

FOUR EMBARCADERO CTR,  
SAN FRANCISCO

(415)788-6742

OSHATHAL.COM

**OSHA**  
THAI RESTAURANT & BAR



## ROYAL OSHA THAI PLATTER

*By Chef Lalita Souksamlane*

This exclusive set features: our signature Volcanic Beef, traditional Wonton Pad Thai, Pumpkin Red Curry, Pork Belly Brussels Sprouts, Angry Jumbo Prawns, and Thai Jasmine Rice  
Perfectly portioned for 2-3 guests-\$98

## STARTERS

### TRIANGLES TOFU 13

Crispy Japanese tofu with peanut brittle dressing

### CRISPY VEGETABLE ROLLS 14

Glass noodles, cabbage, shiitake mushroom, carrot with leafy greens, peanut-plum dipping

### OSHA FRESH SPRING ROLLS

#### ❖ WITH TOFU 14 / PRAWNS 15

Rice paper wrapper, vermicelli, spring mix, mint, carrot in toasted sesame and peanut sauce

### COCONUT CURRY DUMPLING 15

Steamed dumpling stuffed with carrot, mushroom, corn, cabbage, ginger in creamy coconut curry

### OLD FASHIONED CORN FRITTERS 16

Street-Style fried corn fritters, roasted peanuts and R-Jard cucumber salad

### THAI SAMOSA 16

Thai-style curry potato puffs with R-jard cucumber salad



### ANGEL WINGS 17

Crispy chicken wings with Osha's garlic tamarind caramel (7 pieces)

### CHICKEN SATAY 18

Coconut yellow curry glazed chicken skewers served with peanut sauce, bread toasts and R-Jard cucumber salad

### CRISPY WHOLE CALAMARI 21

Street-Style fried whole calamari served with spicy Sriracha cream & lime zest



### DUNGENESS CRAB RANGOON 17

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

### HERBAL PORK BELLY 19

Crispy pork belly tossed with garlic, kaffir lime, dried chili and pandan leaves

### BEEF WASABI ROLLS 18

Flat iron flank steak grilled to perfection rolled-up with carrot, celery, mint with mixed green and Osha's secret wasabi dressing



### TUNA TOWER 19

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



### SALMON AVOCADO ROLLS 19

Crispy salmon rolls, Thai basil, Tobiko caviar, avocado with cilantro aioli

## SOUPS (ONE PERSON SIZE)

Substitute with Prawns add \$3 or with Seafood \$6

### TOM YUM 13

Hot & sour soup with aromatic lemongrass, galangal, kaffir lime, onion, mushroom and tomato. Choice of tofu or chicken



### TOM KHA 14

Gluten free and vegan options available upon request

Traditional coconut soup with lemongrass, galangal, kaffir lime, onion and mushroom. Choice of tofu or chicken

## FRIED RICE & FRIED NOODLES

Substitute with Beef \$7 / Prawns \$7 / Seafood \$10  
Gluten free and vegan options available upon request.

### THAI FRIED RICE 21

Classic fried rice with egg, tomatoes, onions, green onions. Choice of tofu or chicken

### PINEAPPLE FRIED RICE 25

Pineapple fried rice, prawn, chicken, egg, tomato, onion, green onion, cashew nuts, raisin



### PAD SEE YOU 22

Thick rice noodles stir-fried with black soy bean sauce, egg, broccoli. Choice of tofu or chicken

### PAD THAI 23

Rice stick noodles stir-fried with egg, beansprouts, chives, tofu, dried shrimp in tamarind reduction sauce with ground peanuts. Choice of chicken or tofu



### DRUNKEN NOODLES 24

Spicy thick rice noodles stir-fried with broccoli, shiitake mushroom, Thai basil, tomato, onions and bell pepper. Choice of tofu or chicken

## VEGETABLES

Substitute with Chicken \$5 / Beef \$7 / Prawns \$7 / Seafood \$10  
Gluten free and vegan options available upon request

### SPICY EGGPLANT 21

Stir-fried purple eggplant, Thai basil, chili, bell pepper and tofu served with rice



## SALADS

Gluten free options available upon request.

### PAPAYA SALAD 18 Add 4 grilled prawns for \$5

Shredded green papaya, garlic, green bean, Thai chili, cherry tomato, crushed peanuts with tamarind lime dressing

### MANGO SALAD 20 Add 4 grilled prawns for \$5

Mango, apple, cherry tomato, shallot, cashew nut, with Thai chili lime dressing

### "CHIANG-MAI" LETTUCE WRAP 21

Famous Northern-Thai style spicy chicken Larb lettuce wrap, aromatic herb, red onion served with fresh leafy greens



## NOODLES SOUP

### CHICKEN NOODLES SOUP 21

Rice stick noodles, chicken, bok choy and beansprout with boiled egg in classic clear broth



### OSHA'S TOM YUM NOODLES SOUP 23

Rice stick noodles, shrimps, fish meat balls, minced chicken, peanuts, beansprout, boiled egg in hot & sour "Tom Yum" broth



### THAI BOAT NOODLES SOUP 25

Rice stick noodles, braised beef stew, beef meat balls, beansprout, boiled egg in spicy beef broth

### DUCK & NOODLES 29

Honey roasted duck, egg noodles, bok choy, garlic oil, boiled egg, cinnamon hoisin sauce and cucumber consommé



### "KHAO SOI" NOODLES CURRY

#### ❖ BEEF SHORT RIBS 34

#### ❖ CHICKEN OR TOFU 31

Thai Northern-style egg noodles curry soup, beansprout, red onion, pickled cabbage, lime, crispy noodles with boiled egg

### TOFU & VEGETABLES COMBO 21

Stir-fried bok choy, shiitake mushroom, carrot, Napa cabbage, broccoli, tofu in garlic-pepper brown sauce served with rice

### VEGETABLES CLAY POT 22

Lightly battered tofu, shiitake mushroom, green onion, celery and bok choy with lemongrass sauce in a hot lava stone bowl and rice

# CURRY (Gluten-Free option available)

Substitute with Beef \$7 / Prawns \$7 / Seafood \$10

## YELLOW CURRY 25 **Vegan options available upon request**

Creamy yellow curry, chicken breast, potatoes, onion served with rice and R-Jard cucumber salad

## PUMPKIN CURRY 26

Delicious red curry with garden Kabocha pumpkins, Thai basil served with rice. Choice of chicken or tofu

## PANANG CURRY BEEF 28

Slow cooked USDA certified flank beef, Thai basil in "Panang" red curry and rice

## BANGKOK ROTI 34

Green curry, braised beef skirt, purple eggplant, Thai basil, bell pepper served with roti



# SEA

## ANGRY PRAWNS 27

Sauteed River prawns with curry reduction, young peppercorn served over roasted eggplant in a lava stone bowl and rice

## HEALTHY CHU-CHI SALMON 29

**Gluten free option available upon request**

Grilled King salmon fillet with "Chu-Chi" aromatic red curry, served with brown rice and warmed broccoli, carrot



## LEMONGRASS SEA BASS 44

Chilean Sea Bass steamed with lemongrass, ginger, bok choy, jalapeño, cilantro served in a lava stone bowl and rice

## TOM-YUM SEAFOOD

## PAELLA 68

Cold water lobster, New Zealand mussels, prawns, calamari, Bay scallops in "Tom Yum" hot and spicy fried rice served in a lava stone pan



# Elevated THAI BRUNCH



## THAI PANDAN PANCAKES 21

Fluffy pancakes with Thai pandan cream & fresh berries



## THAI ROTI BANANA 22

A tower of "Thai Roti" pastry with coconut & banana foster cream, seasonal berries



## "THAI TEA"

## HONEY TOAST 22

Sweet Brioche bread, fresh seasonal berries, Thai tea cream



## AVOCADO CORNCAKE 21

Acme's bread toast, corncake, avocado, poached egg, Hollandaise sauce, Napastak fig balsamic



## EGGS ROYALE 24

Acme's Rustic Rolls, Atlantic smoked salmon, poached egg, avocado, Hollandaise sauce and spring mix salad



## PAD THAI SUNRISE 25

Osha's chicken Pad Thai, peanuts served with sunny-side-up egg



## CRISPY PORK BELLY

## NOODLES 28

"Tom Yum" spicy dried noodles with crispy pork belly, peanuts, chili pepper and sunny-side-up egg



## INSIDE OUT CHICKEN

## POT PIE 29

Deconstructed chicken pot pie with creamy morel and maitake mushroom sauce



## STEAK & EGGS 49

9oz Snake River Farms American Kobe Beef grilled to perfection served with bacon - garlic fried rice and sunny-side-up eggs



## BASIL SCALLOPS & CLOUDY EGG 38

Jumbo bay scallops in Thai basil-shallot sauce and cloudy egg over jasmine rice



## DUNGENESS CRAB OMELET 38

Dungeness crab meat omelet served over Kimchi fried rice served with Sriracha sauce

## SIDE ORDER

Brown Rice	3
Sticky Rice	4
Roti	7
Peanut Sauce	5
Cucumber Salad	5
Steamed Mixed Vegetable	7
French Fries	9

# LAND

## SPICY THAI BASIL 26

**Gluten free and vegan options available upon request**

Wok fried minced chicken, fresh chili with spicy basil sauce over rice, fried egg and cucumber consommé

## COUNTRY CHICKEN 25

Wok fried lightly battered sliced chicken, onions, cashew nuts, and smoked chili with honey-ginger sauce served with rice and boiled egg

## HONEY GINGER CHICKEN 26

Clay Pot chicken in honey soy-ginger caramel served with rice and boiled egg



## SMOKED DUCK 29

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

## KUROBUTA PORK BELLY 31

Famous Kurobuta pork belly slow braised in 5 spice seasoning, Thai pandan sticky rice and baby bok choy

## VOLCANIC BEEF 36

(Osha Thai's Signature EST. 1997)

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



## "KA-POW" LAMB CHOPS 37

Australian lamb chops grilled to perfection topped with "Ka-Pow" spicy basil sauce and 2-tone rice

## LALITA'S FRIED CHICKEN &

## PAPAYA SALAD 37

Chef Lalita's famous fried chicken served with peanuts-papaya salad, sweet chili dipping and Thai pandan sticky rice



## KOBE STEAK 47

9oz Snake River Farms American Kobe Beef grilled to perfection served with black pepper, shiitake mushroom and rice

## CRYING TIGER STEAK 48

9oz Snake River Farms American Kobe Beef grilled to perfection served with peanuts-papaya salad, "Jaew" tamarind dipping and Thai pandan sticky rice

- Gluten free and vegan options available upon request
- If you have any food allergy or dietary restriction, please notify server
- Additional with tofu add 3 /any type of vegetable add 3
- Additional chicken add 5/ prawns or beef add 7/ seafood add 10
- Corkage fee \$25 per 750ml, \$50 per 1.5 Liters, Limit at 2 bottles per party (wine only, no hard liquors)

- A gratuity of 18% will be added for parties of 5 or more
- Limit of 3 credit cards per table
- We are not responsible for lost or stolen article
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.