

The closer we are to nature, the greater our gift of taste.
The more we support farmers, the stronger we become as a community.
Where there is sky, we will grow.

Welcome to NOKA, a celebration of the riches provided by nature,
from the carefully cultivated greenery of this beautiful garden city to
the bountiful waters and pastures surrounding Niigata in Japan,
birthplace of Head Chef Takuma Seki.

By skilfully marrying local ingredients with Japanese cooking techniques
Chef Seki hopes to bring a new level of appreciation for produce that
can thrive in a densely populated metropolis.

Inspiration begins here in Southeast Asia's first urban rooftop farm
where more than 50 types of fruits, flowers, herbs and vegetables are grown,
all blissfully pesticide free. Infused with microgreens, basil, Mexican tarragon
and blue pea flowers lovingly tended by the farmers of Edible Garden City,
NOKA dishes dance to a joyous rhythm.

We embrace the ethical approach pioneered by Open Farm Community,
our sister restaurant in Dempsey, and consider it our duty to reconnect
you to food, to flavour, to soil and sea. Infinite respect for the planet means
we make every effort to limit single-use plastics and recycle diligently
while keeping water and energy consumption to a minimum.

Waste is the enemy of taste.

Enjoy your meal.

OMAKASE

An ever changing feast based on the best of local and Japanese products

120

Snacks

Begins with a selection of bites made daily from our kitchen

Sashimi

Chefs selection of the freshest catch from Singapore and Japan

Robata

One fish and one meat from our charcoal grill

Sushi

Assortment of sushi made with our signature Niigata Rice

Soup

A cleansing soup to finish the savoury courses

Sweet

A final sweet touch to end the meal

All prices are subject to service charge and GST

S N A C K S

Edamame v | GF

Japanese soybean, moshio

8

Cauliflower Wings v

miso tamarind glaze, roasted sesame, spring onion

10

Kampong Yakitori

charcoal grilled chicken thigh, Edible Garden City mushrooms

12

Asparagus Tempura v

Quan Fa organic asparagus, moshio, Japanese seven spice

15

Charcoal Calamari

black tempura, kaffir lime, red chilli, rooftop herbs, Japanese garlic aioli

15

Cod Popcorn

sweet chilli, rooftop herbs, spring onion, roasted sesame

18

GF | Gluten Free V | Vegan VG | Vegetarian

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A P P E T I Z E R S

Umami Miso GF

organic tofu, nameko mushrooms, aosa seaweed, miso dashi

8

NOKA Ginger Green Salad V | GF

Genting garden greens & tomatoes, lotus root chip, fresh ginger dressing

15

Refreshing Tomato Salad V | GF

ox heart organic tomatoes, rooftop herbs, yuzu pepper vinaigrette

15

Organic Mushroom Salad V

Edible Garden City golden mushrooms & kale, goji berries, fresh wasabi dressing

18

Oden Japanese Pot-au-feu

wagyu beef, daikon radish, satsumaage, itokon, tomato, okura

20

Sakura Chicken Salad

Freedom Range egg, cabbage, coriander, tomato, kakinotane, honey mustard

22

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THE SUSHI BAR

Our rice is sourced straight from Niigata, known as Koshihikari, and is renowned in Japan for its grain and quality.

Sushi Moriawase

5 kinds of sushi
35

Sashimi Moriawase

5 kinds of sashimi
45

Salmon Aburi GF

salmon, ikura, surimi, cucumber, avocado, rooftop flowers, roasted sesame
18

Una-Q

BBQ eel, cucumber, sansho pepper, rooftop herbs, roasted sesame, kabayaki sauce
25

Tuna Taku GF

fatty tuna, tuna tartare, takuwan pickle, rooftop herbs, spring onions, rice cracker
25

Kaisen Don GF

house vegetables, bluefin tuna, ikura, salmon, sweet shrimp, Hokkaido scallop & uni
35

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ENTRÉE

Black Cod Saikyo-Yaki

black cod marinated in miso, sweet potato, sea grape, ikura, pulut hitam furikake,
Edible Garden City Mexican tarragon, white sesame sauce

38

Barramundi Sakamushi

steamed barramundi, Asari clams, Edible Garden City kale, rooftop herbs,
sea grape, ikura, sake, dashi soy butter

38

Koji Ton-Toro

pork jowl marinated in rice fermentation culture, Edible Garden City kale,
roasted potato, lemon garlic pepper sauce

38

Snow Aged Niigata Wagyu GF

charcoal-grilled sirloin A4 (120g), garlic chip, Edible Garden City Okinawan spinach,
rooftop herbs, daikon radish, yuzu ponzu

89

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SWEET STUFF

Wafu Parfait

green tea gelato, harumaki, shiratama, red bean, seasonal fruits

15

Yuzu Cheesecake

fresh yuzu infused cheesecake, yuzu sorbet, seasonal fruits

15

Lime in the Coconut

young coconut, semifreddo, calamansi & lime

15

LITTLE FARMERS

children under 12

Fish & Chips

18

Kid's Sushi

shrimp, tamago, inari, cucumber roll (no raw fish)

18



LUNCH SET

45

Begin with

NOKA Ginger Green Salad
or
Organic Mushroom Salad

Followed by

Sushi Moriawase
or
Bara Chirashi

Finished with

Black Sesame Crème Brûlée
or
Green Tea Gelato

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