

Appetizer

Vegetarian Crispy Rolls **9.95**

Silver noodles, dried mushroom, cabbage and carrot served with sweet & sour plum sauce

Osha Fresh Spring Rolls (Vegetable Version Available) **11.95**

Shrimp, tofu, bean sprouts, lettuce, mint, cilantro wrapped in fresh rice paper & homemade peanut dipping sauce

Thai Samosa **10.95**

Potato, carrot, curry and onion in a pot sticker wrapper and served with fresh cucumber salad

Angel Wings **11.95**

Crispy chicken wings tossed with Osha's tamarind sauce

Chicken Satay **13.95**

Marinated chicken breast with Thai curry powder served with peanut sauce and fresh cucumber salad

Beef Wasabi Rolls **12.95**

Carrot, celery and mint wrapped in sliced grilled premium flank steak served with watercress salad

Dungeness Crab Rangoon **10.95**

Crispy wonton filled with Dungeness crab meat, cream cheese water chestnut, onion, carrot served with plum dipping

Fire Cracker Prawns **12.95**

Southeast Asian-Style Grilled Prawns with Aromatic Herbs served with spicy lime vinaigrette

Tuna Tower **14.95**

Tuna Tartare with cilantro, mango, avocado, toasted garlic and Sriracha-sesame sauce with fried wonton

Salmon Rolls **12.95**

Salmon marinated with Thai spices, basil leaves, tobiko caviar, Avocado wrapped in a spring roll skin served with cilantro aioli

Bacon Wrapped Scallop **13.95**

Tender sea scallop lightly wrapped in smoky bacon served with three flavors cream sauce

Crunchy Calamari or Tofu **13.95 / 9.95**

Crispy calamari or Crispy Japanese tofu served with green apple and "Sriracha" not so spicy cream sour peanut dipping

Salad

Papaya Salad **13.95**

Grilled prawns or tofu, shredded green papaya seasoned, tomato and crushed peanut served with spicy lime dressing

Mango Salad **13.95**

Steamed prawns or tofu, sliced mango, red onions, mint, cilantro, Kaffir lime leaf and cashew nuts in spicy lemongrass dressing

Salmon Sashimi Salad **14.95**

Fresh mango, lemongrass, Kaffir lime leaf, red onion, cucumber, green onion, cilantro and sesame oil with spicy lime dressing

Kobe Beef Steak Salad **22.95**

"Snake River Farms" Kobe beef grilled to perfection served with Thai eggplant, lemongrass, tomatoes, chili, radish, frisse and lime dressing

Chieng-Mai Lettuce Wrap **13.95**

Famous northern style chicken larb lettuce tossed with aromatic herb and onion served with Artisan romaine

Soup

Choice of vegetable or chicken **(Cup / Bowl) 6.95 / 12.95**

Choice of calamari, scallops, mussels, prawns or salmon **7.95 / 14.95**

Seafood Combination **8.95 / 16.95**

Tom Yum

Hot & Sour soup with lemongrass, Kaffir lime leaf, galangal, mushroom and tomatoes

Tom Kha

Spicy coconut soup with lemon grass, galangal, Kaffir lime leaf and mushroom

Noodle Soup

Emperor Noodles **24.95**

Kurobuta pork belly, BBQ Pork, crispy pork belly, boiled egg, crab meat, pork balls, served with organic green noodle and classic clear broth

Kobe Steak & Spicy Miso **22.95**

"Snake River Farms" Kobe style beef grilled to perfection boiled egg served with baby bok choy and spicy miso broth

Vegetable Noodle Soup **12.95**

Fresh tofu, spinach, broccoli, bean sprouts in broth with choice of egg noodles or rice noodles

Kurobuta Pork Noodle Soup **19.95**

Duck braised famous Kurobuta pork belly, baby bok choy and 5 spice broth

Slow Noodle Soup **22.95**

Honey Roasted duck and egg noodle, boiled egg served with baby bok choy and 5 spice broth

Chicken Noodle Soup **13.95**

Street style BBQ pork and crispy golden pork belly served over jasmine rice, boiled egg and 5 spice gravy

Chiang-Mai Khao Soi **16.95**

Northern style Thai curry noodle soup, red onion with boiled egg, egg noodles and choice of chicken or beef

Osha Tom Yum Noodle Soup **15.95**

Pork balls, fish cakes, BBQ pork, minced pork, peanut, boiled egg, served with hot and sour tom yum broth

Curry

Bangkok Roti **19.00**

Green curry with flank beef, Thai eggplant and red bell pepper served with roti

Panang Curry Beef **17.95**

Cube of premium USDA certified flank beef with bell pepper and basil leaf in Panang curry

Green Curry **14.00**

Thai green curry with bamboo shoots, bell pepper and choice of chicken, beef or pork

Yellow Curry **14.00**

Yellow curry with bell pepper, onion, potato and choice of chicken, beef or pork

Duck Curry **18.95**

Sliced roasted duck with pineapple and tomatoes in spicy red curry

Pumpkin Curry **17.95**

Kabocha pumpkin in red curry sauce, bell pepper and choice of chicken, beef or pork topped with crispy potatoes

Prawns Pineapple **20.00**

River prawns sautéed with lychee, pineapple and red bell pepper in red curry sauce

Hung-Lay Curry **18.95**

A fragrant and flavorful curry of northwest Thailand with slow-braised cubes of Canadian pork belly, ginger, garlic served with Roti

Sea

Angry Prawn **20.95**

Sautéed River prawns with curry paste and Kaffir lime leaf served over fried eggplant on a hot plate

Crisp Salmon **19.95**

Crispy salmon topped with caramelized onion, mango, bell pepper, cherry tomato, yam and crispy Thai basil

Osha's Sea **19.00**

Prawns, salmon, scallops calamari, mussels and crab claws with a thick spicy curry sauce and light coconut milk over roasted eggplant

Lemongrass Sea Bass **20.95**

Steamed marinated sea bass with lemongrass, cilantro, ginger, bok choy, jalapeno, and topped with fried lemongrass

Grilled Sea Bass **21.95**

Glazed with sweet hot mustard, served with steamed baby bok choy and homemade spicy tangy sauce

Land

Kobe Beef **29.95**

"Snake River Farms" Kobe beef grilled to perfection served with black pepper shiitake mushroom

Volcanic Beef [signature since 1992] **21.95**

Wok-fried grilled premium flank steak with basil and black pepper in Lava sauce garnished with onion rings

Garlic Lamb Ribs **20.95**

Deep fried marinated rack of lamb served with summer salad

Kurobuta Pork Belly 21.95

Slow braised famous Kurobuta (Black Hog) served with secret five-spice reduction and flower sticky rice

Country Chicken 15.00

Stir-fried lightly battered chicken with cashew, onion, garlic, red bell pepper and homemade honey-ginger sauce

Lemongrass Chicken 16.00

Stir-fried chicken, coconut milk, lemongrass, green onion and chili

Ka-Prow-Kai 14.00

Wok-fried minced chicken, Thai basil, fresh chili, red bell pepper and brown garlic sauce

Honey Duck 22.95

Roasted duck in honey glaze served with spicy black soy dipping sauce

BBQ & Crispy Pork 17.95

Street style BBQ pork and crispy golden pork belly served over jasmine rice, boiled egg and 5 spice gravy

Fried Rice & Fried Noodle

Substitute with Beef \$2/Prawns or Crab add \$3/Seafood \$8

Pad Thai 14.95

Rice stick noodles stir-fried with chicken, egg, bean sprouts, chives, tofu, and ground peanut served with fresh lime

Pad See You 13.95

Thick rice noodle stir-fried with broccoli, egg, black soybean sauce and choice of chicken or pork

Thai Spicy Pan Fried 14.95

Thick rice noodle stir-fried with tomato, mushroom, bamboo shoots, broccoli, bell pepper, onion, basil, and chili with a choice of chicken or pork

Thai Fried Rice 13.95

Classic fried rice with egg, tomatoes, onion, green onion and choice of chicken or pork

Pineapple Fried Rice 15.95

Fried rice with egg, tomato, onion, green onion, cashew, raisins, pineapple, chicken and prawns

Vegetable

Clay Pot 14.00

Wok-fried, tofu (lightly battered), shiitake mushroom, green onion, celery, and boy choy served in Japanese clay pot

Spicy Eggplant 14.00

Stir-fried eggplant, basil, fresh chili, red bell pepper and choice of sliced chicken, beef, or pork

Spicy String Bean 14.00

Stir-fried string bean with chili paste sauce and

Dessert

Green Tea Ice Cream Ball (fried iced cream) 8.00

Green Tea ice cream served in a warm blanket of tempura style fried bread and fresh berries

Fried Banana with Ice Cream 9.00

Deep fried banana with choice of vanilla or coconut

Mango Sticky Rice (Seasonal) 11.00

Sweet sticky rice served with mango topped with coconut cream

Chocolate Soufflé & Thai Tea Ice Cream 11.00

Warm chocolate cake with a heart of creamy "A" grade chocolate

Beverages

Thai Iced Tea or Thai Iced Coffee 4.50

Lychee Iced Tea 4.50

Soda (Coke, Diet Coke, Sprite, Ginger Ale) 3.50

Young whole Coconut Juice 7.00

Vegetarian version available upon request

Gluten Free Menu available upon request

Additional with Tofu Add \$2

Additional with Chicken Add \$5

Additional with Prawns Add \$5

Additional with Duck Add \$10

Additional with Combination Seafood Add \$10

Family Portion Add \$8

Brown rice or Coconut rice Add \$2.50

A gratuity of 18% may be added for parties of 6 or more.

A employer mandates of 3% will be added to food, beverage and to-go orders.



THAI RESTAURANT & BAR

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HOURS MONDAY – FRIDAY

Lunch: 11:00am –3:00pm

Dinner: 5:00pm –10:00pm

HOURS SATURDAY

Dinner: 5:00pm-10:00PM

By Executive Chef Lalita Souksamlane

www.oshathai.com