

ENTREES

Lunch / Dinner

Vegetarian, Chicken, Beef or Pork 12 / 14
Calamari, Scallop, Prawn or Salmon 14 / 16
Combination Seafood 16 / 18

Fresh Ginger

With fresh ginger, garlic, green onion and shiitake mushrooms

Spicy Basil Leaf

With fresh chili, garlic and bell pepper

Garlic Pepper Sauce

Fresh garlic and black pepper sauce

Lemongrass Sauce

With lemongrass coconut milk, bell peppers and green onions

Cashew Nuts

With dice bell pepper, onion, garlic and pineapple

Volcanic Beef

Grilled steak, basil, black pepper, bell peppers in lava sauce
with ring of onion 16 / 18

Green Peppercorn Pork

Sautéed pork with green peppercorn, basil, kaffir lime leaf
in red curry coconut sauce 15 / 16

Osha Sea

Combination seafood sautéed with curry paste, basil, kaffir lime leaf,
bell pepper and fried eggplant 18

Spicy Prawns & Calamari

With onion, bell peppers in a sweet chili garlic sauce 16

Tamarind Prawns or Scallops

With tamarind sauce topped with crispy red onion and bok choy 16

Pad Cha Scallops

Stir-fried spicy chili coconut sauce, basil, galangal, Thai eggplant,
young green pepper and kaffir lime leaf 16 / 17

Spicy Catfish

With Thai eggplant, basil, kaffir lime leaf, bell pepper and red curry
sauce topped with crispy basil 14 / 15

Honey Roasted Duck

With steamed spinach and bok choy 16 / 17

Grilled Salmon

Stir-fried spaghettis with tomato, mushroom, bell pepper, basil, onion,
chili with grilled salmon filet 17 / 18

Prawns Clay Pot

Prawns, silver noodles, celery and carrot with a shrimp paste sauce
17

Garlic Pepper Lamb

Crispy marinated rack of lamb, rice and mix green salad 18

Sea Bass Clay Pot

Bok choy, shiitake mushrooms, ginger, onions, lemongrass
with garlic honey sauce 18

Drunken Mussel

Steamed in white wine with lemongrass, kaffir lime leaf, basil
served with garlic dipping sauce 16

Glazed Sole

Glazed filet of sole, zucchini, shiitake mushrooms, eggplant with
sesame chili sauce 16

Salmon Pomegranate

Salmon filet with zucchini in pomegranate coconut sauce 18

Pineapple Duck

Crispy maple leaf duck confit in pineapple coconut sauce 17

Brown Rice Clay Pot Chicken / Prawns

Cooked in an earthen clay pot, cashew nuts, purple yams, onions,
and shiitake mushroom 14 / 16

CURRIES

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Calamari, Scallop, Prawn or Salmon 14 / 16
Combination Seafood 16 / 18

Green Curry

Fresh green chili, coconut milk, Thai eggplant, bell peppers, basil, bamboo

Panang Curry

Coconut milk, basil, bell pepper, garlic and bamboo shoots

Yellow Curry

Coconut milk, potato, bell peppers, garlic and onions

Pumpkin Curry

Kabocha squash, bell peppers, bamboo shoots, sweet basil in a red curry

Beef Stew Curry

Slow cooked beef stew, kaffir lime leaf in a red curry 14 / 15

Roasted Duck Curry

With basil, pineapple, grapes, tomatoes, bell peppers, garlic
and bamboo shoots in a red curry 16 / 17

Ying Yang Sea Bass

Baked sea bass with thick swirled red and green curry sauce 18

Mussamun Chicken or Lamb

Peanuts, kabocha squash and anise 18 / 20

Lychee Pineapple Prawns

Red chili, coconut milk, pineapple and lychee 18

SIDE

Steamed Jasmine Rice

2

Brown, Ginger, Coconut and Sticky Rice

3

Steamed Noodles

3

Cucumber Salad or Peanut Sauce

3

NOODLE SOUPS

Choice of Rice, Egg or Spinach noodles

Lunch / Dinner

Vegetarian Noodles

Fresh tofu, vegetables in savory broth 11 / 12

Thai Boat Noodles

Beef, beef balls, beef stew, bean sprouts in beef broth 12 / 13

Tom Yum Noodles

Tofu or Chicken / Prawns spicy & sour soup, lemongrass, galangal,
and bean sprouts 12 / 14 , 13 / 15

Osha Tom Yum Noodles

Spicy & sour soup, shrimp, ground pork, fish cake, fish balls, galangal,
lemongrass and bean sprout 14 / 15

Tom Kha Noodles

Tofu or Chicken / Prawns coconut soup, lemongrass, galangal, lime juice,
and bean sprouts 12 / 14 , 13 / 15

Duck Noodle Soup

Roasted duck with bok choy, bean sprouts in rich herb broth 14 / 15

VEGETABLES

Spicy Eggplant or Spicy String Bean

9

Stir-Fried Spinach or Sautéed Mushroom

9

Stir-Fried Vegetables or Wok Broccoli

9

BEVERAGES

Thai Ice Tea or Thai Ice Coffee

3

Soda Coke, Diet Coke and Sprite

2

Hot Tea Green, Jasmine, Flower, Ginger or Oolong

3

Hot Coffee

3

Voss Sparkling or Still

small 4 / 8

Sake Hot, Cold or Unfiltered

small 4 / 8

Corkage & Glass Ware

18

Cake Cutting Fee per person

2

HAPPY HOUR

2pm—6pm Everyday

All Beers 2.50

Well Drinks and Wines 5

25% off all Appetizers

Gift Certificates

18% Gratuity Included for Parties of 6 or more



OPEN EVERYDAY 11 AM TO MIDNIGHT

HAPPY HOUR 2PM- 6PM

FREE DELIVERY FROM 6 PM TO 10 PM
(MARINA & PACIFIC HEIGHTS)
MINIMUM OF \$25.00

2033 UNION STREET
BETWEEN BUCHANAN & WEBSTER ST.
SAN FRANCISCO, CA.94123

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Prices and Menu Selections are subject to change.

LUNCH COMBINATIONS

Choose an Appetizer and Entrée from the list below, served with the soup of the day or house salad and choice of rice

Tofu, Chicken, Beef or Pork 12.95
Prawns, Calamari, Scallops, Mussels, Salmon or Duck +1
Seafood Combination +2

APPETIZERS

Angel Wings
Thai Samosa or Chicken Satay
Veggie Crispy Rolls or Osha Fresh Spring Rolls

ENTREES

Fresh Ginger
Garlic, green onion and shiitake mushrooms

Spicy Sweet Basil Leaf
Stir-fried with red bell pepper, garlic and chili sauce

Cashew Nuts
Diced bell pepper, onion, garlic and pineapple

Spicy String Bean
Stir-fried with red chili paste and garlic sauce

Prik Paow
Hot chili paste, onion, garlic and red bell pepper

Spicy Eggplant
Stir-fried with basil, bell pepper, garlic and chili sauce

Lemongrass Sauce
Snap peas, lemongrass, red bell pepper and green onion

Mix Vegetables
Stir-fried with mushroom sauce

Garlic Pepper Sauce
Stir-fried with garlic, pepper, cilantro and green onion

Green Curry
Fresh green chili paste, Thai eggplant, red bell pepper, garlic, basil and bamboo shoots

Yellow Curry
Yellow curry powder, garlic, potatoes, onion and bell pepper

Panang Curry
Thai red chili paste, garlic, red bell pepper, sweet basil and bamboo shoots

Pumpkin Curry
Kabocha squash, red bell pepper, bamboo shoots, sweet basil, garlic in red curry

Please No Substitution
Some entrees may be ordered independent from the lunch combination special.

STARTERS

Lunch / Dinner

Crispy Tofu
Deep fried with sweet & sour dipping sauce crushed peanut 6 / 7

Vegetarian Crispy Rolls
Silver noodles, cabbage, carrot, shiitake mushrooms with sweet & sour plum sauce 6 / 7

Osha Fresh Spring Rolls
Bean sprouts, lettuce, carrot, mint, tofu, wrapped in rice noodle with sweet & sour peanut dipping 8 / 9

Prawns Spring Rolls
Bean sprouts, lettuce, carrot, mint, tofu, wrapped in rice noodle with sweet & sour peanut dipping 10 / 12

Thai Samosa
Stuffed potato, curry, onion served with fresh cucumber salad 8 / 9

Beef Wasabi Rolls
Carrot, celery and mint wrapped with grilled steak served with wasabi sauce 10 / 11

Satay Chicken / Lamb
With peanut sauce & fresh cucumber salad 8 / 10 , 9 / 11

Ahi Tuna Wasabi
Pan seared sesame crusted Ahi tuna served with daikon and secret recipe balsamic sauce 12

Kung Anejo
Grilled tiger prawns served with spicy lime tequila sauce and mango salsa 10 / 11

Mango Prawns
Lightly crisped prawns, chopped mango, red onion, red bell pepper and peanuts in tangy sauce 10 / 11

Angel Wings
Crispy chicken wings topped with our homemade sauce and crispy basil 8 / 9

Osha Tartare
Ahi tuna with mango, cilantro and garlic chips with sriracha sesame sauce 12

Tango Scallops or Prawns
With lime, garlic, fresh chili, cilantro and ginger sauce 10 / 11

Short Ribs
Marinated with a honey garlic pepper glaze with basil and black bean sauce 10

Duck Rolls
Roasted duck with frisee lettuce, cucumber, cilantro, carrot, green onion served with sweet & sour hoisin sauce 12

Salmon Sashimi
With fresh chili lime wasabi sauce 10 / 11

SOUPS

Vegetarian or Chicken 13 / half 7
Calamari, Scallops, Prawns or Salmon 15 / half 8
Combination Seafood 17 / half 9

Tom Kha
Spicy coconut soup, lemongrass, galangal, kaffir lime leaf, mushroom

Tom Yum
Spicy & sour soup, lemongrass, galangal, kaffir lime leaf, mushroom and tomatoes

SALADS

Lunch / Dinner

Crispy Tofu Salad
Lettuce, cucumber, tomatoes, red & green onion, cilantro, mint with lime dressing 8 / 9

Papaya Salad / with Grilled prawns
Fresh garlic, Thai chili, tomatoes, peanuts, spicy lime dressing 8 / 10 , 9 / 11

Mango Salad
Grilled prawns, mango, red onions, mint, cilantro, lime leaf, cashew nuts in spicy lemongrass sauce 11 / 12

Salmon Sashimi Salad
Fresh mango, lemongrass, kaffir lime leaf, red onions, cilantro, sesame oil, spicy lime dressing 11 / 12

Silver Noodle Salad
Prawn, ground pork, chili, cashew nut, mint, tomato, red and green onion with spicy lime dressing 10

Larb
Ground chicken, pork or beef, mint, red & green onions, cilantro with lime dressing 10 / 11

Grilled Steak Salad
Fresh fennel, tomatoes, lemongrass, kaffir lime leaf, mixed green with spicy lime dressing 11 / 12

Roasted Duck Salad
Fresh mint, onion, ginger, cilantro, cashew nut, grape, tomato, lime leaf with spicy lemongrass dressing 12 / 13

Grilled Prawns Salad
Chili paste, mint, tomatoes, red & green onions, kaffir lime leaf Thai chili and lemongrass dressing 12

Banana Blossom
Sautéed shredded banana blossom and pulled chicken tossed with mint in a tamarind coconut dressing 10 / 11

Crispy Chicken Salad or Prawns
Battered and deep fried served with green salad and homemade dressing 10 / 12

Sea Bass or Salmon Lettuce Cup
Butter lettuce, sliced ginger, lemongrass, peanut topped with spicy ginger cilantro dressing 12 / 14

PAN FRIED NOODLES

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Combination Seafood 16 / 18

Pad Thai
Pan fried rice noodles, tofu, egg, bean sprouts and crushed peanuts

Pad See Ew
Stir-fried rice noodles, egg, garlic, broccoli and black bean sauce

Pad Khee Mao
Stir-fried rice noodles, garlic, chili, tomatoes, shiitake mushroom, onion, basil, bell pepper, bamboo and broccoli

Spicy Laht Nah
Rice Noodle or Crispy Noodle with gravy, shiitake mushroom, fresh chili, tomatoes, onions, basil, bell peppers and broccoli

Thai Sukiyaki
Stir-fried silver noodles, prawns, calamari, garlic, egg, spinach and napa cabbage 14 / 15

Osha Pan Fried
Egg noodle, duck, garlic, tomatoes, basil, bell peppers, bamboo, onions, shiitake mushroom, broccoli and string bean 16 / 17

FRIED RICE

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Thai Fried Rice
Green beans, carrots, egg, tomatoes, onions and green onions

Green Curry Fried Rice
Green curry paste, coconut milk, bamboo shoots, basil, bell peppers, and string bean

Crab Fried Rice
Green beans, carrots, egg, onions and green onions 15 / 16

Pineapple Fried Rice
With tofu or chicken / prawns fresh pineapple, egg, tomatoes, cashew nuts, raisins and onions 13 / 15 , 14 / 16

Crispy Chicken or BBQ Chicken
Served over fried rice with sweet & sour dipping sauce 13

Crispy Prawns
Served over fried rice with sweet & sour dipping sauce 15