

SF RESTAURANT
week

OSHA
THAI RESTAURANT & BAR

RESTAURANT WEEK!

APRIL 4-13, 2025

By Chef Lalita Souksamlane

3-COURSE DINNER \$60

FIRST

~ Please Select One ~

TUNA TOWER

Yellow fin tuna tartare with mango, avocado, cilantro, toasted garlic in Sriracha sesame sauce and crispy wontons

CHICKEN SATAY (GF, N)

Coconut yellow curry glazed chicken skewers, peanut dipping and cucumber salad

OSHA'S FRESH ROLLS (GF, VG, N)

Rice paper fresh rolls, tofu, spring mix, toasted sesame and peanut dipping

TOM-YUM SOUP (GF)

(Choice of tofu or chicken)

Hot & sour soup with lemongrass, kaffir lime, onion, mushroom and tomato

SECOND

~ Please Select One ~

SMOKED DUCK

"Maple Leaf Farms" smoked duck breast, boiled egg, cinnamon hoisin sauce, cucumber consommé and rice

VOLCANIC BEEF

Wok fried grilled USDA certified flat iron steak, Thai basil, bell pepper in smoked chili "Lava sauce", onion tempura and rice

PAD THAI PRAWNS (GF,N)

Wok-fried fresh rice noodles with prawns, egg, beansprouts, chives, Japanese tofu, tamarind reduction, ground peanuts and lime

CHU CHI SALMON (GF)

Grilled fillet of King salmon with "Chu-Chi" aromatic red curry, rice-berry, warmed vegetables

HEALTHY CLAY POT (VG)

Lightly battered tofu, mushroom, onions, celery and bok choy with lemongrass sauce and rice

THIRD

MANGO & STICKY RICE

Sweet mango & pandan sticky rice topped with coconut cream.

Please notify your server with all allergies or food restrictions
GF-Gluten Free / VG-Vegetarian / N-Contains Nuts