



Osaki

ENGLISH MENU

Artisan

Cll 71 # 5 - 50

Calle 85

Cll 85 # 12 - 47

Calle 90

Cra 11 A # 89 - 10

Parque de la 93

Cra 11 A # 93 A - 46

Usaquén

Cll 118 # 6A - 05

Chía

Km 2 vía Chía - Cajicá,
Local 1-13

Osaki

MENU

PRIX FIXE **NEW**

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

WOK

CURRIES

FAMILY STYLE

DESSERTS



PRIX
FIXE

@OSAKIBOGOTA

Osaki

PRIX FIXE

BENTO BOX #2

- Miso soup.
- Coleslaw.
- Pesca Nikkei nigiri (2 pieces).
- Spring rolls (2 pieces).
- Mini Korean street bowl.
- Mini brownie Osaki.

Prix Fixe / \$64.000

Prix Fixe + Non-alcoholic beverage

(Bali limeade or Rangpur limeade) / \$69.000

Prix Fixe + Club Colombia 330 ml / \$71.000

Prix Fixe + Glass of wine / \$75.000

*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. Germain, prosecco, lychee, damascena rose.
/ \$40.000

SAKE SPRITZ

Sake, water apple, Tahitian lime, soda. / \$38.000

GIN-ZILLA

Beefeater, Absolut, cucumber, Tahitian lime, soda. / \$38.000

MEZCAL CANTÓN

Del Maguey, viche, ginger, lime, Angostura, cardamom.
/ \$38.000

BICHERITA

Altos Plata, viche, green mango, lime, basil. / \$38.000

MUMBAI MULE

Absolut, fresh ginger, chai, mandarin lime, soda. / \$38.000

SAKE NEGRONI

Sake, vermouth bianco, Luxardo Bitter Bianco, mandarin lime peel.
/ \$42.000

MANGO GIN

Beefeater marinated with mango, ginger, lime. / \$40.000

OSAKI GIN TONIC

Beefeater, hibiscus infusion, and mandarin lime. / \$43.000

SANGRÍA

800 ML
/ \$100.000

400 ML
/ \$52.000

ROSÉ

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

BEERS

Stella Artois / \$13.900

Corona / \$13.900

Corona Cero / \$13.900

Club Colombia / \$10.900

BBC Cajicá Miel / \$13.900

STELLA ✦ ARTOIS



NATURAL SODAS, WATER AND SOFT DRINKS

LYCHEE

Lychee soda, organic rose liana and cardamom. / \$16.900

STRAWBERRY PLUM

Strawberry soda, plum and lime. / \$12.900

GINGER CHAI

Chai spice soda and fresh ginger. / \$9.900

CORELIA WATER

Orange & Gas. / \$12.900

Sugar free

WATER

Manantial (carbonated or still water). / \$7.500

SODAS

Coca-Cola. / \$8.900

TONIC WATER

Fever Tree. / \$16.900

CORELIA SODA

De Passion Fruit & Hibiscus Flower. / \$13.900

No added sugar

FRESH FRUIT EXTRACTS

TWO MELONS

Watermelon and melon extract. / \$8.900

GREEN MANGO AND BASIL

Green mango extract with basil. / \$8.900

GREEN ZEN

Cucumber, apple, and ginger extract (no added sweeteners). / \$12.900

GREEN MANGO JUICE X

/ \$9.500

TANGERINE JUICE X

/ \$12.000

LIMEADES AND TEAS

BALI LIMEADE

Passion fruit extract, Tahitian lime, hibiscus water. / \$9.400

RANGPUR LIMEADE

Rangpur lime, spearmint and panela. / \$9.400

COCONUT LIMEADE X

/ \$12.900

OSAKI GREEN TEA

Bitaco green tea, lychee and chamomile with a touch of lime. / \$12.900

PINK TEA

Red fruit infusion, apple and cinnamon with a touch of grapefruit. / \$12.900

HAPPY KOMBUCHA TAMARIND MULE

Ginger and tamarind (160ml). / \$13.900

HOT BEVERAGES

MUNAY TEAS AND INFUSIONS

Water / \$6.500 · 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

Americano / \$7.000

Double espresso / \$7.000

Latte / \$8.000

Macchiato / \$7.000

Capuccino / \$8.000





WINES



BUBBLES

Prosecco V8 Sior Sandro	\$145.000		\$29.000
Glera, Véneto - It			

SAKE

Hana Kizakura Junmai Ginjo	\$165.000		\$55.000
Jpn (300 ml)			
Sake Momokawa Organic Junmai	\$329.000	\$141.000	\$47.000
Oregón - EE.UU.			

ROSE

Viñas del Vero	\$135.000	\$81.000	\$27.000
Pinot Noir, Somontano - Es			

WHITE

Mara Martín	\$179.000		
Godello, Galicia - Es			
Mr Wildman	\$155.000	\$93.000	\$31.000
Chardonnay, Casablanca - Cl			
Salentein Portillo	\$159.000	\$96.000	\$32.000
Sauvignon Blanc, Mendoza - Ar			
Ochoa Uva Dobe	\$150.000	\$90.000	\$30.000
Viogner, Navarra - Es			
Zonin,	\$145.000	\$87.000	\$29.000
Pinot Grigio, Friuli Aquileia - It			
Dr Loosen	\$249.000		
Riesling, Mosela - De			
Marquez de Vizhoja	\$165.000	\$99.000	\$33.000
Albariño, Rias Baixas - Es			

RED

Luzon	\$155.000	\$93.000	\$31.000
Garnacha Tintorera, Jumilla - Es			
Callia	\$139.000	\$84.000	\$28.000
Malbec, San Juan - Ar			
Prólogos Reserva	\$185.000	\$111.000	\$37.000
Carmenere, Lontue - Cl			
Di Giovanna	\$175.000		
Gerbino, Syrah, Merlot, Sicilia - It			
Morande Estate Reserva	\$159.000	\$96.000	\$32.000
Pinot Noir - Cl			
Arzuaga “La Planta”	\$230.000		
Tempranillo, Ribera del Duero - Es			
Emiliana Novas	\$182.000		
Syrah Mourvedre, Cachapoal - Cl			
Legado Muñoz	\$135.000	\$81.000	\$27.000
Tempranillo, Castilla la Mancha - Es			



LIQUORS

GIN	SHOT	BOTTLE
Monkey 47	\$71.000	\$525.000
Plymouth	\$42.000	\$433.000
Beefeater 24	\$48.000	\$494.000
Beefeater Pink	\$41.000	\$422.000
Beefeater	\$35.000	\$361.000
		1/2 \$214.000
APPETIZERS AND SWEET LIQUORS		
Lillet Rosé	\$29.000	\$299.000
Lillet Blanc	\$29.000	\$299.000
Bailey’s	\$29.000	\$278.000
Campari	\$33.000	\$340.000
Cointreau	\$31.000	\$299.000
Licor 43	\$33.000	\$340.000
MEZCAL		
Del Maguey Vida	\$43.000	\$474.000
Ojo de Tigre	\$41.000	\$453.000
TEQUILA		
Altos Reposado	\$43.000	\$443.000
Altos Plata	\$43.000	\$443.000
VODKA		
Absolut	\$30.000	\$309.000
		1/2 \$161.000
Wyborowa	\$25.000	\$285.000
AGUARDIENTE		
Desquite Aguardiente	\$19.000	\$196.000
RUM / CANE		
Havana Club Sel. de Maestros	\$49.000	\$505.000
Havana Club 7 Años	\$31.000	\$340.000
Havana Club Añejo Especial	\$28.000	\$288.000
Havana Club 3 Años	\$24.000	\$247.000
La Hechicera	\$49.000	\$505.000
Viche Monte Manglar	\$34.000	\$330.000
Viche Doña Sofi	\$27.000	\$278.000
PISCO		
Viñas de Oro	\$37.000	\$391.000
WHISKEY		
Single Malt Scotch		
The Glenlivet 15 Años	\$72.000	\$649.000
The Glenlivet Caribbean Reserve	\$43.000	\$443.000
The Glenlivet 12 Años	\$45.000	\$464.000
The Glenlivet Founder’s Reserve	\$41.000	\$422.000
Blended Scotch		
Chivas Regal 18 Años	\$65.000	\$752.000
Chivas Regal Mizunara	\$55.000	\$567.000
Chivas Regal Extra 13 Tequila Cask	\$42.000	\$433.000
Chivas Regal Extra 13	\$40.000	\$412.000
		1/2 \$235.000
Chivas Regal 12 Años	\$36.000	\$371.000
American / Irish Whiskey		
Jameson	\$33.000	\$340.000

*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 / \$17.500**

NORI TACOS LP G

Crispy nori tacos stuffed with sushi rice, hass avocado, and catch of the day tartare. **2 pieces / \$29.000**

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 / \$31.900 · Kanikama and shrimp / \$39.900

CRISPY RICE LP

Fresh fish tartare (salmon or tuna, depending on availability) on a sushi rice croquette with spicy mayo.
2 pieces / \$20.900

ONIGIRI 85

Tuna or salmon (depending on availability), nikkei mayo, topped with smoked crab, served with bang-bang sauce.
1 piece · Tuna / \$18.500 · Salmon / \$20.500

BANG BANG TOAST 85

Crispy nori toast topped with fresh fish, bang-bang sauce, pickled radish, kiuri, jalapeño, and smoked crab. **2 pieces / \$29.000**

NIGIRIS

PESCA NIKKEI LP

White fish, ceviche-style sauce, and furikake. **2 pieces / \$21.500**

SAMBAIZU SALMON LP

Seared salmon with sambaizu sauce. **2 pieces / \$23.500**

KIMCHI SHRIMP LP

Seared shrimp with kimchi sauce and parmesan cheese.
2 pieces / \$23.500

CHAR-GRILLED PALTA LP FS

Torched avocado with lime and peanut-chipotle macha sauce.
2 pieces / \$15.000

EBI X

Boiled shrimp over sushi rice. **2 pieces / \$18.500**

ANAGO X

Smoked eel over sushi rice. **2 pieces / \$24.200**

SAKE X

Thinly sliced salmon over sushi rice. **2 pieces / \$19.500**

CATCH OF THE DAY X

Catch of the day over sushi rice. **2 pieces / \$18.500**

- 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



MAKIS

TIGER ROLL **LP** **G** **FS**
Tempura-fried shrimp with corn flakes, avocado, scallions, topped with ceviche-style emulsion, pickled chilies, and macha sauce.
/ \$38.500

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.
/ \$39.000

MAJI ROLL **FS**
Covered with slices of salmon and catch of the day, filled with kanikama salad, avocado, and asparagus. Served with special ponzu.
/ \$35.500

CRISPY NORI **LP** **G**
Crispy roll filled with steamed shrimp and avocado, topped with salmon tartare in a truffled yellow chili citrus sauce.
/ \$42.500

CEVICHE ROLL **LP** **G**
Covered with tilapia, filled with tempura shrimp and avocado. Coated in lime and yellow chili sauce. Slightly spicy.
/ \$41.000

CRISPY PHILADELPHIA **G**
Filled with salmon, cream cheese, avocado, and spicy mayonnaise. Wrapped in tempura and panko.
/ \$39.000

SPICY MAKI **LP** **G**
Catch of the day tartare and tempura-fried shrimp, with dynamite sauce, crispy chili, and avocado.
/ \$37.500

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.
/ \$25.000

SHIITAKE ROLL **V** **G**
Sauteed mushrooms, japanese cucumber, and asparagus wrapped in nori. Served with avocado cream and crispy sweet potato threads.
/ \$26.500

BATAYAKI ROLL **85**
White fish torched with batayaki butter, filled with furay shrimp, dynamite kani and avocado, served with ceviche mayo.
/ \$37.500

OSAKI BEEF **LP** **G** **X**
Covered with thinly sliced beef tataki, filled with shrimp, avocado and tempura onion. Served with chipotle sauce.
9 pcs / \$39.500

TEMPURA SHRIMP **LP** **G** **X**
Filled with catch of the day, avocado and spicy mayo.
9 pcs / \$37.500

PHILADELPHIA **FS** **X**
Fresh salmon with cream cheese and sesame.
9 pcs / \$32.500
5 pcs / \$21.500

CALIFORNIA DYNAMITE **LP** **X**
Crab sticks, masago and dynamite sauce.
9 pcs / \$29.000
5 pcs / \$20.000

CALIFORNIA **X**
Crab sticks, avocado, cucumber and masago.
9 pcs / \$30.500
5 pcs / \$16.000

SALMON SKIN **FS** **X**
Crispy salmon skin with avocado and sesame. Served with teriyaki sauce.
9 pcs / \$27.500
5 pcs / \$18.000

SINARI **G** **X**
Tempura shrimp, kanikama and avocado wrapped in roasted salmon. Topped with teriyaki sauce.
9 pcs / \$41.500
5 pcs / \$22.000

CRUNCHY **G** **X**
Eel and crab sticks in soy sauce and honey. Wrapped in fried carrot.
9 pcs / \$40.500
5 pcs / \$24.000

KAITO ROLL **G**
Steamed shrimp, kimchi mayo, smoked crab, avocado, european cucumber, and sesame seeds. Finishid whit a side of acevichada mayo.
9 pcs / \$38.600

- 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. / \$51.500

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 / \$49.500**

KANI

Avocado, diced cucumber salad, cherry tomatoes, pickled carrot, mixed greens, and edamame. Served with sesame tenkasu. / \$42.500

SHRIMP POKE G

Shrimps in chipotle mayo, with seaweed salad, avocado and furikake, served over sushi rice. / \$45.500

CRUDOS

OSAKI CEVICHE FS

Catch of the day, char-grilled avocado, japanese cucumber, pickled radish, lime zest, and ponzu sauce. / \$36.900 • **Salmon / \$38.900**

TATAKI

Thinly slice

LP

 salmon seared at high temperature, avocado cream, pickled onions, and truffle oil. **Salmon/ \$41.500 • Tuna / \$39.500**

TARTARE

Catch of the day

LP

 tartare in Nikkei sauce, avocado cream, pickled onions, and sesame sour cream. Served with rice crackers. / \$39.900

CATCH OF THE DAY SASHIMI

Thinly sliced catch of the day served over mango and carrot katsura and seaweed salad, served with citrus ponzu. / \$23.500

SPECIAL SASHIMI

A selection of fresh fish and shrimp served over mango and carrot katsura and seaweed salad, served with citrus ponzu. / \$85.900

SHIRASHI

Fresh fish (depending on availability) served over sushi rice, avocado and tosazu gelatin. / \$47.000

SALMON SASHIMI

Fresh, over watermelon radish

X

 and carrot katsura. / \$24.000

EBI SASHIMI

Boiled shrimp, over

X

 watermelon radish and carrot katsura. / \$20.400

SETS

36 X

\$52.500

- ½ Ceviche Roll
- ½ Philadelphia
- ½ California Dinamita

37 X

\$62.500

- ½ Crunchy
- ½ California Dinamita
- ½ Philadelphia

38 X

\$64.400

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

- 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





FROM THE
KITCHEN

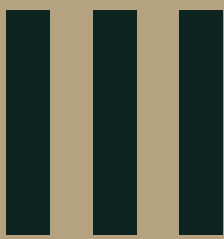
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Osaki



FROM THE KITCHEN

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



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APPETIZERS

WOK-SEARED EDAMAME

Soybeans in their pods, stir-fried in a wok with ramen broth.
/ \$22.500

EDAMAME

Steamed soybeans in their pods, served with sea salt and sesame.
/ \$17.500

PORK BAHN MI

Smoked pork, sriracha mayo, carrot, pickled radish, crispy onions, and fresh herbs. / \$30.500

EDAMAME HUMMUS

With mango, cashews, and sweet potato chips. / \$33.500

SIAM ROLLS

Filled with chicken, vegetables, and Siam basil, served with hot and sour sauce. 5 pieces / \$24.000

CRISPY SHRIMP ROLLS

Shrimps wrapped in spring roll skin with pepper and lime sauce.
5 pieces / \$39.900

SPRING ROLLS

Egg rolls filled with fresh vegetables and herbs, served in lettuce leafs and mint. With sweet chili sauce. 4 pieces / \$23.900

FURAY SHRIMP

Furay shrimp served with chili plum sauce. 5 pieces / \$38.900

EGGPLANT AND EGG DIP

Egg cream with togarashi, roasted eggplant dip with miso butter, served with pan-fried chinese bread. / \$23.800

KFC CHICKEN WINGS (Korean Fried Chicken)

Fried wings served with gochugaru honey. / \$34.000

CRISPY WONTON

Crispy dumpling filled with spiced pork and chinese onion, served with chili plum sauce. / \$28.000

TEMPURA SHRIMP

Tempura shrimp served with chipotle mayo, japanese onion and lime.
/ \$30.000

SUMMER ROLLS

Fresh vegetables wrapped in rice paper. 2 pieces
Shrimp / \$30.500 · Crab sticks / \$25.000 · Vegetarian / \$21.900

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. / \$36.900

THAI BEEF LP

Marinated and roasted beef medallions, mixed lettuces, mint, tomatoes, onion and cucumber. Light spice, served with citrus sauce. / \$40.900

INASAL CHICKEN SALAD 85

Inasal chicken, with Asian greens mix, pickled papaya, cherry tomato, European cucumber, aromatic herbs and soy sprouts. / \$36.900

DOENJANG TUNA SALAD 85

Grilled tuna coated in doenjang honey and orange. With Asian greens mix and carrot crudites, radish and baby beet. / \$39.000 - Add sushi rice / \$41.000

SHELLFISH AND PEANUTS M FS X

Shrimp and squid with asian lettuces, cherry tomatoes, fresh herbs, crispy onion and peanut sauce. / \$44.900

SOUPS

MISO FS

Soybean paste-based consommé with seaweed, onion, sesame and tofu. / \$15.500

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. / \$26.500

WONTON M FS

Consommé seasoned with shiitake, bok choy and sesame oil. Served with pork wontons. / \$31.900

RAMEN NOODLES LP

Fresh noodles served in a miso-based broth, flavored with onion, chinese roots, shiitake and sesame. **Pork Belly / \$51.900 - Chicken / \$48.900 - Beef / \$56.900**

VEGETARIAN RAMEN FS LP

Fresh noodles served in a vegetable and mushroom-based broth, served with chinese onions, sautéed shiitake and grilled tofu. / \$39.000

BUN MOCK 85

Pork and chicken broth served with thai meatballs, vermicelli noodles, shiitake, aromatic herbs, soy sprouts, lime, sriracha and macha sauce. / \$32.900

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. / \$49.500

SEE SIDES

- 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



GRILL AND PANS

THAI FISH SKILLET 85

Fresh fish with mussels, roasted mango, and sautéed shiitake in green curry. Served with jasmine rice. / \$52.900

KOREAN STREET BOWL 85

Smoked pork loin served over gohan rice with apple kimchi, fresh herbs and coleslaw. / \$45.500

CHICKEN STREET BOWL 85

Grilled chicken served over jasmine rice with sautéed vegetables and green curry. / \$42.000

CHU HOU BEEF RIB 85

Smoked beef rib Bo Ssam, slow-cooked for 24 hours, served with pickles, lettuce and japanese mayo. / \$99.000

KIMCHI RICE 85

Pan-cooked rice seasoned with kimchi served with by paletero steak, fried egg and fresh herbs. / \$50.500

KAI MU CHICKEN 85

Charcoal-roasted chicken with satay marinade, served with fresh salad or kimchi potatoes. **Fresh salad / \$51.000 · Kimchi fries / \$55.500 · Chaufa rice / \$54.000**

PALETERO STEAK 85

Charcoal-grilled beef, thai chimichurri, served with fresh salad or kimchi potatoes. **Fresh salad / \$51.000 · Kimchi fries / \$55.500 · Chaufa rice / \$54.000**

FS LP X

GRILLED FISH OVER MANGO

With mixed asian lettuces, fresh herbs, cashews and tomatoes with a nampla, palm sugar and lime infusion. **Catch of the day / \$52.900 · Salmon / \$54.900**

STEAMED FISH LP X

Fresh fish steamed with limegrass, keffir lime leaves and cilantro. Served with a roasted eggplant, cherry tomato and onion salad with nampla and lime juice. **Catch of the day / \$52.900 · Salmon / \$54.900**

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 / \$60.900 · Wok-sautéed vegetables / \$62.500 · Fried rice / \$64.500**

GRILLED BEEF LOIN P G X

Beef medallions roasted, served with red curry sauce and coconut milk with tomatoes and asparagus. Served with baguette and steamed jazmin rice. / **150gr \$56.000 · 300gr \$72.500**

SHIFUDO RAMEN 85 M

Sauteéd shrimp over noodles with shellfish creamy sauce, grilled bok choy and popped tomatoes. / \$54.000

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 / \$37.500**

PAD THAI M FS

Wok-sauteéd rice noodles with peanuts, coriander, omelette, soy bean sprouts, tamarind and nampla sauce. **Shrimp and chicken / \$41.500 · Shrimp / \$44.900 · Chicken / \$36.900 · Vegetables and tofu / \$36.900**

KUNG PAO CHICKEN FS G LP

Crispy chicken with cashews, dried chilies, and caramelized onion. Served with soy sauce and steamed rice. / \$42.900

THAI RICE M FS

Wok-sauteéd shrimp with rice, egg omelette, tomatoes, and shrimp paste. With caramelized pork and mango. / \$42.900

BIRIANI RICE FS LP

Sauteéd chicken with almonds, onions, fried plantain and tomy mango, mixed with wok-fried rice and served with mango chutney. / \$41.500 · **Vegetarian / \$35.500**

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. / \$50.900

CRAB FRIED RICE 85

Wok-fried rice with shrimp and smoked crab. Served with fresh cucumber, onion, pickled chilies and mint salad. / \$49.000

CANTONESE RICE M FS X

Wok-sauteéd rice with vegetables, ginger, soy and sesame. **Shrimp and chicken / \$44.000 · Shrimp and pork / \$43.800 · Shrimp / \$45.000 · Chicken / \$36.500 · Vegetarian / \$28.900**

CURRIES

RED P M G

Coconut milk and red curry with wok-sauteéd fresh vegetables, basil, lime and nampla. Served with steamed rice and baguette. **Shrimp and squid / \$56.000 · Beef / \$56.000 · Chicken / \$48.500 · Tofu / \$45.500**

YELLOW G LP X

Coconut milk and yellow curry with wok-sauteéd fresh vegetables, basil, lime and nampla. Served with steamed rice and baguette. **Shrimp and squid / \$56.000 · Beef / \$56.000 · Chicken / \$48.500 · Tofu / \$45.500**

SIDES

KIMCHI POTATOES / \$16.500 · FRIED RICE / \$13.500 · THAI SALAD / \$14.500

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

BACK TO TOP



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. / \$640.000

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. / \$650.000

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. / \$630.000

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Spicy

LP

Lightly Spicy

G

Gluten

FS

Dried Fruits

V

Vegan
- M

Shellfish

S

Mushrooms

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DESSERTS

OSAKI MERINGUE 85

Matcha tea meringue with fruits, arequipe cream, and vanilla ice cream. / \$25.000

CREMA VOLTEADA 85

Coconut flan with passion fruit granite. / \$20.500

CREAMY CHOCOLATE 85

Osaki brownie with creamy chocolate, chai tea english sauce, and caramelized banana. / \$25.000

TAIYAKI 85

Filled with nutella, vanilla ice cream, miso butterscotch and nuts. / \$19.000

DAILY ICE CREAM CUP / \$12.000 85

YUZU PANNA COTTA G X

With citrus notes, served cold with cookie crisp. / \$24.000

COCONUT PIE G X

Served with vanilla ice cream. / \$25.000

CHOCOLATE TRUFFLE G X

Semidark chocolate truffle filled with berries mousse. / \$25.000

WONTONS G X

Filled with ricota and arequipe. Served with vanilla ice cream and blackberry sauce. / \$25.000

BANANA TEMPURA G X

With vanilla ice cream and blackberry sauce. / \$22.900

PASSIONFRUIT CHEESECAKE G X

Over cookie and berries mix. / \$22.000

TORTA OPERA G X

Chocolate cake with a crispy base, filled with pistachio mousse. / \$25.000

OSAKI BROWNIE G X

Served with banana and vanilla ice cream. / \$25.000

- 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.

