



Osaki Osaki Osaki Osaki

ENGLISH MENU

Artisan
CII 71 # 5 - 50

Parque de la 93
Cra 11 A # 93 A - 46

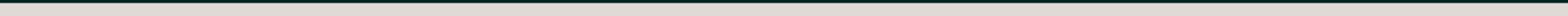
Calle 109
CII 109 # 18-36

Calle 85
CII 85 # 12 - 47

Usaquén
CII 118 # 6A - 05

Calle 90
Cra 11 A # 89 - 10

Chía
Km 2 vía Chía - Cajicá,
Local 1-13



Osaki

MENU

PRIX FIXE

BEVERAGES

COCKTAILS

SANGRÍA

BEERS

NATURAL SODAS, WATER AND SOFT DRINKS

FRESH FRUITS EXTRACTS

LIMEADES AND TEAS

HOT BEVERAGES

WINES

LIQUORS

SUSHI BAR

SMALL BITES

NIGIRIS

MAKIS

POKES

CRUDOS

SETS

FROM THE KITCHEN

APPETIZERS

SALADS

SOUPS

GRILL AND PANS

STREET BOWL

WOK

CURRIES

FAMILY STYLE

DESSERTS



PRIX
FIXE

@OSAKIBOGOTA

Osaki

MENÚ MEDIODÍA

BENTO BOX #3

- Miso soup.
- Chicken Gyozas (2 pieces).
- Wok-seared Edamame.
- Batayaki (3 pieces).
- Biriani Rice.
- Mini brownie Osaki.

Prix Fixe / \$71.300

Prix Fixe + Non-alcoholic beverage

(Bali limeade or Rangpur limeade) / \$76.600

Prix Fixe + Club Colombia 330 ml / \$78.800

Prix Fixe + Glass of wine / \$83.200

*Only available for dine-in from monday to friday between
12:00 p.m. and 3:00 p.m. Subject to availability.*

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BEVERAGES

COCKTAILS, SANGRÍA, BEERS, NATURAL SODAS,
WATER AND SOFT DRINKS, FRESH FRUIT EXTRACTS,
LIMEADES AND TEAS, HOT BEVERAGES, WINES AND LIQUORS



COCKTAILS

LYCHEE SPRITZ

Lillet Rosé, St. Pelletier, prosecco, lychee, damascena rose.
/ \$43.000

SAKE SPRITZ

Sake, water apple, Tahitian lime, soda. / \$42.000

GIN-ZILLA

Beefeater, Absolut, cucumber, Tahitian lime, soda. / \$43.000

MEZCAL CANTÓN

Del Maguey, viche, ginger, lime, Angostura, cardamom.
/ \$43.000

BICHERITA

Altos Plata, viche, green mango, lime, basil. / \$43.000

MUMBAI MULE

Absolut, fresh ginger, chai, mandarin lime, soda. / \$41.000

SAKE NEGRONI

Sake, vermouth bianco, Luxardo Bitter Bianco, mandarin lime peel.
/ \$46.000

MANGO GIN

Beefeater marinated with mango, ginger, lime. / \$45.000

OSAKI GIN TONIC

Beefeater, hibiscus infusion, and mandarin lime. / \$46.000

SANGRÍA

800 ML
/ \$112.000

400 ML
/ \$60.000

ROSÉ

Rosé wine, Havana Club Añejo Especial, Lillet Rosé, strawberry, plum, and lime.

BEERS

Stella Artois / \$16.900

Corona / \$14.900

Corona Cero / \$13.900

Club Colombia / \$13.900

Club Colombia Trigo/ \$13.900

BBC Cajicá Miel / \$14.900

STELLA ✦ ARTOIS



NATURAL SODAS, WATER AND SOFT DRINKS

LYCHEE

Lychee soda, organic rose liana and cardamom. / \$17.900

STRAWBERRY PLUM

Strawberry soda, plum and lime. / \$15.700

GINGER CHAI

Chai spice soda and fresh ginger. / \$12.900

CORELIA WATER

Orange & Gas. / \$14.900

Sugar free

WATER

Manantial (carbonated or still water). / \$8.500

SODAS

Coca-Cola. / \$9.500

TONIC WATER

/ \$9.500 · Fever Tree. / \$19.900

CORELIA SODA

De Passion Fruit & Hibiscus Flower. / \$15.900

No added sugar

FRESH FRUIT EXTRACTS

TWO MELONS

Watermelon and melon extract. / \$10.900

GREEN MANGO AND BASIL

Green mango extract with basil. / \$10.900

GREEN ZEN

Cucumber, apple, and ginger extract (no added sweeteners). / \$14.900

GREEN MANGO JUICE X

/ \$10.000

TANGERINE JUICE X

/ \$12.600

LIMEADES AND TEAS

BALI LIMEADE

Passion fruit extract, Tahitian lime, hibiscus water. / \$10.900

RANGPUR LIMEADE

Rangpur lime, spearmint and panela. / \$9.900

COCONUT LIMEADE X

/ \$14.900

OSAKI GREEN TEA

Bitaco green tea, lychee and chamomile with a touch of lime. / \$14.500

PINK TEA

Red fruit infusion, apple and cinnamon with a touch of grapefruit. / \$13.600

HAPPY KOMBUCHA TAMARIND MULE

Ginger and tamarind (160ml). / \$15.900

HOT BEVERAGES

MUNAY TEAS AND INFUSIONS

Water / \$6.900 · Milk / \$7.500 · Almond milk / \$9.900

Levitante: Black tea, lavender and bergamot.

Soñar Despierto: Black tea, chocolate, orange peel and spices.

Alivio Misterioso: Citron infusion, lulo, ginger and chamomile.

Rooibos Melange: Rooibos infusion, mixed berries and spices.

COFFEE

Regular espresso / \$6.000

Double espresso / \$7.500

Macchiato / \$7.500

Americano / \$7.500

Latte / \$8.500

Capuccino / \$8.500





WINES



BUBBLES

Prosecco V8 Sior Sandro

\$165.000

\$33.000

Glera, Véneto - It

SAKE

Hana Kizakura Junmai Ginjo

\$180.000

Jpn (300 ml)

Sake Momokawa Organic Junmai

\$329.000

\$47.000

Oregón - EE.UU.

ROSE

Luzón

\$160.000

\$32.000

Monastrell, Jumilla - Es

WHITE

Aveleda

\$175.000

\$35.000

Loureiro, Alvarinho, Vinho Verde - Pt

Portillo

\$160.000

\$32.000

Sauvignon Blanc, Mendoza - Ar

Monteleiva

\$155.000

\$31.000

Viura, Rioja - Es

Morandé Terroir Wines

\$140.000

Semillon, Casablanca - Cl

Nebla

\$115.000

Verdejo, Rueda - Es

Baron Philippe Rothschild

\$155.000

\$31.000

Chardonnay, Pays d'Oc - Fr

Luzón Organic

\$120.000

Airén, Jumilla - Es

De Martino 347

\$165.000

Chardonnay, Casablanca - Cl

Mara Martín

\$180.000

Godello, Valdeorras - Es

RED

La Maldita

\$230.000

\$46.000

Garnacha, Cariñena,Rioja - Es

La Posta

\$195.000

Red Blend, Mendoza - Ar

Monteabellón 5 Meses

\$175.000

\$35.000

Tempranillo, Ribera del Duero - Es

Callia

\$145.000

\$29.000

Malbec, San Juan - Ar

Viña Otano

\$145.000

Tempranillo, Rioja - Es

Portillo

\$150.000

Merlot, Mendoza - Ar

Prólogos

\$195.000

\$39.000

Carmenère, Curicó - Cl

Ánima

\$160.000

\$32.000

Bonarda, Mendoza - Ar



LIQUORS

GIN	TRAGO	BOTELLA
Monkey 47	\$80.000	\$557.000
Plymouth	\$48.000	\$459.000
Beefeater 24	\$54.000	\$524.000
Beefeater Pink	\$46.000	\$447.000
Beefeater	\$39.000	\$383.000
		1/2 \$214.000
APPETIZERS AND SWEET LIQUORS		
Lillet Rosé	\$31.000	\$317.000
Lillet Blanc	\$31.000	\$317.000
Bailey’s	\$31.000	\$295.000
Campari	\$35.000	\$360.000
Cointreau	\$33.000	\$317.000
Licor 43	\$35.000	\$360.000
MEZCAL		
Del Maguey Vida	\$49.000	\$502.000
Ojo de Tigre	\$46.000	\$480.000
TEQUILA		
Altos Reposado	\$49.000	\$470.000
Altos Plata	\$49.000	\$470.000
VODKA		
Absolut	\$34.000	\$328.000
		1/2 \$164.000
Wyborowa	\$29.000	\$273.000
AGUARDIENTE		
Desquite Aguardiente	\$20.000	\$208.000
RUM / CANE		
Havana Club Sel. de Maestros	\$55.000	\$535.000
Havana Club 7 Años	\$35.000	\$360.000
Havana Club Añejo Especial	\$32.000	\$305.000
Havana Club 3 Años	\$27.000	\$262.000
La Hechicera	\$55.000	\$535.000
Viche Monte Manglar	\$36.000	\$350.000
Viche Doña Sofi	\$29.000	\$295.000
PISCO		
Viñas de Oro	\$39.000	\$414.000
WHISKEY		
Single Malt Scotch		
The Glenlivet 15 Años	\$70.000	\$688.000
The Glenlivet Caribbean Reserve	\$49.000	\$470.000
The Glenlivet 12 Años	\$51.000	\$492.000
The Glenlivet Founder’s Reserve	\$46.000	\$447.000
Blended Scotch		
Chivas Regal 18 Años	\$81.000	\$797.000
Chivas Regal Mizunara	\$61.000	\$601.000
Chivas Regal Extra 13 Tequila Cask	\$48.000	\$459.000
Chivas Regal Extra 13	\$45.000	\$437.000
		1/2 \$273.000
Chivas Regal 12 Años	\$40.000	\$393.000
American / Irish Whiskey		
Jameson	\$37.000	\$360.000

*EXCESSIVE ALCOHOL IS HARMFUL TO HEALTH.

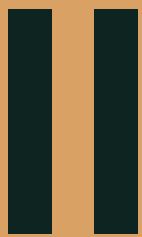
THE SALE OF ALCOHOLIC BEVERAGES UNDER-18'S IS FORBIDDEN.





SUSHI BAR

SMALL BITES, NIGIRIS, MAKIS,
POKES AND CURED



SMALL BITES

FISH HAND ROLL

White fish tartare with Nikkei citrus sauce, truffle oil, avocado, and crispy quinoa. **1 piece / \$19.800**

NORI TACOS LP G

Crispy nori tacos stuffed with sushi rice, hass avocado, and catch of the day tartare. **2 pieces / \$33.900 · Salmon / \$34.900**

CRAB ROLL LP G

Roll stuffed with kanikama and/or shrimp, spicy mayo, and avocado. Wrapped in soy paper and served with ponzu sauce. **4 bites**
Kanikama / \$36.000 · Kanikama and shrimp / \$44.300

CRISPY RICE LP

Fresh fish tartare (salmon or tuna, depending on availability) on a sushi rice croquette with spicy mayo.
2 pieces / \$25.600 · Salmon / \$24.600

ONIGIRI

Tuna or salmon (depending on availability), nikkei mayo, topped with smoked crab, served with bang-bang sauce.
1 piece · Tuna / \$20.800 · Salmon / \$23.000

85

BANG BANG TOAST

Crispy nori toast topped with fresh fish, bang-bang sauce, pickled radish, kiuri, jalapeño, and smoked crab. **2 pieces / \$32.400**

NIGIRIS

PESCA NIKKEI LP

White fish, ceviche-style sauce, and furikake. **2 pieces / \$24.100**

SAMBAIZU SALMON LP

Seared salmon with sambaizu sauce. **2 pieces / \$26.500**

KIMCHI SHRIMP LP

Seared shrimp with kimchi sauce and parmesan cheese.
2 pieces / \$26.200

CHAR-GRILLED PALTA LP FS

Torched avocado with lime and peanut-chipotle macha sauce.
2 pieces / \$17.000

EBI X

Boiled shrimp over sushi rice. **2 pieces / \$20.800**

ANAGO X

Smoked eel over sushi rice. **2 pieces / \$27.100**

SAKE X

Thinly sliced salmon over sushi rice. **2 pieces / \$21.800**

CATCH OF THE DAY X

Catch of the day over sushi rice. **2 pieces / \$20.800**



Spicy



Lightly Spicy



Gluten



Dried Fruits



Vegan



Shellfish



Mushrooms



Only available at Osaki 85



Not available at Osaki 85



MAKIS

TIGER ROLL LP G FS

Tempura-fried shrimp with corn flakes, avocado, scallions, topped with ceviche-style emulsion, pickled chilies, and macha sauce. / \$43.300

SMOKED CRAB LP G FS

Filled with smoked crab with tempura onion and avocado, topped with sesame seeds, and asparagus. Served with bang-bang sauce. / \$43.300

MAJI ROLL FS

Covered with slices of salmon and catch of the day, filled with kanikama salad, avocado, and asparagus. Served with special ponzu. / \$39.400

CRISPY NORI LP G

Crispy roll filled with steamed shrimp and avocado, topped with salmon tartare in a truffled yellow chili citrus sauce. / \$47.200

CEVICHE ROLL LP G

Covered with tilapia, filled with tempura shrimp and avocado. Coated in lime and yellow chili sauce. Slightly spicy. / \$45.600

CRISPY PHILADELPHIA G

Filled with salmon, cream cheese, avocado, and spicy mayonnaise. Wrapped in tempura and panko. / \$44.300

SPICY MAKI LP G

Catch of the day tartare and tempura-fried shrimp, with dynamite sauce, crispy chili, and avocado. / \$41.800

VEGAN ROLL V

Filled with avocado, braised tofu, mixed pickles, Japanese cucumber and dried tomatoes. Wrapped in crispy quinoa and togarashi. Served with truffled ponzu. / \$28.000

SHIITAKE ROLL V G

Sauteed mushrooms, japanese cucumber, and asparagus wrapped in nori. Served with avocado cream and crispy sweet potato threads. / \$29.500

BATAYAKI ROLL 85

White fish torched with batayaki butter, filled with furay shrimp, dynamite kani and avocado, served with ceviche mayo. / \$41.800

OSAKI BEEF LP G X

Covered with thinly sliced beef tataki, filled with shrimp, avocado and tempura onion. Served with chipotle sauce. 9 pcs / \$43.800

TEMPURA SHRIMP LP G X

Filled with catch of the day, avocado and spicy mayo. 9 pcs / \$41.800

PHILADELPHIA FS X

Fresh salmon with cream cheese and sesame. 9 pcs / \$36.100 - 5 pcs / \$24.100

CALIFORNIA DYNAMITE LP X

Crab sticks, masago and dynamite sauce. 9 pcs / \$32.100 - 5 pcs / \$22.100

CALIFORNIA X

Crab sticks, avocado, cucumber and masago. 9 pcs / \$33.900 - 5 pcs / \$28.400

SALMON SKIN FS X

Crispy salmon skin with avocado and sesame. Served with teriyaki sauce. 9 pcs / \$30.700 - 5 pcs / \$20.400

SINARI G X

Tempura shrimp, kanikama and avocado wrapped in roasted salmon. Topped with teriyaki sauce. 9 pcs / \$46.000 - 5 pcs / \$25.900

CRUNCHY G X

Eel and crab sticks in soy sauce and honey. Wrapped in fried carrot. 9 pcs / \$45.500 - 5 pcs / \$26.900

KAYTO ROLL G

Steamed shrimp, kimchi mayo, smoked crab, avocado, european cucumber, and sesame seeds. Finishid whit a side of acevichada mayo. 9 pcs / \$42.300

- P Spicy
- LP Lightly Spicy
- G Gluten
- FS Dried Fruits
- V Vegan

- M Shellfish
- S Mushrooms
- 85 Only available at Osaki 85
- X Not available at Osaki 85



POKES

GUACAMOLE SALMON LP G

Salmon tataki served over guacamole with jalapeño, onion, coriander, and lime. Served with tempura kale and teriyaki sauce. / \$56.500

CITRUS LP G

Avocado, edamame, red onion and coriander, coated in soy sauce, jalapeño and lime. Served over sushi rice with crispy quinoa and a jalapeño emulsion. **Salmon · Tuna / \$54.000**

KANI

Avocado, diced cucumber salad, cherry tomatoes, pickled carrot, mixed greens, and edamame. Served with sesame tenkasu. / \$47.100

SHRIMP POKE G

Shrimps in chipotle mayo, with seaweed salad, avocado and furikake, served over sushi rice. / \$49.700

CRUDOS

OSAKI CEVICHE FS

Catch of the day, char-grilled avocado, japanese cucumber, pickled radish, lime zest, and ponzu sauce. / \$41.300 · **Salmon / \$43.300**

TATAKI LP

Thinly sliced salmon seared at high temperature, avocado cream, pickled onions, and truffle oil. **Salmon/ \$46.700 · Tuna / \$43.600**

TARTARE LP FS

Catch of the day tartare in Nikkei sauce, avocado cream, pickled onions, and sesame sour cream. Served with rice crackers. / \$44.400

CATCH OF THE DAY SASHIMI

Thinly sliced catch of the day served over mango and carrot katsura and seaweed salad, served with citrus ponzu. / \$26.200

SPECIAL SASHIMI

A selection of fresh fish and shrimp served over mango and carrot katsura and seaweed salad, served with citrus ponzu. / \$95.400

SHIRASHI

Fresh fish (depending on availability) served over sushi rice, avocado and tosazu gelatin. / \$52.600

SALMON SASHIMI X

Fresh, over watermelon radish and carrot katsura. / \$26.900

EBI SASHIMI X

Boiled shrimp, over watermelon radish and carrot katsura. / \$23.000

SETS

36 X

\$58.600

- ½ Ceviche Roll
- ½ Philadelphia
- ½ California Dinamita

37 X

\$70.600

- ½ Crunchy
- ½ California Dinamita
- ½ Philadelphia

38 X

\$71.900

- ½ Philadelphia
- ½ Spicy Maki
- ½ Smoked Crab Roll

- P

 Spicy
- LP

 Lightly Spicy
- G

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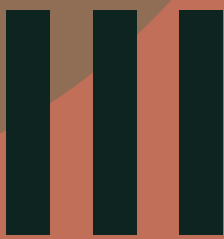
FROM THE
KITCHEN

@OSAKIBOGOTA

Osaki

FROM THE KITCHEN

APPETIZERS, SALADS, SOUPS,
FROM THE GRILL AND PANS, WOK, FAMILY STYLE



BACK TO TOP





APPETIZERS

WOK-SEARED EDAMAME

Soybeans in their pods, stir-fried in a wok with ramen broth.
/ \$25.100

EDAMAME

Steamed soybeans in their pods, served with sea salt and sesame.
/ \$19.900

PORK BAHN MI

Smoked pork, sriracha mayo, carrot, pickled radish, crispy onions, and fresh herbs. / \$33.900

EDAMAME HUMMUS

With mango, cashews, and sweet potato chips. / \$37.300

SIAM ROLLS

Filled with chicken, vegetables, and Siam basil, served with hot and sour sauce. 5 pieces / \$28.100

CRISPY SHRIMP ROLLS

Shrimps wrapped in spring roll skin with pepper and lime sauce.
5 pieces / \$43.300

SPRING ROLLS

Egg rolls filled with fresh vegetables and herbs, served in lettuce leafs and mint. With sweet chili sauce. 4 pieces / \$27.000

FURAY SHRIMP

Furay shrimp served with chili plum sauce. 5 pieces / \$43.300

EGGPLANT AND EGG DIP

Egg cream with togarashi, roasted eggplant dip with miso butter, served with pan-fried chinese bread. / \$26.600

KFC CHICKEN WINGS (Korean Fried Chicken)

Fried wings served with gochugaru honey. / \$37.900

CRISPY WONTON

Crispy dumpling filled with spiced pork and chinese onion, served with chili plum sauce. / \$32.500

TEMPURA SHRIMP

Tempura shrimp served with chipotle mayo, japanese onion and lime.
/ \$33.500

SUMMER ROLLS

Fresh vegetables wrapped in rice paper. 2 pieces
Shrimp / \$33.900 · Crab sticks / \$28.100 · Vegetarian / \$24.800

Spicy

Lightly Spicy

Gluten

Dried Fruits

Vegan

Shellfish

Mushrooms

Only available at Osaki 85

Not available at Osaki 85



SALADS

QUINUA AND EDAMAME FS LP

Quinoa served with edamame, mango, cherry tomato, avocado and cashew. / \$41.200

THAI BEEF LP

Marinated and roasted beef medallions, mixed lettuces, mint, tomatoes, onion and cucumber. Light spice, served with citrus sauce. / \$45.200

INASAL CHICKEN SALAD 85

Inasal chicken, with Asian greens mix, pickled papaya, cherry tomato, European cucumber, aromatic herbs and soy sprouts. / \$41.200

DOENJANG TUNA SALAD 85

Grilled tuna coated in doenjang honey and orange. With Asian greens mix and carrot crudites, radish and baby beet. / \$43.300 - Add sushi rice / \$45.500

SHELLFISH AND PEANUTS M FS X

Shrimp and squid with asian lettuces, cherry tomatoes, fresh herbs, crispy onion and peanut sauce. / \$47.900

SOUPS

MISO FS

Soybean paste-based consommé with seaweed, onion, sesame and tofu. / \$17.400

PUMPKIN AND COCONUT MILK G

Vegetable consommé flavored with galanga and kaffir lime leafs, coconut milk and roasted pumpkin. Served with fresh tofu, cherry tomatoes and wonton chips. / \$30.200

WONTON M FS

Consommé seasoned with shiitake, bok choy and sesame oil. Served with pork wontons. / \$36.000

RAMEN NOODLES LP

Fresh noodles served in a miso-based broth, flavored with onion, chinese roots, shiitake and sesame. **Pork Belly** / \$57.500 - **Chicken** / \$54.200

VEGETARIAN RAMEN FS LP

Fresh noodles served in a vegetable and mushroom-based broth, served with chinese onions, sautéed shiitake and grilled tofu. / \$44.300

SHIFUDO RAMEN 85 M

Sauteéd shrimp over noodles with shellfish creamy sauce, grilled bok choy and popped tomatoes. / \$59.300

BUN MOCK 85

Pork and chicken broth served with thai meatballs, vermicelli noodles, shiitake, aromatic herbs, soy sprouts, lime, sriracha and macha sauce. / \$37.100

PHO P X

Rice noodles served in a beef-based aromatic broth. With sliced beef, fresh herbs (basil, cilantro and mint), soy sprouts, lime and sriracha. / \$55.400

[SEE SIDES](#)



Spicy



Lightly Spicy



Gluten



Dried Fruits



Vegan



Shellfish



Mushrooms



Only available at Osaki 85



Not available at Osaki 85



GRILL AND PANS

THAI FISH SKILLET 85

Fresh fish with mussels, roasted mango, and Paris mushroom.
Served with jasmine rice. / \$58.600

KOREAN STREET BOWL 85

Smoked pork loin served over gohan rice with apple kimchi, fresh herbs and coleslaw. / \$50.400

CHU HOU BEEF RIB 85

Smoked beef rib Bo Ssam, slow-cooked for 24 hours, served with pickles, lettuce and japanese mayo. / \$110.100

KAI MU CHICKEN 85

Charcoal-roasted chicken with satay marinade, served with fresh salad or kimchi potatoes. **Fresh salad / \$43.300 · Kimchi fries / \$48.200 · Chaufa rice / \$47.400**

GRILLED FISH OVER MANGO FS LP X

With mixed asian lettuces, fresh herbs, cashews and tomatoes with a nampla, palm sugar and lime infusion. **Catch of the day / \$58.600 · Salmon / \$61.400**

STEAMED FISH LP X

Fresh fish steamed with limegrass, keffir lime leafs and cilantro. Served with a roasted eggplant, cherry tomato and onion salad with nampla and lime juice. **Catch of the day / \$58.600 · Salmon / \$61.400**

MISO CARAMEL RIBS X

Pork ribs marinated with spices, oven-baked and topped with miso caramel. Served with stir-fried vegetables or vegetarian fried rice. **White rice / \$67.700 · Wok-sautéed vegetables / \$69.600 · Fried rice / \$71.700**

GRILLED BEEF LOIN P G

Beef medallions roasted, served with red curry sauce and coconut mik with tomatoes and asparagus. Served with baguette and steamed jazmin rice. / **150gr \$62.400 · 300gr \$80.500**

STREET BOWL

Jasmine rice or rice noodles, served with wok vegetables or papaya salad with pickles. Finished with yellow curry (vegan), red curry, or green curry.

- / Inasal chicken \$45,000
- / Thai pork meatballs \$47,000
- / Satay-style beef \$48,000
- / Wok shiitake mushrooms \$43,000

All bowls are finished with fresh herbs, fried onion, and peanuts.

WOK

KHAO PAD M FS G

Ground stir-fried chicken or pork with ginger and fresh herbs. Served over crispy jasmine rice, poached egg, and pickled cucumber, and waiya sauce. **Chicken · Pork / \$40.600**

PAD THAI M FS

Wok-sautéed rice noodles with peanuts, coriander, omelette, soy bean sprouts, tamarind and nampla sauce. **Shrimp and chicken / \$46.700 · Shrimp / \$50.900 · Chicken / \$42.300 · Vegetables and tofu / \$40.700**

KUNG PAO CHICKEN FS G LP

Crispy chicken with cashews, dried chilies, and caramelized onion. Served with soy sauce and steamed rice. / \$47.700

THAI RICE M FS

Wok-sautéed shrimp with rice, egg omelette, tomatoes, and shrimp paste. With caramelized pork and mango. / \$47.700

BIRIANI RICE FS LP

Sauteéd chicken with almonds, onions, fried plantain and tommy mango, mixed with wok-fried rice and served with mango chutney. / \$46.500 · Vegetarian / \$38.700

LOMO SALTADO FS

Wok-sauteéd diced steak, mixed with red onion, fresh tomatoes, sweet corn, cilantro, french fries, lime and sesame. Served with fried egg and steamed rice. / \$56.100

CRAB FRIED RICE 85

Wok-fried rice with shrimp and smoked crab. Served with fresh cucumber, onion, pickled chilies and mint salad. / \$59.800

CURRIES

RED P M G

Coconut milk and red curry with wok-sautéed fresh vegetables, basil, lime and nampla. Served with steamed rice and baguette. **Shrimp and squid / \$61.400 · Beef / \$60.700 · Chicken / \$54.200 · Tofu / \$50.000**

YELLOW G LP X

Coconut milk and yellow curry with wok-sautéed fresh vegetables, basil, lime and nampla. Served with steamed rice and baguette. **Shrimp and squid / \$61.400 · Beef / \$60.700 · Chicken / \$54.200 · Tofu / \$50.000**

SIDES

KIMCHI POTATOES · FRIED RICE · THAI SALAD

/ \$20.800

/ \$15.600

/ \$19.400

If you have any allergies, dietary restrictions, or questions about the ingredients in our preparations, please inform your waiter.

- P** Spicy
- LP** Lightly Spicy
- G** Gluten
- FS** Dried Fruits
- V** Vegan
- M** Shellfish
- S** Mushrooms
- 85** Only available at Osaki 85
- X** Not available at Osaki 85





FAMILY STYLE EXPERIENCES

2-DAY PRE-ORDER REQUIRED. AVAILABLE AT
THE RESTAURANT OR FOR DELIVERY.

POKE BAR

Make your own poke according to each guests taste. Each bar comes with: sushi rice, citrus salmon, kanikama, sauteéd shrimps, edamame, a seaweed and mango salad, shallots, kale chips, avocado, jalapeño mayo, teriyaki, spicy sauce, lime and togarashi.

For 8 people. / \$660.000

KOREAN BBQ

Smoked pork bondiola, served with sushi rice to enjoy in tacos with lettuce hearts, apple kimchi, cole slaw, crispy chili, ssamjang, sriracha cream, pickles, crispy onion and fresh herbs.

For 6 to 8 people. / \$695.000

BEEF DONBURI

Beef shank with its juice, served with fried rice, kimchi mix, kimchi dressing, crispy chili, pickled carrots, pickled radishes, european cucumber, sushi vinegar, japanese mayonnaise, char-grilled avocado, egg dip, eggplant and miso dip, chinese bread, chinese onion, mint, cilantro, and fresh chili slices.

For 8 people. / \$650.000

LACQUERED DUCK

Osaki-style lacquered duck served over sushi rice with mandarin crepes, fresh herbs, hoisin sauce, sambal, pickles, sriracha and crispy onion.

For 4 to 6 people. / \$665.000

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DESSERTS

OSAKI MERINGUE 85

Matcha tea meringue with fruits, arequipe cream, and vanilla ice cream. / \$27.200

CREMA VOLTEADA 85

Coconut flan with passion fruit granite. / \$23.500

CREAMY CHOCOLATE 85

Osaki brownie with creamy chocolate, chai tea english sauce, and caramelized banana. / \$26.500

TAIYAKI 85

Filled with nutella, vanilla ice cream, miso butterscotch and nuts. / \$20.000

DAILY ICE CREAM CUP / \$15.400 85

YUZU PANNA COTTA G X

With citrus notes, served cold with cookie crisp. / \$25.500

COCONUT PIE G X

Served with vanilla ice cream. / \$26.500

CHOCOLATE TRUFFLE G X

Semidark chocolate truffle filled with berries mousse. / \$26.500

WONTONS G X

Filled with ricota and arequipe. Served with vanilla ice cream and blackberry sauce. / \$26.500

BANANA TEMPURA G X

With vanilla ice cream and blackberry sauce. / \$24.500

PASSIONFRUIT CHEESECAKE G X

Over cookie and berries mix. / \$23.500

TORTA OPERA G X

Chocolate cake with a crispy base, filled with pistachio mousse. / \$26.500

OSAKI BROWNIE G X

Served with banana and vanilla ice cream. / \$27.500

P Spicy

LP Lightly Spicy

G Gluten

FS Dried Fruits

V Vegan

M Shellfish

S Mushrooms

85 Only available at Osaki 85

X Not available at Osaki 85

This commercial establishment suggests a tip of 10% of the total of the bill before taxes. This may be accepted, rejected or modified according to your satisfaction with the service provided. When requesting the bill, please indicate to the waiter/waitress if you want that amount to be included or indicate the value you want to offer as a tip. In this commercial establishment, the money collected as a tip is 100% destined exclusively to recognize the work of the staff and different service areas of the company.

In case you have any inconvenience with this charge, please contact the Superintendence of Industry and Commerce line (601) 592 0400 or 18000-910165, or write your complaint to contactenos@sic.gov.co whose subject should be "Tip charge complaint".

In accordance to local law regarding electronic billing, we remind you that its issuing is done simultaneous to its delivery, either digital or printed as long as it contains all the items consisting of this sale of goods and/or services by our staff.

