Appetizer

Vegetarian Crispy Rolls 9.95
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
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
Chicken Satay 13.95
Marinated chicken 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 wasabi sauce
Dungeness Crab Rangoon 11.95
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
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
Chiang-Mai Lettuce Wrap 13.95
Famous northern style chicken larb lettuce wrapped with aromatic herb and onion served with Artisan romaine
Kobe Beef Steak Salad 22.95
“Snake River Farms” Kobe-style beef grilled to perfection tossed with toasted rice in spicy lime dressing

Soup

Choice of vegetarian or chicken (Cup / Bowl) 7.95 / 13.95
Choice of prawns, or calamari 8.95 / 15.95
Seafood Combination 9.95 / 17.95
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

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
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

Curry

Vegetarian version available upon request

Panang Curry Beef 17.95
Cubed of premium USDA certified flank beef with bell pepper and basil leaf in Panang curry
Yellow Curry 14.94
Yellow curry with bell pepper, onion, potato and choice of chicken, beef or pork
Pumpkin Curry 17.95
Kabocha pumpkin in red curry sauce, bell pepper and choice of chicken, beef or pork topped with crispy potatoes
Mussumun Lamb 28.95
Slow-braised lamb shank, peanut, Kabocha squash served with cucumber radish and two-toned rice

Sea

Angry Prawn 20.95
Sautéed River prawns with curry paste and Kaffir lime leaf served over fried eggplant on a hot plate
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

Land

Kobe Beef 29.95
“Snake River Farms” Kobe beef grilled to perfection served with black pepper shiitake mushroom
Volcanic Beef 21.95
Wok-fired 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
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

Vegetable

Substitute with Chicken $2/Beef $3

Spicy Eggplant 14.95
Stir-fried eggplant, basil, fresh chili, red bell pepper and tofu
Spicy String Bean 14.95
Stir-fried string bean with chili paste sauce and tofu
Clay Pot 14.95
Wok-fried, tofu, [lightly battered], shiitake mushroom, green onion, celery, ginger and boy choy served in Japanese clay pot

Fried Rice & Fried Noodle

Substitute with Beef $3/Prawns $3/Crab add $5/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 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

Chef’s “Secret” Menu

Kai Yang 21.95
BBQ Mary’s free range organic chicken with turmeric seasoned served with peanut papaya salad, “Jaew” tamarind & toasted rice dipping & 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
Addition with Tofu Add $2
Addition with Vegetable Add $3
Addition with Chicken, Beef or Pork Add $5
Addition with Prawns Add $5
Addition 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

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