

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!

S N A C K S

Edamame v

Green soy bean pods, Japanese sea salt

8

Umami Miso Soup

Wakame Seaweed, Spring Onion, Tofu, Miso Dashi

8

Charcoal Calamari

Charcoal Tempura, Rooftop Herbs, Japanese seven spices, Black Garlic Aioli

15

Fish Popcorn

Crispy Dory, Sweet Chilli, Rooftop Herbs, Spring Onion, Roasted Sesame

18

Kampong Chicken Yakitori

Charcoal Grilled Chicken Thigh, Rooftop Herbs, vegetables

12

Japanese Scotch Egg

Minced Kurobuta Pork, Quail Eggs with Rooftop Herbs, Wasabi Mayonnaise

16

Beef Cheek Gyoza

Wagyu Beef Cheek, Shiitake Mushroom, Onions, Rooftop Herbs

16

Oden

Daikon Konnyaku, Chikuwa, Satsumaage, Tamago, Vegetables

20

GF | Gluten Free V | Vegan VG | Vegetarian

All prices are subject to service charge and GST

S A L A D S

Wasabi Green Salad v

Genting Garden Green, Sweet Potato Chips, Rooftop Herbs, Fresh Wasabi Dressing

14

NOKA Caesar Salad v

Lettuce butter head, Tomato, Avocado, Rooftop herbs, Renkon chips, Caesar dressing

14

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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

Sashimi Moriawase

Chef's selection of 3 kinds of sashimi
28

Sushi Moriawase

Chef's selection of 5 kinds of sushi
28

Vegetables Roll v

Mushroom Tempura, Butter Lettuce, Avocado, Ginger Flower Pickles, White Sesame Sauce
16

Salmon Aburi

Salmon, Ikura, Kanikama, Cucumber, Avocado, Rooftop Flower, Roasted Sesame
18

Una-Q

Grilled Eel, Cucumber, Sansho Pepper, Rooftop Herbs, Roasted Sesame, Kabayaki
24

Tuna Taku

Fatty Tuna, Tuna Tartar, Takuwan Pickles, Rooftop Herbs, Spring Onion, Agedma
24

Kaisen Don

Blue Fin Tuna, Salmon, Ikura, White Fish, Sweet Shrimp, Uni, Tamago, Rooftop Vegetables
35

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ALA CARTE NIGIRI SUSHI

Per Pair

Wagyu Beef Sushi
18

Uni Sushi
30

Otoro Sushi
28

Chu Toro Sushi
20

Akami Sushi
12

Ikura Sushi
18

Salmon Belly Sushi
12

Salmon Sushi
8

Kampachi Sushi
15

Hotate Sushi
10

Hirame Sushi
15

Engawa Sushi
15

Kinme Sushi
18

Mekajiki Sushi
10

Sweet Shrimp Sushi
10

Tamago Sushi
5

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ALA CARTE SASHIMI

5pcs per serving

Otoro Sashimi 45	Kampachi Sashimi 24
Chu Toro Sashimi 32	Hotate Sashimi 16
Akami Sashimi 20	Hirame Sashimi 24
Uni Sashimi 50	Engawa Sashimi 15
Ikura Sashimi 18	Kinme Sashimi 28
Salmon Belly Sashimi 12	Mekajiki Sashimi 16
Salmon Sashimi 12	Sweet Shrimp Sashimi 16

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MAIN COURSE

Vegetarian Cabbage Roll v

Shiitake, Spinach, Carrot, Bok Choy, Rooftop Herbs, Mushroom Sauce

20

Black Cod Saikyo – Yaki

Black Cod Marinated In Miso, Vegetables, Buckwheat Furikake, Rooftop Herbs

38

Unagi Shira – Yaki

Charcoal Grilled Eel & Seasonal Vegetables, Yuzu Pepper, Sansyo Sauce

38

Koji Ton – Toro

Pork Jowl Marinated in Rice Fermentation, Seasonal Vegetables, Lemon Garlic Sauce

38

Wafu Chicken

Chicken Thigh Marinated In Soy, Japanese Curry, Seasonal Vegetables, Rooftop Herbs

28

Wagyu Sirloin A4

Japanese Beef Sirloin A4 (160g), Rooftop Herbs, Daikon Radish, Yuzu Ponzu

89

SWEET STUFF

Seasonal Fruits

12

Yuzu Cream Brulee

15

Mochi Cream & Gelato

15

LITTLE FARMERS

children under 12

Chicken Nuggets & Chips

18

Kid's Sushi

Kani, Tamago, Inari, California Roll, French Fries (no raw fish)

18

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

Chef's 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