


 **FOUR EMBARCADERO CTR,**
SAN FRANCISCO

 **(415)788-6742**

 **OSHATHAL.COM**



THAI RESTAURANT & BAR
By Chef Lalita Soukramane



FOR THE TABLE

“HARMONY THAI” 36
Vegetarian fried Platter
Corn fritters, Triangle
tofu, Thai Samosa and
French fries served
hot & crunchy with
trio dipping sauces



“TARD TOD” 39
Mixed Fried Platter
Crab Rangoon, Crispy
pork belly, French fries
and chicken wings
served hot & crunchy
with trio dipping sauces



SIAM SATAY 59
Satay platter featuring
grilled chicken, prawns
and “Flat Iron” steak
marinated in Thai herbs
served with Mussaman
peanut sauce, toasts and
cucumber salad



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, toasted sesame and peanut sauce

COCONUT CURRY DUMPLING 15

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

THAI SAMOSA 16

Thai-style curry potato puffs with cucumber salad

OLD FASHIONED CORN FRITTERS 16

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

New Item!



ANGEL WINGS 17

Crispy chicken wings with garlic-tamarind caramel

CHICKEN SATAY 18

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

DUNGENESS CRAB RANGOON 17

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

CRISPY WHOLE CALAMARI 21

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



ROTI CANAI 13

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



TUNA TOWER 19

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



SALMON AVOCADO ROLLS 19

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

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

SOUPS

(SERVED IN A CHIMNEY HOT POT)

Substitute with Prawns add \$7 or with Seafood \$10

TOM YUM 18

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

TOM KHA 19

Gluten free and vegan options available upon request

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



New Item!

“TOM KAMIN” SALMON SOUP 21

King salmon, in aromatic turmeric &
lemongrass Thai Basil spicy soup

New Item!

“TOM KAMIN” SEAFOOD SOUP 26

Assorted fresh seafood, in aromatic
turmeric & lemongrass Thai Basil
spicy soup

SALADS

Gluten free options available upon request.

“CHIANG-MAI” LETTUCE WRAP 21

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

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, cashews, with Thai chili lime dressing



ROYAL OSHA THAI PLATTER

Osha's signature: Volcanic Beef,
Wonton Pad Thai, Pork Belly
Brussels Sprouts, Pumpkin Red
Curry and Angry Jumbo Prawns
served with Thai Jasmine Rice.
Perfect for 2-3 guests-\$98

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



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



VEGETABLES

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

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

SPICY EGGPLANT 21

Stir-fried purple eggplant, Thai basil, chili, bell pepper and tofu served with 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 warmed broccoli and carrot

LEMONGRASS SEA BASS 44

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

"PAELLA" TOM-YUM SEAFOOD 68

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



THAI BRUNCH



THAI ROTI BANANA 22

A tower of "Thai Roti" pastry with coconut & banana foster cream and 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



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



STEAK & EGGS 49

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



BASIL SCALLOPS & CLOUDY EGG 38

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



DUNGENESS CRAB OMELET 38

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

STREET EAT

"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

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, 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, fried Thai pandan sticky rice and baby bok choy



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



LAMB CHOPS 37

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

VOLCANIC BEEF 37

(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



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

COCONUT RICE 16

Thai Jasmine rice cooked in a whole coconut and fresh coconut water



- Gluten Free Disclaimer: We are pleased to offer a variety of gluten free options on both our food and beverage menu. We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur.
- 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

- 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
- Corkage fee \$25 per 750ml, \$50 per 1.5L, Limit at 2 bottles/party (wine only)