

OUR STORY

ยินดีต้อนรับ Welcome

Osha Thai Kitchen & Sushi, named after the Thai word "osha" meaning, tasty or good, is more than just providing you, the guest, with good food. We are striving each day to deliver an atmosphere that is not only welcoming, but one that you will be happy to share with your friends and family. Our team is focused on improving each day while working to bring something to Holly Springs that does not exist in the area. A consistent experience of authentic Thai food and sushi that will wake your taste buds up and have you asking for more.

After living in central North Carolina for many years, our owners, Leo and Tuk, were always looking for a complete Thai experience where they and their friends could come to enjoy the flavors of their home. When they couldn't find what they were looking for, they decided that it was not only the right time but also the right place to build something of their own. Modern, yet classic, Osha Thai also pays homage to the Thai floating markets with its visual design while focusing on fresh ingredients and authentic flavors. The Osha Thai team is proud to present you with their vision.

ขอบคุณ Thank you

THAI

 Prepared with Spice

FIRST THAI BITES อาหารว่าง

- KHOA TANG NA TANG** – Pork and shrimp peanut dip, crispy rice cakes – 8 **GF**
- MOO PING** – Coconut milk marinated pork skewers, sticky rice, spicy dipping sauce – 8
- CRISPY EGGPLANT** – Fried eggplant slices, scallion, sweet chili dipping sauce – 8 **V**
- TORD MAN PLA** – Fried fish cake patties, sweet chili sauce with cucumber and peanuts – 8
- TORD MAN GROONG** – Fried shrimp patties, plum sauce – 10
- GROONG ZAAB** – Fried spicy Thai shrimp, mayo drizzle, sweet chili dipping sauce – 10 
- ISAAN SAUSAGE** – Grilled sausage, ginger, peanuts, fresh Thai chili, cilantro, cabbage – 12 **GF**
- NEUA YANG** – Grilled marinated NY strip, sticky rice, spicy dipping sauce – 13

SOUP + SALAD ซุป และ สลัด




Salads served with a side of sticky rice.

- MISO SOUP** – Broth, seaweed, tofu, scallion – 3
- WONTON SOUP** – Chicken broth, chicken wontons, bok choy, scallion, cilantro, crispy garlic – 5
- GAENG JUED WOON SEN** – Chicken broth, chicken, glass noodles, napa cabbage, scallions, crispy garlic – 5
- TOM YUM** – Spicy and sour soup, fresh Thai chili, lemongrass, mushroom, tomato, galangal, fish sauce, lime juice, cilantro
Vegetable-5 / Tofu-5 / Chicken-5 / Shrimp-7 **GF, [VE]** 
- TOM KHA** – Coconut milk soup, fresh Thai chili, lemongrass, mushroom, galangal, fish sauce, lime juice, cilantro.
Vegetable-5 / Tofu-5 / Chicken-5 / Shrimp-7 **GF** 
- NAM TOK** – Thinly sliced grilled beef, dried Thai chili, onion, lime, fish sauce, roasted rice, scallion, cilantro, mint – 11 
- SOM TUM THAI** – Shaved green papaya, grilled shrimp, garlic, fresh Thai chili, green beans, lime, fish sauce, tomato, peanuts – 12 **GF, [VE]** 
- LARB** – Roasted rice, dried Thai chili, red onion, lime, fish sauce, scallion, cilantro, mint. **GF** 
- Minced Pork-9 / Minced Chicken-9 / Raw Tuna*-12 / Raw Salmon*-12**
- CRISPY DUCK SALAD** – Sliced crispy duck, ginger, diced pineapple, onion, carrot, scallion – 20 **[GF]** 

STIR-FRY ผัด

VEGETABLE-12 / TOFU-12 / CHICKEN-12 / PORK-12 / BEEF-14 / SHRIMP-14 / DUCK-26

Served with a side of white or brown rice.

- CASHEW** – Cashews, water chestnuts, onion, bell pepper, dried Thai chili, scallion **[GF], [VE]** 
- MIXED VEGETABLE** – Cabbage, napa cabbage, broccoli, carrot, mushroom, baby corn, asparagus **[GF], [VE]**
- EGGPLANT** – Chinese eggplant, basil, bell pepper, onion, fresh Thai chili **[GF], [VE]** 
- GINGER** – Ginger, bell pepper, onion, carrot, scallion **[GF], [VE]**
- GARLIC** – Fried garlic, garlic sauce served with cucumber, fried egg, spicy sriracha sauce **[GF], [VE]**
- PAD KRA PAO** – Green beans, bell pepper, basil, onion, fresh Thai chili, fried egg **[GF], [VE]** 
- SWEET AND SOUR** – Pineapple, cucumber, bell pepper, tomato, onion, scallion **GF, [VE]**

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CURRY แกง

VEGETABLE-12 / TOFU-12 / CHICKEN-12 / PORK-12 / BEEF-14 / SHRIMP-14 / DUCK-26

Served with a side of white or brown rice.

RED CURRY – Coconut milk, bell pepper, bamboo shoot, basil **GF, [VE]** 🌿

GREEN CURRY – Coconut milk, bell pepper, bamboo shoot, basil **GF, [VE]** 🌿

MASSAMAN CURRY – Coconut milk, potato, onion, cardamom, cashews **GF, [VE]** 🌿

PANANG CURRY – Coconut milk, red bell pepper served with steamed vegetables **GF, [VE]** 🌿

NOODLE + RICE ก๋วยเตี๋ยว และ ข้าว

VEGETABLE-12 / TOFU-12 / CHICKEN-12 / PORK-12 / BEEF-14 / SHRIMP-14 / DUCK-20

PAD THAI – Rice noodles, egg, fried tofu, fish sauce, bean sprouts, chives, ground peanuts **GF, [VE]**

CREAMY TOM YUM NOODLE SOUP – Fish ball, bean sprouts, dried Thai chili, scallion, cilantro **[GF], [VE]** 🌿

Rice Noodle / Wide Rice Noodle / Egg Noodle / Glass Noodle

PAD KEE MAO – Wide rice noodles, egg, bell pepper, carrot, onion, basil, fresh Thai chili **Spaghetti or Udon +1 [GF], [VE]** 🌿

PAD WOON SEN – Glass noodles, egg, cabbage, tomato, broccoli, celery, carrot, scallion, cilantro **[GF], [VE]**

PAD SEE EW – Wide rice noodles, egg, Chinese kale **Crispy Egg Noodle +2 [VE]**

FRIED RICE – Jasmine rice, egg, Chinese kale, onion, scallion, cilantro **[GF], [VE]**

BASIL FRIED RICE – Jasmine rice, fresh basil, bell pepper, onion, fresh Thai chili, fried egg **[GF], [VE]** 🌿

GREEN CURRY FRIED RICE – Jasmine rice, green curry paste, peas, basil, carrot **[GF], [VE]** 🌿

SEAFOOD อาหารทะเล

Served with a side of white or brown rice.

WHOLE FISH – Deep-fried served with steamed vegetables; choice of basil sauce or hot sweet sauce – **MP** 🌿

SOFT SHELL CRAB – Stir-fried soft-shell crab, egg, curry powder, bell pepper, celery, onion, scallion. – **20**

CHU CHEE GRILLED SALMON – Atlantic salmon, chu chee curry sauce, steamed vegetables. – **21 GF** 🌿

HOR MOK TAYLAY – Shrimp, fish, and mussel custard served in a banana leaf bowl with cabbage and basil. – **15 GF** 🌿

TAMARIND SHRIMP – Fried shrimp, crispy shallots, steamed vegetables with a house-made tamarind sauce. – **20**

ON THE SIDE เครื่องเคียง

FRIED EGG -2 / FRIED RICE -3 / JASMINE RICE -2 / STICKY RICE -3 / SUSHI RICE -3 / STEAMED VEGETABLES -3 / STEAMED NOODLES -2

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JAPANESE

JAPANESE HOT BITES

GYOZA – Steamed or pan-fried pork dumplings, sesame vinegar dipping sauce – 7

EDAMAME – Steamed soybeans, Himalayan salt – 5 **GF, VE**

SHISHITO – Deep fried shishito pepper, ground ginger, bonito flakes served with robata sauce – 7 **[GF], [VE]**

GESO KARAAGE – Deep fried squid legs – 8

TAKOYAKI – Octopus hush puppies – 8

TEMPURA – Battered and fried **Vegetable-6 / Shrimp-8**

SAKE KAMA* – Grilled salmon collar served with spicy seafood sauce – 8 **GF**

HAMACHI KAMA* – Grilled yellowtail collar served with ponzu sauce (limited availability) – 12 **[GF]**

JAPANESE COLD BITES

SAKE-SU* – Scottish salmon, cream cheese, masago, scallion, paper-thin cucumber wrap topped with spicy ponzu sauce – 14

TUNA-SU* – Bluefin tuna, avocado, masago, scallion, crispy shallot, paper-thin cucumber wrap topped with spicy ponzu sauce – 15

TUNA TOWER* – Crispy rice, avocado, diced spicy tuna, mayo, ponzu sauce, tobiko – 16

HAMACHI JALAPENO* – Yellowtail, jalapeño, tobiko, cilantro, yuzu soy – 16

TUNA TATAKI* – seared tuna, asparagus tempura, spring mix, black tobiko, crunch, micro greens, yuzu soy – 18

SUSHI SAMPLER* – Chef's selection **Nigiri, 5pc - 15 / Sashimi, 9pc - 20**

TORO TARTARE* – Bluefin tuna belly, tobiko, cilantro yuzu creme, micro chives, pepper, ponzu sauce – 22

OSHA SURF & TURF* – Crab mix wrapped in seared wagyu, 18k gold flake + avocado, mango, sprouts wrapped in seared salmon, ikura – 19

JAPANESE SALADS

GREEN SALAD – Lettuce, tomato, cucumber, carrot, ginger dressing – 4 **[GF], V**

SEAWEED SALAD – Marinated seaweed, sesame seeds – 5 **VE** Add diced mango +1

OCTOPUS SALAD* – Thinly sliced octopus and cucumber, sesame seeds, rice vinegar – 10 **[GF]**

SPICY SALMON AVOCADO SALAD* – Sashimi style seared salmon topped with avocado, tomato, diakon sprouts, black tobiko, fresh chili lime – 14

NIGIRI + SASHIMI

One order is 2 pieces unless noted otherwise.

AMA EBI sweet shrimp – 12 **GF**

BLUEFIN akami* loin, 1pc – 8

chutoro* medium fat, 1pc – 10

toro* fatty, 1pc – 12

otoro* fattiest, 1pc – 14

CONCH* – 6 **GF**

EBI shrimp – 5 **GF**

HAMACHI* yellowtail – 6 **GF**

belly – 12 **GF**

belly seared – 14

HIRAME* Japanese flounder – 9 **GF**

HOTATEGAI* scallop – 10 **GF**

seared – 12

IKA* squid – 6 **GF**

IKURA* salmon egg – 7

KANIKAMA crab stick – 3

MADAI* red seabream – 10 **GF**

MAGURO* tuna – 8 **GF**

MASAGO* capelin egg – 4 **GF**

NEW ZEALAND KING SALMON* – MP **GF**

QUAIL EGG* – 3 **GF, V**

SABA* mackerel – 7 **GF**

SAKE* salmon – 6 **GF**

belly seared – 12

SMOKED SALMON – 7 **GF**

SNOW CRAB – 8 **GF**

TAMAGO sweet grilled egg – 5 **GF, V**

TAKO octopus – 6

TOBIKO* flying fish egg – 6

UNAGI BBQ fresh water eel – 6

UNI* sea urchin – 8 **GF**

WAGYU* Japanese certified beef, 1pc – 15 **GF**
seared, 1pc – 15

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SPECIALTY ROLLS

Substitute with a soy wrap +2

AKI* – Spicy salmon, avocado topped with seared salmon, scallion, tobiko, spicy wasabi sauce – 14

KAZAN* – Deep fried California roll topped with spicy crab mix, masago, scallion, eel sauce and siracha – 14

DOKI* – Tuna, avocado topped with spicy tuna crab mix, masago, daikon sprouts, eel sauce, scallion – 14

KAGE* – Tempura shrimp, cucumber topped with spicy salmon, tempura flakes, mango sauce, spicy mayo – 14

RISA – Crab mix, cream cheese, eel topped with shrimp, avocado – 14

MASTU* – Tempura shrimp, spicy tuna, avocado topped with seared salmon, lemon, spicy eel sauce – 15

KATSUKE* (no rice roll) – Salmon, white fish, asparagus, carrot, scallion, red tobiko, fried panko style – 15

BURI-O* – Hamachi, scallion, jalapeño, avocado, cucumber, cilantro topped with hamachi, pepper, served with yuzu soy – 16

HIRO* – Tempura shrimp, spicy tuna, cucumber, scallion topped with tuna, jalapeño, spicy mayo – 16

UME* – Spicy tuna, cucumber, tempura flakes topped with yellowtail, avocado, tobiko, eel and mango sauce – 16

NICHI* – Smoked salmon, cream cheese, cucumber topped with seared white fish, jalapeño, oba, ume paste, eel sauce – 17

SIGNATURE ROLLS

FUJI HANA* – Shrimp tempura, avocado, cucumber topped with baked fish in Japanese mayo, jalapeño, red onion, sriracha, scallion, black tobiko, eel sauce, rice cracker bits – 19

NAUGHTY* – Salmon, tuna, hamachi, asparagus, avocado, cream cheese, jalapeño topped with spicy tuna, scallion, spicy mayo, eel sauce, micro greens, rice cracker bits – 22

BLACK WIDOW* – Salmon, cream cheese, cucumber, tempura flakes, ooba, spicy mayo topped with BBQ eel, jalapeño, black tobiko, micro greens, rice cracker bits – 22

DOWNTOWN DYNAMIC DRAGON* – Shrimp tempura, cream cheese, asparagus topped with avocado and baked fish, Japanese mayo, masago, eel sauce, scallion, micro chives, rice cracker bits – 28

SHOGUN* – King crab, cucumber, avocado, radish sprouts topped with seared wagyu, spicy honey sesame sauce, tobiko, 18k gold flakes, micro greens – 48

SETS

Served with miso soup or green salad with ginger dressing. Sets are Chef's selection; please discuss any allergy restrictions with your server.

UNA DON – BBQ eel, pickled radish over a bed of rice – 28

CHIRASHI* – 10pc sashimi, ikura, tamago, ebi, kanikama over a bed of rice – 30

TEMPURA BENTO* – 3pc nigiri, 6pc sashimi, shrimp and vegetable tempura, sushi rice – 22

TERIYAKI BENTO* – 3pc nigiri, 6pc sashimi, sushi rice, teriyaki sauce – Chicken-22 / Salmon-27 / Steak-30

NIGIRI* – 9pc nigiri, 1 tuna roll – 25

SASHIMI* – 15pc sashimi – 30 / Premium-45

NIGIRI & SASHIMI* – 7pc nigiri, 9pc sashimi, tuna roll – 40

PLENTY OF FISH FOR US* – 12pc nigiri, 15pc sashimi, red dragon roll – 60

OMAKASE* – Chef's premium selection 10 Course-75 / 15 Course-100

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CLASSIC ROLLS

Substitute with a soy wrap +2

- AVOCADO** – Avocado – Roll-5 / Hand Roll-5 **GF, VE**
- CUCUMBER** – Cucumber – Roll-4 / Hand Roll-4 **GF, VE**
- CALIFORNIA** – Avocado, crab stick, cucumber, masago – Roll-6 / Hand Roll-6 / Sub Salmon*-8 / Sub Tuna*-10
- CALIFORNIA EEL (i/o)** – California roll topped with BBQ eel, eel sauce – Roll-12
- EEL & CUCUMBER (i/o)** – BBQ eel, cucumber – Roll-10 / Hand Roll-8
- FUTOMAKI** – Crab stick, tamago, asparagus, kanpyo, oshinko, cucumber, carrot, masago – Roll-14
- JAPANESE BAGEL** Salmon, cream cheese, scallion – Roll-8
- JAPANESE BAGEL TEMPURA** Deep fried salmon, cream cheese, scallion – Roll-10
- KANPYO** – Sweet squash – Roll-4 / Hand Roll-4 **VE**
- NEGI HAMA*** – Yellowtail, scallion – Roll-6 **GF**
- OSHINKO** – Japanese pickle – Roll-4 / Hand Roll-4 **GF, VE**
- PHILLY* (i/o)** – Smoked salmon, cream cheese, avocado topped with smoked salmon – Roll-13 **GF**
- RAINBOW* (i/o)** – California roll topped with tuna, salmon, hamachi, white fish – Roll-12
- SALMON*** – Salmon, scallion – Roll-6 / Hand Roll-6 **GF**
- SALMON SKIN (i/o)** – Salmon skin, cucumber, diakon sprouts, scallion – Roll-8 / Hand Roll-6 **GF**
- SHRIMP TEMPURA (i/o)** – Deep fried shrimp, cucumber, avocado, masago, eel sauce – Roll-10 / Hand Roll-8
- SPICY SALMON* (i/o)** – Spicy salmon, avocado, scallion – Roll-8 / Hand Roll-6 **GF**
- SPICY SEAFOOD TEMPURA** – Deep fried spicy tuna, salmon, white fish – Roll-9
- SPICY TUNA* (i/o)** – Spicy tuna, cucumber, scallion – Roll-9 / Hand Roll-7 **GF**
- SPIDER (i/o)** – Deep fried soft-shell crab, spring mix, avocado, cucumber, masago, eel sauce – Roll-14 / 2 Hand Rolls-14
- TORO*** – fatty tuna belly, scallion, ooba – Roll-15
- TUNA*** – Tuna, scallion – Roll-6 / Hand Roll-6 **GF**
- VEGETABLE TEMPURA (i/o)** – Deep fried onion, asparagus, pumpkin, carrot, taro – Roll-8
- VEGETABLE SUPREME** – Spring mix, cucumber, asparagus, carrot, kanpyo, oshinko topped with avocado, powdered seaweed – Roll-10 **GF, VE**

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