

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

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 D14.00

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

Spicy String Bean L13.00 : D15.00

Stir-fried string bean with chili paste sauce and choice of sliced chicken, beef or pork

Fried Rice & Fried Noodle

Thai Fried Rice 12.00

Fried rice with egg, tomatoes, onion and green onion with choice of chicken, beef or pork

Crab Fried Rice 14.00

Fried rice with egg, onion and green onion with fresh crabmeat served with fresh cucumber

Pineapple Fried Rice 15.95

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

Pad Thai 14.00

Chicken, prawn, or crab stir-fried with egg, bean sprout, chives, tofu and ground peanut, and choice of rice noodle, silver noodle or fried wonton

Pad See You 13.00

Rice noodles pan fried with broccoli, egg, black soy sauce and choice of chicken, beef, or pork

Thai Spicy Pan Fried 14.00

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

Dessert

Osha Vanilla Ball 7.00

(fried iced cream)
Vanilla 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 8.00

(Seasonal)
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

Crème Brule 8.00

Rich custard flavored with Vanilla infused served cooled with a hot crispy caramelized sugar

Beverages

Thai Iced Tea 4.50**Thai Iced Coffee 4.50****Lychee Iced Tea 4.50****Osha Herbal Tea Collection 5.00**

Jasmine&Stevia, Lemongrass, Butterfly Pea&Pandan, Golden Apple

Soda 3.50

Coke, Diet Coke, Sprite, Ginger Ale or Orange Fanta

Voss Still or Sparkling Water small 4.00 large 8.00**Young whole Coconut Juice 7.00**

Vegetarian version available upon request

Gluten Free Menu available upon request

Substitute/additional with Tofu Add \$2

Substitute/additional with Chicken Add \$5

Substitute/additional with Prawns Add \$5

Substitute/additional with Duck Add \$10

Substitute/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.

We are not responsible for lost or stolen articles

Catering & Special Events

Office Catering / Corporate Events

Special Social Gathering / Wedding reception



THAI RESTAURANT & BAR

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By Executive Chef Lalita Souksamlane

Delivery available at
www.oshathai.com
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HOURS MON – SUN
Lunch 11:00am –3:00pm
Dinner 5:00pm –10:00pm

Appetizer

Vegetarian Crispy Rolls 7.95

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

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

Herbal Chicken Wings 9.00

Deep fried chicken wings tossed with spice herb truffle salt served with our homemade 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

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 Salad 17.00

"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 vegetarian 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

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

Osha Udon Tom Yum Koong NEW 13.95

Udon noodles, prawn, mushroom served with hot & sour tom yum soup

Vegetable Noodle Soup 11.00

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

Curry *Vegetarian version available upon request*

Bangkok Roti 19.00

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

Panang Curry Beef 16.00

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 28.95

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

Kaeng Oom Issan NEW 16.95

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

Kaeng=Spicy Soup, Oom= Chili Paste, Issan = Northeast of Thailand

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,

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