

## Land

<b>Kobe Beef</b> "Snake River Farms" Kobe beef grilled to perfection served with black pepper shiitake mushroom	<b>29.95</b>
<b>Volcanic Beef</b> Wok-fried grilled premium flank steak with basil and black pepper in Lava sauce garnished with onion rings	<b>20.95</b>
<b>Garlic Lamb Ribs</b> Deep fried marinated rack of lamb served with summer salad	<b>20.00</b>
<b>Kana Moo-Krob</b> Wok fried Chinese broccoli with crispy pork belly, chili and garlic sauce and served with fried egg	<b>17.95</b>
<b>Honey Duck</b> Roasted duck in honey glaze served over steamed bok choy with spicy black soy dipping sauce	<b>20.95</b>
<b>Kurobuta Pork Belly</b> Slow-braised famous Kurobuta (Black Hog) served with secret five-spice reduction and flower sticky rice	<b>21.95</b>
<b>BBQ &amp; Crispy Pork Over Rice</b> Street-style BBQ pork and crispy golden pork belly served with jasmine rice, boiled egg and 5-spice gravy	<b>17.95</b>
<b>Clay Pot Taro Rice</b> Aromatic fried rice with BBQ pork, crispy pork belly, smoked sausage, taro and served in a lava stone pot	<b>17.95</b>
<b>Kurobuta Pork Neck</b> Charcoal boiled famous Kurobuta (Black Hog) pork neck served with "Jaew" tamarind & toasted rice dipping and sticky rice	<b>19.95</b>
<b>Country Chicken</b> Stir-fried lightly battered chicken with cashew, onion, garlic, red bell pepper and homemade honey-ginger sauce	<b>15.00</b>
<b>Lemongrass Chicken</b> Stir-fried chicken, coconut milk, lemongrass, bell pepper green onion and green chili	<b>16.00</b>
<b>Ka-Prow-Kai</b> Wok-fried minced chicken, Thai basil, fresh chili, bell pepper, brown garlic sauce and served with fried egg	<b>14.00</b>
<b>Kai-Jeaw Thai Omelette</b> Thai style omelette with minced shrimp, shrimp paste and green onion	<b>13.95</b>
<b>Clay Pot</b> Wok-fried, tofu (lightly battered), shiitake mushroom, green onion, celery, ginger and boy choy served in Japanese clay pot	<b>14.00</b>
<b>Praram</b> Steamed mixed vegetables and tofu with peanut sauce	<b>13.00</b>
<b>Asparagus with Tofu</b> Sautéed asparagus and fresh tofu with garlic sauce	<b>14.95</b>
<b>Spicy Eggplant</b> Stir-fried eggplant, basil, fresh chili, red bell pepper and choice of sliced chicken, beef, or pork	<b>14.95</b>
<b>Spicy String Bean</b> Stir-fried string bean with chili paste sauce and choice of sliced chicken, beef or pork	<b>14.95</b>
<b>Fried Rice &amp; Fried Noodle</b>	
<b>Thai Fried Rice</b> Fried rice with egg, tomatoes, onion and green onion with choice of chicken, beef or pork	<b>13.00</b>

<b>Crab Fried Rice</b> Fried rice with egg, onion and green onion with fresh crabmeat served with fresh cucumber	<b>14.00</b>
<b>Pineapple Fried Rice</b> Fried rice with egg, tomato, onion, green onion, cashew, raisins, pineapple, chicken and prawns	<b>15.95</b>
<b>Pad Thai</b> Chicken, prawn, or crab stir-fried with egg, bean sprout, red onion chives, tofu, dried shrimp and ground peanut, and rice noodles	<b>14.00</b>
<b>Pad See You</b> Rice noodles pan fried with broccoli, egg, black soy sauce and choice of chicken, beef, or pork	<b>13.00</b>
<b>Thai Spicy Pan Fried</b> Rice noodle stir-fried with tomato, mushroom, bamboo shoots, Chinese broccoli, bell pepper, onion, basil, chili and choice of chicken, beef, or pork	<b>14.00</b>
<b>Rad-Nah Gravy Noodles</b> Pan fried flat rice noodles, broccoli, shiitake mushroom and tender pork in house's soy bean gravy sauce	<b>15.95</b>
<b>Shrimp Paste Fried Rice</b> De-constructed shrimp paste fried rice accompanied with caramelized pork, shrimp chipc, mango, green bean, shallots, shredded egg crepe and lime	<b>15.95</b>
<b>Dessert</b>	
<b>Tempura Green Tea Ice Cream</b> Green tea ice cream served in a warm blanket of tempura style fried bread and fresh berries	<b>8.00</b>
<b>Fried Banana with Ice Cream</b> Deep fried banana with choice of vanilla or coconut	<b>9.00</b>
<b>Mango Sticky Rice</b> (Seasonal) Sweet sticky rice served with mango topped with coconut cream	<b>11.00</b>
<b>Chocolate Soufflé &amp; Thai Tea Ice Cream</b> Warm chocolate cake with a heart of creamy "A" grade chocolate	<b>11.00</b>
<b>Beverages</b>	
<b>Thai Iced Tea</b>	<b>4.50</b>
<b>Thai Iced Coffee</b>	<b>4.50</b>
<b>Lychee Iced Tea</b>	<b>4.50</b>
<b>Arnold Palmer</b>	<b>4.50</b>
<b>Soda</b> Coke, Diet Coke, Sprite or Ginger Ale	<b>3.50</b>
<b>Voss Still or Sparkling Water</b> <small>small 4.00 large 8.00</small>	
<b>Young Whole Coconut Juice</b> Vegetarian and gluten free menu available upon request Additional with Tofu Add \$2 Additional with Vegetable Add \$3 Additional with Chicken, Beef or Pork Add \$5 Additional with Prawns Add \$5 Additional with Duck Add \$10 Additional with Any Seafood Add \$10 Brown rice or Coconut rice Add \$2.50 Family Portion Add \$8 A gratuity of 18% may be added for parties of 6 or more. 3% Surcharge of SF Employer Mandates We are not responsible for lost or stolen articles	<b>7.00</b>



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By Executive Chef Lalita Souksamlane

**HOURS MON – SUN**  
**Lunch 11:00am – 3:00pm**  
**Dinner 5:00pm – 10:00pm**

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## Appetizer

<b>Vegetarian Crispy Rolls</b>	<b>7.95</b>
Silver noodles, dried mushroom, cabbage and carrot served with sweet & sour plum sauce	
<b>Osha Fresh Spring Rolls</b> (Vegetable Version Available)	<b>11.95</b>
Shrimp, tofu, bean sprouts, lettuce, mint, cilantro wrapped in fresh rice paper & homemade peanut dipping sauce	
<b>Lychee Cheese Pops</b>	<b>10.95</b>
Crispy breaded lychee fruit stuffed with mozzarella cheese served with mustard cream dipping sauce	
<b>Crispy Wontons</b>	<b>10.95</b>
Prawns, chicken, wrapped in wonton skin served with sweet & sour plum peanut dipping sauce	
<b>Frog Legs</b>	<b>12.95</b>
Crispy frog leg tossed with Gilroy garlic, sea salt and black pepper	
<b>Duck Rolls</b>	<b>14.95</b>
Roasted duck rolled with cucumber, green onion, cilantro, carrot, chive and tortilla	
<b>Thai Samosa</b>	<b>10.95</b>
Potato, carrot, curry and onion in a pot sticker wrapper and served with fresh cucumber salad	
<b>Angel Wings</b>	<b>10.95</b>
Deep fried chicken wings topped with Osha's tamarind sauce	
<b>Lamb &amp; Chicken Satay</b>	<b>13.95</b>
Marinated chicken and lamb with Thai curry powder served with peanut sauce and fresh cucumber salad	
<b>Beef Wasabi Rolls</b>	<b>12.95</b>
Carrot, celery and mint wrapped in sliced grilled premium flank steak served with watercress salad	
<b>Dungeness Crab Rangoon</b>	<b>10.95</b>
Crispy wonton filled with Dungeness crab meat, cream cheese water chestnut, onion, carrot served with plum dipping	
<b>Fire Cracker Prawns</b>	<b>12.95</b>
Southeast Asian-Style Grilled Prawns with Aromatic Herbs served with spicy lime vinaigrette	
<b>Long Beach Prawns</b>	<b>12.95</b>
Crispy coconut crushed tiger prawns served with onion, peanut carrot & iceberg slaw	
<b>Tuna Tower</b>	<b>14.95</b>
Tuna Tartare with cilantro, mango, avocado, toasted garlic and Sriracha-sesame sauce with fried wonton	
<b>Salmon Rolls</b>	<b>12.95</b>
Salmon marinated with Thai spices, basil leaves, tobiko caviar, Avocado wrapped in a spring roll skin served with cilantro aioli	
<b>Bacon Wrapped Scallop</b>	<b>13.95</b>
Tender sea scallop lightly wrapped in smoky bacon served with three flavors cream sauce	
<b>Crunchy Calamari or Tofu</b>	<b>13.95 / 9.95</b>
Crispy calamari or Crispy Japanese tofu served with green apple and "Sriracha" not so spicy cream	

## Salad

<b>Papaya Salad</b>	<b>12.95</b>
Grilled prawns, shredded green papaya seasoned, tomato and crushed peanut served with spicy lime dressing	
<b>Mango Salad</b>	<b>12.95</b>
Steamed prawns, sliced mango, red onions, mint, cilantro, Kaffir lime leaf and cashew nuts in spicy lemongrass dressing	

<b>Ahi Tuna Wasabi</b>	<b>13.95</b>
Pan-seared sesame crusted Ahi tuna served with crispy red onion and wasabi balsamic vinaigrette	
<b>Salmon Sashimi Salad</b>	<b>14.95</b>
Fresh mango, lemongrass, Kaffir lime leaf, red onion, cucumber, green onion, cilantro and sesame oil with spicy lime dressing	
<b>Kobe Beef Steak Salad</b>	<b>17.95</b>
"Snake River Farms" Kobe-style beef grilled to perfection tossed with toasted rice in spicy lime dressing	
<b>"Yum Pla Muk" Calamari Salad</b>	<b>13.95</b>
Thai-style crispy calamari with tomatoes, celery, onion, shallots and Thai chili lime dressing	
<b>Chieng-Mai Lettuce Wrap</b>	<b>13.95</b>
Famous northern style chicken larb lettuce tossed with aromatic herb and onion served with Artisan romaine	

## Soup

Choice of vegetarian or chicken	<b>(Cup / Bowl)</b> <b>6.95 / 12.95</b>
Choice of calamari, scallops, mussels, prawns or salmon	<b>7.95 / 14.95</b>
Seafood Combination	<b>8.95 / 16.95</b>
<b>Tom Yum</b>	
Hot & Sour soup with lemongrass, Kaffir lime leaf, galangal, mushroom and tomatoes	
<b>Tom Kha</b>	
Spicy coconut soup with lemon grass, galangal, Kaffir lime leaf and mushroom	
<b>Tom Zap Beef</b>	<b>7.95 / 14.95</b>
Famous Northeast Thailand hot sour soup with lemongrass, galangal, kaffir lime leaf, Thai basil, cilantro, and white mushroom	

## Noodle Soup

Choice of rice noodles, egg noodles or organic green noodles	
<b>Emperor Noodles</b>	<b>24.95</b>
Kurobuta pork belly, BBQ Pork, crispy pork belly, 5-spice egg, crab meat, pork ball, served with egg noodles and classic clear broth	
<b>Grilled Kobe Beef Steak Noodle Soup</b>	<b>22.95</b>
"Snake River Farms" Kobe-style beef grilled to perfection served with baby bok choy and spicy miso broth	
<b>Kurobuta Pork Noodle Soup</b>	<b>19.95</b>
Slow braised famous Kurobuta, baby bok choy served with 5-spice broth	
<b>Duck Noodle Soup</b>	<b>20.95</b>
Honey roasted duck and, egg noodles served with baby bok choy and 5-spice broth	
<b>Osha Tom Yum Noodle Soup</b>	<b>15.95</b>
Pork balls, fish cakes, BBQ pork minced pork, peanut served with hot & sour tom yum broth	
<b>Khao Soi</b>	<b>16.95</b>
Northern style Thai curry noodle soup, red onion, pickles, boiled egg and egg noodles	
<b>Chicken Noodle Soup</b>	<b>13.95</b>
Chicken and bok choy in classic clear broth	
<b>Vegetable Noodle Soup</b>	<b>12.95</b>
Fresh tofu, broccoli, bok choy in classic clear broth	
<b>BBQ Pork Noodle Soup</b>	<b>14.95</b>
BBQ pork, wontons, bok choy served with classic clear broth	

## Curry

*Vegetarian version available upon request*

<b>Bangkok Roti</b>	<b>19.00</b>
Green curry with flank beef, Thai eggplant and red bell pepper served with roti	
<b>Panang Curry Beef</b>	<b>17.00</b>
Cube of premium USDA certified flank beef with bell pepper and basil leaf in Panang curry	
<b>Green Curry</b>	<b>14.00</b>
Thai green curry with bamboo shoots, bell pepper and choice of chicken, beef or pork	
<b>Yellow Curry</b>	<b>14.00</b>
Yellow curry with bell pepper, onion, potato and choice of chicken, beef or pork	
<b>Duck Curry</b>	<b>18.95</b>
Sliced roasted duck with pineapple, red grapes and tomatoes in spicy red curry	
<b>Pumpkin Curry</b>	<b>17.95</b>
Kabocha pumpkin in red curry sauce, bell pepper and choice of chicken, beef or pork topped with crispy potatoes	
<b>Prawns Pineapple</b>	<b>20.00</b>
River prawns sautéed with lychee, pineapple, red grapes and red bell pepper in red curry sauce	
<b>Hung-Lay Curry</b>	<b>18.95</b>
A fragrant and flavorful curry of northwest Thailand with slow-braised cubes of Canadian pork belly, ginger, garlic served with Roti	
<b>Mussamun Lamb</b>	<b>28.95</b>
Slow-braised lamb shank, peanut, Kabocha squash served with cucumber radish and two-toned rice	
<b>Kaeng Oom Issan</b>	<b>16.95</b>
Famous Northeast spicy soup, pumpkin, drill, Thai eggplant, mushroom, toasted rice, bamboo shoot, chili and choice of chicken, beef or vegetables	
<i>Kaeng =Spicy Soup, Oom = Chili Paste, Issan = Northeast of Thailand</i>	
<b>Sea</b>	
<b>Sizzling Tom Yum Seafood</b>	<b>20.95</b>
Wok fried assorted fresh seafood, lemongrass, galangal, mushroom, tomato and hot&sour reduction served on sizzling plate	
<b>Angry Prawn</b>	<b>20.95</b>
Sautéed River prawns with curry paste and Kaffir lime leaf served over fried eggplant on a hot plate	
<b>Crisp Salmon</b>	<b>19.00</b>
Crispy salmon topped with caramelized onion, mango, bell pepper, cherry tomato, yam and crispy Thai basil	
<b>Osha's Sea</b>	<b>19.00</b>
Prawns, salmon, scallops calamari, mussels and crab claws with a thick spicy curry sauce and light coconut milk over roasted eggplant	
<b>Lemongrass Sea Bass</b>	<b>23.95</b>
Steamed marinated sea bass with lemongrass, Kaffir lime leaf topped with fried lemongrass	
<b>Grilled Sea Bass</b>	<b>24.95</b>
Glazed with sweet hot mustard, served with steamed baby bok choy and homemade spicy tangy sauce	
<b>Heavenly Seabass</b>	<b>24.95</b>
Steamed fillet Chilean seabass, lemongrass, mushroom, cabbage topped with Asian style spicy garlic lime dressing,	