

Land

Kobe Beef	29.95
"Snake River Farms" Kobe beef grilled to perfection served with black pepper shiitake mushroom	
Volcanic Beef [signature since 1992]	20.95
Wok-fried grilled premium flank steak with basil and black pepper in Lava sauce garnished with onion rings	
Kana Moo-Krob	17.00
Wok fried Chinese broccoli with crispy pork belly, chili and garlic sauce	
Garlic Lamb Ribs	20.00
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	20.95
Roasted duck in honey glaze served over steamed bok choy with spicy black soy dipping sauce	
Grilled Rib Eye Steak	20.00
Grilled rib eye steak served with vegetables, onion rings and toasted rice tamarind sauce	
BBQ & Crispy Pork	16.95
Street style BBQ pork and crispy golden pork belly served over jasmine rice, boiled egg and 5 spice gravy	
Vegetable	
Clay Pot	13.00
Wok-fried, tofu (lightly battered), shiitake mushroom, green onion, celery, ginger and boy choy served in Japanese clay pot	
Praram	11.00
Steamed mixed vegetables and tofu with peanut sauce	
Asparagus with Tofu	13.00
Sautéed asparagus and fresh tofu with garlic sauce	
Spicy Eggplant	14.00
Stir-fried eggplant, basil, fresh chili, red bell pepper and choice of sliced chicken, beef, or pork	
Spicy String Bean	13.00
Stir-fried string bean with chili paste sauce and choice of sliced chicken, beef or pork	
Fried Rice & Fried Noodle	
Substitute with Beef \$2/Prawns or Crab add \$3/Seafood \$8	
Pad Thai	14.00
Rice stick noodles stir-fried with chicken, egg, bean sprouts, chives, tofu, and ground peanut served with fresh lime	
Pad See You	13.00
Thick rice noodle stir-fried with broccoli, egg, black soybean sauce and choice of chicken or pork	

Thai Spicy Pan Fried	14.00
Thick rice noodle stir-fried with tomato, mushroom, bamboo shoots, broccoli, bell pepper, onion, basil, chili and choice of chicken or pork	
Rad-Nah Gravy Noodles	15.95
Thick rice noodle stir-fried with broccoli, shiitake mushroom and tender pork in house's soy bean gravy sauce	
Thai Fried Rice	13.00
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	

Dessert

Green Tea Ice Cream Ball (fried iced cream)	7.00
Green Tea ice cream served in a warm blanket of tempura style fried bread and fresh berries	
Fried Banana with Ice Cream	7.00
Deep fried banana with choice of vanilla or coconut	
Mango Sticky Rice (Seasonal)	8.00
Sweet sticky rice served with mango topped with coconut cream	
Chocolate Soufflé & Thai Tea Ice Cream	10.00
Warm chocolate cake with a heart of creamy "A" grade chocolate	

Beverages

Thai Iced Tea	4.50
Thai Iced Coffee	4.50
Lychee Iced Tea	4.50
Soda	3.50
Coke, Diet Coke, Sprite, Ginger Ale	
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.

Catering & Special Events

Office Catering / Corporate Events
 Special Social Gathering / Wedding reception



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By Executive Chef Lalita Souksamlane

Delivery available at
www.oshathai.com
 #oshathai

HOURS MON – FRI
Lunch 11:00am –3:00pm
Dinner 5:00pm –10:00pm
SAT 5:00pm-10:00PM

Apetizer

Vegetarian Crispy Rolls 7.95

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

Osha Fresh Spring Rolls 11.95 (Vegetable Version Available)

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

Frog Legs 12.95

Crispy frog leg tossed with Gilroy garlic, sea salt and black pepper

Duck Rolls 13.95

Roasted duck rolled with cucumber, green onion, cilantro, carrot, chive and tortilla

Thai Samosa 10.95

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

Angel Wings 9.95

Crispy chicken wings tossed with Osha's tamarind sauce

Lamb & Chicken Satay 13.95

Marinated chicken and lamb 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

Long Beach Prawns 12.95

Crispy coconut crushed tiger prawns served with onion, peanut carrot & iceberg slaw

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

Lychee Cheese Pops NEW 8.95

Crispy breaded lychee fruit stuffed with mozzarella cheese served with mustard cream dipping sauce

"Mu-Ping" Grilled Pork Skewers NEW 12.95

Street style grilled kurobuta pork on skewers served with jasmine sticky rice

Crispy Wontons NEW 9.95

Prawns, chicken, cilantro wrapped in wonton skin served with sweet and sour peanut dipping

Salad

Papaya Salad 12.95

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

Mango Salad 12.95

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

Ahi Tuna Wasabi 13.95

Pan-seared sesame crusted Ahi tuna served with crispy red onion and a secret recipe balsamic coulis

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 17.95

"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 **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

Tom Zap Beef 7.95 / 14.95

Famous Northeast Thailand hot sour soup with lemongrass, galangal, kaffir lime leaf, Thai basil, cilantro, and white mushroom

Noodle Soup

Emperor Noodles 21.95

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

Vegetable Noodle Soup 11.95

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

Kobe Steak & Spicy Miso 17.95

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

Vegetable Noodle Soup 11.95

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

Kurobuta Pork Noodle Soup 17.95

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

Duck Noodle Soup 17.95

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

Curry

Bangkok Roti 19.00

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

Panang Curry Beef 17.00

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 19.95

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

Mussamun Lamb (Dinner) 28.95

Slow-braised lamb shank, peanut, Kabocha squash served with cucumber radish and two-toned rice

Kaeng Oom Issan 16.95

Famous Northeast spicy soup, pumpkin, dill, Thai eggplant, mushroom, toasted rice, bamboo shoot, chili and choice of chicken, beef or vegetables

Sea

Sizzling Tom Yum Seafood 20.95

Wok fried assorted fresh seafood, lemongrass, galangal, mushroom, tomato and hot&sour reduction

Angry Prawn 20.95

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

Crisp Salmon 19.00

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, Kaffir lime leaf 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

Heavenly Sea bass 21.95

Steamed fillet Chilean sea bass, lemongrass, basil, mushroom and spring cabbage topped with Asian style spicy garlic lime dressing,