

## RAW BAR

POPCORN HAMACHI *amberjack, nettle pureé, jalapeño, cilantro, red onion, popcorn* 21 Δ  
CALIFORNIA CRUNCH *chipole crab mix, avocado, cucumber, quinoa crunch* 15 Δ\*  
YAMAIMO *tempura fried yam, basil, mint, yellow curry ponzu* 13 Δ\*  
CRAB APPLE HAND ROLL *soft shell crab, green apple, cilantro, vietnamese nuoc chấm* 15 Δ\*  
TRUFFLE TUNA *togarashi spiced tuna, chinese black truffle, flying fish roe* 15 Δ\*  
MUSHROOM *grilled local mushrooms, herbs, yamagobo, yuzu white miso, rice paper* 13 Δ\*  
SHRIMP TEMPURA *honey chili garlic, green pepper, herbs* 15 Δ\*

## KITCHEN OFFERINGS

NIGHTMARKET CHICKEN WINGS *szechuan spiced, brown sugar, five spice* 15 Δ  
\*TARTARE LETTUCE WRAPS *tenderloin, garlic mushrooms, spiced cashew, crunchy noodles* 19  
GENERAL TSO *tempura fried chicken skewers, sweet + savory glaze* 16  
NOKA WEDGE *little gem lettuce, tomato, chinese sausage, lardon, panko, herbed crema* 14 Δ  
TOFU TEMPURA *lawrence ks tofu, honey chili garlic sauce* 14 Δ  
EDAMAME TOAST *kimchi sourdough, goat cheese, seven spice* 16  
POKE RICE CAKES *whisky soy, sundried tomato* 15 Δ  
  
MISO COD *48-hour marinade, edamame pureé, sake-glazed bok choy* 40  
PORK SHANK *miso-whipped potatoes, fresh snow peas* 42  
\*FILIPINO SALMON *coconut vinegar salad, watermelon radish, crispy quinoa* 29  
DRY AGED DUCK BREAST *plum sauce, szechuan honey carrots* 32  
\*KONA RUBBED FILET - 8oz, *kimchi compound butter, grilled chinese broccoli* 40  
\*PORCINI RIBEYE *wine braised local mushrooms, miso compound butter* 42  
  
\*XO FRIED RICE *pickled asian pear, mushroom, rock shrimp, house xo, umami aioli* 19  
CRAB CAMPANELLE *lump snow crab, white truffle, gochujang, panko* 20  
SWEET POTATO JEWELS *local sweet potatoes, umami butter, christopher elbow bitter chocolate* 12 Δ  
KUNG PAO BRUSSELS SPROUTS *fried crisped, kung pao sauce, peanuts, furikake* 12 Δ  
  
AMARO *letherbee fernet, sweet vermouth, orleans bitters, orange zest* 13  
MATCHA MARTINI *vodka, creme de cacao, coffee liqueur, matcha milk tea* 12  
VANILLA CRÈME BRÛLÉE *citrus, spun sugar* 12  
TOGARASHI SPICED BROWNIE *sesame caramel, high hopes 'rice cream'* 14

Δ = daily happy hour 4-6PM, dine-in only | Δ\* = excluded from Tuesday all day happy hour special  
\*contains or may contain raw or undercooked ingredients | NOKA - 334 E 331st St. Kansas City MO 64108