

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 12.95

Silver noodles, shitake mushroom, cabbage and carrot W/leafy greens, peanut sweet & sour plum dipping sauce

Osha Fresh Spring Rolls W/Prawns 12.95

Prawns, lettuce, mint wrapped in fresh rice paper W/peanut dipping sauce **(Tofu Version Available)**

Coconut Curry Dumpling 11.95

Classic fresh vegetable dumplings in creamy coconut curry sauce

Thai Samosa 12.95

Potato curry in a pot sticker wrapper W/fresh cucumber salad

Angel Wings 12.95

Crispy chicken wings topped W/Osha's tamarind caramel

Chicken Satay 13.95

Yellow curry marinated chicken skewers W/peanut curry, toasts and fresh cucumber salad

Beef Wasabi Rolls 12.95

Carrot, celery and mint wrapped in sliced grilled premium flank steak W/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 W/crispy wonton

Dungeness Crab Rangoon 13.95

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

Long Beach Prawns 13.95

Crispy coconut crushed prawns W/peanut carrot & iceberg slaw

Bacon Wrapped Scallop 14.95

Tender sea scallop lightly wrapped in smoked bacon W/3 flavors cream sauce

SALAD

Papaya Salad 14.95

Grilled prawns, shredded green papaya, Thai chili, cherry tomatoes and crushed peanut W/tamarind lime dressing **(Tofu Version Available)**

Chieng-Mai Lettuce Wrap 14.95

Famous Northern-style chicken Larb, lettuce wrap tossed with aromatic herb and onion W/fresh leafy greens

Sizzling Kobe Beef Steak Salad 26.95

"Snake River Farms" Kobe-style beef grilled to perfection, tamarind & toasted rice powder dressing and basket of fresh greens

SOUP

Choice of tofu or chicken Cup 8.95 / Bowl 14.95

Choice of prawns or calamari Cup 9.95 / Bowl 16.95

Seafood Combination Cup 10.95 / Bowl 18.95

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 34.95

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

Volcanic Beef (Osha's Signature EST. 1997) 24.95

Wok-fried grilled premium USDA certified flank steak with Thai basil, bell pepper in Lava sauce W/jasmine rice and onion rings

Tomahawk Jungle Steak (Jumbo Steak)89.00

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

Garlic Lamb Chops 24.95

Australian lamb chops grilled to perfection topped with garlic sauce served W/2-tone rice, fresh cucumber & mustard cream

Kurobuta Pork Belly 24.95

Slow braised famous Kurobuta (Black Hog) W/secret five-spices reduction and flower sticky rice

BBQ and Crispy Pork 23.95

BBQ pork and crispy pork belly W/jasmine rice, boiled egg, 5-spices gravy

Country Chicken 17.95

Stir-fried lightly battered chicken with cashew, onion, garlic, red bell pepper and honey-ginger sauce W/jasmine rice

Ka-Prow-Kai 16.95 / Jumbo Size 27.95

Wok-fried minced chicken, Thai basil, fresh chili, bell pepper and traditional brown garlic sauce W/fried egg and jasmine rice

Lemongrass Chicken 17.95

Stir-fried chicken, coconut milk, lemongrass, green onion and chili W/jasmine rice

Garlic Pepper Chicken 16.95

Stir-fried chicken with garlic pepper sauce W/fried egg and jasmine rice

Honey Duck 24.95

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

SEA

Angry Prawn 22.95

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

Chu-Chi Salmon 23.95

Pan-seared salmon fillet served with "Chu-Chi" fragrant and flavorful red curry W/jasmine rice

Lemongrass Sea Bass 25.95

Marinated sea bass steamed with lemongrass, kaffir lime leaf, jalapeno served in a clay pot W/jasmine rice

Grilled Sea Bass 25.95

Chilean sea bass glazed with sweet hot mustard served with baby bok choy and cilantro aioli W/coconut rice

CURRY served W/jasmine rice

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 \$5 or Prawns \$5)**

Pumpkin Curry 17.95

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

Mussamun Lamb 20.95

Slow-braised lamb, peanut, Kabocha pumpkin in Mussamun coconut curry W/cucumber salad

NOODLE & FRIED RICE

Substitute with Beef \$5 / 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 W/fresh lime and choice of chicken or vegetables

Pad See You 14.95

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

Drunken Noodles 16.95

Spicy thick rice noodle stir-fried W/broccoli, shitake mushroom, basil, tomato and choice of chicken or tofu

Thai Fried Rice 14.95

Classic fried rice W/egg, tomato, onion, green onion and choice of tofu or chicken

Pineapple Fried Rice 16.95

Fried rice W/egg, tomato, onion, green onion, cashew nut, raisin, pineapple with chicken and prawns

NOODLE SOUP Choice of rice noodles or egg noodles

Emperor Noodles 25.95

Kurobuta pork belly, BBQ Pork, crispy pork belly, pork meatball, boiled egg, bok choy W/egg noodles and classic clear broth

Grilled Kobe Steak & Spicy Miso Noodle Soup 26.95

"Snake River Farms" Kobe-style beef grill to perfection, boiled egg W/baby bok choy and spicy miso broth

Chiang-Mai Khao Soi 16.95

Northern style Thai curry egg noodle soup, red onion, pickled W/boiled egg with tofu **Substitute with Chicken \$2 / Beef \$5**

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 (served W/jasmine rice)

Substitute with Chicken \$2 / Beef \$5

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 16.95

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 dressing & toasted rice dipping, warm sticky rice

Crying Tiger Steak 34.95

"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 27.95

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

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 + House made Lychee Syrup + 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 + Drops of Vanilla Syrup + Brut Sparkling
+ Lemon to Taste

Tuk Tuk (Thai Taxi)

Bulleit Bourbon Infused Hibiscus + 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

Bacardi Gold Rum + Grand Marnier + Pineapple Juice + OJ
+ Grenadine + Bacardi Black Rum Floated

Green Tea Mojito

Zen Green Tea Liqueur + Bacardi Gold Rum + Fresh Mint
+ Lime to Taste

Pineapple Millionaire 19

Absolut Elyx Vodka + Elderflower Liqueur + Passion Fruit Puree
+ Pineapple Soda + Thai Basil + Smoked Chili Served in Copper Pineapple

MOCKTAILS (NON ALCOHOLIC COCKTAILS) 10

Bangkok Margarita

Fresh OJ + Pineapple Juice + Hibiscus Syrup + Lime Soda + Salt Rimmed

Mango Mojito

Mango Syrup + Passionfruit Puree + Fresh Mint, Sweet & Sour
+ Fresh Mango to Garnish

BEERS

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

Hoegaarden Wheat / Hoegaarden / Belgium (330ml) 8

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

Drake's West Coast IPA / San Leandro / CA (330ml) 9

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

If you have a food allergy or special dietary requirement, please inform your server.
Additional with tofu add \$3 / Additional with each type of vegetable add \$3
Additional with chicken, pork or beef add \$5 / Additional with prawns add \$5
Additional with any seafood add \$10 / Family portion add \$8
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
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*

OSHATHAI RESTAURANT & LOUNGE
4 EMBARCADERO CENTER SF CA 94111

RED

Pinot Noir / The Maverick / Edna Valley / CA / 2017	11 / 45
Pinot Noir / Flowers / Sonoma Coast / CA / 2016	79
Burgundy / Claude Dugat / Bourgogne Rouge / France / 2011	119
Merlot / Ancient Peaks / Paso Robles / CA / 2016	12 / 48
Chianti / Albola / Italy / 2014	11 / 45
Cabernet Sauvignon / James Mitchell / Lodi / 2016	11 / 45
Cabernet Sauvignon / Round Pond / Napa / California / 2017	14 / 57
Shiraz / Earth Works / Barossa Valley / Australia / 2016	12 / 48
Zinfandel / Cigar / Lodi / California / 2017	13 / 54
Malbec / Catena / Mendoza / Argentina / 2016	11 / 45

ROSE

Rose / St. Supery / Napa Valley / CA / 2018	12 / 48
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WHITE

Pinot Grigio / Swanson / San Benito / CA / 2018	13 / 54
Gruner 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 / Allan Scott / New Zealand / 2017	11 / 45
Sauvignon Blanc / Voss / Napa / CA / 2017	13 / 54
Chardonnay / Golden / Monterey / CA / 2014	14 / 57
Chardonnay / Z.D. WINES / Napa / 2016	79
Chardonnay / Dm Bouchard Pere & Fils, Puligny Montrachet,	99
Burgundy / France / 2011	
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	13 / 54

Spatlese

Schloss Vollrads Spatlese / Rheingau / 2002	70
Wegeler Bernkasteler Doctor Spatlese / Mosel / 2003 (375ml)	60
Willi Schaefer Spatlese / Mosel / 2004	13 / 54

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 Valley / CA / NV	11 / 45
Brut / JCB Jean Charles Boisset / French / NV	65
Brut / GH Mumm Champagne / France / NV	85
Brut / Henriot / Champagne / France / NV	90

BEVERAGES

Thai Iced Tea 5

Thai Iced Coffee 5

Lychee Iced Tea 6

Hot Thai Tea 5

Hot Ginger Tea 5

Hot Green Tea 5

Hot Chinese Jasmine Tea 5

Nespresso Espresso 3.5

Nespresso Americano 4

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.