

Appetizer

Vegetarian Crispy Rolls 8.95

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

Duck Rolls 14.95

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 11.95

Deep fried chicken wings topped 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

Salad

Papaya Salad 13.95

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

Mango Salad 13.95

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

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 22.95

"Snake River Farms" Kobe-style beef grilled to perfection tossed with toasted rice in spicy 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

Choice of prawns, calamari or mussels

Seafood Combination

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

Noodle Soup

Choice of rice noodles, egg noodles or organic green noodles

Emperor Noodles 24.95

Kurobuta pork belly, BBQ Pork, crispy pork belly, 5-spice egg, crab meat, pork ball, served with egg noodles and classic clear broth

Grilled Kobe Beef Steak Noodle Soup 22.95

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

Kurobuta Pork Noodle Soup 19.95

Slow braised famous Kurobuta, baby bok choy served with 5-spice broth

Duck Noodle Soup 22.95

Honey roasted duck and, egg noodles served with baby bok choy and 5-spice broth

Osha Tom Yum Noodle Soup 15.95

Pork balls, fish cakes, BBQ pork minced pork, peanut served with hot & sour tom yum broth

Khao Soi 16.95

Northern style Thai curry noodle soup, red onion, pickles, boiled egg and egg noodles

Chicken Noodle Soup 13.95

Chicken and bok choy in classic clear broth

Vegetable Noodle Soup 12.95

Fresh tofu, broccoli, bok choy in classic clear broth

(Cup / Bowl)

6.95 / 12.95

7.95 / 14.95

8.95 / 16.95

Duck Curry 22.95

Sliced roasted duck with pineapple, red grapes 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 20.95

River prawns sautéed with lychee, pineapple, red grapes 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

Sea

Sizzling Tom Yum Seafood 20.95

Wok fried assorted fresh seafood, lemongrass, galangal, mushroom, tomato and hot&sour reduction served on sizzling plate

Angry Prawn 20.95

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

Crisp Salmon 19.95

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

Osha's Sea 20.95

Prawns, salmon, scallops calamari, mussels with a thick spicy curry sauce and light coconut milk over roasted eggplant

Lemongrass Sea Bass 23.95

Steamed marinated sea bass with lemongrass, Kaffir lime leaf topped with fried lemongrass

Grilled Sea Bass 24.95

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

Heavenly Seabass 24.95

Steamed fillet Chilean seabass, lemongrass, mushroom, 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 21.95

Wok-fried grilled premium flank steak with basil and black pepper in Lava sauce garnished with onion rings

Garlic Lamb Ribs 20.95

Deep fried marinated rack of lamb served with summer salad

Honey Duck 22.95

Roasted duck in honey glaze served over steamed bok choy with spicy black soy dipping sauce

Kurobuta Pork Belly 21.95

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

Curry Vegetarian version available upon request

Bangkok Roti 19.95

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

Panang Curry Beef 17.95

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

BBQ & Crispy Pork Over Rice	17.95
Street-style BBQ pork and crispy golden pork belly served with jasmine rice, boiled egg and 5-spice gravy	
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, bell pepper green onion and green chili	
Ka-Prow-Kai	15.00
Wok-fried minced chicken, Thai basil, fresh chili, bell pepper, brown garlic sauce and served with fried egg	
Kai-Jeaw Thai Omelette	13.95
Thai style omelette with minced shrimp, shrimp paste and green onion	

Vegetable

Clay Pot	14.00
Wok-fried, tofu (lightly battered), shiitake mushroom, green onion, celery, ginger and boy choy served in Japanese clay pot	
Pramam	13.00
Steamed mixed vegetables and tofu with peanut sauce	
Asparagus with Tofu	14.95
Sautéed asparagus and fresh tofu with garlic sauce	
Spicy Eggplant	14.95
Stir-fried eggplant, basil, fresh chili, red bell pepper and choice of sliced chicken, beef, or pork	
Spicy String Bean	14.95
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	14.95
Rice stick noodles stir-fried with chicken, egg, bean sprouts, chives, tofu, and ground peanut served with fresh lime	
Pad See You	13.95
Thick rice noodle stir-fried with broccoli, egg, black soybean sauce and choice of chicken or pork	
Thai Spicy Pan Fried	14.95
Thick rice noodle stir-fried with tomato, mushroom, bamboo shoots, broccoli, bell pepper, onion, basil, chili and choice of chicken or pork	
Thai Fried Rice	13.95
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	
Clay Pot Taro Rice	17.95
Aromatic fried rice with BBQ pork, crispy pork belly, smoked sausage, taro and served in a lava stone pot	

Chef's "Secret" Menu

Kai Yang	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	
Ho-Mok Seabass	21.95
Chilean sea bass, red curry custard, banana blossom, Thai basil stream in banana leaf	
Crying Tiger Steak	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

Tempura Green Tea Ice Cream	8.00
Green tea ice cream served in a warm blanket of tempura style fried bread and fresh berries	
Fried Banana with Ice Cream	9.00
Deep fried banana with choice of vanilla or coconut	
Mango Sticky Rice (Seasonal)	11.00
Sweet sticky rice served with mango topped with coconut cream	
Chocolate Soufflé & Thai Tea Ice Cream	11.00
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
Arnold Palmer	4.50
Soda	3.50
Coke, Diet Coke, Sprite or Ginger Ale	
Aqua Panna or San Pellegrino 750ml	7.00
Young Whole Coconut Juice	7.00

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



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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 for reservations

Office Catering/ Large Order Delivery
 Order thru : osha_embarcadero@yahoo.com
Catering: 415-994-0445

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