

OISHI THAI CHEF'S SPECIALTIES

Oishi Sashimi Salad 15.95

Rare grilled sliced tuna, served with baby greens and Oishi Thai's special sauce.

Toro Garlic Sashimi Salad 15.95

Diced Toro, and mixed greens tossed with garlic sauce.

Oishi Spicy Tuna Salad 16.95

Minced tuna mixed with kimchee sauce, cucumber, masago, scallions and sesame oil

Oishi Thai Carpaccio

Thin sliced Kobe beef or Fish with baby greens & basil garnished with sea salted and pepper finished with special jalapeno yuzu sauce with your choice of...

Kobe BF	20.95	Hamachi	15.95
B.F. OO Toro	20.95	Salmon	15.95
B.E. Tuna	15.95	White Fish	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...

Bluefin OO Toro Tartar (Osetra caviar)	20.95
B.E. Tuna Tartar (Lump fish caviar)	13.95
Hamachi Tartar (Lump fish caviar)	13.95
Salmon Tartar (Lump fish caviar)	11.95

Oishi Fresh Shrimp Salsa 15.95

Grilled Shrimp with spicy mayonnaise, sea salt, pepper, caviar and Japanese citrus juice.

Live Pacific Oyster 12.95

Live Pacific oyster mixed with quail egg, uni, shiso, scallion, wasabi, and ponzu sauce.

Spicy Monk Fish Pate with Caviar 11.95

Steamed Monkfish liver pate served cold with spicy Karashi Su miso, scallion and Lump fish Caviar.

Deadliest Catch!!! 14.95

Alaskan king crab, shiitake mushroom, enoke mushroom and shishitou pepper tempura comes with amazu ponzu sauce.

Oishi Thai Spicy Black Cod Miso 17.50

Broiled miso marinated Alaskan black cod, garnished with pickled ginger root.

Oishi Thai Spicy Black Cod Tempura 24.95

Marinated Alaskan black cod with miso sauce tempura and tossed with creamy spicy mayo sauce, mix greens, yuzu juice, and shitake mushrooms.

Rock Shrimp Tempura 18.95

Rock Shrimp Tempura tossed with oishi spicy mayo sauce, mixed greens yuzu juice, and shitake mushrooms.

OISHI THAI CHEF'S SPECIALTIES

Oishi Thai Trio

Seared organic masami beef or B.F. OO Toro garnished with sautéed garlic, spinach and shitake on top with cilantro and Enoke finished with spicy yuzu miso sauce.

B.F. Toro	39.95
Kobe Beef	39.95

Toro Jalapeno

Slices of Toro with garlic & fresh jalapeno, garnished with cilantro, and finished with Yuzu soy.

Sashimi	19.95
Roll (6pcs.)	15.95
Hand Roll	10.95

Hamachi Jalapeno

Slices of fish with garlic & fresh jalapeño, garnished with cilantro, and finished with Yuzu soy.

Sashimi	14.95
Roll (6pcs.)	11.95
Hand Roll	8.95

Kobe Beef Tataki 25.95

Seared on the outside, rare inside served cold with homemade Oishi sesame sauce.

Kobe Beef Negimaki 25.95

Grilled roll of beef and scallion broiled scallion served with teriyaki sauce or jalapeno miso.

Oishi Tiradito

Thin slice of white fish sprinkled with salt, and Chili garlic with cilantro, and finished with Yuzu lemon juice.

White Fish (catch of the day)	14.95
Amaebi (sweet shrimp)	22.95
Scallop (hottate gai)	13.95
Uni (sea urchin)	22.95

White Fish with Garlic Chips 14.95

Thin slices of white fish of the day topped with olive oil, yuzu lemon, sea salt, garlic chips, scallions and dried den miso.

Ceviche Oishi Thai Style

Scallop Ceviche	13.95
Shrimp Ceviche	13.95
White Fish Ceviche (catch of the day)	13.95
Amaebi Ceviche	22.95
Kobe Beef (Organic Masami Beef)	25.95

OISHI THAI SPECIAL ROLLS

Dragon King Roll 21.95

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

Dragon Queen Roll 26.95

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

Twin Dragon Roll 28.95

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

Tuna Tempura Roll 14.95

Chopped tuna, asparagus, and scallion rolled in nori and coated with potato starch, flash fried rare and sliced, served with Yuzu sauce.

Garlic Lobster Tail Tempura

(1/2 tempura & 1/2 roll) 24.95

Lobster Tail Tempura tossed with garlic sauce, mixed greens, yuzu juice, and shiitake mushrooms.

Lobster Tail Tempura

(1/2 tempura & 1/2 roll) 26.95

Lobster Tail Tempura tossed with creamy spicy sauce, mixed greens, yuzu juice, and shitake mushrooms.

OISHI THAI CHEF'S SPECIALTIES

Tataki & Enokedaki Mushroom

Thin slices of seared bluefin toro or Kobe beef sashimi with broiled butter and Japanese mushroom with ponzu sauce.

B.F. Toro	35.95
Kobe Beef	39.95

Oishi Thai New Style Sashimi

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

	Sashimi	Roll	Hand Roll
Beef	13.95	12.95	7.95
Salmon	14.95	13.95	7.95
Wht. Fish	14.95	13.95	7.95
Scallop	13.95	12.95	7.95
Amaebi	22.95	22.95	11.95
Kobe Beef	25.95	25.95	11.95

Demon Slayer with Yuzo Den Miso

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 miso. Your choice of . . .

Kobe Beef	29.95	Toro	29.95
Madai	29.95	Sockeye Salmon	26.95
Hamachi	26.95	Tuna	26.95
Kampachi	26.95	White Fish	24.95

OISHI THAI CHEF'S SPECIALTIES

Grouper Chips 24.95

Deep fried to a golden crisp chips (made from daily fresh local fish mixed with olive oil, salt, pepper and flour) with a side of spicy tuna yuzu miso sauce and salmon salsa sauce.

Oishi Kobe Cheese Burger *New*

100% Natural Organic Masami Beef served with fried onions, plantains, pickled cucumber, cheese with Oishi Spicy Jalapeno Salsa Sauce.

Oishi Kobe Burger (6 oz)	49.95
Oishi Mini Kobe Burger (5 pcs.)	59.95

Veal Massaman Curry (11 oz.) 26.95

Marinated veal with massaman curry Oishi Thai style. Served with mashed potatoes.

Sizzling Basil Leaves (8 oz.) 30.95

Fillet mignon marinated with basil leaves sauce and mixed enokedaki mushroom sizzling style.

Oishi Fillet Mignon (8oz) Massaman Curry 30.95

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

Royal Pad Thai

Thai traditional Royal pad Thai, thin rice noodle sautéed with egg, scallion, bean sprouts and ground peanut. with your choice of . . .

Mixed Seafood	28.95
Lobster	29.95

Oishi Thai Sizzling Lamb Platter 30.95

Four pieces Lamb Ribs Marinated & sautéed in Brown Garlic Sauce on bed of sautéed vegetables.

Chilean Sea Bass Curry 29.95

Three pieces of grilled Sea Bass on a bed of fresh vegetables.

Oishi Swimming Angel Jumbo Shrimp 26.95

Grilled jumbo shrimp topped with peanut sauce served on a bed of steamed broccoli and sliced tomato.

Oishi Thai Live Fresh Whole Fish Market

Fresh whole fish steamed Oishi style with ginger, scallion, and shiitake mushroom or deep fried with choice of Thai style curry, garlic sauce, basil sauce or ginger sauce.

Salted and Pepper Jumbo Shrimp *New*

Deep fried jumbo shrimp seasoned with sea salt and black pepper corn on top of a bed of lettuce and jalapeno. Choice of . . .

Jumbo Shrimp (5 pieces)	26.95
Regular Shrimp (8 pieces)	19.95

Oishi Thai Masami Kobe Beef Steak (6 oz.) *New* 80.00

Organic Masami Kobe beef steak served with sautéed spinach and shiitake mushroom Oishi's style.