

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 \$10 | 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 \$9 | 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 \$9 | 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 \$9 | 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 \$10 | Dinner \$16

Thai Spaghetti

Mandarin egg noodles tossed with vegetables, shrimp, and pork in a spicy Thai basil sauce.
Lunch \$10 | 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 \$9 | Dinner \$14

Vietnamese Phở

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

CHEF SPECIALTIES

Bangkok Fish

Tilapia fillet. 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

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 fillet, 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

Bun Cha Gio

Vietnamese vermicelli noodles with choice of beef or chicken, lettuce, cucumber, carrot and topped with ground peanuts. Served with Thai rolls.
\$18

THAI

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

Prik Pao

Lemongrass stir fry with green beans, mushrooms, onions and basil.
\$16

Phuket Curry

Mushrooms, red peppers, onions, and Asian eggplant.
Lunch \$10 | Dinner \$15

Sriracha

Onions, carrots, bamboo, pea pods, and bell peppers in a roasted chili sauce.
Lunch \$11 | Dinner \$16

Pataya

Red peppers, mushrooms, pea pods, 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

Panang

Chicken, beef or shrimp with curry sauce and basil leaves.
\$15

CLASSIC DISHES

Classic Dishes, Chef Specialties, Thai and Fried Rice entrees are made with a 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.

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. (Substitute shrimp for \$4 more)
Lunch \$10 | Dinner \$15

Spicy Garlic Chicken

Lightly battered and flash fried. Diced peppers, onions, and garlic in a tangy glaze. (Substitute shrimp for \$4 more)
Lunch \$10 | Dinner \$15

Orange Glaze Chicken

Lightly battered and deep-fried. Tossed in our spicy garlic sauce with orange peels.
Lunch \$10 | Dinner \$15

Walnut Glaze Chicken

Lightly battered and flash fried. Tossed in a sweet garlic glaze with roasted walnuts, peas and carrots. (Substitute shrimp for \$4 more)
Lunch \$11 | Dinner \$16

Crispy Pineapple Chicken

Lightly battered and flash fried. Tossed with pineapples, onions, and red peppers in a sweet pineapple glaze. (Substitute shrimp for \$4 more)
Lunch \$10 | Dinner \$15

Kung Pao

Stir fried roasted peanuts, scallions, and chili peppers in a spicy teriyaki sauce.
Lunch \$10 | Dinner \$15

General Tso Chicken

Lightly battered and deep fried. Tossed in a spicy garlic sauce with scallions and chili peppers. (Substitute shrimp for \$4 more)
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 pea pods 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

Pea pods, 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



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 of 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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Tel: (330) 601-0885
www.basilasianrestaurant.com

Tuesday - Thursday 11 A.M. to 8 P.M.
Friday 11 A.M. to 9 P.M.
Saturday 12 to 9 P.M.
Closed Sunday & Monday

We accept all major credit cards.
Gift certificates available.

**Downtown Canton
Carryout Available**
585 Market Ave. N
Canton, OH 44702
(330) 452-3888

FRIED RICE

Entrees are made with a choice of chicken, beef, pork or tofu included. Additional proteins add \$2 each. Add Shrimp for an extra \$4.

House Fried Rice

Wok tossed rice with eggs, carrots, peas, and onions.
\$12

Curry Fried Rice

House fried rice with eggs and spicy curry.
\$12

Pineapple Fried Rice

House fried rice with eggs and pineapple chunks.
\$12

Hibachi Fried Rice

Hibachi fried rice with eggs, zucchini, onions, and beansprouts in a buttery sauce.
\$12



Make sure to come visit us at both of our locations!
www.basilasianrestaurant.com

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



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

Tekka Kappa Roll

Tuna, avocado, rolled in cucumber. \$9

Vegetable Roll

Cucumber, avocado, carrot. \$6

Shaggy Dog Roll

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

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

Ghost Roll

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

TJ Roll

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

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

3 pieces of sake, maguro, hamachi, hirame, and seared tuna 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

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

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

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 \$3. \$5

SALADS

Thai Salad

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

Minced Chicken

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

Seaweed

Seasoned with sesame dressing. \$7

Kani Salad

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

Pork Lettuce Wrap

Spicy minced pork, ginger, scallions, whole roasted peanuts and cilantro in a spicy lemongrass dressing. \$12

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 dressing 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 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

NIGIRI, SASHIMI, HAND ROLL

(2 pieces)

(3 pieces)

(Cone)

Kani

Crab Stick \$5

Maguro

Tuna \$8

Sake

Salmon \$7

Hamachi

Yellowtail \$8

Unagi

Eel \$9

Smoked Sake

Salmon \$7

Tako

Octopus \$7

Ika

Squid \$7

Ikura

Salmon Roe \$7

Izuzi Dai

Japanese Snapper \$8

Saba

Mackerel \$6

Shiro Maguro

White Tuna \$8

Hotate

Scallop \$8

Tobiko

Flying Fish Roe \$6

Ebi

Shrimp \$6

Masago

Smelt Roe \$6

Tamago

Sweet Egg Omelette \$5

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).

