

Land

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

Vegetable

Fried Rice & Fried Noodle

Substitute with Beef \$2/Prawns or Crab add \$3/Seafood \$8

Pad Thai Rice stick noodles stir-fried with chicken, egg, bean sprouts, chives, tofu, and ground peanut served with fresh lime	14.00
Pad See You Thick rice noodle stir-fried with broccoli, egg, black soybean sauce and choice of chicken or pork	13.00
Thai Spicy Pan Fried Thick rice noodle stir-fried with tomato, mushroom, bamboo shoots, broccoli, bell pepper, onion, basil, chili and choice of chicken or pork	14.00
Rad-Nah Gravy Noodles Thick rice noodle stir-fried with broccoli, shiitake mushroom and tender pork in house's soy bean gravy sauce	15.95
Thai Fried Rice Classic fried rice with egg, tomatoes, onion, green onion and choice of chicken or pork	13.00
Pineapple Fried Rice Fried rice with egg, tomato, onion, green onion, cashew, raisins, pineapple, chicken and prawns	15.95

Dessert

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

Beverages

Thai Iced Tea	4.50
Thai Iced Coffee	4.50
Lychee Iced Tea	4.50
Arnold Palmer	4.50
Soda Coke, Diet Coke, Sprite or Ginger Ale	3.50
Aqua Panna or San Pellegrino 750ml	7.00
Young Whole Coconut Juice Vegetarian and gluten free menu available upon request	7.00
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

Corporate Events/ Wedding Receptions
Contact : events@oshathai.com
Special Events: 415-994-4882

www.oshathai.com

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	
Lychee Cheese Pops	10.95
Crispy breaded lychee fruit stuffed with mozzarella cheese served with mustard cream dipping sauce	
Crispy Wontons	10.95
Prawns, chicken, wrapped in wonton skin served with sweet & sour plum peanut dipping sauce	
Frog Legs	12.95
Crispy frog leg tossed with Gilroy garlic, sea salt and black pepper	
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	10.95
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	
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 wasabi balsamic vinaigrette	
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	
"Yum Pla Muk" Calamari Salad	13.95
Thai-style crispy calamari with tomatoes, celery, onion, shallots and Thai chili 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

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	20.95
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	
BBQ Pork Noodle Soup	14.95
BBQ pork, wontons, bok choy served with classic clear broth	

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	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, 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	20.00
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	
Kaeng Oom Issan	16.95
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>	
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	19.00
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	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,	