

No-ko

About

No-ko is a display typeface with an Asian feel, composed solely of Latin glyphs. It finds its inspiration in the crossbreeding of different Asian languages and draws on the poetry of their graphic forms. Avoiding folkloric amalgams, No-ko stands radical and singular by reinterpreting some of their common essentials, such as meeting of curves, crossed lines, the height of symbols or pattern repetition, while blending in with an Occidental reading. Its unique and forthright design makes it readable in both text and headline, and its baseline variations play with the rhythms of word compositions to also trick the eye. As a tribute, No-ko was designed in a spirit of general and expressive abstraction that could graphically bridges different cultures with fun and love.

Release date	August 2022
Available Licenses	Desktop, Web
File Formats	OpenType, WOFF, WOFF2
Styles	Light, Regular, Bold, Black
OpenType Features	Standard Ligatures Discretionary Ligatures Fractions Superscript Numbers/Letters Subscript Numbers Stylistic Sets (SS01–SS06)

Supported languages (Latin only)

Afrikaans, Albanian, Asu, Bemba, Bena, Breton, Chiga, Cornish, Croatian, Czech, Danish, Dutch, Embu, English, Estonian, Faroese, Filipino, Finnish, French, Friulian, Galician, German, Gusii, Hawaiian, Icelandic, Indonesian, Italian, Kabuverdianu, Kalaallisut, Kalenjin, Kamba, Kikuyu, Kinyarwanda, Latvian, Lithuanian, Lower Sorbian, Luo, Luxembourgish, Luyia, Machame, Makhuwa-Meetto, Makonde, Malagasy, Maltese, Manx, Meru, Morisyen, Northern Sami, North Ndebele, Norwegian Bokmål, Norwegian Nynorsk, Nyankole, Oromo, Polish, Portuguese, Prussian, Quechua, Romanian, Romansh, Rombo, Rundi, Rwa, Samburu, Sango, Sangu, Sena, Serbian, Shambala, Shona, Slovak, Slovenian, Soga, Somali, Spanish, Swahili, Swedish, Swiss German, Taita, Teso, Tongan, Turkish, Upper Sorbian, Uzbek, Volapük, Vunjo, Walser, Welsh, Western Frisian, Zulu

Available exclusively from
www.lorispernoux.fr

Available Styles

→ Light

Lightweight Korean text: **Light**

→ Regular

Regular weight Korean text: **Regular**

→ Bold

Bold weight Korean text: **Bold**

→ Black

Black weight Korean text: **Black**

Character Set

Uppercase	À Á Â Ã Ä Å Æ Ç È É Ê Ë Ì Í Î Ï Ñ Ò Ó Ô Õ Ö × Ø Ù Ú Û Ü Ý Þ ß à á â ã
Lowercase	ä å æ ç è é ê ë ì í î ï ñ ò ó ô õ ö × ø ù ú û ü ý þ ß
Alternate lowercase	à á â ã
Ampersand and arobase	& @
Standard ligatures	Œ œ ﬀ ﬃ ﬄ ﬅ
Discretionary ligatures	tt ei ei hu lf
Roman numerals	I II III IV V VI VII VIII IX X XI XII L [] M
Numbers and currencies	0 1 2 3 4 5 6 7 8 9 ¢ £ ¤ ¥ € ₣ \$ #
Alternate numbers	0 1 2 3 4 5 6 7 8 9
Punctuation	! " # \$ % & ' () * + , - . / : ; < > ? @ [\] ^ _ ` { } ~
Alternate punctuation	! ; ? ;
Symbols	^ © ® ° ₣ © ™ e ■ ◆ ▲ ► ▼ ◀ ● ◇ ¶ § ℓ † ‡
Scientific symbols	+ < = > ¬ ± × ÷ ð ø Δ Π Σ − √ ∞ ∫ ≈ ≠ ≤ ≥ ∏ Ω μ π
Arrows	← ↑ → ↓ ↔ ↕ ↖ ↗ ↘ ↙ ↻ ↺ ↻ ↻ ↻ ↻ ↻ ↻ ↻ ↻ ↻ ↻ ↻ ↻ ↻ ↻ ↻ ↻
Other symbols	▶ ▷ ▲ ✨ ♥ ✨ ☹ ☺ ☻ ☼ ☽ ☹ ☺ ☻ ☼ ☽ ☹ ☺ ☻ ☼ ☽ ☹ ☺ ☻ ☼ ☽
Accented uppercase	Ā ā Ă ă Ą ą Ć ć Ĉ ĉ Ċ ċ Č č Ď ě Ě ě Ğ ğ ħ Ĩ ĩ Ĵ ĵ Ķ ķ Ļ ļ Ľ ľ Ŀ ŀ Ń ń Ņ ņ Ň ů Ő ő Œ œ Ť ť Ů ů Ű ű Ų ų Ŵ ŵ Ŷ ŷ Ÿ Ź ź Ż ż

Character Set

Accented lowercase	ò	ò̂	ò̄	ò́	ò̈	ò̉	ò̊	ò̋	ö	ö̂	ȫ	ö̇	ö̈	ö̉	ö̊	ö̋	ø	ø̂	ø̄	ø̇	ø̈	ø̉	ø̊	ø̋	œ	œ̂	œ̄	œ̇	œ̈	œ̉	œ̊	œ̋	ı̂	ı̄	ı̇	ı̈	ı̉	ı̊	ı̋	ı̌	ı̍	ı̎	ı̏	ı̐	ı̑	ı̒	ı̓	ı̔	ı̕	ı̖	ı̗	ı̘	ı̙	ı̚	ı̛	ı̜	ı̝	ı̞	ı̟	ı̠	ı̡	ı̢	ı̣	ı̤	ı̥	ı̦	ı̧	ı̨	ı̩	ı̪	ı̫	ı̬	ı̭	ı̮	ı̯	ı̰	ı̱	ı̲	ı̳	ı̴	ı̵	ı̶	ı̷	ı̸	ı̹	ı̺	ı̻	ı̼	ı̽	ı̾	ı̿	ı̿̂	ı̿̄	ı̿̇	ı̿̈	ı̿̉	ı̿̊	ı̿̋	ı̿̌	ı̿̍	ı̿̎	ı̿̏	ı̿̐	ı̿̑	ı̿̒	ı̿̓	ı̿̔	ı̿̕	ı̖̿	ı̗̿	ı̘̿	ı̙̿	ı̿̚	ı̛̿	ı̜̿	ı̝̿	ı̞̿	ı̟̿	ı̠̿	ı̡̿	ı̢̿	ı̣̿	ı̤̿	ı̥̿	ı̦̿	ı̧̿	ı̨̿	ı̩̿	ı̪̿	ı̫̿	ı̬̿	ı̭̿	ı̮̿	ı̯̿	ı̰̿	ı̱̿	ı̲̿	ı̳̿	ı̴̿	ı̵̿	ı̶̿	ı̷̿	ı̸̿	ı̹̿	ı̺̿	ı̻̿	ı̼̿	ı̿̽	ı̿̾	ı̿̿
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24pt

Mix the ground beef and pork with the marinade ingredients and set aside in a cool place. Prepare the vegetables: cut the cucumbers into thin strips, remove the seeds, cut the carrots into fine sticks and chop the onions. Rinse the fresh sprouts or take it out of the

18pt

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14pt

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