

## DINNER ENTREES

Served with Miso Soup and Rice

Siberian Tiger Gall Bladder with Garlic or Pepper Sauce	30.00
Blue Whale Tongue on Endive Lettuce	32.00
Poached California Condor Eggs with Cilantro	28.00
Roasted Florida Manatee Loin	35.00
Braised Polar Bear Liver	28.00
Bluefin Tuna Steak	34.00
Rack of Mountain Gorilla Seasoned with Powdered Rhino Horn	32.00

## KUSHIYAKI 2 SKEWERS

Served with Teriyaki or Anti-Cucho Sauce

Seal fin	10.00	Tiger shark eyes	9.50
Hummingbird	9.00	Amazonian tree frog	9.00
Narwhal	10.00	Orangutan	6.50
Iberian Lynx	15.00	Red wolf	20.00

## SALADS

Redwood Root with Matsutake Miso Dressing	8.00
Heart of Mahogany Melange	14.00
Black Coral with Mixed Greens	11.00
Combination	15.00

## SOUP

Shark Fin	4.00
Sweet and Sour Cheetah	4.50
Macaque in Miso Broth	8.00

## SUSHI & SASHIMI

Price per Piece

Bigeye Tuna *	5.00	Tamago	3.00
Bluefin Toro *	m/p	Baby Abalone !	m/p
Hamachi **	5.50	Octopus ***	4.50
Kanpachi	7.00	Shrimp **	4.50
Fresh Salmon **	5.00	Snow Crab	6.00
Japanese Red Snapper	7.00	Jumbo Clam @	7.00
Fluke ***	4.50	Japanese Eel *****	7.50
White Fish ****	4.50	Sea Eel **	6.00
Salmon Egg	5.00	Mackerel	4.00
Smelt Egg	3.50	Sawara	4.00
Sea Urchin	8.00	Aji	5.50
Squid	3.50	Shima Aji **	7.00
Japanese Scallop	6.00	Kohada	5.50

\* critically endangered

\*\* Farmed or wild? How was it caught? Where's it from? Do we know? Do you care? We hope not!

\*\*\* Bottom trawling helps us keep the price down!

\*\*\*\* Don't know what it is? Neither do we!

\*\*\*\*\* Kidnapped from the wild, fattened in farms, pumped full of antibiotics... yum!

! We're not saying whether this is farmed or wild, because we can charge more that way. Besides, wild abalone is protected in the US and would probably get us in trouble.

@ Not really a jumbo clam, but hey, you don't need to know the real name of what you're eating, right?

### Nobu

With a restaurant owned by Academy Award-winning actor Robert DeNiro and run by famed sushi chef Nobu Matsuhisa, we at Nobu could create a great deal of positive change. We could use our good names and our celebrity clientele to make our restaurants a world leader in the seafood industry's move toward sustainability. We could be a powerful force in support of efforts to end overfishing, and to improve the safety and sustainability of aquaculture. Instead, we've chosen to pretend that the bluefin and bigeye tuna we are serving today may not be among the last on earth. We know there's a problem, but we've decided to ignore it. And we're banking on the hope that you don't know about these issues, and will keep coming back for more endangered tuna and unsustainable seafood... at least until it's gone.

### Ask Us

We know it can be confusing trying to find sustainable options at our restaurants. We sell a lot of things we shouldn't, and don't give customers much information to work with on our menus. Ask questions! If you want to know how we justify selling critically endangered bluefin or bigeye tuna, ask your server. And if that doesn't help, ask a manager. Just don't ask us – actors and chefs as important as we are don't have time for annoying questions from the likes of you.

### Please Don't

...visit <http://www.greenpeace.org/seafood> or <http://www.sustainablesushi.net> to learn more.

### *Definitely* Please Don't

...go see *The End of the Line*, a new feature film on the state of our oceans and how our restaurants are contributing to the problem even as our competitors are dropping many of these items from their menus. And under no circumstances should you visit <http://www.endoftheline.com> for further information!