

HOUSE ROLLS

Basil Special Roll*

Tuna, salmon, yellowtail, scallions, and sprouts with a spicy mayo sauce. \$16

Spicy Crab

Crab stick, tempura flakes, and spicy mayo sauce topped with masago. \$12

Spider

Soft shell crab, cucumber, avocado, and spicy mayo sauce topped with masago. \$14

Dragon

Barbecued eel, crab and cucumber topped with avocado and eel sauce. \$18

Crunch

Crab stick, cucumber avocado, and cream cheese. Tempura battered and fried with spicy mayo sauce. \$10

Shrimp Tempura

Tempura battered shrimp, cream cheese and scallions. Topped with sweet mayo. \$12

Summer Roll*

Tuna, yellow tail, avocado, cucumber and masago, spicy sauce with a light juice. \$15

Ghost Roll*

Spicy tuna roll topped with tuna, white tuna and tobiki. \$16

Tiger

Tempura battered shrimp, cucumber and avocado. Topped with ebi and unagi. \$17

Phoenix*

Tuna and salmon. Topped with masago and spicy mayo. \$14

Spicy Scallop*

Sweet scallop, tempura flakes, and spicy mayo. Topped with masago. \$16

Rainbow*

California roll topped with shrimp, tuna, yellowtail, salmon, and avocado. \$14

Volcano*

California rolled topped with sweet scallops and spicy mayo. Broiled in an open flame. \$16

Lobster Tail

4-5 ounce lobster tail baked in butter and garlic. Cream cheese, scallions, and avocado, topped with house sauce. \$22

TJ Roll*

Spicy tuna, cucumber topped with tuna, avocado, wasabi mayo and sriracha sauce. \$17

Shaggy Dog Roll*

Tempura shrimp, cream cheese, scallion, topped with Kani and eel sauce. \$18

Kani Su

Crab meat rolled in cucumber. \$9

SAMPLERS

(comes with miso soup or ginger salad)

Sushi Sampler*

2 pieces of sake, maguro, ebi, and hamachi. Nigiri style with spicy tuna maki and California roll. \$24

Sushi and Sashimi*

Medley of nigiri and sashimi cuts. \$31

Sashimi Sampler*

Three pieces of sake, Shiro maguro, maguro, hamachi and Izumi dai plus two pieces of tomago all served sashimi style. \$27

Chirashi*

Medley of Chef's choice sashimi over a bed of seasoned sushi rice. \$22

APPETIZERS

Egg Roll

Filled with gourmet cabbage, carrots, onions and pork. \$2.5

Vegetarian Roll

Filled with sautéed Chinese vegetables and fried. \$3

Tuna Tataki

Lightly seared sushi grade tuna with ponzo sauce and wasabi. \$16

Thai Rolls (6)

Fried crispy spring rolls with shrimp and chicken. Served with a Thai chili sauce. \$8

Thai Dumplings

Steamed shrimp and pork dumplings in a spicy Thai garlic sauce. Garnished with dried red onions and fresh cucumbers. \$9

Chicken Satay (4)

Skewered dark meat chicken marinated in Thai curry spices. Served with a sweet peanut sauce and our house Thai vinaigrette. \$12

Bon Bon Chicken

Lightly battered and fried in a sweet tangy glaze. (Substitute shrimp for an additional \$3) \$9

Edamame

Steamed soybeans. Lightly salted. \$7

Thai Crispy Eggplant

Chinese eggplant flash-fried in tempura batter with a home made Thai sauce. \$9

Skewered Beef (4)

Skewered flank steak marinated in sweet Chinese soy sauce. Served on a hot hibachi stone. \$11

Salt and Pepper Calamari

Lightly battered and fried. Tossed in our house salt and pepper blend with scallions and dried chilis over a hot wok. \$12

Salt and Pepper Shrimp

Lightly battered and fried. Tossed in our house salt and pepper blend with scallions and dried chilis over a hot wok. \$15

Crab Rangoon (4)

Crispy fried puffs filled with sweet cream cheese, scallions, and crab meat. \$5

Pot Stickers (6)

Lightly pan fried and served with our house sauce.(Choice of pork or vegetables) \$8

Szechuan Mussels

Deep-water, half-shelled mussels steamed and tossed with a spicy szechuan sauce. \$14

Tempura Asparagus (6-8)

Selected asparagus stalks. Lightly battered and fried. Served with ponzo sauce and house spicy mayo. \$10

Spicy Wontons

Pork filled wontons, lightly pan fried in a spicy teriyaki sauce. Garnished with green onions. \$9

Basil Rolls (2)

Shrimp, fresh lettuce, cucumber, carrot, bean sprouts, and basil wrapped in a thin rice paper. \$9

SOUPS

Wonton

Shrimp and pork dumplings in a chicken broth. Served with scallions and Chinese napa. \$5

Hot and Sour

Black pepper broth with soft tofu, bamboo, and water chestnuts. \$4.5

Egg Drop

Whisked egg whites with soft tofu, bamboo, and water chestnuts. \$4.5

Coconut Chicken or Vegetables

Sweet coconut broth, lemongrass, mushrooms and bamboo. (Substitute shrimp for an additional \$2.) \$5

Miso

Japanese bean paste, seaweed and tofu. \$4

Thai Seafood (for two)

Medley of seafood in a spicy lemongrass broth. \$19

Tom Yum Chicken or Vegetables

Spicy lemongrass, mushrooms, and bamboo (Substitute shrimp for an additional \$2). \$5

Sizzling Rice (for two)

Shrimp in a Cantonese chicken broth with peas, carrots, water chestnuts, bamboo and dried rice. \$12

SALADS

Thai Salad

Tossed salad served with house ginger vinaigrette. (Add marinated stir-fry chicken or grilled beef for an additional \$3). \$9

Kani Salad

Shredded imitation carb meat mixed with spicy mayo sauce. \$10

Minced Chicken

Sautéed minced chicken with scallions and water chestnuts in a spicy chili sauce. \$9

Seaweed

Seasoned with sesame dressing. \$7

SIDES

Lo mein \$4

Sweet coconut rice \$3

Steam/Stir-fry Vegetables \$5

Steamed rice \$1.5

Brown rice \$2

Plain fried rice \$2

Ginger side salad \$4

Kimchi \$3

SUSHI ROLLS

Spicy Ahi Tuna*

With cucumber \$7

Spicy Yellowtail*

With scallion \$8

Spicy Salmon*

\$7

California

Crab stick, cucumber, and avocado \$6.5

Unagi

Barbecued eel, and cucumber \$9

Yellowtail and scallion*

\$7

Tekka Kappa*

Tuna, avocado rolled in cucumber \$9

Tekka Maki*

Tuna and cucumber \$7

Sake Maki*

Salmon and cucumber \$7

Cucumber

\$5

Avocado

\$5

Sweet Potato

Tempura fried sweet potato, cream cheese, and scallion \$8

Philly*

Smoked salmon, cream cheese, and cucumber \$9

Vegetable

Cucumber, avocado, carrot \$6

NIGIRI, SASHIMI,

(2 pieces on rice)

(3 pieces no rice)

HAND ROLL

(wrapped in cone)

Kani (Crab Stick) \$5

Maguro* (Tuna) \$8

Sake* (Salmon) \$7

Hamachi* (Yellowtail) \$8

Shiro Maguro* (White Tuna) \$8

Unagi (Eel) \$8

Smoked Sake (Salmon) \$7

Saba (Mackerel) \$6

Tako* (Octopus) \$7

Ika* (Squid) \$7

Ikura* (Salmon Roe) \$7

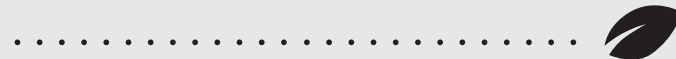
Tobiko* (Flying Fish Roe) \$6

Masago* (Smelt Roe) \$6

Ebi* (Shrimp) \$6

Tamago (Sweet Egg Omelette) \$5

Hotate* (Scallop) \$8



* Consuming raw or under cooked meats, seafood or eggs may increase your risk of food borne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk and soy and wheat).

NOODLES

Pad Thai

Rice noodles stir fried with eggs and green onions with shrimp and chicken. Garnished with ground peanuts and fresh bean sprouts.

Lunch \$12 | Dinner \$16

Pad See Ew

Rice noodles stir fried with eggs, broccoli, bell peppers, carrots, and onions in a mild soy sauce. Choice of chicken, beef, pork, or tofu. (Substitute shrimp for an additional \$4)

Lunch \$10 | Dinner \$15

Pad Kee Mao

Rice noodles stir fried with vegetables and basil in a spicy soy sauce. Choice of chicken, beef, pork, or tofu. (Substitute shrimp for an additional \$4)

Lunch \$10 | Dinner \$15

Lo Mein

Egg noodles stir fried with onions, carrots, and bean sprouts in a sweet teriyaki sauce. Choice of chicken, beef, pork, or tofu. (Substitute shrimp for an additional \$4)

Lunch \$10 | Dinner \$13

Singapore Noodles

Vermicelli rice noodles stir fried with shrimp and ground pork. Tossed with Chinese cabbage, egg and fresh bean sprouts in a mild curry sauce.

\$19

Coconut Spaghetti

Mandarin egg noodles tossed with vegetables, shrimp, and pork in a sweet mild coconut sauce.

Lunch \$11 | Dinner \$16

Thai Spaghetti

Mandarin egg noodles tossed with vegetables, shrimp, and pork in a spicy Thai basil sauce.

Lunch \$11 | Dinner \$16

Pan Fried Noodles

Mandarin style fried noodles. Topped with vegetables in a teriyaki sauce. Choice of chicken, beef, pork, or tofu. (Substitute shrimp for an additional \$4)

Lunch \$11 | Dinner \$14

Vietnamese Phở

Rice noodles in a slow-cooked Vietnamese beef broth. Topped with onions and thinly sliced beef. Garnished with fresh bean sprouts and basil.

\$12

Korean Spicy Jam Bowl Soup

Egg noodles in a spicy chicken broth with seafood and topped with minced pork. Served with spicy Korean kimchi.

\$21

FRIED RICE

Choice of chicken, beef, pork or tofu included. Additional proteins add \$2 each. Add Shrimp for an extra \$4.

Curry Fried Rice

House fried rice with eggs and spicy curry.

\$12

House Fried Rice

Wok tossed rice with eggs, carrots, peas, and onions.

\$12

Hibachi Fried Rice

Hibachi fried rice with eggs, zucchini, onions, and bean sprouts in a buttery sauce.

\$12

Pineapple Fried Rice

House fried rice with eggs and pineapple chunks.

\$12

CHEF SPECIALTIES

Entrees come with a choice of steamed white rice or brown rice (substitute fried rice for \$2 more.)

Bangkok Fish

Tilapia filet. Lightly battered and fried. Topped with spicy basil Thai sauce.

\$22

Crystal Shrimp

Jumbo shrimp stir fried with pea pods, mushrooms, and Chinese vegetables in a ginger wine sauce.

\$20

Curry Fish Tilapia Filet

Lightly battered and fried. Topped with choice of house curry sauces and vegetables.

\$23

Green Mango Grouper

Lightly battered grouper topped with shredded mango, diced onions, bell peppers and fresh basil.

\$26

Dragon and Phoenix

Stir fried chicken, shrimp, baby corn, carrots, water chestnuts, and pea pods in a Cantonese white wine sauce.

\$21

Szechuan Duck

Half duck roasted with bok choy, pea pods, carrots, bamboo shoots, water chestnuts, and green pepper in a spicy Szechuan sauce.

\$28

Triple Delicacy

Shrimp, chicken, beef, and scallions stir fried in a sesame sauce.

\$22

Korean Sizzling Steak

Tender marinated beef in a sweet Korean barbecue sauce. Served on a hot plate.

\$21

Spicy Garlic Fish

Grouper filet, lightly battered and fried. Topped with spicy garlic glaze, diced onions and bell peppers.

\$21

Bistro Seafood Fried Rice

Shrimp, imitation crab meat, and calamari in a buttery sauce.

\$19

Happy Family

Chicken, shrimp, scallops and mixed vegetables with a brown sauce.

\$22

Hot Plate

Mushroom, pea pods, water chestnuts, broccoli, red peppers and bamboo stir-fried table-side on a sizzling skillet with brown sauce.

\$19

THAI

Choice of chicken, beef, pork or tofu included. Additional proteins add \$2 each. Add Shrimp for an extra \$4. Entrees come with a choice of steamed white rice or brown rice (substitute fried rice for \$2 more.)

Red Curry

Bamboo, carrots, onions, and bell peppers.

Lunch \$11 | Dinner \$16

Green Curry

Green beans, onions, bell peppers, peas, and carrots.

Lunch \$11 | Dinner \$16

Avocado Curry

Green beans, red peppers, onions, and fresh avocado sautéed in our curry blend. Garnished with ground peanuts.

Lunch \$11 | Dinner \$16

Spicy Peanut Curry

Onions, carrots, bell peppers, and roasted peanuts in our spicy curry blend.

Lunch \$11 | Dinner \$16

Thai Cashew

Roasted cashews, scallions, green beans, red peppers and baby corn in a chili wine sauce.

Lunch \$11 | Dinner \$16

Phuket Curry

Mushrooms, red peppers, onions, and Asian eggplant.

Lunch \$10 | Dinner \$15

Sriracha

Onions, carrots, bamboo, peapods, and bell peppers in a roasted chili sauce.

Lunch \$11 | Dinner \$16

Pataya

Red peppers, mushrooms, peapods, baby corn and onions. Sautéed in sweet chili sauce.

Lunch \$11 | Dinner \$16

Siam Curry

Broccoli, pea pods, baby corn, bell peppers and basil leaf with a mild curry blend.

Lunch \$11 | Dinner \$16

Pa Nang

Chicken, beef or shrimp with curry sauce and basil leaves.

Lunch \$10 | Dinner \$15

Prik Pao

Green beans, mushroom, red pepper, onion, carrot, and basil in a Thai spicy house sauce.

Lunch \$11 | Dinner \$16

CLASSIC DISHES

Mango Stir Fry

Broccoli, carrots, onions, and fresh mango in a sweet mango sauce.

Lunch \$10 | Dinner \$15

Basil Stir Fry

Bell peppers, onions, and green beans in a spicy basil sauce.

Lunch \$10 | Dinner \$15

Asparagus Stir Fry

Asparagus, mushrooms, red peppers, and baby corn in a mild wine sauce.

Lunch \$10 | Dinner \$15

Gan Pan Chicken

Lightly battered and flash fried. Tossed with sweet gan pan sauce with peas and carrots.

Lunch \$10 | Dinner \$15

Honey Sesame Chicken

Lightly battered white meat chicken. Tossed in our house honey sauce over a bed of lettuce.

Lunch \$10 | Dinner \$15

Spicy Garlic Chicken

Lightly battered and flash fried. Diced peppers, onions, and garlic in a tangy glaze.

Lunch \$10 | Dinner \$15

Orange Glaze

Lightly battered and deep-fried. Tossed in our spicy garlic sauce with orange peels.

Lunch \$10 | Dinner \$15

Walnut Glaze

Lightly battered and flash fried. Tossed in a sweet garlic glaze with roasted walnuts, peas and carrots.

Lunch \$11 | Dinner \$16

Crispy Pineapple Chicken

Lightly battered and flash fried. Tossed with pineapples, onions, and red peppers in a sweet pineapple glaze.

Lunch \$10 | Dinner \$15

Kung Pao

Stir fried roasted peanuts, scallions, and chili peppers in a spicy teriyaki sauce.

Lunch \$10 | Dinner \$15

Braised Bean Curd

Fried tofu, pea pods, mushrooms, carrots, bamboo, water chestnuts and baby corn in a mild brown sauce.

Lunch \$10 | Dinner \$15

General Tso Chicken

Lightly battered and deep fried. Tossed in a spicy garlic sauce with scallions and chili peppers.

Lunch \$10 | Dinner \$15

Hot Pepper

Stir fried onions and fresh jalapenos in a spicy wine sauce.

Lunch \$10 | Dinner \$15

Moo Goo Gai Pan

Mushrooms, carrots, water chestnuts, bamboo, broccoli, and peapods in a mild ginger wine sauce.

Lunch \$10 | Dinner \$15

Sweet and Sour Chicken

Lightly battered and deep fried. Bell peppers, onions, and pineapples.

Lunch \$10 | Dinner \$15

Pepper Steak

Bamboo, onions, mushrooms and bell peppers. Tender stir fried beef in a mild brown sauce.

Lunch \$10 | Dinner \$15

Mongolian Stir Fry

Onions, in a light wine sauce over a bed of crispy rice noddles.

Lunch \$10 | Dinner \$15

Stir-fry Medley

Peapods, mushrooms, carrots, broccoli, and sweet onions in a mild garlic wine sauce.

Lunch \$10 | Dinner \$15

Garlic Eggplant

Lightly battered and fried Asian eggplant with bell peppers and onions in a mild garlic wine sauce.

Lunch \$10 | Dinner \$15

Vegetable Deluxe

Medley of vegetables in a mild stir fry sauce.

Lunch \$9 | Dinner \$14

Szechuan

Green peppers, water chestnuts, bamboo, and mushrooms in a spicy Szechuan wine sauce.

Lunch \$10 | Dinner \$15

Hunan

Carrots, broccoli, mushrooms, water chestnuts and baby corn in a spicy Hunan wine sauce.

Lunch \$10 | Dinner \$15

Gourmet Tofu

Rolled tofu stir-fried with red peppers, mushrooms, onions and green beans in a mild wine sauce.

Lunch \$10 | Dinner \$15



Welcome to Basil!

The Ly family welcomes you to Basil Asian Bistro. Many of our recipes are inspired by Pacific and Southeastern Asia and feature gourmet offerings from spicy Szechuan to Thai curries and captivating sushi.

We thank you for your patronage and invite you to enjoy a wonderful meal with us. We hope to see you again soon.



Anthony Ly

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Canton, Ohio 44702
Tel: (330) 452-3888

www.basilasianrestaurant.com

Monday - Thursday 11:00 A.M.-10:00 P.M.

Friday 11:00 A.M.-11:00 P.M.

Saturday Noon - 11:00 P.M.

Closed Sunday

We accept all major credit cards.
Gift certificates available.

Wooster Carryout Available

145 West Liberty St.
Wooster, OH 44691
(330) 601-0885



Make sure to come visit us at both of our locations!
PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

www.basilasianrestaurant.com

In Akron? Visit us at: Sushi Katsu | 1446 N. Portage Path
Akron, OH 44313 | (330) 867-2334 | sushikatsu.com