



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 / \$58.000

Prix Fixe + Non-alcoholic beverage

(Bali limeade or Rangpur limeade) / \$62.000

Prix Fixe + Club Colombia 330 ml / \$65.000

Prix Fixe + Glass of wine / \$71.800

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

BACK TO TOP





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. / \$34.000

GIN~ZILLA

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

MEZCAL CANTÓN

Del Maguey, viche, ginger, lime, Angostura, cardamom.
/ \$34.000

BICHERITA

Altos Plata, viche, green mango, lime, basil. / \$34.000

MUMBAI MULE

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

SAKE NEGRONI

Sake, vermouth bianco, Luxardo Bitter Bianco, mandarin lime peel.
/ \$40.000

MANGO GIN

Beefeater marinated with mango, ginger, lime. / \$38.000

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 / \$12.900

Budweiser / \$8.900

Michelob Ultra / \$12.900

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. / \$15.900

STRAWBERRY PLUM

Strawberry soda, plum and lime. / \$11.900

GINGER CHAI

Chai spice soda and fresh ginger. / \$9.900

WATER

Manantial (carbonated or still water). / \$6.900

SODAS

Coca-Cola. / \$7.500

TONIC WATER

Fever Tree. / \$14.900

FRESH FRUIT EXTRACTS

TWO MELONS

Watermelon and melon extract. / \$7.900

GREEN MANGO AND BASIL

Green mango extract with basil. / \$7.900

GREEN ZEN

Cucumber, apple, and ginger extract (no added sweeteners). / \$9.900

GREEN MANGO JUICE

/ \$8.500

TANGERINE JUICE

/ \$10.500

LIMEADES AND TEAS

BALI LIMEADE

Passion fruit extract, Tahitian lime, hibiscus water. / \$6.900

RANGPUR LIMEADE

Rangpur lime, spearmint and panela. / \$6.900

COCONUT LIMEADE

/ \$12.900

OSAKI GREEN TEA

Bitaco green tea, lychee and chamomile with a touch of lime. / \$11.500

PINK TEA

Red fruit infusion, apple and cinnamon with a touch of grapefruit. / \$10.500

HAPPY KOMBUCHA TAMARIND MULE

Ginger and tamarind (200ml). / \$12.500

HOT BEVERAGES

MUNAY TEAS AND INFUSIONS

Water / \$6.500 · Milk / \$6.900 · 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 / \$5.900

Double espresso / \$7.900

Macchiato / \$6.900

Americano / \$6.900

Latte / \$7.900

Capuccino / \$8.500





WINES



BURBUJAS

Prosecco V8 Sior Sandro

\$138.900

\$27.900

Glera, Véneto - It

SAKE

Hana Kizakura Junmai Ginjo

\$154.900

\$51.900

Jpn (300 ml)

Sake Momokawa Organic Junmai

\$278.900

\$119.700

\$39.900

Oregón - EE.UU.

ROSADOS

Palm

\$149.900

\$89.700

\$29.900

Garnacha, Cinsault, Provence - Fr

BLANCOS

Martín Berdugo

\$178.900

\$107.700

\$35.900

Verdejo, Rueda - Es

Salentien Portillo

\$142.900

\$86.700

\$28.900

Sauvignon Blanc, Mendoza - Ar

Les Grains

\$149.900

Viognier, Luberon - Fr

Agustí Torelló "Xic"

\$132.900

Xarel-lo, Penedés - Es

Aveleda

\$156.900

\$95.700

\$31.900

Albarinho, Vinho Verde - Pt

Callia

\$134.900

\$83.700

\$27.900

Chardonnay, San Juan - Ar

TINTOS

Heinrich

\$193.900

\$116.700

\$38.900

Zweigelt, Burgenland - At

La Posta “Glorieta”

\$182.900

Pinot Noir, Mendoza - Ar

Monteabellon Avaniel

\$128.900

\$77.700

\$25.900

Tempranillo, R. del Duero - Es

De Martino Estate

\$152.900

\$92.700

\$30.900

Carmenere, Maipo - Cl

Legado Muñoz

\$136.900

Garnacha, V.T. Castilla la Mancha - Es

Luzón Colección

\$119.900

Monastrell, Jumilla - Es

Salentien Portillo

\$142.900

\$86.700

\$28.900

Malbec, Mendoza - Ar



LIQUORS

GIN	SHOT	BOTTLE
Monkey 47	\$75.000	\$535.000
Plymouth	\$45.000	\$449.000
Beefeater 24	\$51.000	\$514.000
Beefeater Pink	\$44.000	\$439.000
Beefeater	\$37.000	\$375.000
		1/2 \$214.000
APPETIZERS AND SWEET LIQUORS		
Lillet Rosé	\$26.000	\$278.000
Lillet Blanc	\$26.000	\$278.000
Bailey’s	\$25.000	\$246.000
Campari	\$26.000	\$278.000
Cointreau	\$29.000	\$310.000
Licor 43	\$31.000	\$332.000
MEZCAL		
Del Maguey Vida	\$43.000	\$460.000
Ojo de Tigre	\$36.000	\$399.000
TEQUILA		
Altos Reposado	\$46.000	\$460.000
Altos Plata	\$45.000	\$449.000
VODKA		
Absolut	\$29.000	\$289.000
		1/2 \$161.000
Wyborowa	\$25.000	\$246.000
AGUARDIENTE		
Desquite Aguardiente	\$19.000	\$203.000
RUM / CANE		
Havana Club Sel. de Maestros	\$51.000	\$514.000
Havana Club 7 Años	\$30.000	\$321.000
Havana Club Añejo Especial	\$28.000	\$278.000
Havana Club 3 Años	\$27.000	\$268.000
La Hechicera	\$51.000	\$514.000
Viche Monte Manglar	\$31.000	\$310.000
Viche Doña Soÿ	\$20.000	\$225.000
PISCO		
Viñas de Oro	\$33.000	\$353.000
WHISKEY		
Single Malt Scotch		
The Glenlivet 15 Años	\$62.000	\$621.000
The Glenlivet Caribbean Reserve	\$41.000	\$420.000
The Glenlivet 12 Años	\$46.000	\$460.000
The Glenlivet Founder’s Reserve	\$45.000	\$449.000
Blended Scotch		
Chivas Regal 18 Años	\$65.000	\$663.000
Chivas Regal Mizunara	\$58.000	\$578.000
Chivas Regal Extra 13 Tequila Cask	\$45.000	\$449.000
Chivas Regal Extra 13	\$42.000	\$417.000
		1/2 \$235.000
Chivas Regal 12 Años	\$37.000	\$375.000
American / Irish Whiskey		
Jameson	\$27.000	\$268.000

*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 ŷsh tartare cured with Nikkei citrus sauce, tru“e oil, a vocado, and crispy quinoa. **1 piece / \$15.500**

NORI TACOS LP G

Crispy nori tacos stu“ed with sushi rice, hass avocado, and catch of the day tartare. **2 pieces / \$27.500**

CRAB ROLL LP G

Roll stu“ed with kanikama and/or shrimp, spicy mayo, and avocado. Wrapped in soy paper and served with ponzu sauce. **4 bites**
Kanikama / \$29.900 · Kanikama and shrimp / \$37.900

CRISPY RICE LP

Fresh ŷsh tartare (salmon or tuna, depending on availability) on a sushi rice croquette with spicy mayo
2 pieces / \$19.900

TUNA ONIGIRI 85

Filled with tuna, nikkei mayo, topped with smoked crab, served with bang-bang sauce. **1 piece / \$16.500**

BANG BANG TOAST 85

Crispy nori toast topped with fresh ŷsh, bang-bang sauce, pickled radish, kiuri, jalape“o, and smoked crab. **2 pieces / \$25.000**

NIGIRIS

PESCA NIKKEI LP

White ŷsh, ceviche-style sauce, and furikake. **2 pieces / \$20.500**

SAMBAIZU SALMON LP

Seared salmon with sambaizu sauce. **2 pieces / \$22.500**

KIMCHI SHRIMP LP

Seared shrimp with kimchi sauce and parmesan cheese.
2 pieces / \$22.500

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 / \$17.500**

ANAGO X

Smoked eel over sushi rice. **2 pieces / \$20.200**

SAKE X

Thinly sliced salmon over sushi rice. **2 pieces / \$18.500**

CATCH OF THE DAY X

Catch of the day over sushi rice. **2 pieces / \$17.500**

<div>P</div> Spicy	<div>M</div> Shellfish
<div>LP</div> Lightly Spicy	<div>S</div> Mushrooms
<div>G</div> Gluten	<div>85</div> Only available at Osaki 85
<div>FS</div> Dried Fruits	<div>X</div> Not available at Osaki 85
<div>V</div> Vegan	



MAKIS

TIGER ROLL **LP** **G** **FS**
Tempura-fried shrimp with corn
akes, avocado, scallions, topped
with ceviche-style emulsion,
pickled chilies, and macha sauce.
/ \$37.500

SMOKED CRAB **LP** **G** **FS**
Filled with smoked crab with
tempura onion and avocado,
topped with sesame seeds, and
chinese onion. Served with
bang-bang sauce.
/ \$37.000

MAJI ROLL **FS**
Covered with slices of salmon and
catch of the day, yllled with
kanikama salad, avocado, and
crispy chinese onion. Served with
special ponzu. / \$32.500

CRISPY NORI **LP** **G**
Crispy roll yllled with steamed
shrimp and avocado, topped with
salmon tartare in a tru"ed y ellow
chili citrus sauce. / \$40.200

CEVICHE ROLL **LP** **G**
Covered with tilapia, yllled with
tempura shrimp and avocado.
Coated in lime and yellow chili
sauce. Slightly spicy. / \$40.000

CRISPY PHILADELPHIA **G**
Filled with salmon, cream cheese,
avocado, and spicy mayonnaise.
Wrapped in tempura and panko.
/ \$38.000

SPICY MAKI **LP** **G**
Catch of the day tartare and
tempura-fried shrimp, with
dynamite sauce, crispy chili, and
avocado. / \$36.500

VEGAN ROLL **V**
Filled with avocado, braised tofu,
mixed pickles, Japanese cucumber
and dried tomatoes. Wrapped in
crispy quinoa and togarashi.
Served with tru"ed ponzu.
/ \$24.000

SHIITAKE ROLL **V** **G**
Sauteed mushrooms, japanese
cucumber, and tempura-fried
chinese onion wrapped in nori.
Served with avocado cream and
crispy sweet potato threads.
/ \$24.000

BATAYAKI ROLL **85**
White ysh torched with
batayaki butter, yllled with
furay shrimp, dynamite kani and
avocado, served with ceviche
mayo.
/ \$35.500

OSAKI BEEF **LP** **G** **X**
Covered with thinly sliced beef
tataki, yllled with shrimp,
avocado and tempura onion.
Served with chipotle sauce.
9 pcs / \$38.500

TEMPURA SHRIMP **LP** **G** **X**
Filled with catch of the day,
avocado and spicy mayo. 9 pcs
/ \$35.500

PHILADELPHIA **FS** **X**
Fresh salmon with cream
cheese and sesame. 9 pcs /
\$29.900 - 5 pcs / \$19.900

**CALIFORNIA
DIYNAMITE** **LP** **X**
Crab sticks, masago and
dynamite sauce. 9 pcs /
\$28.000 - 5 pcs / \$19.500

CALIFORNIA **X**
Crab sticks, avocado,
cucumber and masago. 9 pcs /
\$29.500 - 5 pcs / \$15.500

SALMON SKIN **FS** **X**
Crispy salmon skin with
avocado and sesame. Served
with teriyaki sauce. 9 pcs /
\$26.500 - 5 pcs / \$17.500

SINARI **G** **X**
Tempura shrimp, kanikama and
avocado wrapped in roasted
salmon. Topped with teriyaki
sauce. 9 pcs / \$39.500 - 5 pcs /
\$21.500

CRUNCHY **G** **X**
Eel and crab sticks in soy sauce
and honey. Wrapped in fried
carrot. 9 pcs / \$39.500 - 5 pcs
/ \$23.500

- 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



POKES

GUACAMOLE SALMON LP G

Salmon tataki served over guacamole with jalapeño, onion, coriander, and lime. Served with kale tempura and teriyaki sauce. / \$46.500

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. / \$46.500

MARINATED FISH LP

Fresh ÿsh (depending on availability) marinated in soy and sesame oil, with avocado seaweed salad and furikake. Served over sushi rice. / \$45.500

SHRIMP POKE G

Shrimps in chipotle mayo, with seaweed salad, avocado and furikake, served over sushi rice. / \$43.500

CRUDOS

OSAKI CEVICHE FS

Cured catch of the day, char-grilled avocado, japanese cucumber, pickled radish, lime zest, and ponzu sauce. / \$33.000

SALMON TATAKI LP

Thinly sliced salmon seared at high temperature, avocado cream, pickled onions, and tru e oil. / \$38.500

TARTARE LP FS

Catch of the day tartare in Nikkei sauce, avocado cream, pickled onions, and sesame sour cream. Served with rice crackers. / \$37.500

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 ÿsh and shrimp served over mango and carrot katsura and seaweed salad, served with citrus ponzu. / \$82.900

CHIRASHI

Fresh ÿsh (depending on availability) served over sushi rice, avocado and tosazu gelatin. / \$45.000

SALMON SASHIMI X

Fresh, over watermelon radish and carrot katsura. / \$23.500

EBI SASHIMI X

Boiled shrimp, over watermelon radish and carrot katsura. / \$19.900

SETS

36 X

\$49.700

-  

   Ceviche Roll
-  

   Philadelphia
-  

   California Dinamita

37 X

\$59.700

-  

   Crunchy
-  

   California Dinamita
-  

   Philadelphia

38 X

\$62.400

-  

   Philadelphia
-  

   Spicy Maki
-  

   Smoked Crab Roll

- P

 Spicy
- LP

 Lightly Spicy
- G

 Gluten
- FS

 Dried Fruits
- V

 Vegan

- M

 Shellfish
- S

 Mushrooms
- 85

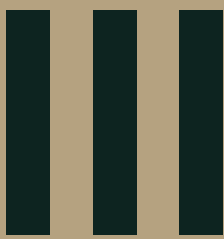
 Only available at Osaki 85
- X

 Not available at Osaki 85



FROM THE KITCHEN

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





APPETIZERS

WOK-SEARED EDAMAME

Soybeans in their pods, stir-fried in a wok with ramen broth. / \$19.500

EDAMAME

Steamed soybeans in their pods, served with sea salt and sesame. / \$14.500

PORK BAHN MI

Smoked pork, sriracha mayo, carrot, pickled radish, crispy onions, and fresh herbs. / \$29.500

EDAMAME HUMMUS

With mango, cashews, and sweet potato chips. / \$31.500

SIAM ROLLS

Filled with chicken, vegetables, and Siam basil, served with hot and sour sauce. 5 pieces / \$20.900

CRISPY SHRIMP ROLLS

Shrimps wrapped in spring roll skin with pepper and lime sauce. 5 pieces / \$34.500

SPRING ROLLS

Egg rolls yllled with fresh vegetables and herbs, served in lettuce leafs and mint. With sweet chili sauce. 5 pieces / \$34.500

FURAY SHRIMP

Furay shrimp served with sweet and sour sauce. 5 pieces / \$35.500

EGGPLANT AND EGG DIP

Egg cream with togarashi, roasted eggplant dip with miso butter, served with pan-fried chinese bread. / \$21.000

KFC CHICKEN WINGS (Korean Fried Chicken)

Fried wings served with gochugaru honey. / \$28.000

CRISPY WONTON

Crispy dumpling yllled with spiced pork and chinese onion, served with sweet citrus chili. / \$25.000

DUMPLINGS

Steamed dumplings yllled with pork and chicken, shiitake, spring onion, ginger and carrot. / \$24.500

TEMPURA SHRIMP

Tempura shrimp served with chipotle mayo, japanese onion and lime. / \$28.500

SUMMER ROLLS

Fresh vegetables wrapped in rice paper. 2 pieces
Shrimp / \$27.900 · Crab sticks / \$22.000 · Vegetarian / \$18.500

Spicy

Lightly Spicy

Gluten

Dried Fruits

Vegan

Shellfish

Mushrooms

Only available at Osaki 85

Not available at Osaki 85



SALADS

QUINUA AND EDAMAME

Quinua served with edamame, mango, cherry tomato, avocado and cashew. / \$36.900

THAI BEEF

Marinated and roasted beef medallions, mixed lettuces, mint, tomatoes, onion and cucumber. Light spice, served with citrus sauce. / \$34.000

INASAL CHICKEN SALAD

Inasal chicken, with Asian greens mix, pickled papaya, cherry tomato, European cucumber, aromatic herbs and soy sprouts. / \$34.000

DOENJANG TUNA SALAD

Grilled tuna coated in doenjang honey and orange. With Asian greens mix and carrot crudites, radish and baby beet. / \$35.000 · Add sushi rice / \$39.000

VIETNAMESE SALAD

Wok-seared shrimp served over soybean noodles, cucumber, coleslaw, mango, bell pepper, almonds, and aromatic herbs. Served with citric peanut dressing. / \$41.000

GREEN MANGO AND CHICKEN

Grilled chicken mixed with peanuts, green mango, tomato and basil. Dressed with nampla, sugar and lime. / \$28.900

SATAY CHICKEN

Satay-style grilled chicken breast with fresh mozzarella, tomatoes and grilled eggplant. With mixed lettuces and balsamic and soy vinaigrette. / \$37.900

THAI BEEF

Marinated and roasted beef medallions, mixed lettuces, mint, tomatoes, onion and cucumber. Lightly spicy, served with citrus sauce. / \$37.900

SHELLFISH AND PEANUTS

Shrimp and squid with asian lettuces, cherry tomatoes, fresh herbs, crispy onion and peanut sauce. / \$41.900

SOUPS

MISO

Soybean paste-based consommé with seaweed, onion, sesame and tofu. / \$28.900

PUMPKIN AND COCONUT MILK

Vegetable consommé flavored with galanga and ka`r lime le afs, coconut milk and roasted pumpkin. Served with fresh tofu, cherry tomatoes and wonton chips. / \$23.500

WONTON

Consommé seasoned with shiitake, bok choy and sesame oil. Served with pork wontons. / \$29.900

RAMEN NOODLES

Fresh noodles served in a miso-based broth, flavored with onion, chinese roots, shiitake and sesame. **Pork Belly / \$47.900 · Chicken / \$43.900**

VEGETARIAN RAMEN

Fresh noodles served in a vegetable and mushroom-based broth, served with chinese onions, sautéed shiitake and grilled tofu. / \$37.000

BUN MOCK

Pork and chicken broth served with thai meatballs, vermicelli noodles, shiitake, aromatic herbs, soy sprouts, lime, sriracha and macha sauce. / \$28.900

PHO

Rice noodles served in a beef-based aromatic broth. With sliced beef, fresh herbs (basil, cilantro and mint), soy sprouts, lime and sriracha. / \$48.500

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 ĳsh with mussels, roasted mango, and saut  ed shiitake in green curry. Served with jasmine rice. / \$49.900

KOREAN STREET BOWL 85

Smoked pork loin served over gohan rice with apple kimchi, fresh herbs and coleslaw. / \$39.500

CHICKEN STREET BOWL 85

Grilled chicken served over jasmine rice with saut  ed vegetables and green curry. / \$35.000

CHU HOU BEEF RIB 85

Smoked beef rib Bo Ssam, slow-cooked for 24 hours, served with pickles, lettuce and japanese mayo. / \$90.000

KIMCHI RICE 85

Pan-cooked rice seasons with kimchi served with by paletero steak, fried egg and fresh herbs. / \$47.000

KAI MU CHICKEN 85

Charcoal-roasted chicken with satay marinade, served with fresh salad or kimchi potatoes. / \$34.000

PALETERO STEAK 85

Charcoal-grilled beef, thai chimichurri, served with fresh salad or kimchi potatoes. / \$47.000

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 - Salmon** / \$48.900

STEAMED FISH LP X

Fresh ĳsh steamed with limegrass, ke  r lime le af  s and cilantro. Served with a roasted eggplant, cherry tomato and onion salad with nampla and lime juice. **Catch of the day - Salmon** / \$48.900

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. / \$52.900

GRILLED BEEF LOIN P G X

Beef medallions roasted, served with red curry sauce and coconut mik with tomatoes and asparagus. Served with baguette and steamed jazmin rice. / 150gr \$46.500 - 300gr \$60.000

SHIFUDO RAMEN 85 M

Saute  d shrimp over noodles with shell  sh creamy sauce, grilled bok choy and popped tomatoes. / \$48.000

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. / \$31.500

PAD THAI M FS

Wok-saute  d rice noodles with peanuts, coriander, omelette, soy bean sprouts, tamarind and nampla sauce. **Shrimp and chicken** / \$37.500 - **Shrimp** / \$39.900 - **Chicken** / \$32.900 - **Vegetables and tofu** / \$31.900

KUNG PAO CHICKEN FS G LP

Crispy chicken with cashews, dried chilies, and caramelized onion. Served with soy sauce and steamed rice. / \$37.900

THAI RICE M FS

Wok-saute  d shrimp with rice, egg omelette, tomatoes, and shrimp paste. With caramelized pork and mango. / \$39.900

BIRIANI RICE FS LP

Saute  d chicken with almonds, onions, fried plantain and tommy mango, mixed with wok-fried rice and served with mango chutney. / \$38.500

LOMO SALTADO FS

Wok-saute  d diced steak, mixed with red onion, fresh tomatoes, sweet corn, cilantro, french fries, lime and sesame. Served with fried egg and steamed rice. / \$48.900

CRAB FRIED RICE 85

Wok-fried rice with shrimp and smoked crab. Served with fresh cucumber, onion, pickled chilies and mint salad. / \$44.500

CANTONESE RICE M FS X

Wok-saute  d rice with vegetables, ginger, soy and sesame. **Vegetarian** / \$26.900 - **Chicken** / \$35.500 - **Shrimp** / \$43.000 - **Shrimp and chicken** / \$42.000 - **Shrimp and pork** / \$41.900

CURRIES

RED P M G

Coconut milk and red curry with wok-saute  ed fresh vegetables, basil, lime and nampla. Served with steamed rice and baguette. **Shrimp and squid** / \$52.900 - **Beef** / \$52.900 - **Chicken** / \$46.500 - **Tofu** / \$43.500

YELLOW G LP X

Coconut milk and yellow curry with wok-saute  ed fresh vegetables, basil, lime and nampla. Served with steamed rice and baguette. **Shrimp and squid** / \$52.900 - **Beef** / \$52.900 - **Chicken** / \$46.500 - **Tofu** / \$43.500

SIDES

KIMCHI POTATOES - FRIED RICE - THAI SALAD / \$14.000

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. / \$576.000

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. / \$500.000

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. / \$480.000

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

BACK TO TOP



DESSERTS

OSAKI MERINGUE 85

Matcha tea meringue with fruits, arequipe cream, and vanilla ice cream. / \$22.000

CREMA VOLTEADA 85

Coconut flan with passion fruit granite. / \$16.000

CREAMY CHOCOLATE 85

Osaki brownie with creamy chocolate, chai tea english sauce, and caramelized banana. / \$19.900

TAIYAKI 85

Filled with nutella, vanilla ice cream, miso butterscotch and nuts. / \$14.000

TRES LECHES 85

Matcha and berries. / \$19.000

DAILY ICE CREAM CUP / \$10.000 85

YUZU PANNA COTTA G X

With citrus notes, served cold with cookie crisp. / \$19.900

COCONUT PIE G X

Served with vanilla ice cream. / \$20.900

CHOCOLATE TRUFFLE G X

Semidark chocolate truffle filled with berries mousse. / \$19.900

WONTONS G X

Filled with ricota and arequipe. Served with vanilla ice cream and blackberry sauce. / \$21.900

BANANA TEMPURA G X

With vanilla ice cream and blackberry sauce. / \$19.900

PASSIONFRUIT CHEESECAKE G X

Over cookie and berries mix. / \$17.900

TORTA OPERA G X

Chocolate cake with a crispy base, filled with pistachio mousse. / \$20.900

OSAKI BROWNIE G X

Served with banana and vanilla ice cream. / \$20.900

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.

