

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

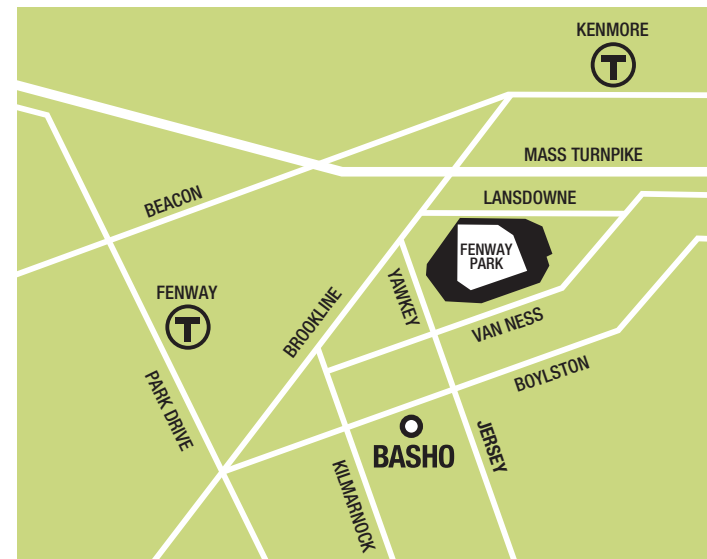
Lobster Tempura Roll 12.95
fried lobster, asparagus, and avocado wrapped with soy paper

California Tempura Roll 10.95
fried California roll with a touch of spicy mayo and eel sauce

BASHO

JAPANESE BRASSERIE

1338 BOYLSTON STREET
BOSTON, MASSACHUSETTS 02215
P. 617 262 1338 F. 617 262 1308
BASHOSUSHI.COM



LUNCH

Served seven days a week
Monday through Friday 11:30am - 3:00pm
Saturday + Sunday 12:00pm - 3:00pm

DINNER

Sunday through Thursday 3:00pm - 11:30pm (last call)
Friday + Saturday 3:00pm - 12:45am (last call)

DISCOUNTED PARKING

Validation is available at the 1330 Bolyston Street Garage for up to 3 hours for \$4.

CATERING + PRIVATE FUNCTIONS

Our catering menu and private function rooms are available for special occasions. Please consult a manager for details.

Please advise our staff of any food allergies.
Menu effective as of September 10, 2011

BASHO

JAPANESE BRASSERIE

SUSHI +SIGNATURE ROLLS

SUSHI/SASHIMI

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

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

V Vegetarian option

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 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

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

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

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

LUNCH

LUNCH SERVED SEVEN DAYS A WEEK

MONDAY THROUGH FRIDAY FROM 11:30AM TO 3:00PM

SATURDAY AND SUNDAY FROM 12:00PM TO 3:00PM

SPECIALS

Basho's Lunch Set **R** 15.75

Chef's choice of sashimi, sushi, yakimono and agemono.

Served with salad, rice and fruit.

Selection Bento **R** 13.95

Your choice of roll and main course.

Served with salad, rice and fruit.

Choose Maki: Spicy Tuna, Sweet Potato, Garden,
California or Alaskan roll

Choose Main Course: Chicken Katsu, Salmon Teriyaki,
Vegetable Tempura or Beef Roll

SUSHI/SASHIMI

Omakase Special sashimi, sushi, maki and seafood naruto **R** 13.75

Sushi Special four pieces of sushi with choice of roll **R** 9.75
(Spicy Tuna, Sweet Potato, Garden, California or Alaskan roll)

Sashimi Lunch assorted sashimi with rice **R** 9.75

Makimono Lunch spicy salmon roll and tuna/cucumber roll **R** 10.50

Sushi and Sashimi Lunch assorted sushi and sashimi **R** 15.75

KATSU

Katsu-don Bento 9.00

Katsu Lunch 8.95

choice of chicken, pork or shrimp

(add \$2.00)

TERIYAKI

Chicken Teriyaki Lunch 8.95

Salmon Teriyaki Lunch 8.95

Beef Teriyaki Lunch **R** 9.50

RICE

Grilled Duck Bento 9.95

duck breast sautéed

with shiitake mushroom

Unaju Bento 9.75

broiled water eel

Tempura Bento 8.25/9.95

choice of vegetable tempura

or shrimp tempura

Smoked Salmon Fried Rice 9.75

Vegetable Fried Rice **V** 8.75

add Chicken 8.95

add Beef 9.95

add Seafood 9.95

NOODLES

Nabeyaki Udon 8.75

assorted seafood and egg in soup,

topped with shrimp tempura

Tempura Udon 8.25

shrimp tempura in soup

Vegetable Yaki Udon/Ramen **V** 7.75

stir-fried noodle with vegetables

add Chicken 8.95

add beef 9.95

add Seafood 9.95

Vegetable Udon/Ramen in Soup 8.75

spicy broth is available for an additional \$0.50

add Chicken 8.95

add Beef 9.95

add Seafood 9.95

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shellfish, or eggs may increase your risk of food-borne illness.

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option