

EAT

From the many cultural and historic regions of Thailand, we at Osha invite you to explore our culinary homeland, and encourage you to try our diverse soulful dishes that we have prepared with passion and integrity for you.

APPETIZER

Vegetarian Crispy Rolls 10.95

Silver noodles, shitake mushroom, cabbage and carrot served with sweet & sour plum dipping sauce

Osha Fresh Spring Rolls (Vegetable Version Available) 11.95

Shrimp or tofu, lettuce, mint wrapped in fresh rice paper Served with peanut dipping sauce

Thai Samosa 11.95

Potato curry in a pot sticker wrapper served with fresh cucumber salad

Angel Wings 11.95

Crispy chicken wings topped with Osha's tamarind sauce

Chicken Satay 13.95

Yellow curry marinated chicken skewers served with peanut curry and fresh cucumber salad

Beef Wasabi Rolls 12.95

Carrot, celery and mint wrapped in sliced grilled premium flank steak served with watercress salad & Osha's secret wasabi dressing

Tuna Tower 14.95

Yellow fin tuna tartare with cilantro, mango, avocado, toasted garlic and Sriracha-sesame sauce served with crispy wonton

Dungeness Crab Rangoon 13.95

Crispy wonton filled with Dungeness crab meat, cream cheese water chestnut, onion, carrot served with plum dipping sauce

Firecracker Prawns 13.95

Southeast Asian-Style grilled prawns with aromatic herbs served with spicy lime vinaigrette

Bacon Wrapped Scallop 14.95

Tender sea scallop lightly wrapped in smoked bacon served with 3 flavors cream sauce

SALAD

Papaya Salad 14.95

Grilled prawns, shredded green papaya, Thai chili, cherry tomato and crushed peanut served with tamarind lime dressing

Chieng-Mai Lettuce Wrap 14.95

Famous northern-style chicken Larb lettuce tossed with aromatic herb and onion served with Artisan romaine

Kobe Beef Steak Salad 24.95

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

SOUP

Choice of tofu or chicken Cup 7.95 / Bowl 13.95

Choice of prawns or calamari Cup 8.95 / Bowl 15.95

Seafood Combination Cup 9.95 / Bowl 17.95

Tom Yum

Hot & Sour soup with lemongrass, galangal, mushroom and tomatoes

Tom Kha

Traditional coconut soup with lemongrass, galangal, Kaffir lime and mushroom

LAND

Kobe Beef 32.95

"Snake River Farms" Kobe-style beef grilled to perfection served with black pepper shitake mushroom

Volcanic Beef (Osha's Signature EST. 1997) 22.95

Wok-fried grilled premium USDA certified flank steak with Thai basil, bell pepper in Lava sauce garnished with onion rings

Tomahawk Jungle Steak (Jumbo Steak) 89.00

32oz Ribeye Bone-in grilled to perfection W/ jungle sauce roasted cauliflower, flower sticky rice served on sizzling skillet

Garlic Lamb Chops 22.95

Australian lamb chops fried to perfection topped with garlic sauce served with fresh cucumber & mustard cream

Kurobuta Pork Belly 21.95

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

Country Chicken 15.95

Stir-fried lightly battered chicken with cashew, onion, garlic, red bell pepper and homemade honey-ginger sauce

Lemongrass Chicken 16.95

Stir-fried chicken, coconut milk, lemongrass, green onion and chili

Ka-Prow-Kai 16.95 / Jumbo Size 27.95

Wok-fried minced chicken, Thai basil, fresh chili, bell pepper and traditional brown garlic sauce served with fried egg

Honey Duck 23.95

Roasted duck breast with honey glaze served over bok choy, boiled egg and spicy soy dipping sauce

SEA

Angry Prawn 21.95

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

Chu-Chi Salmon 22.95

Pan-seared salmon fillet served with "Chu-Chi" fragrant and flavorful red curry

Lemongrass Sea Bass 24.95

Steamed marinated sea bass with lemongrass, kaffir lime leaf, jalapeno topped with fried lemongrass served in a clay pot

Grilled Sea Bass 24.95

Chilean sea bass glazed with sweet hot mustard served with baby bok choy and cilantro aioli

CURRY

Panang Curry Beef 17.95

Premium USDA certified flank beef with Thai basil in Panang red curry

Yellow Curry 15.95

Classic yellow curry with potato, onion and choice of chicken or tofu (Substitute with Beef \$3 or Prawns \$5)

Pumpkin Curry 17.95

Kabocha Japanese pumpkin, Thai basil in red curry and choice of chicken or tofu topped with crispy yam (Substitute with Beef \$3 or Prawns \$5)

Mussamun Lamb 20.95

Slow-braised lamb, peanut, Kabocha pumpkin in Mussamun coconut curry served with cucumber salad

NOODLE & FRIED RICE

Substitute with Beef \$3 / Prawns \$5 / Crab \$10 / Seafood \$10

Pad Thai 14.95

Rice noodles stir-fried with egg, bean sprouts, chives, tofu, in tamarind reduction and ground peanut served with fresh lime and choice of chicken or vegetables

Pad See You 14.95

Thick rice noodle stir-fried with broccoli, egg, black soybean sauce and choice of chicken or tofu

Thai Fried Rice 14.95

Classic fried rice with egg, tomatoes, onion, green onion and choice of tofu or chicken

Pineapple Fried Rice 16.95

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

NOODLE SOUPS Choice of rice noodles or egg noodles

Emperor Noodles 25.95

Kurobuta pork belly, BBQ Pork, crispy pork belly, pork ball, boiled egg, bok choy served with egg noodles and classic clear broth

Grilled Kobe Steak & Spicy Miso Noodle Soup 24.95

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

Chiang-Mai Khao Soi 15.95

Northern style Thai curry egg noodle soup, red onion, pickled with boiled egg with tofu Substitute with Chicken \$2 / Beef \$3

Chicken Noodle Soup 14.95

Chicken, bok choy and bean sprout in classic clear broth

Vegetable Noodle Soup 13.95

Fresh tofu, broccoli, bok choy, bean sprout in classic clear broth

VEGETABLE

Substitute with Chicken \$2 / Beef \$3

Spicy String Bean 14.95

Stir-fried string bean with chili paste sauce and tofu

Spicy Eggplant 14.95

Stir-fried eggplant, basil, chili, red bell pepper and tofu

Clay Pot 14.95

Wok-fried, tofu (lightly battered), shitake mushroom, green onion, celery, ginger and bok choy served in Japanese clay pot

CHEF'S "SECRET" MENU

Kai Yang 23.95

BBQ chicken with turmeric W/ peanut papaya salad, tamarind & toasted rice dipping, warm sticky rice

Ho-Mok Seabass 24.95

Chilean sea bass, red curry custard, banana blossom, Thai basil steam in banana leaf W/ 2-toned rice

Crying Tiger Steak 33.95

"Snake River Farms" Kobe style beef grilled to perfection W/ peanut papaya salad, "Jaew" tamarind & toasted rice dipping, warm sticky rice

Royal Pad Thai Jumbo Prawns 26.95

Jumbo prawns stir-fried with rice noodles egg, bean sprouts, chives, tofu in tamarind reduction W/ egg crape

Please advise your server if anyone in your party has a food allergy.

Gluten free menu and Vegetarian menu available upon request.

Family portion add \$8

Additional with tofu add \$2 / Additional with vegetable add \$3

Additional with chicken, pork or beef add \$5 / Additional with prawns add \$5

Additional with any seafood add \$10

Brown rice or coconut rice add \$2.50 (no refills)

Corkage fee \$20 per 750ml at 2 bottles per party.

A gratuity of 18% may be added for parties of 6 or more.

In response to mandated increased in employment related costs such as healthcare, a 3% surcharge will be added to your bill.

Limit of 3 credit cards per table / We are not responsible for lost or stolen articles.

By Executive Chef

Lalita Souksamlane



DRINK

We at OSHA have curated our cocktail and fine wine selections with our innovative cuisine in mind. You will find a great choice by selecting from our list. Each cocktail and wine is in order of style, complexity, and body. Cheers!

OSHA'S SIGNATURE COCKTAILS 13

Lychee Martini

Absolut Vodka + Lychee Juice + Peach Schnapps + Drop of Grenadine

Thailander

Absolut Mango + Peach Schnapps + Fresh Thai Basil + Mango Purée + Lime to Taste

Hanuman Gin Fizz

Lemongrass Infused Gin + Pasteurize Egg White + Deep-Sea Foam + Lime to Taste

Purple Pattaya

Purple Flower Infused Gin + Vanilla Syrup + Brut Rose + Lemon to Taste

Tuk Tuk (Thai Taxi)

Hibiscus Infused Bulllet Whiskey + Grand Marnier + Orange Bitter

Thai Smile

Jack Daniel's Whiskey + Amaretto + Fresh OJ + Cinnamon Stick + Lemon to Taste

A.NISE

Mina Real Mezcal + Amaretto + Orange Bitter + Pineapple Juice + Lime to Taste

Mai Thai

MeKhong Thai Rum + Grand Marnier + Pineapple Juice + OJ + Grenadine + Dark Rum Float

Botanical Mojito

MeKhong Thai Rum + Amargo Angostura Bitters + Fresh Mint + Ginger + Lime to Taste

Pineapple Millionaire 17

Elyx Vodka + St.Germain + Passion Fruit Puree + Pineapple Soda, Fresh Thai Basil + Smoked Chili Served in Copper Pineapple

MOCKTAILS(NON ALCOHOLIC COCKTAILS) 10

Phi-Phi Island Lemonade

Purple Butter Fly Pea Flower Infused Lemonade

Bussaba Blossom

Watermelon, Strawberry, Thai Basil and Orange Flower Water

Mango Mojito

Mango Puree, Fresh Mint, Sweet&Sour and Fresh Mango Garnish

BEERS

Singha "The Original Thai Beer"/Lager/Bangkok/Thailand (330ml) 8

Grimbergen Dubbel Brown/Alken/Bgium (330ml) 8

Hoegaarden Wheat/Hoegaarden/Bgium (330ml) 8

Lagunitas "Hop Stoopid"/Imperial IPA/Petaluma/CA (330ml) 8

Napa Smith Pilsner/Napa/CA (330ml) 9

Duvel Special Belgian Ale/Breendonk/Belgium (330ml) 9

Chimay Trappist/Baileux/Belgium (330ml) 10

St. Bernardus ABT12 Quad/Watou/Belgium (330ml) 10



The Original Thai Beer

RED

Pinot Noir/Z Alexander/Napa/California/2016	11/45
Pinot Noir/ZD/Carneros/Napa/California/2014	85
Burgundy/Claude Dugat/Bourgogne Rouge/France/2011	119
Merlot/Ancient Peaks/Paso Robles/California/2016	12/48
Chianti/Albola/Italy/2014	11/45
Cabernet Sauvignon/James Mitchell/Lodi/2016	11/45
Cabernet Sauvignon/Round Pond/Napa/California/2016	14/57
Shiraz/Earth Works/Barossa Valley/Australia/2016	12/48
Zinfandel/Cigar/Lodi/California/2016	11/45
Malbec/Catena/Mendoza/Argentina/2015	11/45

ROSE

Rose/St.Supery/Napa/California/2017	11/45
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WHITE

Pinot Grigio/Redbank/Victoria/Australia/2016	11/45
Pinot Grigio/A to Z/Oregon/California/2016	13/54
Gruener Veltliner/Biohof Pratsch/Austria/2016	12/48
Viognier/Yalumba/Eden Valley/Australia/2016	12/48
Viognier/Michel & Stefan/Northern Rhone/France/2011	72
Sauvignon Blanc/Michael David/Lodi/California/2017	12/48
Sauvignon Blanc/Allan Scott/New Zealand/2017	11/45
Sauvignon Blanc/Voss/Napa/California/2017	13/54
Chardonnay/Ventana/Monterrey/California/2014	14/57
Chardonnay/Swanson/Napa/2013	69
Chardonnay/Z.D. WINES/Napa/2016	79
Chardonnay/Dm Bouchard Pere & Fils, Puligny Montrachet, Burgundy/France/2011	99
Moscato d' Asti/Stren Marengo/Italy/2016	10/42

RIESLING

Domestic Riesling

Claiborne & Churchill/Central Coast/CA/2016 (dry)	12/50
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Kabinett

Robert Weil Rheingau Kabinett/Rheingau/2007	81
Prinz Hallgartener Jungfer Kabinett/Rheingau/2007 (375ml)	42
Keller/Trocken/Rheinhessen/2011	70

Spatlese

Schloss Vollrads Spätlese/Rheingau/2002	70
Müller-Catoir Haardter Burgergarten Spätlese/Pfalz/2002	12/50
Wegeler Bernkasteler Doctor Spätlese/Mosel/2003 (375ml)	60
Willi Schaefer Spätlese/Mosal/2004	85

Auslese

Heinz Eifel/Auslese/Mosel/2015	11/45
Kaseler Nies'chen Auslese/Mosel/1997	65
Fritz Haag Brauneberger Auslese #12/Mosel/2007 (375ml)	111
Dönnhoff Oberhäuser Brücke Auslese/Nahe/2006 (375ml)	129
Robert Weil Kiedrich Auslese/Rheingau/2007 (375ml)	170
Josef Rosch Trittenheimer Auslese/Mosel/2005 (500ml)	114

SPARKLING & CHAMPAGNE

Blanc De Blancs/Anna Codorniu/Spain/NV	11/45
Brut Rose/Ca' MoMi/Napa/California/NV	11/45
Brut/JCB Jean Charles Boisset/French/NV	65
Brut/Henriot/Champagne/NV	90

BEVERAGES

Thai Iced Tea 5

Thai Iced Coffee 5

Lychee Iced Tea 5

Hot Thai Tea 5

Hot Ginger Tea 5

Hot Green Tea 5

Hot Chinese Jasmine Tea 5

Fresh Young Coconut Juice 7

Soda W/refills 4

(Coke, Diet Coke, Ginger Ale or Sprite)

Still Water Aqua Panna 750ml 7

Sparkling Water San Pellegrino 750ml 7

OSHA'S HERBAL TEA 6

Jasmine Tea and Stevia (Stevia = Natural Sweetener)

A sweet and perfume tea from Chiang-mai province of Thailand infused with the delicate scent of jasmine flowers notes of jasmine in bloom on a summer evening.

Golden Apple Tea

The exotic flavor of Golden Apple Tea gives the best relaxation drink with its traditional therapeutic benefits.

Lemongrass Tea

The delightful aroma of Thai Lemongrass enhances mental clarity for anytime.

Butterfly Pea & Pandan Tea

Nam Dok Anchan is the traditional Thai welcome drink made up of butterfly pea or Thai Blue Flower with the addition of lemon.



OSHATHAI RESTAURANT & LOUNGE
4 EMBARCADERO CENTER SF CA 94111