

# EAT

From the many cultural and historic regions of Thailand, we at Osha invite you to explore our culinary homeland, and encourage you to try our diverse soulful dishes that we have prepared with passion and integrity for you.

## APPETIZER

### Vegetarian Crispy Rolls 10.95

Silver noodles, shitake mushroom, cabbage and carrot W/sweet & sour sauce

### Osha Fresh Spring Rolls 11.95

Shrimp, lettuce, mint wrapped in fresh rice paper W/peanut sauce (Vegetable Version Available)

### Thai Samosa 11.95

Potato curry in a pot sticker wrapper served with fresh cucumber salad

### Angel Wings 12.95

Crispy chicken wings topped with Osha's tamarind sauce and crispy basil

### Chicken Satay 13.95

Yellow curry marinated chicken skewers served with peanut sauce and cucumber salad

### Beef Wasabi Rolls 12.95

Carrot, celery and mint wrapped in sliced grilled premium flank steak served with watercress salad & Osha's secret wasabi dressing

### Tuna Tower 14.95

Yellow fin tuna tartare with cilantro, mango, avocado, toasted garlic and Sriracha-sesame sauce served with crispy wonton

### Dungeness Crab Rangoon 12.95

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

### Firecracker Prawns 13.95

Southeast Asian-Style grilled prawns with aromatic herbs served with spicy lime vinaigrette

### Bacon Wrapped Scallop 14.95

Tender sea scallop lightly wrapped in smoked bacon served with 3 flavors cream sauce

### Crunchy Calamari or Tofu 13.95 / 9.95

Crispy calamari or tofu W/apple and "Sriracha" not so spicy cream

## SALAD

### Papaya Salad 13.95

Thai-style spicy green papaya salad with tomato, long bean, Thai chili, lime, peanut and tamarind dressing W/grilled prawns

### Mango Salad 13.95

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

### Chieng-Mai Lettuce Wrap 14.95 (spicy)

Famous northern Thai style chicken larb lettuce tossed with aromatic herb and onion W/Artisan romaine

### Sizzling Kobe Beef Steak Salad 24.95

"Snake River Farms" Kobe-style beef grilled to perfection, tamarind & toasted rice powder dressing and basket of fresh greens

## SOUP

Choice of tofu or chicken Cup 6.95 / Bowl 12.95

Choice of prawns or calamari Cup 7.95 / Bowl 14.95

Seafood combination Cup 8.95 / Bowl 16.95

### Tom Yum

Hot & Sour soup with lemongrass, galangal, mushroom and tomatoes

### Tom Kha

Traditional coconut soup with lemongrass, galangal, Kaffir lime and mushroom

## LAND

### Ka-Prow-Kai (Thai comfort food) 14.95

Wok-fried minced chicken, Thai basil, chili, bell pepper, brown garlic sauce W/fried egg

### Country Chicken 14.95

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

### Lemongrass Chicken 15.95

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

### BBQ & Crispy Pork Over Rice 20.95

BBQ pork and crispy pork belly W/jasmine rice, boiled egg, 5-spice gravy

### Garlic Lamb Ribs 21.95

Deep-fried marinated rack of Australian lamb ribs W/summer salad

### Kurobuta Pork Belly 21.95

Slow braised famous Kurobuta (Black Hog) served with secret 5-spice reduction and flower sticky rice

### Honey Duck 23.95

Roasted duck in honey glaze served over jasmine rice W/ spicy black soy dipping sauce and clear soup

### Volcanic Beef (Osha's Signature EST.1997) 23.95

Wok-fried grilled premium USDA certified flank steak with basil, bell pepper and black pepper in Lava sauce garnished W/onion rings

### Kobe Beef 31.95

"Snake River Farms" Kobe beef grilled to perfection W/black pepper shiitake mushroom

## SEA

### Crisp Salmon 21.95

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

### Osha's Sea 21.95

Prawns, salmon, scallops, calamari, mussels with a thick spicy curry sauce, basil and light coconut milk over roasted eggplant (Vegetable Version Available)

### Angry Prawn 21.95

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

### Sea Bass Lemongrass 23.95

Steamed marinated sea bass with lemongrass, jalapeno ginger, bok choy topped with fried lemongrass served in a clay pot

### Grilled Sea Bass 23.95

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

## CURRY

### Yellow Curry 14.95

With bell pepper, onion, potato and choice of chicken or vegetables

### Green Curry 14.95

With bamboo shoots and choice of chicken or vegetables

### Pumpkin Curry 17.95

Kabocha pumpkin in red curry sauce choice of chicken or vegetables topped with crispy yam

### Panang Curry Beef 17.95

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

### Hung-Lay Curry 20.95

A fragrant and flavorful curry of Northwest Thailand with slow-braised cubes of Canadian pork, ginger, garlic W/roti

### Bangkok Roti 18.95

Green curry with flank beef, Thai eggplant and bell pepper W/roti

### Prawns Pineapple 21.95

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

### Duck Curry 23.95

Sliced roasted duck with pineapple, grape and tomatoes in red curry

## NOODLE & FRIED RICE

Substitute with Beef \$3 / Prawns add \$3 / Seafood \$8

### Thai Fried Rice 14.95

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

### Crab Fried Rice 19.95

### Pineapple Fried Rice 16.95

Fried rice with egg, tomato, onion, green onion, cashew nut, raisins, pineapple with chicken and prawns (No substitution)

### Pad See You 14.95

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

### Pad Thai 15.95

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

### Thai Spicy Pan Fried Noodle 15.95

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

## NOODLE SOUPS Choice of rice noodles or egg noodles

### Vegetable Noodle Soup 12.95

Fresh tofu, broccoli, bok choy in classic clear broth

### Chicken Noodle Soup 13.95

Chicken and bok choy in classic clear broth

### Osha Tom Yum Noodle Soup 16.95

Pork balls, fish cakes, BBQ pork, minced pork, peanut, boiled egg, W/ hot & sour tom yum broth

### Chiang-Mai Khao Soi 17.95

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

### Duck Noodle Soup 23.95

Roasted duck W/bok choy, boiled egg and 5-spice broth

### Grilled Kobe Steak & Spicy Miso Noodle Soup 25.95

"Snake River Farms" Kobe-style beef grilled to perfection, boiled egg W/bok choy and spicy miso broth

### Emperor Noodles 25.95

Kurobuta pork belly, BBQ Pork, crispy pork belly, boiled egg, pork ball W/egg noodles and classic clear broth

## VEGETABLE

### Clay Pot 14.95

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

### Spicy Eggplant 14.95

Stir-fried eggplant, basil, bell pepper and choice of tofu or chicken

### Spicy String Bean 14.95

Stir-fried string bean W/curry paste sauce and choice of tofu or chicken

## CHEF'S "SECRET" MENU

### TOM YUM Hot Pot 27.95

"Tom Yum" hot & sour soup with assorted fresh seafood, ground pork eggs, bok choy, broccoli, bean sprouts, mushroom and organic green noodles served in a jumbo hot pot (serves 2 people)

### SUKI YAKI Hot Pot 27.95

Thai style "Suki Yaki" soup with assorted fresh seafood, eggs, bok choy, broccoli, bean sprouts, mushroom, soft tofu, green onion and glass noodles served in a jumbo hot pot (serves 2 people)

**(Assorted fresh seafood: Shrimps, mussels, scallops and calamari)**

Gluten Free / Vegetarian version available upon request

Additional with Tofu Add \$2 /Chicken Add \$5 / Prawns Add \$5

Additional with Combination Seafood Add \$10

Family Portion Add \$8/ Brown rice or Coconut rice Add \$2.50

3% Surcharge of SF Employer Mandates

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

We are not responsible for lost or stolen articles

# DRINK

We at OSHA have curated our cocktail and fine wine selections with our innovative cuisine in mind. You will find a great choice by selecting from our list. Each cocktail and wine is in order of style, complexity, and body. Cheers!

## OSHA'S SIGNATURE COCKTAILS 13

### Lychee Martini

Three Olives Vodka, Lychee Juice, Peach Schnapps and a Drop of Grenadine

### Thailander

Absolut Mango, Peach Schnapps, Fresh Thai Basil, Mango Purée and Lime to Taste

### Hanuman Gin Fizz

Infused Gin with Thai Lemongrass, deep sea foam Organic Pasteurize Egg White and Lime to Taste

### Tuk Tuk (Thai Taxi)

Infused Buillett Whiskey with Hibiscus, Grand Marnier, Orange Bitter and Soda

### Thai Smile

Jack Daniel's Whiskey, Amaretto, Fresh Orange Juice, Cinnamon Stick and Lemon to Taste

### Desperado

El Jimador Tequila, Green Chartreuse, Agave Syrup, Salt Rim and Lime to Taste

### Dilemma

El Jimador Tequila, Vanilla Syrup, Passion Fruit Puree, Thai Chili Salt Rim and Lime to Taste

### A.NISE

MeKhong Thai Rum, Amaretto, Orange Bitter, Pineapple Juice and Lime to Taste

### Botanical Mojito

MeKhong Thai Rum, Angostura Bitters, Lime juice, Fresh Mint, Ginger, Agave Syrup and Soda

## MOCKTAILS(NON ALCOHOLIC COCKTAILS) 10

### Bussaba Blossom

Watermelon, Strawberry, Thai Basil and Orange Flower Water

### Mango Mojito

Mango Puree, Fresh Mint, Sweet&Sour

### Strawberry Mojito

Strawberry Puree, Fresh Mint, Sweet&Sour

## BEERS

### Singha 7

"The Original Thai Beer" Pale Lager (330ml)

### Sierra Nevada 7

Pale Lager (330ml)

### Anchor Steam 7

San Francisco Steam Style (330ml)

### Hoegaarden 8

Belgian Wheat (330ml)

### Stella 8

Artois Lager (330ml)

### Duvel 9

Special Belgian Ale (330ml)

### Guinness 10

Draught (440 ml)

## SPARKLING WINE

Blanc De Blancs/Anna Codorniu/Spain/NV 10 / 42

Brut/Rose/Ca'Rosa/Napa/CA/NV 10 / 42

Brut/Henriot/Champagne/NV 90

## RED WINES

Pinot Noir/Z Alexander/Napa/California/2016 10 / 42

Pinot Noir/ZD/Carneros/Napa/2014 75

Merlot/Ancient Peaks/Paso Roblea/California/2016 11 / 45

Chianti/Castello d'albola /Italy/2014 10 / 42

Cabernet Sauvignon/James Mitchell/Napa/2016 10 / 42

Cabernet Sauvignon/ Round Pond /Napa/2016 13 / 54

Shiraz/Earth Works/Barossa Valley/Australia/2016 11 / 45

Zinfandel/Cigar/ Napa/California/2017 11 / 45

Malbec/Catena/Mendoza/Argentina/2015 10 / 42

## ROSE WINES

Rose/Josh/California/2017 12 / 48

## WHITE WINES

Pinot Gris/Redbank/Victoria/Australia/2016 10 / 42

Pinot Grigio/Swanson/Napa/2016 13 / 54

Gruner Veltliner/Biohof Pratsch/Austria/2016 11 / 45

Viognier/Yalumba/Eden Valley/Australia/2016 10 / 42

Sauvignon Blanc/Le Charmel/France/2016 10 / 42

Sauvignon Blanc/Allan Scott/New Zealand/2017 11 / 45

Sauvignon Blanc/Voss/Napa/2017 13 / 54

Chardonnay/Golden/Monterey/2016 13 / 54

Chardonnay/Z.D. WINES/Napa 2015 69

## RIESLING

Claiborne & Churchill/Central Coast/CA/2016 (dry) 12 / 50

Keller/Westhofener Kirschpiel/Spätlese/Rheinhessen/2005 120

## BEVERAGES (No Refills)

**Thai Iced Tea 4.5**

**Thai Iced Coffee 4.5**

**Lychee Iced Tea 4.5**

**Fresh Young Coconut Juice 7**

**Ginger Beer (198ml) 5**

**Soft Drink Coke, Diet Coke, Ginger Ale or Sprite 3.5**

**Still Water / Acqua Panna 750ml 7**

**Sparkling Water / San Pellegrino / 750ml 7**

## OSHA'S HERBAL TEA COLLECTION 5

### Jasmine Tea and Stevia [Stevia = Natural Sweetener]

A sweet and perfume tea from Chiang-mai province of Thailand infused with the delicate scent of jasmine flowers notes of jasmine in bloom on a summer evening.

### Golden Apple Tea

The exotic flavor of Golden Apple Tea gives the best relaxation drink with its traditional therapeutic benefits.

### Lemongrass Tea

The delightful aroma of Thai Lemongrass enhances mental clarity for anytime.

### Butterfly Pea & Pandan Tea

Nam Dok Anchan is the traditional Thai welcome drink made up of butterfly pea or Thai Blue Flower with the addition of lemon.

## CLASSIC TEA 5

**Fujian Jasmine: Infusion Tea**

**English Breakfast: Black Tea**

**Hot Thai Tea (unsweetened)**

**Organic Hot Green Tea (unsweetened)**

**Hot Ginger Tea (sweetened)**



311 Third Street SF CA

415-896-6742 /

oshathai.com

Maximum of 4 credit cards per party  
accepted as method of payment  
Minimum transaction of \$10 to use card