

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.

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	
Osha Kobe Bites NEW	13
Grilled premium Kobe beef served with roasted eggplant and secret caramelized balsamic	
Dungeness Crab Rangoon NEW	9
Crispy wonton filled with Dungeness crab meat, cream cheese water chestnut, onion, carrot served with plum dipping	
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	
Long Beach Prawns NEW	12
Crispy coconut crushed tiger prawns served with onion, peanut carrot & iceberg slaw	
Casanova Prawns	12
Crispy bread crusted black tiger prawns skewered with fresh raspberry and topped with spicy honey mustard	
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	
Salmon Rolls NEW	12
Salmon marinated with Thai spices, basil leaves, tobiko caviar, Avocado wrapped in a spring roll skin served with cilantro aioli	
Bacon Wrapped Scallop	10
Tender sea scallop lightly wrapped in smoky bacon served with three flavors cream sauce	

Crunchy Calamari or Tofu **13 / 9**

Crispy calamari or Crispy Japanese tofu 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	
Larb Lettuce Wrap	13
Minced chicken, red & green onion, cilantro, mint, toasted rice citrus vinaigrette served over butter lettuce	
Kobe Beef Salad NEW	15
Grilled premium Kobe beef, red & green cabbage, shredded carrot served with garlic lime dressing	
Beef & Artichoke Salad	13
Grilled steak and artichoke, shallots, tomatoes, cilantro and spring mix tossed in a spicy lime vinaigrette	
Tuna Poke	12
Dice Yellow fin tuna tossed with Japanese seaweed salad, Japanese cucumber	
Salmon Sashimi Salad	12
Fresh mango, lemongrass, Kaffir lime leaf, red onion, cucumber, green onion, cilantro and sesame oil with spicy lime dressing	

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)

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	16 / 18
Sliced roasted duck with pineapple and tomatoes in spicy red curry	
Pumpkin Curry	13 / 16
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	
Hung-Lay Curry NEW	17 / 17
A fragrant and flavorful curry of northwest Thailand with slow braised cubes of Canadian pork belly, ginger, garlic served with Roti	
Mussamun Lamb	25 / 25
Slow braised lamb shank, 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	
Kobe Beef NEW	25 / 25
Kobe beef grilled to perfection served with black pepper shitake mushroom and caramelized apple.	
Bangkok Roti	15 / 17
Green curry with flank beef, Thai eggplant and red bell pepper served with roti	
Australian Lamb Ribs	19 / 19
Deep fried marinated rack of lamb served with sautéed kabocha, zucchini, bell pepper, beech mushroom in basil sauce	
Kurobuta Pork Belly NEW	20 / 20
Slow braised famous Kurobuta (Black Hog) served with secret five spice reduction and flower sticky rice	
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	
Country Chicken	12 / 14
Stir-fried lightly battered chicken n 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	
Ka-Prow-Kai	11 / 13
Wok-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	18 / 18
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 kabocha squash served with pomegranate reduction	
Zucchini Prawns NEW	14 / 16
Wok fried prawns with organic zucchini with basil-smoked chilli	
Prawns Pineapple	17 / 17
River prawns sautéed with lychee, pineapple and red bell pepper in red curry sauce	
Angry Prawn	17 / 17
Sautéed River prawns with curry paste and kaffir lime leaf served over fried eggplant on a hot plate	
Prawns Clay Pot	17 / 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 l ime leaf topped with fried lemongrass	
Grilled Sea Bass	20 / 20
Glazed with sweet hot mustard, served with steamed baby bok choy and homemade spicy tangy sauce	

Heavenly Halibut 19 / 19

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

Crispy Whole Fish N/A / 28

Crispy Whole Pompano in three flavored sauce and topped with crispy Thai basil

Vegetable (lunch / dinner)

Tofu Vegetable Combination 9 / 11

Sautéed tofu and mixed vegetables with garlic sauce

Pram 9 / 11

Steamed mixed vegetables and tofu with peanut sauce

Asparagus with Tofu 10 / 12

Sautéed asparagus and fresh tofu with garlic sauce

Zucchini Tofu NEW 11 / 13

Wok fried fresh tofu with organic zucchini with basil-smoked chilli

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 **10 / 12**

Pineapple Fried Rice 11 / 13

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 / 12

Spaghettis stir-fried with chicken, string bean, basil, bell pepper, bamboo shoots and fresh chilli 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 chilli

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

Chocolate Soufflé 8

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

Crème Brule 8

Rich custard flavored with vanilla bean served cooled with a hot crispy caramelized sugar

Mango Mouse NEW 8

Refreshing Manila mango mouse served with fresh mango

Beverages

Thai Iced Tea 3

Thai Iced Coffee 3

Lychee Iced Tea 3

Arnold Palmer 3

Soda 2

Coke, Diet Coke, Sprite, Ginger Ale or Orange Fanta

Voss Still or Sparkling Water small 4 large 8

Young whole Coconut Juice 5

Catering

www.OSHATHAI.com

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

Catering & Special Event: (415) 788 6742

Osha_embarcadero@yahoo.com

OSHATHAI CATERING	S <small> MALL</small> serves approx 10people	M <small> EDIUM</small> serves approx 20people	L <small> ARGE</small> serves approx 30people
APPETIZERS			
Vegetarian Crispy Rolls	25pcs / \$20	50pcs / \$40	100pcs / \$75
Vegetarian Thai Samosa	20pcs / \$40	40pcs / \$80	60pcs / \$115
Osha Fresh Spring Rolls	25pcs / \$30	50pcs / \$60	100pcs / \$109
Chicken Satay	20pcs / \$40	40pcs / \$80	60pcs / \$115
Angel Wings	20pcs / \$40	40pcs / \$80	60pcs / \$115
Crab Rangoon	20pcs / \$40	40pcs / \$80	60pcs / \$115
Casanova Prawns	20pcs / \$40	40pcs / \$80	60pcs / \$115
Crunchy Calamari	20pcs / \$40	40pcs / \$80	60pcs / \$115
Kar Thong Tong	20pcs / \$40	40pcs / \$80	60pcs / \$115
Salmon Rolls	20pcs / \$60	40pcs / \$115	-----
Tuna Tower (Raw)	20pcs / \$40	40pcs / \$80	60pcs / \$115
Beef Wasabi Rolls	20pcs / \$40	40pcs / \$80	60pcs / \$115
Duck Rolls	20pcs / \$40	40pcs / \$80	60pcs / \$115
SALAD			
Crispy Tofu Salad	\$45	\$75	\$95
Papaya Salad	\$45	\$75	\$95
Mango Salad	\$65	\$85	\$105
Beef and Artichoke Salad	\$65	\$85	\$105
Larb Lettuce Wrap	\$45	\$75	\$95
ENTRÉES			
Country Chicken	\$50	\$95	\$140
Lemongrass Chicken	\$50	\$95	\$140
Ka-Paw-Kai (Chicken Basil)	\$50	\$95	\$140
Green Pepper Corn Pork	\$50	\$95	\$140
Spicy Eggplant	\$50	\$95	\$140
Spicy String Bean	\$50	\$95	\$140
Tofu & Veggie Combination	\$50	\$95	\$140
Asparagus with Tofu	\$55	\$105	\$145
Spicy Calamari	\$79	-----	-----
Volcanic Beef	\$89	-----	-----
CURRY Choice of Chicken, Beef, Pork or Vegetables			
Panang Curry (red curry)	\$55	\$105	\$145
Yellow Curry	\$55	\$105	\$145
Green Curry	\$55	\$105	\$145
Pumpkin Curry	\$65	\$115	\$155
FRIEDRICE/NOODLES Choice of Chicken, Beef, Pork or Vegetables			
Thai Fried Rice	\$50	\$95	\$140
Green Curry Fried Rice	\$50	\$95	\$140
BBQ Chicken over Fried Rice	\$50	\$95	\$140
Pad Thai Noodles	\$50	\$95	\$140
Pad See You	\$50	\$95	\$140
Thai Spicy Pan Fried	\$50	\$95	\$140
Pineapple Fried Rice	\$65	\$115	\$155
Jasmine Rice	\$12	\$22	\$32

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Hours

MON-SUN 11:00 AM – 11:00 PM

