

OISHI SOUP

King of The Sea	6.50
Assorted seafood, sharp and tasty, prepared with chili paste, lemongrass, lemon juice, scallion, fresh mushroom and cilantro.	
Tom Yum Goong	6.00
Thai famous clear shrimp soup with chili paste, lemongrass, lemon juice, scallion, fresh mushroom and cilantro.	
Tom Yum Gai	5.50
Clear chicken soup with chili paste, lemongrass, lemon juice, scallion, fresh mushroom and cilantro.	
Tom Kha Gai	6.00
Chicken in coconut milk soup, prepared with chili paste, lemon juice, galanga root, clemongrass, fresh mushroom, scallion and cilantro.	
Wonton Soup	5.50
Wonton dumpling in clear chicken broth, sprinkled with snow pea, bean sprouts, scallion, cilantro and fried garlic.	
Vegetable Soup	5.00
Mixed vegetables in chicken broth and fried garlic.	
Miso Soup	3.50
Delicate broth with miso paste, tofu, seaweed, and scallion.	
Spinach Soup	5.00
Imitation Crab and spinach in tempura broth with scallion and cilantro	
Kobe Ravioli Soup	15.00
Home made Kobe dumpling, fresh shitake mushroom, snow pea, bean sprout, cilantro, scallion and fried garlic in clear chicken broth.	

OISHI SALADS

House Salad	4.00
Small salad with choice of ginger or honey miso dressing.	
Edamame	7.00
Steamed soybean with salt.	
Oishi Spicy Tuna Salad	16.95
Minced tuna mixed with kimchee sauce, cucumber, masago, scallion, and sesame oil.	
Oishi Sashimi Salad	16.95
Rare grilled sliced tuna, served with baby greens and Oishi Thai's special sauce.	
Eric's Salad	16.95
Marinated seaweed mixed with chopped tuna and sesame oil with honey kimchee sauce.	
Spicy Beef Salad	9.95
Grilled beef, sliced and marinated with Thai spices, tomato, onion, red bell pepper, scallion, cucumber, cilantro, served on the bed of lettuce.	
Tiger's Tear	9.95
Grilled beef with lemon juice, onion, scallion, red bell pepper, cilantro and ground roasted rice served on the bed of lettuce.	
Jumping Shrimp	9.95
Cooked shrimp with lemon juice, sliced lemongrass, onion, cilantro, scallion, red bell pepper, chili paste, served on the bed of lettuce.	
Tofu Salad	7.95
Deep fried tofu mixed with cucumber slices, tomato, onion, scallion, cilantro, ground peanut tossed with chili vinegar dressing.	



ZAGAT RATED

Food | Decor | Service
29/30 | 27/30 | 28/30

★ Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

★ Please be advised an 18% gratuity will be added to your check for parties of 6 or more.

KATSU

Breaded and deep fried served with katsu sauce.

<i>White Fish (Tilapia)</i>	<i>18.95</i>
<i>Ebi Fry</i>	<i>18.95</i>
<i>Chicken</i>	<i>16.95</i>

TERIYAKI

Grilled and top with teriyaki sauce and sesame seed with steamed vegetables.

<i>Broiled Lobster (Twin)</i>	<i>29.95</i>
<i>*Seafood</i>	<i>28.95</i>
<i>Fish (Tilapia)</i>	<i>18.95</i>
<i>*Scallop</i>	<i>18.95</i>
<i>*Shrimp</i>	<i>18.95</i>
<i>Salmon (1 Pc)</i>	<i>20.95</i>
<i>Kobe Beef (6 oz) served with mash potatoes and sautéed spinach</i>	<i>80.00</i>
<i>Fillet Mignon (USDA Choice) with mash potatoes</i>	<i>30.95</i>
<i>NY Steak (USDA Choice)</i>	<i>17.95</i>
<i>Chicken</i>	<i>15.95</i>
<i>Lamb (New Zealand) with mash potatoes</i>	<i>30.95</i>

*All these Items slightly batter and deep fried sautéed with snow pea, carrot, mushroom n teriyaki sauce and top with sesame seed.

CHEF'S SPECIALTIES

<i>Seafood Sunomono</i>	<i>9.95</i>
Mixed seafood and diced cucumber served with tangy rice vinegar.	
<i>Spicy Seafood</i>	<i>9.95</i>
Mixed seafood and sliced cucumber served with spicy kimchee sauce.	
<i>Kanisu with vinegar sauce or miso sauce</i>	<i>10.95</i>
Imitation Crab, avocado, and masago rolled in paper-thin cucumber.	
<i>Tuna Tataki with ponzu</i>	<i>15.00</i>
Seared on the outside, rare inside served with ponzu sauce.	
<i>Kobe Beef Tataki with ponzu</i>	<i>25.95</i>
Seared on the outside, rare inside served with ponzu sauce.	
<i>Oyster Cocktail</i>	<i>12.95</i>
Live pacific oyster mixed with quail egg, uni, shiso, scallion, wasabi, and ponzu sauce.	
<i>Toro Jalapeno Sashimi</i>	<i>20.95</i>
Sliced of Toro with garlic & fresh jalapeno, garnished with cilantro, and finished with yuzu soy.	
<i>Hamachi Jalapeno Sashimi</i>	<i>15.95</i>
Sliced of fish with garlic & fresh jalapeno, garnished with cilantro, and finished with yuzu soy.	
<i>Shiromi usuzukuri white fish</i>	<i>19.50</i>
Thin sliced of fish served with ponzu sauce.	
<i>Spicy Monkfish Pate with caviar</i>	<i>11.95</i>
Steamed Monkfish liver pate served cold with spicy Karashi Su miso, scallion and Lump fish Caviar.	
<i>Shrimp Salsa with caviar</i>	<i>15.95</i>
Grilled shrimp with Enoke mushroom, spicy mayonnaise, sea salt, pepper, caviar and Japanese citrus juice.	
<i>White Fish with Garlic Chips</i>	<i>15.95</i>
Thin sliced of white fish of the day topped with olive oil, yuzu lemon, sea salt, garlic chips, scallion and dried den miso.	
<i>Ama Ebi with Garlic Chips</i>	<i>22.95</i>
Fresh sweet shrimp with olive oil, yuzu lemon, sea salt, garlic chips, scallion and dried den miso.	
<i>Lobster Ceviche</i>	<i>22.95</i>
A medley of fruits and vegetables with lobster finished with fresh lime juice.	
<i>White Fish Ceviche</i>	<i>14.95</i>
A medley of fruits and vegetables with catch of the day finished with lime juice.	

OISHI THAI NOODLE

PAD THAI

Thin rice noodles sautéed with egg, scallion, bean sprout and ground peanut with your choice of.....

<i>Lobster Royal Pad Thai (1 Pcs Lobster and 5 Pcs Shrimp)</i>	29.95
<i>Mixed Seafood Royal Pad Thai</i>	28.95
<i>Shrimp Pad Thai</i>	17.95
<i>Chicken, Beef, or Pork Pad Thai</i>	15.95
<i>Vegetable Pad Thai</i>	13.95
<i>Special Pad Thai (Combination of meat and shrimp)</i>	19.95

PAD SEE-EW

Rice noodles sautéed with egg, broccoli and sweet soy sauce with your choice of.....

<i>Lobster Royal Pad see-ew (1 Pc Lobster and 5 Pcs Shrimp)</i>	29.95
<i>Mixed Seafood Royal Pad see-ew</i>	28.95
<i>Shrimp</i>	17.95
<i>Chicken, Beef or Pork</i>	15.95
<i>Vegetable</i>	13.95
<i>Special (Combination of meat and shrimp)</i>	19.95

PAD KEE MAO

Rice noodles sautéed with egg, bell pepper, green bean, bamboo shoot, fresh basil leaves and chili sauce with your choice of....

<i>Lobster Royal Pad Kee Mao (1 Pc Lobster and 5 Pcs Shrimp)</i>	29.95
<i>Mixed Seafood Royal Pad Kee Mao</i>	28.95
<i>Shrimp</i>	17.95
<i>Chicken, Beef or Pork</i>	15.95
<i>Vegetable</i>	13.95
<i>Special (Combination of meat and shrimp)</i>	19.95

SUSHI AND SASHIMI

(price per piece)

<i>Snapper</i>	3.50	<i>Ikura (Salmon roe)</i>	4.50
<i>Hamachi</i>	5.00	<i>Uni (Sea urchin)</i>	M/P
<i>Big Eye Tuna</i>	5.00	<i>Ika (Squid)</i>	3.50
<i>Salmon</i>	4.00	<i>Botan Ebi (Sweet Shrimp)</i>	4.00
<i>Tako (Octopus)</i>	3.00	<i>Masago (flying fish roe)</i>	3.00
<i>Shrimp</i>	3.00	<i>Anago</i>	6.50
<i>Imitation Crab</i>	2.50	<i>Sushi Dinner</i>	36.95
<i>Saba (Boston mackerel)</i>	4.50	<i>Sashimi Dinner</i>	56.00
<i>Toro (Fatty Tuna)</i>	M/P	<i>Sashimi Appetizer</i>	19.00
<i>Kobe Beef</i>	M/P		

Dragon King Roll..... 25.95

Alaskan King Crab, asparagus, mango, masago, sesame seed with avocado on top.

Dragon Queen Roll..... 29.95

Alaskan King Crab, asparagus, mango, masago, sesame seed with avocado and anago (sea eel) on top.

Twin Dragon Roll..... 29.95

Broiled lobster sautéed with spinach and shitake mushroom. Topped with Seared Kobe beef or B.F. OO Toro with spicy miso sauce, spicy butter truffle sauce and topped with crispy onion.

Garlic Lobster Tail Roll..... 26.95

Lobster tail tempura tossed with garlic sauce, mixed greens, yuzu juice and shitake mushrooms.

Lobster Tail Tempura Roll... 26.95

Lobster tail tempura tossed with creamy spicy sauce, mixed greens, yuzu juice and shitake mushrooms.

Soft Shell Crab Roll..... 10.50

Deep fried soft-shell crab, asparagus, avocado, scallion and masago with seaweed outside.

California Eel Roll..... 12.00

California roll with eel on top.

Beauty & the Beast Roll... 12.50

Half roll of tuna with scallion, avocado, eel, asparagus, I/O masago.

Dragon Roll..... 12.50

Shrimp tempura roll with avocado on top.

Rainbow Roll..... 12.00

California roll with rainbow of fish.

Daimyo Maki Roll..... 12.50

A large roll of tuna, hamachi, scallion, avocado, asparagus, I/O masago and sesame seed.

ROLL HAND ROLL

New York Style... 13.95 ...7.95

Thinly sliced fish or beef seared and topped with ginger hot olive oil.

Hamachi Jalapeno.. 11.95 ...8.95

Chopped Japanese yellow tail, garlic jalapeno with yuzu soy.

California Roll..... 7.00 ...3.50

Imitation Crab, avocado, cucumber, I/O with sesame seed and masago.

Eel and Cucumb..... 9.50 ...4.50

BBQ eel, cucumber, I/O sesame seed served with eel sauce.

Tekka..... 5.00 ...3.50

Tuna and scallion.

Spicy Tuna..... 10.50 ...5.00

Tuna, scallion, I/O with sesame seed served with spicy sauce.

Negi Toro..... 15.95 ...8.50

Chopped blue fins oo toro and scallions.

Shrimp Tempura..... 10.50 ...6.00

Deep fried jumbo shrimp, asparagus, avocado, scallion, I/O masago and sesame seed.

J.B Roll..... 8.50 ...4.00

Salmon, cream cheese and scallion with seaweed outside.

Hot J.B Roll..... 9.50

Deep fried JB roll served with eel sauce.

Salmon Tempura Roll 10.50

Deep fried roll of salmon, imitation crab, avocado and asparagus. No rice!!!

OISHI COLD DISH APPETIZER

Oishi Carpaccio

Thin sliced with baby greens & basil garnished with sea salted, pepper, olive oil, finished with jalapeno yuzu sauce and red curry butter truffle with your choice of.....

<i>Kobe</i> 20.95	<i>Tuna</i> 15.95	<i>Salmon</i> 15.95
<i>Toro</i> 20.95	<i>Hamachi</i> 15.95	<i>White Fish</i> 15.95

Oishi Tartar with Caviar

Finely chopped fish with onions, scallion and garlic garnished with caviar, served with wasabi & soy sauce with your choice of.....

<i>Toro Tarta</i> 20.95	<i>Salmon Tartar</i> 11.95
<i>Yellow Tail Tartar</i> 13.95	<i>Sweet Shrimp Tartar</i> 15.95

Demon Slayer

Choice of fresh fish of the day or Kobe beef seared, sliced and topped with chopped jalapeno and shallot, finished with sea salt and dried den miso with your choice of.....

<i>Kobe</i> 29.95	<i>Tuna</i> 26.95	<i>Salmon</i> 24.95
<i>Toro</i> 29.95	<i>Hamachi</i> 26.95	<i>White Fish</i> 24.95

New York Style Sashimi

Thinly sliced fish or beef garnished with garlic puree, yuzu soy, julienne ginger, sesame and nori powder. Finally it is lightly drizzled with a mixture of hot olive & sesame oil.

<i>Kobe</i> 24.95	<i>White Fish</i> 14.95	<i>Sweet Shrimp</i> 22.95
<i>Salmon</i> 14.95	<i>Scallop</i> 14.95	<i>Oyster</i> 22.95

Tiradito

Thin sliced of white fish sprinkled with sea salt, and chili garlic with cilantro, and finished with yuzu lemon juice.

<i>White Fish</i> 14.95	<i>Uni</i> 22.95
<i>Scallop</i> 14.95	<i>Sweet Shrimp</i> 22.95

TEMPURA

Tempura features food dipping in the lightest batter before frying. Served with miso soup or green salad and white rice

Yasai Ten.....14.95

A medley of fresh mixed vegetables.

Chicken Tempura.....16.95

Chicken and mixed vegetables.

Ebi ten.....18.95

Shrimps and mixed vegetables.

Seafood Tempura.....22.95

Shrimps, scallop, crab sticks, fish and mixed vegetables.

OISHI HOT DISH APPETIZER

Black Cod Miso	19.50
Broiled marinated Alaskan miso cod.	
Chillian Seabass Miso	30.95
Broiled Chillian Seabass with miso.	
Rock Shrimp Tempura	19.95
Rock shrimp tempura tossed with Oishi spicy mayo sauce, mixed greens yuzu juice, and shitake mushroom.	
Black Cod Tempura	24.95
Marinated Alaskan miso tempura and tossed with creamy, spicy mayonaise, mixed greens, yuzu juice, and shitake mushroom.	
Deadliest Catch	16.95
Alaskan King Crab , shitake mushroom, enoke mushroom tempura Amasu-ponzu sauce.	
Oishi Thai Trio (Toro or Kobe Beef)	39.95
Seared Kobe or B.F. OO Toro garnished with sautéed garlic, spinach and shitake on top with cilantro and Enoke mushroom finished with spicy yuzu miso sauce, then topped with crispy onion.	
Toro Tataki w/ Enokedaki Mushroom	39.95
Thin slices of seared B.F. Toro sashimi with broiled butter and Enoke mushroom with ponzu sauce.	
Kobe Beef Tataki w/ Enokedaki Mushroom	39.95
Thin slices of Kobe beef with broiled butter and Enoke mushroom with ponzu sauce.	
Kobe Beef Mini Burger (5 pcs.)	59.95
100% Natural Organic Masami Beef served with fried onions, plantains, pickled cucumber, cheese with Oishi spicy jalapeno salsa sauce.	
Satay (Beef or Chicken)	10.95
Beef or chicken on stick, marinated and grilled with coconut milk and yellow curry served with Peanut sauce and cucumber salsa.	
Spring Roll	6.50
Fresh white cabbage, carrot, celery and clear noodle wrapped with rice sheet and deep fried. No meat. Served with plum sauce.	
Mee Grob	8.95
Crispy vermicelli noodle with shrimp, bean sprout, scallion and sweet tomato sauce.	
Shrimp in the Blanket	10.95
Golden wrapped shrimps stuffed with crab meat and minced chicken served with plum sauce.	
Steamed Mussels	10.95
Green mussels steamed with Thai herb served with Thai chili sauce.	
Age Tofu	7.50
Fried tofu , scallion, fish flake served with tempura sauce.	
Shrimp Shumai	8.50
Steamed or fried served with Oishi sweet sesame-soy dip.	
Wasabi Shumai	8.50
Pork filled dumpling with wasabi flavored shell steamed or fried, served with Oishi sweet sesame-soy dip.	
Gyoza	8.50
Pork dumpling served steamed or fried with Oishi sweet sesame-soy dip.	
Sautéed Spinach	9.95
Sautéed spinach with garlic, butter and shiitake mushroom.	
Soft Shell Crab	12.95
Crispy fried soft shell crab served with ponzu sauce.	

CLEAR NOODLE

Sautéed clear noodle with onion, scallion, egg, tomato, baby corn and mushroom.

Lobster (1 Pcs Lobster and 5 Pcs Shrimps)	29.95
Mixed Seafood	28.95
Shrimp	17.95
Chicken, Beef or Pork	15.95
Vegetable	13.95
Special (Combination of meat and shrimps)	19.95

JAPANESE NOODLE

Soba Tempura	14.95
Buckwheat noodle and mixed vegetable in tempura broth with shrimp tempura and shredded seaweed on top.	
Udon Tempura	14.95
With mixed vegetable in tempura broth with shrimp tempura and shredded seaweed on top.	
Ramen	12.95
Egg noodle, chicken , scallion and vegetable in chicken broth	
Chicken Yakisoba	14.95
Sautéed egg noodle and chicken with mixed vegetables.	
Shrimp Yakisoba	16.95
Sautéed egg noodle and shrimp with mixed vegetables.	

OISHI FRIED RICE

Sautéed Jasmine rice with egg, scallion, onion, and tomato.

Lobster (1 Pcs Lobster and 5 Pcs Shrimps)	29.95
Mixed Seafood	28.95
Shrimp	17.95
Chicken, Beef or Pork	15.95
Vegetable	13.95
Special (Combination of meat and shrimps)	19.95

OISHI THAI MAIN COURSE

Duck	24.95
Brown sauce, Basil sauce, Red curry, Panang curry or Sweet and Sour sauce.	
Frog Leg	24.95
Garlic sauce or Basil sauce.	
Veal	26.95
Massaman curry or Panang curry, with mash potato and fried red onion.	
Lamb	30.95
Basil sauce, Garlic sauce, Green curry, Panang curry, Massaman curry or Lamb Sizzling Oishi thai style.	
Fillet Mignon	30.95
Tiger's tear Oishi thai style, Sizzling, Basil sauce or Massaman curry.	
Chicken, Beef and Pork	16.95
Any sauces or any curry sauces as your request.	
Mixed Seafood	26.95
Basil sauce, Garlic sauce or any curry sauce as your request.	
Lobster (Twin Tails)	30.95
Volcano sauce, Garlic sauce, Ginger sauce, Red curry sauce or Pineapple curry.	
Oishi Swimming Angel Jumbo Shrimp	26.95
Grilled jumbo shrimp topped with peanut sauce served on a bed of steamed broccoli and sliced tomato.	
Grilled Shrimp	18.95
Grilled Shrimps served with small fried rice.	
Shrimp, Squid and Scallop	21.95
Any sauces or any curry sauces as your request.	
Salmon Cashew Nuts (1 pc)	21.95
Grilled salmon topped with cashew nuts, ginger, bell pepper, onion, snow pea, carrot and baby corn.	
Fish (Tilapia Filet)	24.95
Red Curry sauce, Volcano Sauce, Basil Sauce, or Sweet and Sour sauce.	
Chilean Seabass	30.95
Pineapple curry, volcano sauce, ginger scallions sauce or miso sauce.	
Live Fresh Whole Fish	35.95
Steamed with ginger and scallion sauce or Deep fried whole fish w/ garlic sauce and any sauces as request.	

OISHI SAUCES

Ginger Sauce

Ginger, onion, scallion, mushroom, bell pepper and pineapple.

Garlic Sauce

Fresh garlic, pepper served on the bed of steamed vegetables.

Basil Sauce

Fresh basil leaves, onion, bell pepper, scallion in basil sauce.

Sweet and Sour Sauce

Tomato, cucumber, onion, scallion, bell pepper, mushroom and pineapple.

Cashew Nuts

Sauteed cashew nuts, bell pepper, celery, mushroom, carrot, onion and scallion.

Four Company

Sauteed baby corn, mushroom, snow pea and carrot.

Broccoli

Sauteed fresh broccoli with brown sauce and garlic.

Mixed Vegetables

Sauteed mixed vegetables with brown sauce.

Clear Noodle

Sauteed clear noodle with onion, scallion, egg, tomato, baby corn and mushroom.

Massaman Curry

Prepared with potato, avocado, cashew nut, curry paste and coconut milk.

Red Curry

Prepared with bamboo shoot, bell pepper, basil leaves, green pea, red curry paste and coconut milk.

Green Curry

Prepared with bamboo shoot, bell pepper, green bean, green pea, basil leaves, green curry paste and coconut milk.

Panang Curry

Prepared with bell pepper, green bean, basil leaves and panang curry paste.

Country Style Curry (No coconut milk)

Prepared with bamboo shoot, bell pepper, green bean, baby corn, basil leaves, mushroom and red curry paste.

Volcano Sauce

Traditional Oishi Thai style chilli sauce.