

THAI OSHA

Dinner Menu

APPETIZERS

- Crispy Tofu** 8
Fried tofu, served with sweet & sour sauce and crush peanut.
- Vegetarian Roll** 8.5
Slice cabbage, silver noodles, shiitake mushrooms, carrots wrapped in egg roll skin; deep fried and served with sweet sour sauce.
- Thai Samosa** 8
Chop potato sautéed with Thai curry, onions, garlic and wrapped in wonton skin; deep fried, served with peanut sauce and cucumber salad.
- Siam Roll** 9
Minced pork, carrot, onion & vermicelli; wrapped in egg roll skin, deep fried and served with sweet sour sauce and crush peanut.
- Angel Wing** 10
Deep fried chicken wing, sautéed house tamarind sauce, red bell, white onions & crispy basil.
- Fishcake** 9.5
Mince fish with sliced green bean, kaffir lime leaf and touch of Thai red curry paste, deep fried and served with cucumber salad.
- Fresh Spring Roll**
Tofu 7.5 Chicken 8.5 Shrimp 9.5
Fresh bean sprout, green leaves lettuce, mint leaf, wrapped in rice paper, served with sweet sour peanut dipping sauce.
- Goong Graborg** 10
Prawns marinated with Thai herbs, wrapped with egg roll skin and deep fried served with sweet plum sauce.
- Stuffed Chicken Wing** 11
Chicken wing stuffed with mince chicken, prawns, silver noodles, carrot, onion shiitake mushroom; fried to golden brown and served with sweet plum sauce.
- Crispy Salmon Roll** 11
Fresh sliced pacific salmon marinated with honey & Thai herbs; wrapped with egg roll skin and deep fried, served with sweet sour sauce.
- Satay Skewers**
Tofu 9.5 Chicken 10.5 Prawns 12
Choice of tofu, chicken or prawns marinated with Thai herbs; served with peanut sauce and cucumber salad.

SALADS

- Thai Osha Salad** 9.5
A bed of lettuce, house potato chips, hard broiled egg, tofu, carrot, red onion, cucumber, tomatoes, and top with sweet peanut sauce dressing.
- *Green Papaya Salad**
Thai Style 9 Lao Style 10
Shredded green papaya, fresh garlic, Thai chili, tomatoes, ground peanut and lime dressing.
- *Crispy Tofu Salad** 9
Deep fried tofu with medium house dressing, mint leaf, green & red onion, sliced lemongrass, kaffir lime leaf served with lettuce.
- *Grilled BBQ Chicken, Beef or Pork Salad** 10.5
Special medium house lime dressing with BBQ chicken, beef or pork and sliced lemongrass, kaffir lime leaf, onion, mint, cilantro, cucumber, served with lettuce.
- *Silver Noodle Salad** 10.5
Silver noodle, shrimp, ground pork, lemongrass, onion, mint, cilantro, season with medium chili paste & lime dressing served with lettuce.
- *Namsod (Ground Pork Salad)** 10.5
Cook ground pork with fresh ginger, onion, cilantro, lemongrass, whole peanut, medium lime dressing; served with lettuce.
- *Roasted Duck or Ground Chicken Salad** 10.5
Choice of roasted duck or chicken with lemongrass, onion, mint leaf, kaffir lime leaf, roasted rice powder, medium lime dressing and served with lettuce.
- *Grilled Calamari or Prawns Salad** 10.5
Grilled calamari or prawns with lemon grass, onion, cilantro, kaffir lime leaf, medium lime dressing and served with lettuce.
- *Fresh Mango Salad** 11.5
Fresh shredded mango with prawns and calamari, red & green onion, mint leaf, cilantro, lemongrass, kaffir lime leaf, cashew nut, medium house dressing and served with lettuce.

Indicates the degree of spiciness:

Mild(1/2*), Medium(*), Spicy(**)

CHEF SUGGESTIONS

*Pumpkin Curry

Tofu 12 Chicken, Pork or Beef 13.5 Prawns 15.5
Medium red sauce, coconut milk, red bell, bamboo shoot, pumpkin and sweet basil leaves.

*Lamb Yellow Curry 16.5

Tender lamb with yellow curry, coconut milk, potato, onions, carrot and red bell.

*Spicy Catfish 17

Catfish sautéed with red curry paste, coconut milk, eggplant and sweet basil leaf.

Lamb with Curry Powder 17

Sautéed slice lamb with yellow curry powder, garlic, onions, red bell peppers, mushroom, carrot and green onion.

Roasted Duck with Honey 17.5

Grilled roasted duck with honey sauce; served with steamed spinach.

Tiger Prawns with Leek 17.5

Tiger prawns and leek; sautéed with home made garlic and pepper sauce.

*Lamb Prik-Paow 17

Stir-fried with spicy chili paste, onions, red bell, garlic & crispy basil leaf.

*Tiger Prawns with String Beans 17.5

Deep fried tiger prawns topped with home made house curry sauce and a touch of coconut milk, medium red curry paste and sliced kaffir lime leaf.

Thai Crispy Chicken 13

Sautéed crispy chicken with sweet chili sauce, roasted sesame and crispy basil.

*Drunken Angel Hair 14

Stir-fried angel hair noodle with chicken, prawn and vegetable.

*Volcanic Beef 17.5

Wok-fried grilled premium frank steak with sweet basil leaf, black peppers, red bell in medium chili sauce.

*Seafood Plate 17.5

Combination seafood sautéed with spicy red chili, lemon grass, slice kaffir lime leaf, onions, garlic, bell peppers and sweet basil leaf.

Brown Rice Clay Pot:

Tofu 12.5 Chicken 13.5 Prawns 15

Seafood Combination 16.5

Choices of any meat mixed with brown rice, taro, carrot, fresh shiitake mushroom, onions, green peas, cashew nut, sesame oil, cilantro & cook in clay pot.

*Pad Asparagus

Tofu 11.5 Chicken 12.5

Prawns, Calamari, Scallops or Salmon 16

Seafood Combination 17.5

Choice of any meat sautéed with fresh asparagus, house chili paste, garlic, onions, ground chili and red bell peppers.

*Spicy Mushroom

Tofu 11.5 Ground Chicken 13.5

Prawns, Calamari, Scallops or Salmon 16

Seafood Combination 17.5

Choices of any meat sautéed with fresh brown & white beech mushroom, fresh shiitake mushroom, garlic, onions, ground chili, red bell peppers and sweet basil.

Soft Shell Crab Pad Thai 14

Stir-fried angel hair noodle with egg, tofu, bean sprouts and green onion served with soft shell crab.

Crying Tiger 17

Rib eye steak marinated with garlic, soy sauce served with steamed asparagus and house spicy sauce.

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SOUPS

CHOICE OF

Vegetable w/ Tofu	10.5
Chicken	11.5
Prawns	13.5
Calamari	13.5
Scallops	13.5
Mussel	13.5
Salmon	13.5
Seafood Combination	16.5

*Tom-Kha

A distinctive soup in coconut milk, galanga, lemongrass, kaffir lime leaf and a touched of house medium chili paste with fresh mushroom, cilantro and green onions.

*Tom-Yum

Your choice with a hot and sour soup, lemongrass, galanga, kaffir lime leaf, fresh mushroom, tomatoes, onions and cilantro.

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CURRIES

CHOICE OF

Vegetable w/ Tofu	10.5
Chicken	11.5
Pork	11.5
Beef	13.5
Roasted Duck	13.5
Prawns	13.5
Calamari	13.5
Scallops	13.5
Mussel	13.5
Salmon	13.5
Seafood Combination	16.5

*Yellow Curry

Coconut milk, potatoes, red bell peppers, onions and carrot.

*Red Curry

Coconut milk, bamboo shoot, red bell pepper, green beans and sweet basil leaf.

*Panang Curry

Coconut milk, red bell, kaffir lime leaf and sweet basil.

*Green Curry

Coconut milk, eggplant, green beans, bamboo shoot, red bell & sweet basil leaf.

*Pineapple with Red Curry

Coconut milk, pineapple, tomatoes, lemon juice & kaffir lime leaf.

*Mussamun Curry

Coconut milk, pineapple, onions, potatoes and whole peanut.

ENTREES

All lunch served with steamed rice & soup.

Indicates the degree of spiciness: Mild(1/2*), Medium(*), Spicy(**)

CHOICE OF

Tofu	10.5	Prawns	13.5
Chicken	11.5	Calamari	13.5
Pork	11.5	Mussel	13.5
Beef	13.5	Scallops	13.5
Roasted Duck	13.5	Salmon	13.5
		Seafood Combination	16.5

***Spicy Basil (*pad grapow*)**

Stir-fried with fresh ground chili, garlic, mushroom, bamboo, onions, red bell and sweet basil leaf.

***Spicy String Beans (*pad prig-khing*)**

Stir-fried with spicy red ginger sauce, sliced kaffir lime leaves & fresh garlic.

***Spicy Eggplant (*pad markur*)**

Stir-fried with onions, red bell peppers, garlic, ground Fresh chili & sweet basil.

***Pad Prik-Sod**

Stir-fried with fresh ground chili, red bell peppers, onions, garlic & sweet basil.

***Pad Prik-Paow**

Stir-fried with medium spicy chili paste, onions, red bell peppers & garlic.

***Pad-Phed**

Stir-fried with house red chili paste, bamboo, green beans, red bell peppers, kaffir lime leaf and sweet basil leaf.

***Pad Cashew Nut**

Stir-fried roasted cashew nut, water chestnut, onions & medium chili paste.

Lemongrass (*pad tarkhai*)

Stir-fried with sliced lemongrass, red bell, sweet sugar peas, green onions, garlic and mild chili sauce.

Fresh Garlic & Pepper Sauce

Stir-fried with garlic and pepper sauce; served with lettuce.

Ginger (*pad khing*)

Stir-fried with fresh ginger, garlic, onions and mushroom.

Sweet & Sour (*pad priew varn*)

Stir-fried with sweet & sour lemon sauce, pineapple, cucumber, onions, red bell peppers, tomatoes and green onion.

Swimming Angel (*param-rongsrong*)

Steamed spinach topped with meat or tofu and peanut sauce.

FRIED RICE & PANFRIED NOODLES

Thai Fried Rice

Fresh spinach sautéed with garlic, oyster sauce and salted bean sauce.

*Drunken Fried Rice

Chinese broccoli, American broccoli, shiitake mushroom, onions, sweet basil, ground chili, bamboo, red bell peppers, green beans and tomatoes.

*Green Curry Fried Rice

Green curry paste, coconut milk, bamboo, green beans, red bell and sweet basil.

**Red Curry Fried Rice

Medium red curry paste, coconut milk, bamboo, green beans, chili, red bell and sweet basil.

Street Noodle (Pad sei-ew)

Pan fried rice noodles with Chinese and American broccoli, egg, garlic, and sweet black soy sauce.

*Drunken Noodles (Pad Khee Maow)

Pan fried rice noodles sautéed with Chinese and American broccoli, Thai chili, garlic, shiitake mushroom, bamboo, tomatoes, onions, red bell and sweet basil.

*Spicy Lad Nah

Choice of crispy or rice noodles with Chinese and American broccoli, tomatoes, onions, shiitake mushroom, garlic, chili, red bell, bamboo and sweet basil.

Pineapple Fried Rice 12.5

Chicken, prawns, pineapples, green peas, tomatoes, onions, shrimp paste, egg, cashew nut and raisins.

BBQ Chicken Over Fried Rice 12

Boneless BBQ chicken breast served over fried rice with egg and sweet sour sauce.

Crispy Prawns Over Fried Rice 12.5

Deep fried crispy prawns served over fried rice with egg and sweet sour sauce.

Crab Meat with Yellow Curry Fried Rice 12.5

Fried rice with crab meat, shrimp paste, egg, Thai yellow curry, green peas, tomatoes and onions.

Pad Thai 12.5

Stir-fried Thai rice noodles with chicken and prawns, egg, tofu, ground peanut, onions and bean sprout.

Thai Sukiyaki 12.5

Stir-fried silver noodles with chicken, prawns, calamari, egg, Napa cabbage, onion, spinach and served with sukiyaki sauce.

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VEGETABLES

Stir-fried Spinach 10

Fresh spinach sautéed with garlic, oyster sauce and salted bean sauce.

Wok Chinese Broccoli 11

Fresh Chinese broccoli sautéed with garlic and oyster sauce.

Mixed Vegetables with Soft Tofu 11

Mixed vegetables & soft tofu sautéed with garlic, salted bean sauce & shiitake mushroom sauce.

Stir-fried Tofu with Curry Powder 11

Deep fried tofu sautéed with yellow curry powder, garlic, onions, red bell peppers, mushroom, carrot and green onion.

American Broccoli with Garlic 11

American broccoli, sautéed with garlic and oyster sauce.

BAR-B-QUE

BBQ Pork (Moo Yang) 12.5

Charbroiled pork marinated with Thai herbs, served with sweet sour sauce.

Lemongrass Pork Chops (Moo Yang Tarkhai) 12.5

Pork chop marinated with lemongrass, coconut milk, garlic, white peppers, fish sauce and light soy sauce.

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NOODLE SOUP

Choices of Rice, Egg, Sen Mee or Silver Noodle

Vegetarian Noodle 10

Soft tofu & mixed vegetables in a savory broth, cilantro, green onions, fried garlic & bean sprout.

Chicken Noodle Soup 11

Chicken soup with choices of noodles served with bean sprout, onions and cilantro.

*Tom Yum Noodle

Tofu 10 Chicken 11 Prawns 13

Spicy & sour soup, lemongrass, galangal, kaffir lime leaf, bean sprout, cilantro & green onions.

*Tom Kha Noodle

Tofu 10 Chicken 11 Prawns 13

A distinctive soup with coconut milk, lemongrass, galangal, kaffir lime leaf, bean sprout, cilantro and green onions.

BBQ Duck Noodle soup 12

Duck soup with rich herbs broth; served with choices of noodle, bean sprout, green onions, cilantro and fried garlic.

Thai Osha Noodle 12

Sliced beef, meatballs in beef broth served with choices of noodles bean sprout, green onions, cilantro and fried garlic.

SIDE ORDER

	Per Person
Steamed Jasmine Rice	2
Sticky Rice	3
Coconut Rice	3
Brown Rice	3
	Per Order
Garlic Ginger Rice	5
Fried Rice with Egg	6
Sunny Side-up Fried Egg	3
Steamed Noodles	4
Cucumber Salad	3
Peanut Sauce	3

ADD EXTRA

Any Vegetable	2
Mix Vegetable	3
Tofu	2
Chicken	3
Pork	3
Beef	4
Prawns	4
Calamari	4
Scallops	4
Mussel	4
Salmon	4
Roasted Duck	4
Seafood Combination	5

DESSERTS

SPECIALTY

		With Ice Cream
Fried Banana Roll	3	5.5
Fried Banana	3	5.5
Sweet Sticky Rice With Mango	6	

ICE CREAM

Thai Coconut	3.5
Vanilla	3.5
Green Tea	3.5

BEVERAGES

CARBONATED DRINKS

Coke	2
Diet Coke	2
7-up	2
Diet 7-up	2
Sparkling Water	2

FRESH BLENDED JUICE

Cantaloupe	3.5
Coconut	3.5
Lychee	3.5
Pineapple	3.5
Strawberry	3.5
Watermelon	3.5

TEA & COFFEE

Thai Ice Tea	3
Thai Ice Coffee	3
Hot Thai Tea	1.75
Green Tea	1.75
Jasmine Tea	1.75

IMPORT

Chang	4
Singha	4
Sapporo	4
Tsing Tao	4

LOCAL

Coors Light	3.5
Sierra Nevada	3.5

We reserve the right to refuse service to anyone.

We are not responsible for lost or stolen articles.

Visa, Master card, American Express Accepted.

Corkage fee is \$9.00 per bottle.

Prices subject to change for any additional or

Substitute 18% will added to party of 6 or more.

All Prices are subject to change without notice.

RED

	Glass	Bottle
Robert Hall Cabernet Sauvignon, Paso Robles Layers of black currant aromas with intriguing nuances of cedar and spice.	8	30
Rutherford Vintners Merlot, Napa Valley Harmonious and rich with flavors of plums, wild berry, cherry and spice. Finishing with a touch of oak.	7.5	26
Carmenet Pinot Noir, California Aromas abound with hints of strawberries and spice notes. Ends with raspberry and cedar flavors.	7	26
Haraszthy Zinfandel, Amador Spicy aromas of raspberry, vanilla, nutmeg and white pepper lead to a lush fruit concentration.	7.5	28

WHITE

	Glass	Bottle
Picket Fence Chardonnay, Russian River Intense, ripe tropical fruit flavors, nice texture and bright acidity with a gentle toasted oak.	7.5	28
Rancho Sisquoc Chardonnay, Santa Barbara A nose reminding you of the tropics with pear; hints of mineral and vanilla oak. Full of tropical fruits and custard.	8	30
Santa Carolina Sauvignon Blanc, Chile Scents of dry citrus, orange blossoms and hints of tropical fruits. The palate is round with a smooth acidity.	6	20
Rancho Sisquoc Riesling, Santa Barbara Fruit driven wine displaying a floral bouquet. The palate is apricot and peaches and a touch of orange peel.	6	20

SAKE

	Order
Sho Chiku Bai Nigori Chill	7
Sho Chiku Bai Classic Warm	6