

Basho is a Japanese word that is roughly translated as
location or a space where activities occur

It could be a family gathering, socializing with friends, or a business event;
moreover, it could be the setting for an

unforgettable experience.

We call this particular setting “Basho”

Welcome to Basho.



STARTERS + SMALL PLATES

COLD

Spicy Tuna **R** 10.25
on crispy sushi rice

Tuna Tartar **R** 12.00
with taro chips

Smoked Hamachi **R** 14.75
with jalapeño aioli and passion tamari

Tuna Tataki **R** 12.25
with apple mustard and ponzu

Tuna Kimchee Sashimi **R** 14.75
with spicy garlic sauce

Escolar Carpaccio **R** 14.75

Oyster or Cherrystone Shooters **R** 6.50

Kobe Beef Carpaccio **R** 26.00
highest quality Japanese beef

Yellowtail Usuzukuri **R** 12.50
with yuzu sauce

Naruto **R** 8/10.75
seafood or sashimi

Octopus Mango Ceviche 8.95
with diced mango and yuzu sauce

Torched Salmon Salad **R** 8.25
with crabmeat, shiitake and mayo

Ohitashi **V** 5.75
steamed spinach with sesame sauce

HOT

Crispy Shrimp 9.50
glazed with creamy spicy sauce

Shishito Peppers **V** 6.00
choice of sweet balsamic or spicy garlic

Steamed Edamame **V** 4.75/5.25
choice of salted or spicy ginger and garlic

Shumai 6.75
steamed or deep-fried shrimp dumpling

Gyoza 6.75
pan fried or steamed pork ravioli

Scallop or Seafood Kaiyaki 9.75
baked on half shell

Steamed Bun Sandwich 7.95
with pork and pickled cucumber

Roasted Eggplant 8.25
with red miso and mozzarella cheese

Oyster Katsu 8.95
with wasabi sauce

Kobe Beef Spring Roll 8.00

Agedashi Tofu 6.25
with spicy daikon, scallions, and soy dashi

Miso Black Cod 13.75
caramelized with sweet miso

Softshell Crab Tempura 11.95
with ponzu

TEMPURA

2 PIECES PER ORDER

lightly battered and deep fried of seafood and vegetables

Water Eel 5.50
Scallop 4.50
Shrimp 4.95
White Fish 3.75
Avocado 2.00
Cauliflower 2.00
Asparagus 2.50
Bell Pepper 2.00
Broccoli 2.00
Eggplant 2.00
Green Beans 2.00
Zucchini 2.00
Sweet Potato 2.00
Shiitake Mushroom 2.00

ROBATA

ROBATA GRILL

A rustic Japanese grilling technique that originated hundreds of years ago among fisherman. They grilled the catch on the boat and shared their meal by passing food from vessel to vessel. Today, Robata grills are among the most popular cooking techniques in dining establishments to Japan, our chef attentively grills freshly skewered food over fire to achieve Robata perfection through simplicity.

MEAT

Tsukune 4.00
seasoned ground chicken

Chicken Thigh 3.50

Chicken Breast 3.50

Kobe Beef 6.95

Beef Roll 7.50

Spicy Duck 6.25
with mushroom

Pork Belly Rolled 3.75
with asparagus

Pork Toro 6.95
braised pork belly

Basho Ribs 8.95

VEGETABLE

Grape Tomato **V** 2.00

Shiitake Mushroom **V** 2.00

Asparagus **V** 2.00

Japanese Eggplant **V** 2.00

Assorted Peppers red, yellow **V** 2.00

Shishito Peppers **V** 2.00

SEAFOOD

Shrimp with miso 5.00

Scallop with Mentaiko Aioli 5.75

Water Eel glazed with unagi sauce 6.00

Hamachi Kama 10.75

R Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

V Vegetarian option

SUSHI

SUSHI/SASHIMI

SUSHI: 1 PIECE PER ORDER
SASHIMI: 2 PIECES PER ORDER

	SUSHI	SASHIMI		SUSHI	SASHIMI
Fried Bean Curd	1.50	N/A	Tobiko fish roe R	2.50	5.00
Egg Omelet	1.50	3.00	add quail egg for \$0.50 per order		
Squid R	2.00	4.00	Salmon Roe R	2.50	5.00
Octopus	2.50	5.00	add quail egg for \$0.50 per order		
Cooked Shrimp	2.00	4.00	Sea Urchin R	3.00	6.00
Striped Bass R	2.50	5.00	add quail egg for \$0.50 per order		
Scallop R	2.50	5.00	Water Eel	3.00	6.00
Pickled Mackerel R	2.00	4.00	Sweet Shrimp R	3.00	6.00
Snow Crab	3.00	6.00	Fluke R	2.50	5.00
Smoked Salmon R	2.75	5.50	Tuna R	3.25	6.50
Escolar R	3.00	6.00	Salmon R	3.00	6.00
Toro tuna belly R	M/P	M/P	Wild Salmon R	3.25	6.50
Chutoro fatty tuna R	M/P	M/P	Yellowtail R	3.00	6.00
			Albacore Tuna R	2.50	5.00

MAKI ROLLS/HAND ROLLS

Crab Stick 4.50	Avocado V 3.50
Cooked Shrimp 4.75	Cucumber V 3.50
Salmon R 5.00	Asparagus V 3.50
Tuna R 6.00	Natto fermented soybean V 3.50
Yellowtail Scallion R 6.00	Oshinko pickled radish V 3.50
Chutoro fatty tuna scallion R M/P	Ume plum paste V 3.50
Eel Cucumber 6.75	Kanpyo marinated gourd V 3.50
Eel Avocado 6.75	Spicy Salmon R 6.00
Futo 7.25	Spicy Yellowtail R 6.50
Spicy Tuna R 6.75	Spicy Scallop R 7.00
Spicy Seafood R 6.00	Shrimp Tempura R 7.00
Sweet Potato Tempura 5.25	Shiitake Mushroom Tempura 5.00
Alaskan R 6.50	California R 6.50
salmon, avocado, and bonito	crab stick, avocado, cucumber, and tobiko
Philadelphia R 6.50	Salmon Skin 6.00
smoke salmon, cucumber, scallion and cream cheese	cucumber, pickles, fish flakes and scallion
Kamikaze R 6.75	Garden V 7.00
shrimp, cucumber, tobiko, and spicy mayo	lettuce, asparagus, carrot cucumber, and tomato, wrapped with layer avocado

CUCUMBER HAND ROLL

Eel Avocado 7.00	Spicy Salmon R 7.00
Spicy Tuna R 7.00	Spicy Snow Crab 8.00
Spicy Scallop R 7.00	Spicy Yellowtail R 7.00

BROWN RICE

add \$1.00 for maki
add \$.25 for sushi

SIGNATURE ROLLS

COMBINATION

- Basho Roll **R** 13.95**
fried snow crab, lettuce, shiitake, asparagus, pickles with jalapeno aioli wrapped with cucumber and soy paper
- Caterpillar Roll **R** 11.95**
eel, cucumber, tobiko, spicy mayo wrapped with layer of avocado, unagi sauce
- Dragon Roll 13.95**
sweet potato tempura wrapped with eel, avocado, touch of unagi sauce
- Green Monster Roll **R** 14.95**
softshell crab, spicy mayo, wrapped with escolar and seasoned with cilantro pesto
- Phoenix Roll **R** 15.95**
crab stick with spicy mayo wrapped with seared salmon and tobiko, unagi sauce
- Rainbow Roll **R** 12.95**
shrimp, crab stick, tobiko, spicy mayo wrapped with tuna, salmon, white fish and avocado
- Red Spider Roll **R** 15.95**
soft shell crab wrapped with tuna, tobiko, touch of unagi sauce
- Spicy Avalanche Roll **R** 15.95**
spicy tuna, cucumber, wrapped with soy paper, with toasted cheese & snow crab
- Tiger Roll **R** 13.95**
eel, cucumber wrapped with smoked salmon, torched squid and salmon roe
- Rock and Roll Maki **R** 15.95**
eel, cucumber & wasabi tobiko inside with albacore tuna, crispy onion & sweet miso sauce on top

TUNA, SALMON, YELLOWTAIL

- Crunchy Roll **R** 12.95**
fried onion, cucumber, spicy crumb wrapped with tuna, tobiko, salmon, salmon roe, touch of mango sauce
- Fenway Roll **R** 15.95**
asparagus, cucumber, avocado wrapped with seared tuna, wasabi tobiko, touch of wasabi sauce
- Summer Roll **R** 12.95**
cucumber, avocado, tobiko topped with spicy tuna
- Torch Toro Roll **R** 19.95**
cucumber, onion, asparagus, layers of torched toro and jalapeno
- Yuzu Yellowtail Roll **R** 15.75**
avocado, cucumber & spicy mayo, wrapped with seared yellowtail, black tobiko, touch of yuzu sauce
- Tropical Sunset Roll **R** 15.95**
onion, cucumber, smoked salmon and cream cheese inside with strawberry, fresh salmon, jalapeno, kiwi and mango mayo sauce on top

SHELLFISH

- Amaebi Mango Roll **R** 13.95**
mango, cucumber, grilled pineapple wrapped with sweet shrimp touch of mango sauce
- Boston Roll **R** 10.95**
lobster, lettuce, tomato, asparagus, tobiko & spicy mayo
- Crazy Roll 8.00**
shrimp tempura, avocado, cucumber & spicy mayo
- Dynamite Roll 11.95**
avocado, cucumber wrapped with torched spicy seafood salad and cheese
- Scallop Kiwi Roll **R** 13.95**
mixed seafood, seaweed salad, tempura crumb, topped with scallop, kiwi, black tobiko
- Snow Mountain Roll 12.95**
shrimp tempura topped with snow crab
- Spider Roll **R** 10.95**
soft shell crab tempura, avocado, cucumber, tobiko & spicy mayo
- Volcano Roll **R** 8.00**
crab stick, tobiko, avocado, cucumber toasted with spicy mayo & unagi sauce
- Lobster Tempura Roll 12.95**
fried lobster, asparagus, and avocado wrapped with soy paper
- California Tempura Roll 10.95**
fried California roll with a touch of spicy mayo and eel sauce

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V Vegetarian option

ENTRÉE

SEAFOOD

Miso Yaki Dinner 26.00

caramelized black cod with broccolini and pickles

Grilled Salmon Teriyaki 19.95

Shrimp Tempura Dinner 21.00

MEAT

Sirloin Steak with Ginger Teriyaki 21.00

with grilled seasonal vegetables

Grilled Chicken Teriyaki 17.00

Grilled Duck Teriyaki 21.00

with mango teriyaki sauce

Kobe Beef Steak 35.00

with teriyaki sauce and grilled seasonal vegetables

Katsu Dinner 19.00

choice of pork or chicken with katsu sauce

VEGETABLE

Vegetable Tempura Dinner **V** 17.00

with tempura sauce and sansho aioli

Steamed Seasonal Vegetables **V** 17.00

with ginger dressing

SUSHI

Sushi Sashimi Platter **R** 42.50

Sushi Dinner **R** 21.00

Sashimi Dinner **R** 25.00

Chirashi Dinner **R** 23.00

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Basho is a contemporary Izakaya brasserie. Here, dishes are prepared in three separate areas: the principal kitchen, the sushi bar, and the robata grill. Rather than offering individual starters and main courses, Basho serves dishes that are designed for sharing and are brought to the table steadily and continuously throughout the meal. Your server will be happy to assist you in choosing a menu.

18% gratuity is included for parties of six or more people. Please advise our staff of any food allergies.

RICE + NOODLES

Smoked Salmon Fried Rice 14.75

Kimchee Fried Rice **V** 10.25

Pan Seared Duck Udon/Ramen in Soup 14.75

Kurobuta Pork Udon/Ramen in Soup 14.75

Vegetable Fried Rice **V** 10.25

add Chicken 14.25

add Beef 15.25

add Seafood 15.25

Vegetable Yaki Udon/Ramen **V** 10.25

stir fried noodles

add Chicken 14.25

add Beef 15.25

add Seafood 15.25

Vegetable Udon/Ramen in Soup 11.00

spicy broth is available for an additional \$0.50

add Chicken 14.00

add Beef 15.00

add Seafood 15.00

SIDES + BEVERAGES

SOUP

Miso Soup with mushroom, tofu and scallion 3.00

Spicy Lobster Miso Soup 8.00

Cherrystone Ginger Soup simmered with fresh ginger 5.75

Dobin Mushi served in pot with seafood and chicken 7.50

Shiitake Mushroom Soup **V** 6.00

SALAD

House Salad mesclun greens with house dressing **V** 5.50

Spicy Tuna Salad with mesclun greens 12.25

Seafood Salad with spicy mayo 7.50

Seaweed Salad with cucumber in light vinegar **V** 5.25

Grilled Chicken Salad romaine lettuce, carrot, crispy noodles 9.95

SIDES

White Rice 2.50

Brown Rice 3.00

Sushi Rice 3.50

BEVERAGES

Ice Green Tea 3.50

House Green Tea 1.50

Coffee 2.95

Mineral Water 4.25

Sparkling Water 4.25

Soda 1.95

Juice 2.50

