

## Appetizer

<b>Vegetarian Crispy Rolls</b>	<b>8.95</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>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>11.95</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	

## Salad

<b>Papaya Salad</b>	<b>13.95</b>
Grilled prawns, shredded green papaya seasoned, tomato and crushed peanut served with spicy lime dressing	
<b>Mango Salad</b>	<b>13.95</b>
Steamed prawns, sliced mango, red onions, mint, cilantro, Kaffir lime leaf and cashew nuts in spicy lemongrass dressing	
<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>22.95</b>
"Snake River Farms" Kobe-style beef grilled to perfection tossed with toasted rice in spicy 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	(Cup / Bowl)	
	<b>6.95 / 12.95</b>	
Choice of prawns, calamari or mussels	<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>Noodle Soup</b>		
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>22.95</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		

## Curry Vegetarian version available upon request

<b>Bangkok Roti</b>	<b>19.95</b>
Green curry with flank beef, Thai eggplant and red bell pepper served with roti	
<b>Panang Curry Beef</b>	<b>17.95</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>22.95</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>20.95</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	

## Sea

<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>19.95</b>
Crispy salmon topped with caramelized onion, mango, bell pepper, cherry tomato, yam and crispy Thai basil	
<b>Osha's Sea</b>	<b>20.95</b>
Prawns, salmon, scallops calamari, mussels 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.	

## Land

<b>Kobe Beef</b>	<b>29.95</b>
"Snake River Farms" Kobe beef grilled to perfection served with black pepper shiitake mushroom	
<b>Volcanic Beef</b>	<b>21.95</b>
Wok-fried grilled premium flank steak with basil and black pepper in Lava sauce garnished with onion rings	
<b>Garlic Lamb Ribs</b>	<b>20.95</b>
Deep fried marinated rack of lamb served with summer salad	
<b>Honey Duck</b>	<b>22.95</b>
Roasted duck in honey glaze served over steamed bok choy with spicy black soy dipping sauce	
<b>Kurobuta Pork Belly</b>	<b>21.95</b>
Slow-braised famous Kurobuta (Black Hog) served with secret five-spice reduction and flower sticky rice	
<b>BBQ &amp; Crispy Pork Over Rice</b>	<b>17.95</b>
Street-style BBQ pork and crispy golden pork belly served with jasmine rice, boiled egg and 5-spice gravy	
<b>Country Chicken</b>	<b>15.00</b>
Stir-fried lightly battered chicken with cashew, onion, garlic, red bell pepper and homemade honey-ginger sauce	

<b>Lemongrass Chicken</b>	<b>16.00</b>
Stir-fried chicken, coconut milk, lemongrass, bell pepper green onion and green chili	
<b>Ka-Prow-Kai</b>	<b>15.00</b>
Wok-fried minced chicken, Thai basil, fresh chili, bell pepper, brown garlic sauce and served with fried egg	
<b>Kai-Jeaw Thai Omelette</b>	<b>13.95</b>
Thai style omelette with minced shrimp, shrimp paste and green onion	

## Vegetable

<b>Clay Pot</b>	<b>14.00</b>
Wok-fried, tofu (lightly battered), shiitake mushroom, green onion, celery, ginger and boy choy served in Japanese clay pot	
<b>Praram</b>	<b>13.00</b>
Steamed mixed vegetables and tofu with peanut sauce	
<b>Asparagus with Tofu</b>	<b>14.95</b>
Sautéed asparagus and fresh tofu with garlic sauce	
<b>Spicy Eggplant</b>	<b>14.95</b>
Stir-fried eggplant, basil, fresh chili, red bell pepper and choice of sliced chicken, beef, or pork	
<b>Spicy String Bean</b>	<b>14.95</b>
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

<b>Pad Thai</b>	<b>14.95</b>
Rice stick noodles stir-fried with chicken, egg, bean sprouts, chives, tofu, and ground peanut served with fresh lime	
<b>Pad See You</b>	<b>13.95</b>
Thick rice noodle stir-fried with broccoli, egg, black soybean sauce and choice of chicken or pork	
<b>Thai Spicy Pan Fried</b>	<b>14.95</b>
Thick rice noodle stir-fried with tomato, mushroom, bamboo shoots, broccoli, bell pepper, onion, basil, chili and choice of chicken or pork	
<b>Thai Fried Rice</b>	<b>13.95</b>
Classic fried rice with egg, tomatoes, onion, green onion and choice of chicken or pork	
<b>Pineapple Fried Rice</b>	<b>15.95</b>
Fried rice with egg, tomato, onion, green onion, cashew, raisins, pineapple, chicken and prawns	
<b>Clay Pot Taro Rice</b>	<b>17.95</b>
Aromatic fried rice with BBQ pork, crispy pork belly, smoked sausage, taro and served in a lava stone pot	

## Chef's "Secret" Menu

<b>Kai Yang</b>	21.95
BBQ Mary's free range organic chicken with turmeric served with peanut papaya salad, "Jaew" tamarind & toasted rice dipping and warm sticky rice	
<b>Ho-Mok Seabass</b>	21.95
Chilean sea bass, red curry custard, banana blossom, Thai basil stream in banana leaf	
<b>Crying Tiger Steak</b>	28.95
"Snake River Farms" Kobe style beef grilled to served with peanut papaya salad, "Jaew" tamarind & toasted rice dipping and warm sticky rice	

## Dessert

<b>Tempura Green Tea Ice Cream</b>	<b>8.00</b>
Green tea ice cream served in a warm blanket of tempura style fried bread and fresh berries	
<b>Fried Banana with Ice Cream</b>	<b>9.00</b>
Deep fried banana with choice of vanilla or coconut	
<b>Mango Sticky Rice</b> (Seasonal)	<b>11.00</b>
Sweet sticky rice served with mango topped with coconut cream	
<b>Chocolate Soufflé &amp; Thai Tea Ice Cream</b>	<b>11.00</b>
Warm chocolate cake with a heart of creamy "A" grade chocolate	

## Beverages

<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>	<b>3.50</b>
Coke, Diet Coke, Sprite or Ginger Ale	
<b>Aqua Panna or San Pellegrino 750ml</b>	<b>7.00</b>
<b>Young Whole Coconut Juice</b>	<b>7.00</b>



**4 Embarcadero Center Street Level**  
**San Francisco, CA 94111**  
**T: 415-788-6742 F: 415-788-6744**  
**osha\_embarcadero@yahoo.com**  
**By Executive Chef Lalita Souksamlane**

**MONDAY - FRIDAY**  
**LUNCH 11.00 am - 3.00 pm**  
**DINNER 5.00 pm - 10.00 pm**

**SATURDAY - SUNDAY**  
**LUNCH 12.00 pm - 5.00 pm**  
**DINNER 5.00 pm - 10.00 pm**

**Last seating: Lunch at 2.30pm / Dinner at 9.30pm**  
**Please visit [www.oshathai.com](http://www.oshathai.com) for reservations**

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**[WWW.OSHATHAI.COM](http://WWW.OSHATHAI.COM)**

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 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**