

# EAT

From the many cultural and historic regions of Thailand, we at Osha invite you to explore our culinary homeland, and encourage you to try our diverse soulful dishes that we have prepared with passion

## APPETIZER



**Vegetarian Crispy Rolls (V)\* 12.95**  
Vermicelli, green bean, onion, cabbage and carrot served W/leafy greens, peanut brittle sweet & sour plum dipping sauce



**Coconut Curry Dumpling (v)\* 12.95**  
Classic fresh vegetable dumplings in creamy coconut curry sauce



**Thai Samosa (v)\* 12.95**  
Potato curry in a crispy pot sticker wrapper W/fresh cucumber salad



**Chicken Satay (G)\* 13.95**  
Yellow curry marinated chicken skewers W/peanut curry and fresh cucumber salad



**Angel Wings 13.95**  
Crispy chicken wings topped W/Osha's tamarind caramel sauce



**Beef Wasabi Rolls 13.95**  
Carrot, celery, bell pepper and mint wrapped in sliced grilled premium flank steak W/green leaf salad & Osha's secret wasabi dressing



**Salmon Avocado Rolls 15.95**  
Crispy salmon rolls, basil, tobiko caviar avocado W/cilantro aioli sauce



**Bacon Wrapped Scallop 15.95**  
Tender sea scallop lightly wrapped in smoked bacon W/3 flavors cream sauce



**Tuna Tower 15.95**  
Yellow fin tuna tartare with cilantro mango, avocado, toasted garlic and Sriracha-sesame sauce W/crispy wonton



**Crispy Calamari 15.95**  
Fried Calamari rings in salt and pepper batter W/salted egg cream sauce



**Dungeness Crab Rangoon 13.95**  
Crispy wonton filled with Dungeness crab meat Philadelphia cream cheese water chestnut, onion, carrot W/plum dipping sauce



**Firecracker Prawns 14.95**  
Southeast Asian-Style grilled prawns aromatic herbs W/ spicy lime vinaigrette



**Lemongrass Chicken 16.95**  
Stir-fried chicken, coconut milk, lemongrass green onion, bell pepper and chili



**Ka-Prow-Kai 16.95**  
Wok-fried minced chicken, basil, chili, bell pepper and traditional garlic sauce W/boiled egg

## SALAD



**Papaya Salad (G)\* 14.95**  
Grilled prawns, shredded green papaya Thai chili garlic, cherry tomatoes and crushed peanut W/tamarind lime dressing (Tofu Version Available)



**Chieng-Mai Lettuce Wrap (G)\* 15.95**  
Famous Northern-style chicken Larb, lettuce wrap tossed with aromatic herb and onion W/fresh leafy greens



**Kurobuta Pork Belly 24.95**  
Slow braised famous Kurobuta (Black Hog) W/secret five-spice reduction baby bok choy and flower sticky rice

## SEA



**Lemongrass Sea Bass 26.95**  
Marinated sea bass steamed with lemongrass, kaffir lime leaf, jalapeno served in a clay pot



**Tom Yum**  
Hot & Sour soup with lemongrass, galangal mushroom, onion and tomatoes  
Choice of tofu or chicken Cup 8.95 Bowl 14.95  
Choice of prawns or calamari Cup 9.95 Bowl 16.95  
Seafood Combination Cup 10.95 Bowl 18.95



**Angry Prawn 23.95**  
Sautéed River prawns with curry paste and Kaffir lime leaf served over fried eggplant on a sizzling plate



**Chu-Chi Salmon (G)\* 23.95**  
Grilled salmon fillet served with "Chu-Chi" aromatic red curry

## LAND



**Kobe Beef 38.95**  
"Snake River Farms" Kobe-style beef grilled to perfection served with black pepper shitake mushroom



**Volcanic Beef 24.95**  
Wok-fried grilled premium USDA certified flank steak sliced in cubes with Thai basil bell pepper in Lava sauce and onion rings



**Garlic Lamb Chops 26.95**  
Australian lamb chops grilled to perfection topped with garlic sauce served W/2-tone rice fresh cucumber & mustard cream



**Country Chicken 16.95**  
Stir-fried lightly battered chicken cashew nut, onion, bell pepper W/honey-ginger sauce

## CURRY



**Panang Curry Beef (G)\* 17.95**  
Premium USDA certified slow cooked flank beef with Thai basil in Panang red curry  
**Yellow Curry (V/G)\* 15.95**  
Classic yellow curry with potato, onion and choice of chicken or tofu (Substitute with Beef \$5 or Prawns \$5)  
**Pumpkin Curry (G)\* 17.95**  
Kabocha pumpkin, Thai basil in red curry topped W/crispy yam choice of chicken or tofu (Substitute with Beef \$5 or Prawns \$5)

## NOODLE & FRIED RICE

Substitute with Beef \$5 / Prawns \$5 / Seafood \$10



**Pad Thai (G)\* 15.95 (+\$9 For jumbo prawns)**  
Rice noodles stir-fried with egg, bean sprouts chives, tofu, in tamarind reduction and ground peanut W/fresh lime (choice of chicken or vegetables)



**Pad See You (V)\* 15.95**  
Thick rice noodle stir-fried W/broccoli, egg, black soybean sauce (choice of chicken or tofu)



**Drunken Noodles 16.95**  
Spicy thick rice noodle stir-fried W/broccoli shitake mushroom, Thai basil, tomato, onions (choice of chicken or tofu)



**Thai Fried Rice (V/G)\* 15.95**  
Classic fried rice W/egg, tomato, onion, green onion (choice of tofu or chicken)



**Pineapple Fried Rice (V)\* 16.95**  
Fried rice W/egg, tomato, onion, green onion cashew nut, raisin, pineapple with chicken and prawns

## NOODLE SOUP

Choice of rice noodles or egg noodles



**Grilled Kobe Steak & Spicy Miso Noodle Soup 38.95**  
"Snake River Farms" Kobe-style beef grilled to perfection, boiled egg W/baby bok choy and spicy miso broth



**Khao Soi 17.95**  
Northern style Thai curry egg noodle soup red onion, pickled W/boiled egg with tofu  
**Substitute with Chicken \$2 / Beef \$5**



**Chicken Noodle Soup 16.95**  
Chicken, bok choy and bean sprout in classic clear broth



**Vegetable Noodle Soup (V)\* 15.95**  
Fresh tofu, broccoli, bok choy bean sprout in classic clear broth

## VEGETABLE

Substitute with Chicken \$2 / Beef \$5



**Vegetables & Tofu Combo (V)\* 15.95**  
Stir-fried broccoli, Napa cabbage, bok choy carrot and tofu in garlic and pepper brown sauce



**Spicy String Bean 15.95**  
Stir-fried string bean with chili paste sauce and tofu



**Spicy Eggplant (V)\* 15.95**  
Stir-fried eggplant, basil, chili red bell pepper and tofu



**Vegetables Clay Pot (V)\* 16.95**  
Wok-fried, tofu (lightly battered), shitake mushroom green onion, celery, ginger and bok choy served in Japanese clay pot

## CHEF'S "SECRET" MENU



**Crying Tiger Steak 39.95**  
"Snake River Farms" Kobe style beef grilled to perfection W/peanut papaya salad "Jaew" tamarind & toasted rice dipping warm sticky rice



**Kai Yang 27.95**  
BBQ chicken with turmeric W/peanut papaya salad tamarind dressing & toasted rice dipping warm sticky rice

## Dessert



**Mango Sticky Rice with Coconut Ice Cream 12.95 (Seasonal)**  
Sweet sticky rice served with mango and coconut ice cream

If you have any food allergy or special dietary, please notify

Additional with tofu add \$3 • Additional with each type of vegetable add \$3  
Additional with chicken, beef add \$5 • Additional with prawns add \$5 • Additional with any seafood add \$10 • Family portion add \$8  
Brown rice add \$2.50 • Side Steamed Vegetables \$5 • Corkage fee \$20 per 750ml at 2 bottles per party

A gratuity of 18% may be added for parties of 6 or more

(V)\* = Vegetarian  
(G)\* = Gluten Free

# OSHA

THAI RESTAURANT & BAR

By Executive Chef

**LALITA SOUKSAMLANE**

## ROYAL BOWL

**Grilled Kobe Beef Rice Bowl 38.95**  
Grilled "Snake River Farms" Kobe-style beef with Osha's soy sauce boiled egg, cucumber over Jasmine rice



**Grilled Kurobuta Rice Bowl 16.95**  
Street style BBQ Kurobuta pork, boiled egg, cucumber over Jasmine Rice



**Deconstructed Sweet Pork Fried Rice 16.95**  
Caramelized Kurobuta pork, boiled egg red onion, chili, cucumber over garlic fried rice



**Grilled Salmon Rice Bowl 23.95**  
Grilled Salmon with Thai teriyaki sauce, boiled egg, cucumber over Jasmine rice

Uber  
Eats

DOORDASH

C  
caviar

GRUBHUB™

POSTMATES

WWW.OSHATHAI.COM

OSHA THAI RESTAURANT & LOUNGE

4 EMBARCADERO CENTER SF, CA. 94111

415-788-6742 | OSHA\_EMBARCADERO@YAHOO.COM

MAIN ENTRANCE IS NEAR JUSTIN HERMAN PLAZA

## **HAPPY HOUR MONDAY - SUNDAY (4 PM - CLOSE)**

### **\$5 BEER**

**Drake's** (IPA),

**Singha** (Lager)

**Stella Artois** (Belgain)

**Widmer Bros** (Hefeweizen)

### **\$7 SELECTED BEER**

**Hoegaarden** (Wheat Belgain)

**Chimay** (Trappist)

**Duvel** (Belgain Strong Ale)

**\$7 SHOT** Bulleit, Jack Daniel's, Jim Beam

### **\$7 GLASS SELECTED WINES (\$35/BOTTLE)**

**SPARKLING: Poema/Brut Cava/Spain/NU**

(Dry, rich creamy texture, a hint of spice)

**WHITE: Angeline/Chardonnay/CA/2018**

(Full bodied, juicy mouthfeel, acidity edges)

**RED: Round Hill/Cabernet Sauvignon/CA/2018**

(Well balanced, soft tannins, long smooth finish)

### **\$7 HAPPY HOUR COCKTAILS**

**"Jack Julep"**

Jack Daniel's + Mint + Soda Syrup

**"BKK. Mule"**

Three Olives Vodka, Lime, Gingerale

**"Blue Fin"**

Three Olives Vodka + Pineapple + Blue Curacao

**"Strawberry Gin"**

Dry Gin infused Fresh Strawberry + Lime + Mint

**"Osha Paloma"**

Tequila + Grapefruit Juice + Chili Salt Rim

**"Drunken Iced Tea"**

Suntory Toki + Plum + Gingerale

**"Toki Green Tea"**

Suntory Toki + Green Tea Cordial + Mint Sod

**\$1 OYSTERS (LIMITED SUPPLY)**

**“Please allow some extra minutes for fresh shucked”**

**\$7 TAPAS**

**Basil Pesto French Fries**

**Organic French fries tossed w/ Thai Basil Pesto**

**Crispy Calamari**

**Salt & Pepper fried calamari w/ sweet chili dip**

**Chicken Wings (5 wings)**

**Crispy chicken wings tossed w/ tamarind caramel**

**Gyoza**

**Mixed vegetables in crispy potsticker w/ ginger soya**

**“Consuming raw, undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.”**

**#oshathai**



**SIP SERIES COCKTAILS**

**Lychee Martini** 12  
Suntory Haku Vodka + Lychee + Peach Schnapps +Grenadine

**Purple Pattaya** 12  
London Gin Infused Purple Flower + Chase Elderflower + Lime + Vanilla + Sparkling Wine Topped

**Green Tea Mojito** 12  
Tito’s Vodka Infused Japanese Matcha + Bacardi Superior Rum + Gosling Dark Rum + Fresh Mint + Lime

**Tropical Margarita** 12  
Del Maguey Vida + Triple Sec + Passionfruit + Pineapple + Lime +Chili Salted

**Mai Thai** 12  
Bacardi Superior Rum + Triple Sec + Orgeat + OJ + Pineapple Juice + Grenadine + Gosling Dark Rum Floated

**Smoked Old Fashioned** 16  
Glenlivet Founder’s Reserve + Trinity Bitters + Brown Sugar + Covered with Dome of Smoke Maple Wood

**WINES**

**BEGINNINGS (SPARKLING)**  
Blanc De Blancs/Anna Codorniu/Spain/NV 10/39  
Brut Rose/MOMI/Napa/CA/NV 10/39

**ASCENDING (WHITES)**  
Pinot Gris/Kings Ridge/Willamette Valley/Oregon/2018 11/45  
Viognier/Yalumba/Eden Valley/Australia/2016 11/45  
Sauvignon Blanc/Allan Scott/Marlborough/NZ/2019 11/45  
Sauvignon Blanc/Voss/Napa/CA./ 2018 12/48  
Chardonnay/Golden/Monterey/CA./2018 12/48  
Chardonnay/Frank Family Vineyards/Carneros/CA/2018 (91 Points) 75  
Chardonnay/Z.D. WINES/Napa/CA/2017 75  
Moscato d’ Asti/Stren Marengo/Italy/2018 10/42

**BUILDING (ROSE)**  
Rose/St.Supery/Napa/CA/2018 10/39

**ELEVATING (REDS)**  
Pinot Noir/The Maverick/Edna Valley/CA./2018 11/45  
Pinot Noir/ZD/Carneros, CA/2018 (91 Points) 75  
Cabernet Sauvignon/Round Pond /Napa/ California/2018 13/54  
Cabernet Sauvignon/Freakshow Michael David/Lodi/2017 10/39  
Merlot/Ancient Peaks/Paso Robles/CA./2017 11/45  
Chianti/il Volano Di Grace/Tuscany/Italy/2016 10/39  
Shiraz/Earth Works/Barossa Valley/Australia/2016 11/45  
Zinfandel/Cigar/Lodi/California/2017 11/45  
Malbec/Catena/Mendoza/Argentina/2017 11/45

**BEERS**  
Singha / Lager / Bangkok / Thailand (350ml) 7  
Widmer Bros / American Hefeweizen / Portland / OR (350ml) 7  
Drake’s “IPA” West Coast IPA/San Leandro/CA (330ml) 7  
Duvel “Belgian Strong Ale” /Breedonk/Belgium (330ml) 8  
Chimay Triple / Trappist / Baileux / Belgium (350ml) 8

**MOCKTAILS** 8  
**Mango Mojito** : Mango Purée + Passion Fruit + Mint + Lemon  
**Purple Lemonade** : House Lemonade + Purple Butterfly Pea Syrup

**SOFTDRINKS**  
Thai Iced Tea 7 Nespresso Coffee 5  
Aqua Panna Still Water (750ml) / San Pellegrino Sparkling Water (750ml) 7  
Coke / Sprite / Diet Coke / Soda / Gingerale / Regular Tea 4.5

**Hot Tea**  
Osha Herbal : Jasmine Tea and Stevia / Lemongrass Tea / Purple Butterfly Pea & Pandan Tea 6  
Green Tea / Ginger / Chinese Jamine 5

**SPIRITS**

**VODKA**  
Belvedere 13  
Chopin 13  
Grey Goose 13  
Absolut Elyx 13  
St.George 13  
Tito’s 12  
Haku 12  
Absolut 11  
Absolut Apple Juice 10  
Absolut Strawberry Juice 10

**GIN**  
Hendrick’s 14  
Bombay Sapphire 13  
St.George 13  
Tangeray 12  
Roku 12  
Beefeater 11  
Broker’s London Dry 10

**BOURBON**  
Maker’s Mark Cask Strenght 15  
Maker’s 46 14  
Bulleit 13  
Knob Creek 13  
Basil Hayden’s 13  
Wood Ford Reserve 13  
Smooth Ambler 11  
Jim Beam 10

**RYE**  
Knob Creek Rye 13  
Bulleit Rye 13  
Basil Hayden’s Dark Rye 13  
Jack Daniel’s Rye 11

**WORLD WHISKEY**  
Suntory TOKI 14  
Suntory Hibiki Harmony 34  
Suntory Hibiki 21 87  
Suntory Yamazaki 12 27  
Suntory Yamazaki 18 76  
Macallan 12 17  
Macallan 15 29  
Macallan 18 52  
Glenlivet 12 14  
Glenlivet 15 15  
Glenlivet Nadurra 16 20  
Glenlivet Founder Reserve 20

Jameson 12  
Jameson Caskmates IPA Edition 14  
Jameson Caskmates Stout Edition 14  
Jameson Black Barrel 15  
Lagavulin 16 16  
Glenfiddich 12 13  
Glenfiddich 15 15  
Bowmore 12 13  
Chivas 12 14  
Jack Daniel’s 10  
Aberlour 13  
Johnny Walker Black Label 13  
Dewar’s 12 15  
Dewar’s Highlander Honey 12  
Spring Bank 10 15  
Crown Royal 12

**COGNAC**  
Hennessy VS 16  
Martell VS 18  
Martell Blue Swift 23

**RUM**  
Captain Morgan 12  
Bacardi 11  
Gosling 11  
Malibu 10

**AGAVE**  
Don Julio: Blanco 14  
Don Julio: Reposado 17  
Don Julio: Anjeo 19  
Patron: Blanco 14  
Patron: Reposado 16  
Patron: Anjeo 18  
Del Maguey Vida 12  
El Jimador 10

“We are trying to change the culture.  
We are saying it’s OK to drink, but let’s drink responsibly”

William Bender

