

Welcome to  
P.F. ObR's  
trendy joint!



## P.F. ObR's Nouvelle Japonais/Okama-ghani Brasserie

### *Apertif*

#### **Aka miso soup - 13**

This soup is made from organic red *koji* fermented bean paste and is a staple of *cuisine Japonais*.

#### **Aka miso soup avec shijimi clams - 17**

Above with *shijimi* clams caught daily from the mercury and dioxin polluted Tokyo bay. The clams are then irradiated for your safety and inevitable sterility (for men).

#### **Plate of two baby carrots with 'cream of some old guy' sauce - 22**

What would nouvelle cuisine be without the long-time favourite of two organically-grown baby *ninjin* with a smattering of some kind of protein-rich creamy white sauce? *Kumkwik* sauce can also be substituted, if the customer doesn't mind waiting for two additional minutes.

#### **Egg roll - 11**

A foundation of all oriental cuisine, these special egg rolls feature *jidori* free-range chicken and organic *bok choy*. These egg rolls are then fried in 100% organic *genmai* (brown rice) oil. No MSG. Dipping sauce (see above item) available on request.

### *Le Main*

#### **Kikurage tonkotsu ramen - 31**

A delectable Japanese feast! Japanese tree mushrooms bring a world of flavour to your palate. Soup stock is made from *kurobuta* pig odds and ends which are not listed here. Ramen noodles are made from 100% organic unbleached semolina wheat and baked, not fried.

#### **Kikurage tonkotsu ramen (avec truffles) - 42**

Above garnished with slivers of truffles. A French take on the Japanese gastronomy phenomenon.

#### **ObR's 'birthday' ramen - 63**

In the mood for celebration? Then try our *creme de la creme*, ObR's 'birthday' ramen. A sinful cacophony of white miso-flavour ramen soup stock topped with *falafel* and *shawarma*; an ugly child of *Japonais* and *Okama-ghani* cuisine styles. *Babaganoush*, *hummus*, and *pita* bread extra.

## Dessert

### **Matcha ice cream - 11 1/3**

A Japanese favourite of epicurian proportions! Exquisitely artificially flavoured and coloured with synthetic green tea substitute, this cold dessert will turn your tongue green (with envy).

### **Azuki ice cream - 12**

A dreamy concoction of Japanese azuki beans boiled to perfection. Artificially coloured to appeal highly to one's chroma receptors. Azuki beans extra.

### **Chocolate-covered fortune cookies - 15 1/2**

Save the best for last by indulging in this *nouvelle Chinois* creation. The cacao beans, which the chocolate is made from are shade-grown and hand-picked by Paco Gonzales, a cacao plantation owner in Columbia. To support his habit, Paco also grows organic hemp and coca plants on the side; for casual personal use, of course.

## Boisson

### **Sake bomb - 15**

The white man sucking up to da yellow man's favourite quaff. *Sho Chiku Bai* Japanese sake poured in a traditional Japanese shot glass to be dropped at your leisure into a glass of *Kirin Ichiban* beer, which is brewed in Canada incidentally, by Molson.

### **Karakuchi shochu (on the rocks) - 23**

*Karakuchi Shochu*, a traditional Japanese hard liquor made from the sweet potato is potent, but goes down smoothly. One whiff of this strong stuff will knock your phat mama's headlights off.

## Hoofah

### **2 bowls of wacky tabacky - seasonal pricing**

To properly end (split infinitive) your PFObR experience, why not get f\*cked up on puffing on an authentic *Okama-ghani* water pipe? Paco, mentioned somewhere above, will share with you his hydroponic creation that's been growing under his heat lamps in the 'laboratory'.

All prices are in U.S. \$\$\$.

Tax and generous gratuity naturally not included.

Corkage fee is 25 clams if you B.Y.O.B. (Bring Your Own Beeyatch)

All wimmin must wear *burkas* inside this sacred and misogynist establishment.

In case of *unfortunate suicide bombings*, your party will still be responsible for the bill, which will be conveniently forwarded to your hospital.