

## Appetizers

### Vegetarian Crispy Rolls 6

Silver noodles, dried mushroom, cabbage and carrot served with sweet & sour plum sauce

### Osha Fresh Spring Rolls (Vegetable Version Available) 9

Shrimp, tofu, bean sprouts, lettuce, mint, cilantro wrapped in fresh rice paper & homemade peanut dipping sauce

### Duck Rolls 12

Roasted duck rolled with cucumber, green onion, cilantro, carrot, chive and tortilla

### Thai Samosa 8

Potato, carrot, curry and onion in a pot sticker wrapper and served with fresh cucumber salad

### Angel Wings 8

Deep fried chicken wings topped with our homemade sauce and crispy basil

### Lamb & Chicken Satay 12

Marinated chicken and lamb with Thai curry powder Served with peanut sauce and fresh cucumber salad

### Beef Wasabi Rolls 10

Carrot, celery and mint wrapped in sliced grilled premium flank steak served with watercress salad

### Lemongrass Pork Spare Ribs **NEW** 10

Deep fried marinated pork spare ribs, fresh lemongrass, cilantro, coriander balsamic served with fresh dice cucumber

### Soft Shell Crab Summer Rolls 13

Deep-fried soft shell crab, cucumber, avocado, mango, cilantro in seaweed paper wrap served with spicy homemade creamy sauce

### Casanova Prawns **NEW** 12

Crispy bread crusted black tiger prawns skewered with fresh raspberry and topped with spicy honey mustard

### Kar Thong Tong 10

Prawns prepared with chopped mango, bell pepper, peanut and onion served on fried potatoes

### Ahi Tuna Wasabi 12

Pan-seared sesame crusted Ahi Tuna served with daikon & a secret recipe balsamic wasabi sauce

### Tuna Tower 12

Tuna Tartare with cilantro, mango, avocado, toasted garlic and Sriracha-sesame sauce with fried wonton

### I Love Salmon 12

Salmon marinated with Thai spices, basil leaves wrapped in a spring roll skin served with spicy cilantro sauce

### Bacon Wrapped Scallop 13

Tender sea scallop lightly wrapped in smoky bacon served with three flavors cream sauce

### Dungeness Crab Rangoon 9

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

### Crunchy Calamari or Tofu **NEW** 13 / 9

Deep-fried calamari served with green apple and Sriracha cream

## Salads

### Crispy Tofu Salad 8

Crispy tofu, lettuce, cucumber, tomatoes, red & green onion, cilantro, mint served with Osha lime dressing

### Papaya Salad 9

Grilled prawns, shredded green papaya seasoned, tomato and crushed peanut served with spicy lime dressing

### Mango Salad 10

Streamed prawns, sliced mango, red onions, mint, cilantro, Kaffir lime leaf and cashew nuts in spicy lemongrass dressing

### Beef & Artichoke Salad 12

Grilled steak and artichoke, shallots, tomatoes, cilantro and spinach tossed in a spicy lime vinaigrette

### On the Train Salad **NEW** 12

Grilled premium flank steak, fingering Japanese cucumber, Fuji apple topped with smoked Thai chili vinaigrette

### Larb Lettuce Wrap **NEW** 13

Minced chicken, red & green onion, cilantro, mint and toasted rice citrus vinaigrette served over butter lettuce

### Crispy Duck Salad 13

Crispy smoked duck, Fuji apple, tomatoes, red & green onion, cilantro and mint served with lime vinaigrette

### Tuna Poke **NEW** 12

Dice Yellow fin tuna tossed with Japanese seaweed salad, organic Japanese cucumber

### Sea Bass Salad 12

Grilled Sea Bass wrapped with lettuce, sliced ginger, lemongrass and peanut topped with spicy cilantro dressing

### Salmon Sashimi Salad 12

Fresh mango, lemongrass, Kaffir lime leaf, red onion, cucumber, green onion, cilantro and sesame oil with spicy lime dressing

## Vegetable

*(lunch / dinner)*

### Tofu Vegetable Combination 9 / 11

Sautéed tofu and mixed vegetables with garlic sauce

### Praram 9 / 11

Steamed mixed vegetables and tofu with peanut sauce

### Asparagus with Tofu 10 / 12

Sautéed asparagus and fresh tofu with garlic sauce

## Soups

*(By person / Family size)*

Choice of Vegetarian or chicken 5 / 11

Choice of Calamari, scallops, mussels, prawns or salmon 6 / 13

Combination seafood 7 / 15

### Tom Yum

Hot & Sour soup with lemongrass, galangal, Kaffir lime leaf, mushroom and tomatoes

### Tom Kha

Spicy coconut soup with lemon grass, galangal, Kaffir lime leaf and mushroom

## Noodle Soup

*(lunch /*

*dinner)*

**Thai Boat Noodle 11 / 14**

**Chicken Noodle Soup 9 / 13**

Chicken and bean sprouts in broth with choice of egg noodles or rice noodles

**Veggie Noodle Soup 10 / 13**

Fresh tofu, spinach, broccoli, bean sprouts in broth with choice of egg noodles or rice noodles

**Osha Tom Yum Noodle 10 / 14**

Prawn, ground pork, fish balls, fish cake, bean sprouts with lime juice and choice of egg noodles or rice noodles

**Duck Noodle Soup 12 / 15**

Roasted duck and bean sprouts in herb broth with choice of egg noodles or rice noodles

## Curries

*Vegetarian version available upon request.*

*(lunch / dinner)*

**Panang Curry 11 / 13**

Panang curry (red curry) with bell pepper, basil and choice of chicken, beef or pork

**Green Curry 11 / 13**

Thai green curry with bamboo shoots, bell pepper and choice of chicken, beef or pork

**Yellow Curry 11 / 13**

Yellow curry with bell pepper, onion, potato and choice of chicken, beef or pork

**Duck Curry 14 / 16**

Sliced roasted duck with pineapple and tomatoes in spicy red curry

**Pumpkin Curry 13 / 15**

Kabocha pumpkin in red curry sauce, bell pepper and choice of chicken, beef or pork topped with crispy potatoes

**Osha's Sea 16 / 18**

Combination of prawns, salmon, scallops, calamari, mussels and crab claws with thick spicy curry sauce and light coconut milk over deep fried eggplant

**Osha Spicy Dice 15 / 17**

Sautéed cubes of salmon with curry paste, coconut milk, string beans and fried sweet basil

**Mussamun Lamb 15 / 17**

Slow braised lamb, peanut, Kabocha squash served with cucumber radish and two-toned rice

## Rice Plates

*(lunch / dinner)*

**Volcanic Beef 17 / 18**

Wok-fried grilled premium flank steak with basil and black pepper in Lava sauce garnished with onion rings

**Ginger Beef 15 / 17**

Wok-fried flank steak with ginger, shiitake mushroom, onion, black pepper and white wine

**Bangkok Roti 15 / 17**

Green curry with flank beef, Thai eggplant and red bell pepper served with roti

**Australian lamb ribs **NEW** 17 / 18**

sautéed Kabocha, zucchini, crispy basil, bell pepper, white beech mushroom in spicy basil Lava sauce

**Garlic Pepper Lamb 17 / 18**

Deep fried marinated rack of lamb with black pepper sauce served with summer salad

**BBQ & Crispy Pork 13 / 15**

Served with boiled egg topped with thick gravy served with black soy sauce

**Green Peppercorn Pork 13 / 15**

Sautéed pork loin, green peppercorn, basil, Kaffir lime leaf and coconut with red curry sauce

**Three Buddies 16 / 17**

Grilled pork loin marinated with black pepper garlic sauce served with papaya salad and sticky rice

**Country Chicken 12 / 14**

Stir-fried chicken with cashew, onion, garlic, red bell pepper and homemade ginger & lemongrass sauce

**Lemongrass Chicken 13 / 15**

Stir-fried chicken, coconut milk, lemongrass, bell pepper green onion and green chili

**Savory Chicken 14 / 15**

Tender chicken slices, served with jasmine ginger rice, a cup of soup and delicious soy bean chili sauce

**Ka-Prow-Kai **NEW** 11 / 13**

Stir-fried minced chicken, Thai basil, fresh chili, red bell pepper and brown garlic sauce

**Spicy Eggplant 11 / 13**

Stir-fried eggplant, basil, fresh chili, red bell pepper and choice of sliced chicken, beef, or pork

**Spicy String Bean 12 / 14**

Stir-fried string bean with chili paste sauce and choice of sliced chicken, beef or pork

**Fried Garlic & Pepper 11 / 13**

Stir-fried garlic black pepper sauce and choice of sliced chicken, beef or pork

**Honey Duck 17 / 19**

Roasted duck baked in honey glaze served over steamed bok choy with spicy black soy dipping sauce

**Pomegranate Duck NEW 17 / 19**

Pan-seared roasted duck, garlic & pepper Thai kabocha squash served with pomegranate sauce

**Spicy Prawns or Calamari 14 / 16**

Sautéed prawns or calamari in hot chili paste sauce with onion and bell pepper

**Prawns Pineapple 15 / 17**

River prawns sautéed with lychee, pineapple and red bell pepper in red curry sauce

**Angry Prawn 15 / 17**

Sautéed River prawns with curry paste and kaffir lime leaf served over fried eggplant on a hot plate

**Prawns Clay Pot 15 / 17**

River prawns, silver noodles, celery and green onion served in a clay pot

**Totally Scallop 16 / 16**

Sautéed scallop with ginger, peanut and coconut milk served over steamed baby bok choy

**Spicy Catfish 15 / 16**

Deep fried catfish stir-fried with basil, Kaffir lime leaf, red bell pepper and red curry paste sauce topped with crispy basil

**Crisp Salmon 18 / 18**

Crispy salmon topped with caramelized onion, mango, bell pepper, cherry tomato, yam and crispy Thai basil

**Lemongrass Sea Bass 18 / 18**

Steamed marinated sea bass with lemongrass, kaffir lime leaf topped with fried lemongrass

**Yin-Yang Sea Bass 18 / 18**

Seared sea bass filet and Napa cabbage over thick red curry and green curry sauces

**Grilled Sea Bass 19 / 20**

Glazed with sweet hot mustard, served with steamed baby bok choy and homemade spicy tangy sauce

**Black Pepper Trout 19 / 19**

Fried Trout, leek, carrot, peas, and corn served with white wine garlic & black pepper reduction sauce

**Heavenly Halibut 19 / 19**

Steamed fillet halibut, lemongrass, basil, mushroom and springcabbage topped with Asian style spicy garlic lime dressing,

**Crispy Whole Fish 22 / 22**

Crispy Whole New Zealand Snapper in three flavored sauce and topped with crispy Thai basil

**Fried Rice***(lunch /**dinner)***Thai Fried Rice**

Fried rice with egg, tomatoes, onion and green onion

Choice of chicken, beef or pork **8 / 10** fresh crab

**Pineapple Fried Rice 11 / 12**

Fried rice with egg, tomato, onion, green onion, cashew, raisins, pineapple, chicken and prawns

**Green Curry Fried Rice 9 / 11**

Fried rice with green curry paste, coconut milk, bamboo shoots, long bean, bell pepper and choice of beef, chicken or pork

**BBQ or Fried Chicken Over Fried Rice 9 / 11**

Grilled marinated or deep fried battered chicken fillet served over fried rice

**Pan Fried Noodle***(lunch / dinner)***Pad Thai 10 / 12**

Chicken, prawn, or crab stir-fried with egg, bean sprout, chives, tofu and ground peanut, and choice of rice noodle, silver noodle or fried wonton

**Pad See You 9 / 11**

Rice noodles pan fried with Chinese broccoli, egg, black soy sauce and choice of chicken, beef, or pork

**Thai Spicy Pan Fried 10 / 12**

Rice noodle stir-fried with tomato, mushroom, bamboo shoots, Chinese broccoli, bell pepper, onion, basil, chili and choice of chicken, beef, or pork

**Green Curry Pan Fried 10 / 13**

Spaghettis stir-fried with chicken, string bean, basil, bell pepper, bamboo shoots and fresh chili in green curry sauce

**Osha Spicy Pan Fried 12 / 14**

Spaghettis stir-fried with duck or prawn, tomato, mushrooms, bamboo shoots, Chinese broccoli, bell pepper, onion, basil and fresh chili

**Desserts****Fried Banana with Ice Cream 7**

Deep fried banana with choice of Vanilla, coconut or mixed

**Mango Sticky Rice (Seasonal) 8**

Sweet sticky rice served with mango topped with coconut cream

**Mango Mania 8**

Mango sorbet with fresh mango and sweet sticky rice topped with mango puree

**Vanilla Sky 8**

Crispy Roti (Thai Pan Cake) served with creamy vanilla ice cream

**Chocolate Soufflé 8**

Warm chocolate cake with a heart of creamy "A" grade chocolate

**Ginger Crème Brule 8**

Rich custard flavored with fresh gingerroot served cooled with a hot crispy caramelized sugar

Appetizer	10-15 People	20-25 people	30-40 people
Crispy Tofu or Veg Spring Roll	30 Pcs. \$20	50 Pcs. \$30	100 Pcs. \$60
Osha Fresh Spring Roll Fish Cake			
Beef Wasabi Roll	20 Pcs. \$40	30 Pcs. \$60	50 Pcs. \$100
Kar Thong Tong Crunchy Calamari			
Bacon Wrap Scallop Casanova Prawn	20 Pcs. \$50	40 Pcs. \$100	60 Pcs. \$150
Satay Chicken			
Satay Lamb			

Salad			
Papaya Salad			
Mango Salad	\$50	\$75	\$115
Crispy Tofu Salad			
Seabass Salad			
Beef Artichoke Salad	\$65	\$90	\$140
Tuna Pokki Saldad			
Crispy Duck Salad			

Curry (Pork/Beef/Chicken)			
Red/Green/Yellow	\$40	\$60	\$100

Stir-Fried (Pork/Beef/Chicken)			
Spicy String Bean			
Spicy Eggplant			
Lemongrass Chicken	\$50	\$80	\$120
Garlic&Pepper Country Chicken			
Pad Thai / Pad See You	\$45	\$75	\$120
Thai Spicy pan fried			
Rice	\$20	\$35	\$60

**Beverages**

Thai Iced Tea or Coffee	3
Lychee Iced Tea	3
Arnold Palmer	3
Soda	2
Voss Still or Sparkling Water (375 ml) / (800ml)	4/8
Young whole Coconut Juice	4.25

- Vegetarian version available upon request.
- Substitute with Prawns Add \$3
- Substitute with Duck or Combination Seafood Add \$4
- Family Portion Add \$5

- Brown rice or Coconut rice Add \$2
- Order cancellation may apply within 6 hours after purchase with original recipe.

**Catering**

Thai Restaurant

www.OSHATHAI.com

*Catering and delivery service charge may apply not to exceed 15%, with a minimum of \$300*

*Catering & Event Planner : (415) 278-9991*

*osha\_secondstreet@yahoo.com*



Thai Restaurant

**149 2<sup>nd</sup> ST. San Francisco, CA 94105**

**Tel : 415-278-9991 Fax : 415-278-9992**

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**“SA-WAD-DEE 2010”**

**Hours**  
**MON-SAT 11:00 AM – 11:00 PM**  
**SUN 04:30 PM – 11:00 PM**