

Appetizer



Egg Rolls \$9

Cabbage, snow pea, vermicelli, onions and carrot served with leafy greens, peanut spicy plum dipping.

Samosa \$12

Fried mashed potato with curry powder and onion served with fresh tangy cucumber salad.

Crab Rangoon \$14.95

Crispy wonton filled with snow crab meat, Philadelphia cream cheese, water chestnut, onion, carrot, side with dipping sauce.

Wings \$14.95

Crispy chicken wings tossed with Osha's tamarind caramel sauce and topped with crispy basil leaves.

Chicken Satay \$14.95

Yellow curry marinated chicken skewers served with peanut sauce and roti bread.

Moo-Ping \$16

Pork belly on the skewers marinated with five spices served with sticky rice and bbq sauce.

Soup

Option: Tofu or chicken \$9 / Shrimp \$12



Tom Yum

Hot & Sour soup with lemongrass, galangal, mushroom, onion and tomatoes.

Tom Kha

Traditional coconut milk soup, galangal, lemongrass, kaffir lime, green onion, lime juice and mushroom.

Salad

Papaya Salad \$17.95

Green papaya, long green bean, fresh garlic, Thai chilli, tomatoes, crushed peanut with spicy lime dressing original Thai style.

BBQ Chicken Salad \$17.95

With chilli lime dressing, red & green onion, tomato, carrot and cilantro. Served with mixed green lettuce.

Grilled Steak Salad \$19.95

With chilli lime dressing, red & green onion, tomato, carrot and cilantro. Served with mixed green lettuce.

Curry

Choice of Veggie, Tofu, Chicken, Beef, Pork, or (Shrimp +\$4). Served with choice of steam rice, fried rice, sticky rice, or roti bread.



Pumpkin Curry \$19.95

Kabocha pumpkin in red curry, coconut milk cook with bambooshoot, red bell pepper and Thai basil.

Yellow Curry \$19.95

Thai yellow curry, coconut milk, potatoes, bell pepper, and white onion.

Red Curry \$19.95

Thai red chili paste, coconut milk, bell pepper, basil and bamboo shoot.

Green Curry \$19.95

Thai green chili paste, coconut milk, purple eggplant, bell pepper, basil and bamboo shoot.

Noodle Soup

Thai Boat Noodle \$19.95

Thai street style boat noodle, prepared with premium USDA angus steak, fried garlic, bean sprout, cilantro, onion in beef broth.

Tom Yum Noodle \$17.95

Spicy and sour Tom Yum noodle soup, bean sprout, green onion, lemongrass, galangal and kaffir lime leaf. (Shrimp +\$4)

Tom Kha Noodle \$17.95

Spicy and sour coconut milk soup cooked with bean sprout, lemongrass, kaffir lime, cilantro, green onion and lime juice. (Shrimp +\$4)

Wok

Option: Veggie, Tofu, Chicken, Beef, Pork, or (Shrimp +\$4).



Pad Thai \$18.95

Fresh rice noodles stir fried with egg, bean sprouts, chives, tofu in tamarind reduction sauce with ground peanut and fresh lime.

Pad Se Ew \$18.95

Flat rice noodle pan-fried with broccoli, carrot, egg, black soybean sauce.

Drunken Noodle \$18.95

Spicy thick noodles pan-fried with broccoli, bamboo, mushroom, fresh Thai basil, tomatoes, onion and bell pepper.

Crab Fried Rice \$22.95

Favorite original Osha Thai crab fried rice, cooked with snow crab meat, egg, onion and green onion.

Pineapple Fried Rice \$18.95

Fried rice, egg, tomato, onion, green onion, cashew nut, raisin, pineapple.

Basil Chicken \$18.95

Wok fried minced chicken, basil, fresh chilli, fresh garlic and bell pepper with a fried egg.

Volcanic Beef \$25.95

Osha's signature dish est 1996. Wok-fried grilled premium USDA certified flank steak with Thai basil and bell pepper in Laccva sauce garnished with onion rings.

Side

Rice	\$4
Sticky Rice	\$4
Cucumber Salad	\$5
Peanut Sauce	\$5
Fried Egg	\$3

BBQ

Served with homemade sauce, choice of Papaya salad or mixed green salad, and choice of sticky rice, fried rice or steam rice.



BBQ Chicken \$24.95

Grilled chicken marinated with five spices.

BBQ Pork \$24.95

Grilled pork marinated with Thai coriander and mix spices.

BBQ Beef \$25.95

Grilled premium USDA beef marinated with five spices.

Crying Tiger \$28.95

Grilled ribeye steak marinated with five spices.

BBQ Pork Ribs \$28.95

Pork ribs glazed in house caramarized tangy sauce and spicy dipping sauce.

BBQ Lamb Ribs \$34.95

Australian rack of lamb marinated with five spices.

BBQ Combo S \$49

House special combination grilled to perfection, chicken, pork, premium USDA beef, pork ribs and Australian lamb ribs.

BBQ Combo L \$69

The grande house special combination grilled to perfection assortment of chicken, pork, premium USDA beef, pork ribs and Australian lamb ribs.

Dessert & Drink

Sticky Rice with Mango	\$8
Thai Iced Tea	\$5
Thai Iced Coffee	\$5
Coffee	\$4
Earl Grey Tea	\$4
Green Tea	\$4
Coke, Diet Coke, Sprite	\$3
Sparkling Water	\$3
Bottled Water	\$2