

FOUR EMBARCADERO CTR,
SAN FRANCISCO

(415)788-6742

OSHATHAL.COM

OSHA

THAI RESTAURANT & BAR
By Chef Lalita Souksamlane



FOR THE TABLE

"HARMONY THAI" 39 Vegetarian fried Platter

Corn fritters, Triangle tofu, Thai Samosa and French fries served hot & crunchy with trio dipping sauces



"TARD TOD" 43 Mixed Fried Platter

Crab Rangoon, Crispy pork belly, French fries and chicken wings served hot & crunchy with trio dipping sauces



SIAM SATAY 59 (12 Skewers)

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 14

Crispy Japanese tofu with peanut brittle dressing

CRISPY VEGETABLE ROLLS 15

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

OSHA FRESH SPRING ROLLS

WITH TOFU 15 / PRAWNS 16

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!



ROTI CANAI 14

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

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 22

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



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 21

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



TOM KHA 22

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 and cucumber garnish
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 and 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*



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



PLATTERS



ROYAL OSHA

Signature Volcanic Beef, Wonton "Pad Thai" Noodles, Pork Belly Brussels Sprouts, Pumpkin red Curry, Angry Jumbo Prawns served with Thai Jasmine Rice. Perfect for 2-3 guests-\$98

New Item!

BANGKOK CITY

"BKK Roti" Beef green curry & Roti
"Ka-Pow" Basil Pork belly
Tamarind king salmon
Spicy eggplant & tofu
Chicken & prawn pineapple fried rice served with Thai jasmine Rice
Perfect for 2-3 guests-\$119



New Item!

ROYAL VEGETARIAN

Wonton "Pad Thai" Noodles
"Pad Cha" Tofu
Mixed vegetables
Classic fried rice
Yellow curry tofu & vegetables served with Thai Jasmine Rice
Perfect for 2-3 guests-\$89



NOODLES SOUP

CHICKEN NOODLES SOUP 21

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



OSHA'S TOM YUM NOODLES SOUP 23

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

THAI BOAT NOODLES SOUP 25

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

"KHAO SOI" NOODLES CURRY

❖ BEEF SHORT RIBS 34

❖ CHICKEN OR TOFU 31

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



DUCK & NOODLES 29 (Served Dry)

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

CRISPY PORK BELLY NOODLES 28 (Served Dry)

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

BASIL SCALLOPS & CLOUDY EGG 38

Jumbo bay scallops in Thai basil- shallot sauce, cloudy egg over jasmine rice served in a hot skillet

DUNGENESS CRAB OMELET 38

Dungeness crab meat omelet 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 29

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



LAND

COUNTRY CHICKEN 25

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

HONEY GINGER CHICKEN 26

Clay Pot chicken in honey soy-ginger caramel served with rice.

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, baby bok choy served with fried Thai pandan sticky rice and

LALITA'S FRIED CHICKEN & PAPAYA SALAD 37

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

LAMB CHOPS 37

Australian lamb chops grilled to perfection topped with "Ka-Pow" spicy basil sauce served with 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

STEAK & EGGS 49

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



New Item!

SIZZLING SEAFOOD PAD THAI 68

Bay scallops, New Zealand mussels, sweet prawns, calamari, in "Pad-Thai Noodles" served in a lava stone pan

SWEET MEAL



"THAI TEA" HONEY TOAST 22

Warm sweet Brioche bread, fresh seasonal berries topped with Thai tea cream



THAI ROTI BANANA 22

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

- 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

- Service Charge 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)