



# 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 / 68.400

Prix Fixe + Non-alcoholic beverage

(Bali limeade or Rangpur limeade) / \$73.500

Prix Fixe + Club Colombia 330 ml / \$75.600

Prix Fixe + Glass of wine / \$79.800

*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.  
/ \$41.000

## SAKE SPRITZ

Sake, water apple, Tahitian lime, soda. / \$40.000

## GIN-ZILLA

Beefeater, Absolut, cucumber, Tahitian lime, soda. / \$41.000

## MEZCAL CANTÓN

Del Maguey, viche, ginger, lime, Angostura, cardamom.  
/ \$41.000

## BICHERITA

Altos Plata, viche, green mango, lime, basil. / \$42.000

## MUMBAI MULE

Absolut, fresh ginger, chai, mandarin lime, soda. / \$39.000

## SAKE NEGRONI

Sake, vermouth bianco, Luxardo Bitter Bianco, mandarin lime peel.  
/ \$44.000

## MANGO GIN

Beefeater marinated with mango, ginger, lime. / \$43.000

## OSAKI GIN TONIC

Beefeater, hibiscus infusion, and mandarin lime. / \$44.000

# SANGRÍA

800 ML  
/ \$108.000

400 ML  
/ \$57.000

## ROSÉ

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

# BEERS

Stella Artois / \$14.900

Corona / \$13.900

Corona Cero / \$13.900

Club Colombia / \$13.900

Club Colombia Trigo/ \$13.900

BBC Cajicá Miel / \$13.900

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. / \$14.700

## GINGER CHAI

Chai spice soda and fresh ginger. / \$11.700

## CORELIA WATER

Orange & Gas. / \$12.900

Sugar free

## WATER

Manantial (carbonated or still water). / \$7.900

## SODAS

Coca-Cola. / \$8.900

## TONIC WATER

/ \$8.900 · Fever Tree. / \$19.900

## CORELIA SODA

De Passion Fruit & Hibiscus Flower. / \$13.900

No added sugar

# FRESH FRUIT EXTRACTS

## TWO MELONS

Watermelon and melon extract. / \$9.900

## GREEN MANGO AND BASIL

Green mango extract with basil. / \$9.900

## GREEN ZEN

Cucumber, apple, and ginger extract (no added sweeteners). / \$13.900

## GREEN MANGO JUICE X

/ \$10.000

## TANGERINE JUICE X

/ \$12.600

# LIMEADES AND TEAS

## BALI LIMEADE

Passion fruit extract, Tahitian lime, hibiscus water. / \$9.900

## RANGPUR LIMEADE

Rangpur lime, spearmint and panela. / \$9.900

## COCONUT LIMEADE X

/ \$13.900

## 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). / \$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

<b>Prosecco V8 Sior Sandro</b>	\$145.000		\$29.000
Glera, Véneto - It			

## SAKE

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

## ROSE

<b>Callia, Shiraz</b>	\$150.000	\$90.000	\$30.000
San Juan - Ar			

## WHITE

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

## RED

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





# LIQUORS

GIN

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 / \$18.900**

## NORI TACOS LP G

Crispy nori tacos stuffed with sushi rice, hass avocado, and catch of the day tartare. **2 pieces / \$32.500**

## 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 / \$34.500 · Kanikama and shrimp / \$42.500**

## CRISPY RICE LP

Fresh fish tartare (salmon or tuna, depending on availability) on a sushi rice croquette with spicy mayo.  
**2 pieces / \$23.500**

## ONIGIRI 85

Tuna or salmon (depending on availability), nikkei mayo, topped with smoked crab, served with bang-bang sauce.  
**1 piece · Tuna / \$19.900 · Salmon / \$22.000**

## BANG BANG TOAST 85

Crispy nori toast topped with fresh fish, bang-bang sauce, pickled radish, kiuri, jalapeño, and smoked crab. **2 pieces / \$31.000**

# NIGIRIS

## PESCA NIKKEI LP

White fish, ceviche-style sauce, and furikake. **2 pieces / \$23.000**

## SAMBAIZU SALMON LP

Seared salmon with sambaizu sauce. **2 pieces / \$25.400**

## KIMCHI SHRIMP LP

Seared shrimp with kimchi sauce and parmesan cheese.  
**2 pieces / \$25.100**

## CHAR-GRILLED PALTA LP FS

Torched avocado with lime and peanut-chipotle macha sauce.  
**2 pieces / \$16.700**

## EBI X

Boiled shrimp over sushi rice. **2 pieces / \$19.900**

## ANAGO X

Smoked eel over sushi rice. **2 pieces / \$26.000**

## SAKE X

Thinly sliced salmon over sushi rice. **2 pieces / \$20.900**

## CATCH OF THE DAY X

Catch of the day over sushi rice. **2 pieces / \$19.900**

- 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



MAKIS

**TIGER ROLL** **LP** **G** **FS**  
Tempura-fried shrimp with corn flakes, avocado, scallions, topped with ceviche-style emulsion, pickled chilies, and macha sauce.  
/ \$41.500

**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.  
/ \$41.500

**MAJI ROLL** **FS**  
Covered with slices of salmon and catch of the day, filled with kanikama salad, avocado, and asparagus. Served with special ponzu. / \$37.800

**CRISPY NORI** **LP** **G**  
Crispy roll filled with steamed shrimp and avocado, topped with salmon tartare in a truffled yellow chili citrus sauce. / \$45.200

**CEVICHE ROLL** **LP** **G**  
Covered with tilapia, filled with tempura shrimp and avocado. Coated in lime and yellow chili sauce. Slightly spicy. / \$43.700

**CRISPY PHILADELPHIA** **G**  
Filled with salmon, cream cheese, avocado, and spicy mayonnaise. Wrapped in tempura and panko.  
/ \$42.500

**SPICY MAKI** **LP** **G**  
Catch of the day tartare and tempura-fried shrimp, with dynamite sauce, crispy chili, and avocado. / \$40.000

**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.  
/ \$26.800

**SHIITAKE ROLL** **V** **G**  
Sauteed mushrooms, japanese cucumber, and asparagus wrapped in nori. Served with avocado cream and crispy sweet potato threads.  
/ \$28.300

**BATAYAKI ROLL** **85**  
White fish torched with batayaki butter, filled with furay shrimp, dynamite kani and avocado, served with ceviche mayo.  
/ \$40.000

**OSAKI BEEF** **LP** **G** **X**  
Covered with thinly sliced beef tataki, filled with shrimp, avocado and tempura onion. Served with chipotle sauce.  
9 pcs / \$42.000

**TEMPURA SHRIMP** **LP** **G** **X**  
Filled with catch of the day, avocado and spicy mayo.  
9 pcs / \$40.000

**PHILADELPHIA** **FS** **X**  
Fresh salmon with cream cheese and sesame. 9 pcs / \$34.600 · 5 pcs / \$23.000

**CALIFORNIA DYNAMITE** **LP** **X**  
Crab sticks, masago and dynamite sauce. 9 pcs / \$31.000 · 5 pcs / \$21.600

**CALIFORNIA** **X**  
Crab sticks, avocado, cucumber and masago. 9 pcs / \$32.500 · 5 pcs / \$17.500

**SALMON SKIN** **FS** **X**  
Crispy salmon skin with avocado and sesame. Served with teriyaki sauce. 9 pcs / \$29.400 · 5 pcs / \$19.500

**SINARI** **G** **X**  
Tempura shrimp, kanikama and avocado wrapped in roasted salmon. Topped with teriyaki sauce. 9 pcs / \$44.100 · 5 pcs / \$24.700

**CRUNCHY** **G** **X**  
Eel and crab sticks in soy sauce and honey. Wrapped in fried carrot. 9 pcs / \$43.600 · 5 pcs / \$25.800

**KAYTO ROLL** **G**  
Steamed shrimp, kimchi mayo, smoked crab, avocado, european cucumber, and sesame seeds. Finishid whit a side of acevichada mayo.  
9 pcs / \$40.500

- 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 tempura kale and teriyaki sauce. / \$55.200

## 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 / \$53.500**

## KANI

Avocado, diced cucumber salad, cherry tomatoes, pickled carrot, mixed greens, and edamame. Served with sesame tenkasu. / \$46.000

## SHRIMP POKE G

Shrimps in chipotle mayo, with seaweed salad, avocado and furikake, served over sushi rice. / \$48.500

# CRUDOS

## OSAKI CEVICHE FS

Catch of the day, char-grilled avocado, japanese cucumber, pickled radish, lime zest, and ponzu sauce. / \$39.500 · **Salmon / \$41.500**

## TATAKI LP

Thinly sliced salmon seared at high temperature, avocado cream, pickled onions, and truffle oil. **Salmon/ \$44.700 · Tuna / \$42.000**

## TARTARE LP FS

Catch of the day tartare in Nikkei sauce, avocado cream, pickled onions, and sesame sour cream. Served with rice crackers. / \$42.600

## CATCH OF THE DAY SASHIMI

Thinly sliced catch of the day served over mango and carrot katsura and seaweed salad, served with citrus ponzu. / \$25.100

## SPECIAL SASHIMI

A selection of fresh fish and shrimp served over mango and carrot katsura and seaweed salad, served with citrus ponzu. / \$91.500

## SHIRASHI

Fresh fish (depending on availability) served over sushi rice, avocado and tosazu gelatin. / \$50.400

## SALMON SASHIMI X

Fresh, over watermelon radish and carrot katsura. / \$25.800

## EBI SASHIMI X

Boiled shrimp, over watermelon radish and carrot katsura. / \$22.000

# SETS

### 36 X

\$56.200

- ½ Ceviche Roll
- ½ Philadelphia
- ½ California Dinamita

### 37 X

\$67.000

- ½ Crunchy
- ½ California Dinamita
- ½ Philadelphia

### 38 X

\$69.000

- 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

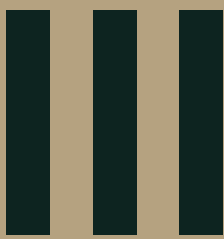






# FROM THE KITCHEN

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.  
/ \$24.000

## EDAMAME

Steamed soybeans in their pods, served with sea salt and sesame.  
/ \$19.000

## PORK BAHN MI

Smoked pork, sriracha mayo, carrot, pickled radish, crispy onions, and fresh herbs. / \$32.500

## EDAMAME HUMMUS

With mango, cashews, and sweet potato chips. / \$35.700

## SIAM ROLLS

Filled with chicken, vegetables, and Siam basil, served with hot and sour sauce. 5 pieces / \$26.900

## CRISPY SHRIMP ROLLS

Shrimps wrapped in spring roll skin with pepper and lime sauce.  
5 pieces / \$41.500

## SPRING ROLLS

Egg rolls filled with fresh vegetables and herbs, served in lettuce leafs and mint. With sweet chili sauce. 4 pieces / \$25.700

## FURAY SHRIMP

Furay shrimp served with chili plum sauce. 5 pieces / \$41.500

## EGGPLANT AND EGG DIP

Egg cream with togarashi, roasted eggplant dip with miso butter, served with pan-fried chinese bread. / \$25.500

## KFC CHICKEN WINGS (Korean Fried Chicken)

Fried wings served with gochugaru honey. / \$36.300

## CRISPY WONTON

Crispy dumpling filled with spiced pork and chinese onion, served with chili plum sauce. / \$31.000

## TEMPURA SHRIMP

Tempura shrimp served with chipotle mayo, japanese onion and lime.  
/ \$32.000

## SUMMER ROLLS

Fresh vegetables wrapped in rice paper. 2 pieces  
Shrimp / \$32.500 · Crab sticks / \$26.900 · Vegetarian / \$23.700

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. / \$39.400

**THAI BEEF** **LP**

Marinated and roasted beef medallions, mixed lettuces, mint, tomatoes, onion and cucumber. Light spice, served with citrus sauce. / \$43.300

**INASAL CHICKEN SALAD** **85**

Inasal chicken, with Asian greens mix, pickled papaya, cherry tomato, European cucumber, aromatic herbs and soy sprouts. / \$39.400

**DOENJANG TUNA SALAD** **85**

Grilled tuna coated in doenjang honey and orange. With Asian greens mix and carrot crudites, radish and baby beet. / \$41.500 · **Add sushi rice** / \$43.600

**SHELLFISH AND PEANUTS** **M** **FS** **X**

Shrimp and squid with asian lettuces, cherry tomatoes, fresh herbs, crispy onion and peanut sauce. / \$45.900

# SOUPS

**MISO** **FS**

Soybean paste-based consommé with seaweed, onion, sesame and tofu. / \$16.700

**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. / \$28.900

**WONTON** **M** **FS**

Consommé seasoned with shiitake, bok choy and sesame oil. Served with pork wontons. / \$34.500

**RAMEN NOODLES** **LP**

Fresh noodles served in a miso-based broth, flavored with onion, chinese roots, shiitake and sesame. **Pork Belly** / \$55.200 · **Chicken** / \$52.000 · **Beef** / \$60.900

**VEGETARIAN RAMEN** **FS** **LP**

Fresh noodles served in a vegetable and mushroom-based broth, served with chinese onions, sautéed shiitake and grilled tofu. / \$42.500

**BUN MOCK** **85**

Pork and chicken broth served with thai meatballs, vermicelli noodles, shiitake, aromatic herbs, soy sprouts, lime, sriracha and macha sauce. / \$35.500

**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. / \$53.100

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 Paris mushroom.  
Served with jasmine rice. / \$56.200

## KOREAN STREET BOWL 85

Smoked pork loin served over gohan rice with apple kimchi, fresh herbs and coleslaw. / \$48.300

## CHICKEN STREET BOWL 85

Grilled chicken served over jasmine rice with sautéed vegetables and green curry. / \$45.100

## CHU HOU BEEF RIB 85

Smoked beef rib Bo Ssam, slow-cooked for 24 hours, served with pickles, lettuce and japanese mayo. / \$105.600

## KIMCHI RICE 85

Pan-cooked rice seasoned with kimchi served with by paletero steak, fried egg and fresh herbs. / \$54.100

## KAI MU CHICKEN 85

Charcoal-roasted chicken with satay marinade, served with fresh salad or kimchi potatoes. **Fresh salad / \$41.500 · Kimchi fries / \$46.200 · Chaufa rice / \$45.400**

## PALETERO STEAK 85

Charcoal-grilled beef, thai chimichurri, served with fresh salad or kimchi potatoes. **Fresh salad / \$54.500 · Kimchi fries / \$59.400 · Chaufa rice / \$57.700**

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 / \$56.200 · Salmon / \$58.900**

## 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 / \$56.200 · Salmon / \$58.900**

## 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 / \$65.000 · Wok-sautéed vegetables / \$66.700 · Fried rice / \$68.800**

## 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 \$59.900 · 300gr \$77.200**

## SHIFUDO RAMEN 85 M

Sauteed shrimp over noodles with shellfish creamy sauce, grilled bok choy and popped tomatoes. / \$57.900

# 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 / \$38.900**

## PAD THAI M FS

Wok-sauteed rice noodles with peanuts, coriander, omelette, soy bean sprouts, tamarind and nampla sauce. **Shrimp and chicken / \$44.700 · Shrimp / \$48.800 · Chicken / \$40.500 · Vegetables and tofu / \$39.000**

## KUNG PAO CHICKEN FS G LP

Crispy chicken with cashews, dried chilies, and caramelized onion. Served with soy sauce and steamed rice. / \$45.700

## THAI RICE M FS

Wok-sauteed shrimp with rice, egg omelette, tomatoes, and shrimp paste. With caramelized pork and mango. / \$45.700

## BIRIANI RICE FS LP

Sauteed chicken with almonds, onions, fried plantain and tomy mango, mixed with wok-fried rice and served with mango chutney. / **\$44.500 · Vegetarian / \$37.800**

## LOMO SALTADO FS

Wok-sauteed diced steak, mixed with red onion, fresh tomatoes, sweet corn, cilantro, french fries, lime and sesame. Served with fried egg and steamed rice. / \$54.100

## CRAB FRIED RICE 85

Wok-fried rice with shrimp and smoked crab. Served with fresh cucumber, onion, pickled chilies and mint salad. / \$58.800

## CANTONESE RICE M FS X

Wok-sauteed rice with vegetables, ginger, soy and sesame. **Shrimp and chicken / \$46.700 · Shrimp and pork / \$46.500 · Shrimp / \$47.700 · Chicken / \$38.900 · Vegetarian / \$30.900**

# CURRIES

## RED P M G

Coconut milk and red curry with wok-sauteed fresh vegetables, basil, lime and nampla. Served with steamed rice and baguette. **Shrimp and squid / \$58.900 · Beef / \$58.200 · Chicken / \$52.000 · Tofu / \$47.900**

## YELLOW G LP X

Coconut milk and yellow curry with wok-sauteed fresh vegetables, basil, lime and nampla. Served with steamed rice and baguette. **Shrimp and squid / \$58.900 · Beef / \$58.200 · Chicken / \$52.000 · Tofu / \$47.900**

## SIDES

**KIMCHI POTATOES**  
/ \$19.900

**FRIED RICE**  
/ \$14.900

**THAI SALAD**  
/ \$18.500

*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. / \$680.000

## 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. / \$650.000

- 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



# DESSERTS

**OSAKI MERINGUE** 85

Matcha tea meringue with fruits, arequipe cream, and vanilla ice cream. / \$26.500

**CREMA VOLTEADA** 85

Coconut flan with passion fruit granite. / \$22.900

**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. / \$19.000

**DAILY ICE CREAM CUP** / \$15.000 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](mailto: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.*

