

1142 MAIN STREET, NAPA

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OSHATHAL.COM/NAPA

@OSHANAPA

OSHA
THAI RESTAURANT NAPA
By Chef Lalita Sauksamlane



Chef Lalita's FAVORITES

WAGYU BI BIM BAP 78

New Item!

Japanese A5 Wagyu steak grilled to perfection paired with red wine & Wagyu fat fried rice, soy on-sen egg, fried garlic-turmeric, onions, fresh cucumber served on a hot stone plate

TOM-YUM SEAFOOD PAELLA 33

New Zealand mussels, prawns, calamari, scallop in "Tom Yum" hot & spicy fried rice and boiled egg

PORK BELLY NOODLES 28

"Tom Yum" spicy dried rice noodles with crispy pork belly and sunny-side-up egg



Royal Platters

(PERFECT FOR 2 GUESTS - \$65)

Royal KING SET

Featuring the signature Volcanic Beef, Pad Thai, Prawns Yellow Curry, Lalita's Fried Chicken and Thai Jasmine Rice



Royal QUEEN SET

Featuring Angry Prawns, Panang Beef Curry, Pineapple Fried Rice, Lalita's Fried Chicken and Thai Jasmine Rice



STARTERS

New Item!

TRIANGLE TOFU 14

Crispy Japanese tofu paired with peanut brittle dressing

ROTI CANAI 14

Warm house Roti Canai from the oven paired with Mussaman- Peanut dipping

CRISPY VEGETABLE ROLLS 15

Glass noodles, shiitake mushroom, cabbage, carrot served with leafy greens and peanut brittle dipping sauce

OLD FASHIONED CORN FRITTERS 16

Street-Style fried corn fritters, peanuts and cucumber salad

OSHA FRESH SPRING ROLLS 16

Prawns, lettuce, carrot, mint wrapped in fresh rice paper with peanut dipping sauce (Tofu Version Available)

ANGEL WINGS 18

Crispy chicken wings with Osha's garlic-tamarind caramel

CHICKEN SATAY 18

Coconut yellow curry glazed chicken skewers with peanut curry sauce, toasts and cucumber salad

New Item!

CRISPY WHOLE CALAMARI 21

Fried whole calamari served with spicy-Sriracha cream sauce with spring onions garnish

HERBAL PORK BELLY 19

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

BEEF WASABI ROLLS 19

Carrot, celery, mint wrapped in sliced grilled flank steak with spring mix salad and Osha's secret wasabi dressing

SALMON AVOCADO ROLLS 19

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

TUNA TOWER 19

Yellow Fin Tuna tartare, mango, avocado, toasted garlic Sriracha-sesame sauce with crispy wonton

"TOM KHA" COCONUT MUSSELS 21

Steamed fresh mussels in Thai lemongrass coconut broth served with toasted baguette



FOR THE TABLE

SIAM SATAY 42

New Item!

Satay platter featuring grilled chicken, prawns and "Flat Iron" steak marinated in Thai herbs served with Mussaman peanut sauce and cucumber salad



"TOD TOD" 29 VEGAN FRIED PLATTER

Corn fritters, Triangle tofu and Thai Samosa served hot & crunchy with duo dipping sauces



New Item!

SOUPS

(SERVED IN A CHIMNEY HOT POT)

"TOM-YUM KAMIN" HOT POT

Tofu or Chicken \$19

Shrimps \$21 Salmon \$22

Hot & Sour turmeric soup, Thai basil lemongrass, galangal, mushroom, tomatoes

"TOM-KHA" HOT POT

Tofu or Chicken \$20

Shrimps \$22 Salmon \$23

Traditional coconut soup, lemongrass, galangal, mushroom, Kaffir lime leaves

New Item!



SALADS

"SOM-TUM" PAPAYA SALAD 18

Shredded green papaya, Thai chili, cherry tomatoes, crushed peanut with tamarind lime dressing

"TUM KHAO POD" CORN SALAD 21

(Vegetarian version available)

Fresh sweet corn, green apple, cherry tomatoes, carrot, green bean, peanuts and salted egg

"CHIANG-MAI" LETTUCE WRAP 22

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



FRIED NOODLES & FRIED RICE



PINEAPPLE FRIED RICE 26
Prawns and chicken pineapple fried rice, egg, tomato, onion, cashew nuts, raisin and cucumber garnish



ROYAL PAD THAI 23
Stir-fried “Zen Chan” fresh rice noodles, chicken, egg, bean sprouts, chives, tofu in tamarind reduction, peanuts and lime (Substitute w/prawns add \$5)

NOODLES SOUP

CHICKEN NOODLE SOUP 19
Rice stick noodle, sliced chicken, spinach, bean sprout, boiled egg in classic clear broth

OSHA’S TOM YUM NOODLES SOUP 22
Rice stick noodles, shrimps, fish meat balls, minced chicken, peanuts, bean sprout, boiled egg in hot & sour tom yum broth

THAI BOAT NOODLE SOUP 24
Rice stick noodles, braised beef stew, beef meat balls, bean sprout, boiled egg in spicy beef broth

“KHAO SOI” BEEF SHORT RIBS 32
Thai Northern-style egg noodles curry soup, red onion, pickled cabbage, lime, crispy noodles and boiled egg



CURRY

YELLOW CURRY 25
Creamy yellow curry, Yukon gold potatoes, onion with choice of tofu or chicken served with cucumber salad and rice

GREEN CURRY 26
Green curry, purple eggplant, Thai basil, red bell pepper served with rice, choice of chicken or tofu

PANANG BEEF CURRY 28
Slow cooked USDA certified flank beef, Thai basil, Kaffir lime leaf in coconut red curry served with boiled egg and rice

BANGKOK ROTI 34
Green curry, braised beef short rib, purple eggplant, Thai basil, red bell pepper, served with boiled egg and roti pastry



VEGETABLE

Substitute with Chicken \$5 / Beef \$7

SPICY EGGPLANTS 21
Wok fried purple eggplants, tofu, Thai basil, red bell pepper with spicy sauce and rice

VEGETABLES CLAY POT 23
Lightly battered Japanese tofu, shiitake mushroom, onion, bok choy in lemongrass sauce served in a lava stone bowl and rice



PAD SEE YOU 22

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

DRUNKEN NOODLES 24

Spicy thick rice noodle stir-fried with broccoli, shiitake mushroom, basil, tomato, choice of chicken or tofu

CLASSIC THAI FRIED RICE 19

Classic fried rice with egg, tomato, onion, and cucumber garnish, choice of chicken or tofu

STREET EATS

“KA-POW” OVER RICE SERIES:
Thailand’s most iconic street food dishes

Wok fried Thai basil with chili-garlic sauce served over rice with fried egg and cucumber consommé

“KA-POW” CHICKEN 26
Wok fried minced chicken

“KA-POW” PORK BELLY 28
Wok fried “Kurobuta” Pork Belly

“KA-POW” SEAFOOD 34
Wok fried New Zealand mussels, prawns, calamari, Bay scallops

“KA-POW” FLAT IRON STEAK 38
Wok fried 9oz “Snake River Farms” American Kobe Beef



Pork Belly



Seafood



Flat iron

LAND

GARLIC & PEPPER PORK 27
Wok fried sliced Canadian pork loin, Gilroy garlic, black pepper, fried egg, house sriracha and rice

HONEY GINGER CHICKEN 27
Clay Pot chicken in honey and ginger caramel served with boiled egg and rice

VOLCANIC BEEF 36
Wok-fried grilled premium USDA certified flank steak, Thai basil, bell pepper in Lava sauce, onion tempura and rice

LAMB CHOPS 35
New Zealand lamb chops grilled to perfection with Thai basil sauce served over 2-tone rice

LALITA’S FRIED CHICKEN & PAPAYA SALAD 38
Chef Lalita’s famous fried chicken, peanuts-papaya salad, sweet chili dip and “Thai Pandan” sticky rice

KOBE STEAK 45
“Snake River Farms” Kobe-style beef grilled to perfection with black pepper, shiitake mushroom, crispy shallots, rice



SIDES

- BOK CHOY 15**
Wok fried bok choy with garlic sauce
- MUSHROOM 15**
Wok fried assorted mushrooms with garlic sauce
- PRA-RAM (PEANUT BOMB) 15**
Warm spinach with curry peanut sauce

SEA



- ANGRY PRAWNS 29**
Sautéed jumbo prawns with curry reduction, young peppercorn, roasted eggplant in a lava stone bowl and rice
- TAMARIND KING SALMON 29**
Grilled king salmon, cherry tomato, onion, cauliflower, broccoli and pineapple-tamarind caramel sauce and rice
- CHILEAN SEA BASS CLAY POT 42**
Chilean sea bass, Thai lemongrass sauce, kaffir lime leaf, jalapeno stemmed in a Japanese clay pot and rice