

PRINCIPLES AT PLAY

As at Open Farm Community, we also try our best to maintain an ethic of sustainable dining. Not using endangered species, supporting local ecosystems and food security, and promoting our farm partners are just some of the important principles we carry with us to work every day, and we want to share them with you.

Here at Noka, we do all this with a distinct Japanese twist, fusing the best of Japanese ingredients and techniques with Southeast Asian ingredients to achieve something new but at once recognizable.

RESPECT YOUR ROOTS

While we urge everyone to respect their heritage, we would be remiss if we didn't highlight the Japanese ancestry of our chef, whose family is from Niigata and who proudly represents the region here in Singapore. As such, we use a few of the unique and sustainable products from his region, notably Koshihikari, famous rice, and Wagyu aged in snow near the mountains of his hometown. (Also ask for his secret sake selections, as we all know good rice makes the best Nihonshu)

RESPECT THE ROOF

How local can local get? Just take a look outside. We grow and source many of the ingredients on the menu beneath this page right here on our Funan rooftop. Take a post-meal walk among the greens and see if you can spot something from your plate!

OMAKASE

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

120

Snacks

Begin 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 Koshihikari Rice from Niigata

Soup

A cleansing soup to finish the savoury courses

Sweet

A final sweet touch to end the meal

S N A C K S

Edamame V | GF

green soy bean pods, Japanese sea salt

8

Kampung Yakitori

charcoal grilled chicken thigh, rooftop herbs & vegetables

12

Charcoal Calamari

black tempura, rooftop herbs, Japanese seven spice, black garlic aioli

15

Japanese Scotch Egg

minced kurobuta, quail eggs, rooftop herbs, wasabi mayonnaise

16

Beef Cheek Gyoza

wagyu beef cheek, shiitake mushroom, onions, rooftop herbs

16

Cod Popcorn

crispy black cod, sweet chili, rooftop herbs, spring onion, roasted sesame

18

GF | Gluten Free V | Vegan VG | Vegetarian

All prices are subject to service charge and GST

A P P E T I Z E R S

Umami Broth GF

aosa seaweed, spring onion, tofu, miso, dashi

8

NOKA Ginger Greens Salad V | GF

Genting Garden greens, sweet potato chips, rooftop herbs, fresh ginger dressing

15

Tomato Heart Salad V | GF

ox heart organic tomato, rooftop herbs, yuzu pepper vinaigrette

15

Organic Mushroom Salad V

Edible Garden City golden mushrooms & kale, fresh wasabi dressing

18

Oden Japanese Pot-au-feu

daikon radish, satsuma age, konnyaku, rooftop vegetables, Japanese mustard

20

Tempura Moriwase

tiger shrimp, sweet potato, green asparagus, seasonal vegetables, chili mayo

28

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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

Prime Sashimi Moriawase

chef's selection of 5 kinds of seasonal sashimi

48

Sushi Moriawase

chef's selection of 5 kinds of sushi

28

Vegetable Sushi Moriawase v

avocado & cucumber roll, inari, tomato, seasonal mushroom

25

Salmon Aburi GF

salmon, ikura, kanikama, cucumber, avocado, rooftop flowers, roasted sesame

18

Una-Q

char-grilled eel, cucumber, sansho pepper, rooftop herbs, roasted sesame, kabayaki sauce

25

Tuna Taku

fatty tuna, tuna tartare, takuwan pickle, rooftop herbs, spring onions, agedama

25

Kaisen Don GF

blue fin tuna, salmon, ikura, white fish, Apollo shrimp, uni, tamago, rooftop vegetables

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

Una Shira-Yaki

charcoal grilled eel & seasonal vegetables, yuzu pepper, sansyo sauce

38

Wafu Chicken

chicken thigh marinated in soy, Japanese curry, seasonal vegetables, rooftop herbs

28

Koji Ton-Toro

pork jowl marinated in rice fermentation, seasonal vegetables, lemon garlic sauce

38

Wagyu Sirloin GF

Japanese beef sirloin A4 (160g), garlic chip, rooftop herbs, daikon radish, yuzu ponzu

89

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S W E E T S T U F F

Yuzu Crème Brûlée

yuzu infused crème brûlée, seasonal fruits, hibiscus jelly, rooftop herbs

12

Jackfruit Parfait

jackfruit parfait, caramelized jackfruit strips, meringue, rooftop herbs

15

Fruit Sushi

15

L I T T L E F A R M E R S

children under 12

Chicken Nuggets & Chips

18

Kid's Sushi

kani, tamago, inari, California roll, French fries (no raw fish)

18

LUNCH SET

45

Begin with

Daily Salad

Followed by

Sushi Moriawase

or

Bara Chirashi

or

Robata Fish Catch of the Day

or

Robata Wafu Chicken

Finish with

Daily Dessert