75</b>
Chef's favorite. Superdry. Long-lasting finish. Ramen broth what?!. Quench your thirst. Oishi :)

<b>Tentak "Hawk in the heavens" hot/cold 17/80</b>
In Japan, you can find me at yakitori bar. Funky. Old school. Nice acidity

<b>Tozai Blossom of Peace cold 14/65</b>
Plum-infused sake with aromas of almond and marzipan. Rich fruity flavors of plum, apricot, and cherry

<b>Daimon "Road to Osaka" Nigori hot/cold 14/65</b>
Hazy Nigori (not heavy at all!). Slightly sweet. Coconut. Banana. Citrus peel. Super food friendly

<b>Watari Bune 55 (300 ml) 50</b>
Sugoi!!! ("This is so good!"). Clean & Light. Complex. Fresh flowers. Tropical fruits

<b>Hakkaisan Tokubetsu Junmai (300 ml) 32</b>
Elsa's favorite as it is elegant like snowflakes on the tongue

<b>CUP Akishika Bambi Junmai (180 ml) 12</b>
Drinkable without thinkable. Watermelon rind. Rice cereal. Clean finish

<b>CUP Nishinoseki Daruma Junmai (180 ml) 12</b>
SWEET. Drinkable cold or on the rock ~ your choice

## SPIRITS

NEAT / ROCKS  
Q TONIC / GINGER ALE / CLUB SODA / COKE +2

<b>VODKA</b>	
Haku Vodka	12
Ketel One	12
Absolut Elyx	14

<b>GIN</b>	
Nikka Coffey	14
Roku	16
Monkey 47	17

<b>RUM</b>	
Bacardi	11
Plantation Double Age	12

<b>TEQUILA/ MEZCAL</b>	
Del Maguey Vida	14
Don Julio Blanco	14
Don Julio Reposado	16
Don Julio Anejo	17

<b>WHISKEY</b>	
Bullet Bourbon	12
Bullet Rye	12

<b>JAPANESE WHISKEY</b>	
Suntory Toki	14
Hibiki Harmony	25
Nikka Yoishi Single Malt	28
Nikka Miyagikyo Single Malt	28
Suntory Hakushu	38
Yamazaki 12	42

Hello  
Gorgeons

# 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