

Appetizers

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| Vegetarian Crispy Rolls | 6 |
| Silver noodles, dried mushroom, cabbage and carrotserved with sweet & sour plum sauce | |
| Osha Fresh Spring Rolls (Vegetable Version Available) | 9 |
| Shrimp, tofu,bean sprouts, lettuce, mint, cilantro wrapped infresh ricepaper & 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 withfresh cucumber salad | |
| Angel Wings | 8 |
| Deep fried chicken wings topped with our homemade sauce andcrispy 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 flanksteak served with watercress salad | |
| Lemongrass Pork Spare Ribs | 10 |
| Deep fried marinated pork spare ribs, fresh lemongrass, cilantro, coriander balsamic served with freshdice 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 | 12 |
| Crispy bread crusted black tiger prawns skewered withfresh raspberry and topped with spicy honey mustard | |
| Kar Thong Tong | 10 |
| Prawns prepared with chopped mango, bell pepper, peanut andonion 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 andSriracha-sesame sauce with fried wonton | |
| Salmon Rolls NEW | 12 |
| Salmon marinated with Thai spices, basil leaves, tobiko cavier, avocado wrapped in a spring roll skin served with spicy cilantro aioli | |
| Bacon Wrapped Scallop | 13 |
| Tender sea scallop lightly wrapped in smoky bacon served with three flavors cream sauce | |

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| Dungeness Crab Rangoon NEW | 9 |
| Crispy wonton filled with Dungeness crab meat, cream cheese, water chestnut, onion, carrot with plum dipping | |
| Crunchy Calamari or Tofu | 13/9 |
| Deep-fried calamari served with green apple and Sriracha cream | |

Salads

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| 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 peanutserved 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 spinachtossed 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 | |
| Tuna Poke | 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 | |

Soups

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|---|----------------------------------|--|
| | <i>(By person / Family size)</i> | |
| 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, Kaffirlime leaf, mushroom and tomatoes | | |
| Tom Kha | | |
| Spicy coconut soup with lemon grass, galangal, Kaffirlime leaf and mushroom | | |

Vegetable

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|---|-------------------------|--|
| | <i>(lunch / dinner)</i> | |
| 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 | | |

Noodle Soup

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|---|-------------------------|--|
| | <i>(lunch / dinner)</i> | |
| Thai Boat Noodle | 11/14 | |
| Chicken Noodle Soup | 9/13 | |
| Chicken and bean sprouts in broth with choice of 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

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| | <i>(lunch / dinner)</i> | |
| 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 pepperand 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 | | |
| White fish Curry | 16/16 | |
| Thai green curry with bamboo shoots, Thai eggplants, bell pepper , and homemade marinated white fish | | |
| 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 squashserved with cucumber radish and two-toned rice | | |

Rice Plates

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| | <i>(lunch / dinner)</i> | |
| Volcanic Beef | 17/18 | |
| Wok-fried grilled premium flank steak with basil and black pepperin 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 pepperserved 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 sauceserved 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 andcoconut 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 pepperand homemade ginger & lemongrass sauce | | |
| Lemongrass Chicken | 13/15 | |
| Stir-fried chicken, coconut milk, lemongrass, bell pepper green onion andgreen chili | | |
| 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 pepperand choice of sliced chicken, beef, or pork | | |
| Spicy String Bean | 12/14 | |
| Stir-fried string bean with chili paste sauceand choice of sliced chicken, beef or pork | | |
| Fried Garlic & Pepper | 11/13 | |
| Stir-fried garlic black pepper sauceand choice of sliced chicken, beef or pork | | |
| Moroheiya Duck NEW | 19 /19 | |
| Honey glaze roasted duck served over steamed Moroheiya organic noodles, bok choy served with Cinnamon with hoisin reduction | | |
| Honey Duck | 18/19 | |
| Roasted duck baked in honey glaze served over steamed bok choy with spicy black soy dipping sauce | | |
| Pomegranate Duck NEW | 19 /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 bellpepper 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 bellpepper 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

Searched sea bass fillet and Napa cabbage over thick red curry and green curry sauces

Grilled Sea Bass 20 / 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 spring cabbage topped with Asian style spicy garlic lime dressing,

Crispy Whole Fish 25 / 25

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

Fried Rice*(lunch / dinner)***Thai Fried Rice 8 / 10**

Fried rice with egg, tomatoes, onion and green onion
Choice of chicken, beef or pork

fresh crab 10 / 12**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

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 exchange may apply within 2 hours after purchase with original recipe.

Cateringwww.OSHATHAI.com

| Appetizer | 10-15 People | 20-25 people | 30-40 people |
|---|---|--|---|
| Crunchy Tofu or Veg. Crispy Roll | 30 Pcs. \$30 | 50 Pcs. \$50 | 100 Pcs. \$95 |
| Osha Fresh Spring Roll | 25 Pcs/\$30 | 55 Pcs/\$60 | 100 Pcs/\$109 |
| Angel Wings Duck Roll Casanova Prawn | 50 Pcs/\$80 30 Pcs/\$70 30 Pcs/\$70 | 75 Pcs/\$105 45 Pcs/\$90 45 Pcs/\$90 | 100 Pcs/\$135 60 Pcs/\$120 60 Pcs/\$120 |
| Thai Samosa Beef Wasabi Roll Satay Chicken | 30 Pcs. \$60 | 45 Pcs. \$80 | 60 Pcs. \$109 |

| Salad | S | M | L |
|--------------------------|------|------|-------|
| Crispy Tofu Salad | \$30 | \$60 | \$99 |
| Papaya Salad | \$40 | \$75 | \$109 |
| Mango Salad | \$40 | \$75 | \$109 |
| Beef Artichoke | \$50 | \$80 | \$115 |
| Crispy Duck Salad | \$50 | \$90 | \$129 |

| Curry (Pork/Beef/Chicken) | S | M | L |
|---------------------------------|--------------|--------------|----------------|
| Red/Green/Yellow Pumpkin | \$50 \$60 | \$85 \$95 | \$119 \$129 |

| Stir-Fried (Pork/Beef/Chicken) | S | M | L |
|---|--------------|--------------|--------------|
| Spicy String Bean Spicy Eggplant Lemongrass Chicken Peppercorn Pork Country Chicken Tofu Veggies Combo Asparagus with tofu | \$55 | \$95 | \$135 |
| Pad Thai/Pad See You Thai Spicy pan fried Thai Fried Rice Green curry Fried rice Pineapple Fried Rice | \$55 | \$95 | \$135 |
| Brown Rice Rice | \$30 \$20 | \$50 \$40 | \$70 \$60 |

Catering and delivery service charge may apply not to exceed 15%, with a minimum of \$200

Catering & Event Planner : (415) 278-9991

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