



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 #3

- Miso soup.
- Chicken Gyozas (2 pieces).
- Wok-seared Edamame.
- Batayaki (3 pieces).
- Biriani Rice.
- 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
Glera, Véneto - It

\$145.000

\$29.000

SAKE

Hana Kizakura Junmai Ginjo
Jpn (300 ml)

\$165.000

\$55.000

Sake Momokawa Organic Junmai
Oregón - EE.UU.

\$329.000

\$141.000

\$47.000

ROSE

Viñas del Vero
Pinot Noir, Somontano - Es

\$135.000

\$81.000

\$27.000

WHITE

Mara Martín
Godello, Galicia - Es

\$179.000

Mr Wildman
Chardonnay, Casablanca - Cl

\$155.000

\$93.000

\$31.000

Salentein Portillo
Sauvignon Blanc, Mendoza - Ar

\$159.000

\$96.000

\$32.000

Ochoa Uva Dobe
Viogner, Navarra - Es

\$150.000

\$90.000

\$30.000

Zonin,
Pinot Grigio, Friuli Aquileia - It

\$145.000

\$87.000

\$29.000

Dr Loosen
Riesling, Mosela - De

\$249.000

Marquez de Vizhoja
Albariño, Rias Baixas - Es

\$165.000

\$99.000

\$33.000

RED

Luzon
Garnacha Tintorera, Jumilla - Es

\$155.000

\$93.000

\$31.000

Callia
Malbec, San Juan - Ar

\$139.000

\$84.000

\$28.000

Prólogos Reserva
Carmenere, Lontue - Cl

\$185.000

\$111.000

\$37.000

Di Giovanna
Gerbino, Syrah, Merlot, Sicilia - It

\$175.000

Morande Estate Reserva
Pinot Noir - Cl

\$159.000

\$96.000

\$32.000

Arzuaga "La Planta"
Tempranillo, Ribera del Duero - Es

\$230.000

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
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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
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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
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*EXCESSIVE ALCOHOL IS HARMFUL TO HEALTH.
THE SALE OF ALCOHOLIC BEVERAGES UNDER-18'S IS FORBIDDEN.





SUSHI BAR

@OSAKIBOGOTA

Osaki



SUSHI BAR

SMALL BITES, NIGIRIS, MAKIS,
POKES AND CURED



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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

85

BANG BANG TOAST

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 **LP** **FS** 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 **X** radish and carrot katsura. / **\$24.000**

EBI SASHIMI

Boiled shrimp, ov **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



Spicy



Lightly Spicy



Gluten



Dried Fruits



Vegan



Shellfish



Mushrooms



Only available at Osaki 85



Not available at Osaki 85



FROM THE
KITCHEN

@OSAKIBOGOTA

Osaki



FROM THE KITCHEN

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



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APPETIZERS

WOK-SEARED EDAMAME **G**

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

EDAMAME **V** **FS**

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

PORK BAHN MI **85**

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

EDAMAME HUMMUS **V** **FS** **LP**

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

SIAM ROLLS **LP**

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 **V** **LP**

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

FURAY SHRIMP **85**

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

EGGPLANT AND EGG DIP **85**

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

KFC CHICKEN WINGS (Korean Fried Chicken) **85**

Fried wings served with gochugaru honey. / \$34.000

CRISPY WONTON **S** **M** **G** **LP**

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

TEMPURA SHRIMP **G** **LP** **X**

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

SUMMER ROLLS **FS** **X**

Fresh vegetables wrapped in rice paper. 2 pieces

Shrimp / \$30.500 · Crab sticks / \$25.000 · Vegetarian / \$21.900

P Spicy

LP Lightly Spicy

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M Shellfish

S Mushrooms

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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

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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 leafs 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-sautéed 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-sautéed 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-sautéed 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 · FRIED RICE · THAI SALAD

/ **\$16.500**

/ **\$13.500**

/ **\$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

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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

- 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

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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.

