



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 TOFU AND TARO** – Tofu, taro, peanut topped sweet dipping sauce – 8 **VE**
- TORD MAN PLA** – Fried fish cake patties served with cucumber sauce 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]** 
- MIXED FRUIT SALAD** – Apples, grapes, sweet corn, green beans, carrots, lime, fish sauce, palm sugar, tomato, peanuts – 10 **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**

STIR-FRY ผัด

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

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]** 
- 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]**

GF = Gluten Free **V = Vegetarian** **VE = Vegan** **[GF] = Gluten Free Upon Request** **[V] = Vegetarian Upon Request** **[VE] = Vegan Upon Request**

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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 ponzu sauce – 8 **[GF]**

SEARED SCALLOPS* – Topped with uni, ikura, asparagus, tobiko on deep fried nori with a house sauce – 19

JAPANESE COLD BITES

PLUM JELLYFISH* – Jellyfish marinated in plum sauce – 6

AHI POKE* – Tuna, masago, red onion, green onion – 14

CARPACCIO* – Thinly sliced white fish, ponzu truffle sauce – 17

HAMACHI N' CHIPS* – Minced yellowtail, ponzu sauce, jalapeño, shallot, cucumber served with taro chips – 12

SASHIMI SAMPLER* – Salmon, tuna, yellowtail, white fish – 20 **GF**

ODORI* – Crispy sushi rice topped with tuna, mango, tomato, scallion, masago, Hawaiian sauce – 18

TUNA TOWER* – Crispy rice, avocado, spicy tuna, ponzu sauce – 17

CUCUMBER WRAP* – Tuna, yellowtail, salmon, crab stick, avocado, cucumber topped with tobiko, sonomono sauce – 14 **[GF]**

TORO TASTING* – 4pc flight of toro – 45

JAPANESE SALADS

GREEN SALAD – Lettuce, tomato, cucumber, carrot, ginger dressing – 3 **[GF], V**

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

SALMON SKIN SALAD – Green salad with salmon skin, diakon sprouts, spicy ponzu dressing – 5

SUNOMONO & OCTOPUS SALAD* – Thinly sliced cucumbers, grilled octopus, tobiko, rice vinegar, sesame seeds – 10 **[GF]**

TUNA AVOCADO SALAD* – Tuna, sliced avocado, spicy ponzu sauce, scallion, masago – 17 **[GF]**

NIGIRI + SASHIMI

One order is 1 piece.

ANAGO – Sea Eel – 4.5

BOTAN EBI* – Sweet Shrimp – 5 **GF**

EBI – Shrimp – 2.5 **GF**

HAMACHI* – Yellowtail – 4 **GF**

Belly – 5 **GF**

HIRAME* – Flounder – 4 **GF**

HOTATEGAI* – Scallop – 4.5 **GF**

IKA* – Squid – 3.5 **GF**

IKURA* – Salmon Egg – 4.5

KANIKAMA – Crab Stick – 2.5

MADAI* – Red Seabream – 4 **GF**

MAGURO* – Tuna – 4.5 **GF**

MASAGO* – Capelin Egg – 4 **GF**

SABA* – Mackerel – 3.5 **GF**

SAKE* – Salmon – 3.5 **GF**

Belly – 5 **GF**

SNOW CRAB – 5 **GF**

TAMAGO – Grilled Egg – 2.5 **GF, V**

TAKO – Octopus – 4

TOBIKO* – Flying Fish Egg – 3.5

TORO* – Fatty Tuna – 10 **[GF]**

O-TORO* – Tuna Belly – 15 **[GF]**

UNAGI – Fresh Water Eel – 4

UNI* – Sea Urchin – 8 **GF**

UZURA* – Quail Egg – 1.5 **GF, V**

SEARED

HAMACHI* – Yellowtail – 6 **[GF]**

HOTATEGAI* – Scallop – 5 **[GF]**

MAGURO* – Tuna – 5 **[GF]**

SAKE* – Salmon – 4.5 **[GF]**

WAGYU* – 15 **[GF]**

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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 – Eel, pickled radish, Japanese ground pepper over a bed of sushi rice – 28

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

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

CHIRASHI* – 12 pc sashimi, ikura, tamago on a bed of rice – 32

NIGIRI* – 8 pc nigiri – 26 **[GF]**

SASHIMI* – 15 pc sashimi – 45 **[GF]**

NIGIRI & SASHIMI* – 10 pc nigiri, 9 pc sashimi – 50 **[GF]**

OMAKASE* – Chef's premium selection – MP

SPECIALTY ROLLS

Substitute with a soy wrap +2

SAKURA* – Flower shaped with tempura crab stick, avocado topped with tuna, wasabi tobiko – 15

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

MASTU* – Tempura shrimp, spicy tuna, avocado topped with seared salmon, lemon, spicy eel sauce – 14

OKA* – Shrimp tempura, spicy salmon topped with mango, eel sauce – 14

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

HI* – Tempura shrimp, spicy tuna topped with tuna, jalapeño, spicy mayo – 16

HEBI* – Salmon, crab stick, tamago, cucumber topped with eel, eel sauce, sesame seeds – 16

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, spicy mayo – 14

NICHI* – Smoked salmon, cream cheese, cucumber topped with seared white fish, jalapeno, oba, ume paste, eel sauce – 12 **[GF]**

RISA – Crab mix, cream cheese, eel topped with shrimp, avocado – 13

AKI* – Spicy salmon, avocado topped with seared salmon, scallion, tobiko, spicy wasabi sauce – 13 **[GF]**

TORA* – Salmon, red snapper, carrot, scallion, tobiko, deep fried kutsu style – 13 **[GF]**

YUME* – Spicy hamachi, cucumber topped with avocado, masago, spicy mayo, wasabi – 14 **GF**

SUNA* – Salmon, cream cheese topped with smoked salmon, jalapeño, tobiko, avocado – 13 **[GF]**

SIGNATURE SUSHI

OSHA SURF & TURF* – Seared wagyu, 18k gold flake wrapped around crab mix & Seared salmon, ikura wrapped around avocado, mango, daikon sprouts – 25

MA* – Scallop, madai, snow crab, uni, tobiko, scallion, crab mix, cucumber, house sauce on top – 28

HARU* – Wagyu, 18k gold flake, tobiko, scallion, grated daikon, crab mix, avocado – 28

MIKADO* – Seared toro, yellow, green, black and red tobiko, tuna, salmon, yellowtail, scallion, house sauce on top – 28

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CLASSIC ROLLS

Substitute with a soy wrap +2

AVOCADO – Avocado – 4 GF, VE

CUCUMBER – Cucumber – 4 GF, VE

CALIFORNIA – Avocado, crab stick, cucumber – 6

EEL – Eel, cucumber – 8

FUTOMAKI – Crab stick, asparagus, tamago, kanpyo, sweet sakura denbu, cucumber, oshiko, shiitake – 8 [GF], [VE]

KANI SALAD – Crab salad – 8

KANPYO – Sweet squash – 4 VE

NATTO – Fermented soy bean, scallion – 4 GF, VE

NEGI HAMA* – Yellowtail, scallion – 6 GF

OSHINKO – Japanese pickle – 4 GF, VE

PHILLY* – Smoked salmon, cream cheese, avocado – 10 GF

RAINBOW* – Tuna, salmon, white fish, crab stick, avocado, cucumber, masago – 12

SALMON* – Salmon, scallion – 6 GF

SALMON SKIN – Salmon skin, cucumber, diakon sprouts, scallion – 5 GF

SHRIMP TEMPURA – Deep fried shrimp – 7

SPICY SALMON* – Spicy salmon, scallion – 7 GF

SPICY SEAFOOD TEMPURA – Deep fried spicy tuna, salmon, white fish – 9 [GF]

SPICY TUNA* – Spicy tuna – 7 GF

SPIDER – Deep fried softshell crab, cucumber, avocado, spring mix topped with eel sauce, sesame seeds – 14

TUNA* – Tuna – 6 GF

UME SHISO – Pickled plums, Japanese basil – 5 GF, VE

VEGETABLE TEMPURA – Deep fried onion, asparagus, pumpkin, carrot, taro – 7 V

VEGETABLE SUPREME – Avocado, cucumber, asparagus, carrot topped with avocado – 10 GF, VE

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