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Entrees

Japanese Fried Rice

Cooked with carrot, onions, and egg Vegetable or Tofu Chicken or Pork Beef Shrimp Combo

Vegetable & Shrimp Tempura

Shrimp Tempura, onions, avocado, mushroom, broccoli, yam, asparagus

Chicken Katsu

Chicken breast deep fried with panko crumbs. Served with a side of tonkatsu sauce, and white rice

Hibachi Entrees

All hibachi entrees served with choice of miso or Japanese soup, salad hibachi vegetables and white rice or fried rice

Teriyaki

Served on a sizzling plate with onions, and white rice Tofu Chicken Salmon Shrimp Steak

Dinner Bento Box

Contains gyoza, fried spring roll, seaweed salad, white rice, and a choice of ONE classic roll. Served with soup. Tofu Teriyaki Chicken Teriyaki Salmon Teriyaki Shrimp Teriyaki Beef Teriyaki

Hibachi Chicken Hibachi Steak Hibachi Shrimp Hibachi Chicken and Steak Hibachi Chicken and Shrimp Hibachi Steak and shrimp Hibachi Shrimp and Scallop

Lunch Specials

LUNCH BENTO BOX

Includes (4 pcs) California roll, gyoza, white rice, soup, and salad Tofu Teriyaki Chicken Teriyaki Beef Teriyaki Salmon Teriyaki Shrimp Teriyaki

***LUNCH SUSHI SPECIAL**

Choice of: Tuna or Salmon roll (4 pcs) Nigiri sushi Served with soup and salad

***LUNCH CHIRASHI BOWL** Sushi rice topped with (10 pcs) assorted sashimi, and salmon eggs

Dessert

Mochi (2 pieces, (1 cake) choose the flavors) Chocolate, Strawberry or Chestnut green tea, mango, strawberry, and vanilla

Japanese Cake

Sweet Sesame **Balls** (3 pieces) Crunchy on the outside chewy, and sweet on the inside.

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Udon Bowl [soup]

Contains thicker Wheat noodles, snowpeas, mushrooms, and bok choy.

Noodles

Udon Plate [stir-fry] Contains thicker Wheat noodles, snow-peas and bell pepper

Vegetable or Tofu | Chicken or Pork Beef | Shrimp | Combo

Sho-yu Ramen

(Soy sauce based broth) Char siu (grilled BBQ pork), fishcake, seaweed, mushroom, bok choy, and half a boiled ramen egg.

Mito Ramen (Miso & Tonkotsu broth) (Soybean based broth) Char siu (grilled BBQ pork), fishcake, seaweed, mushroom, bok choy, and half a boiled ramen egg.

Miso Ramen

(Soybean based broth) Char siu (grilled BBQ pork), fishcake, seaweed, mushroom, bok choy, and half a boiled ramen egg.

Tonkotsu Ramen

(Pork based broth) Char siu (grilled BBQ pork), fishcake, seaweed, mushroom, bok choy, and half a boiled ramen egg. [contains dairy]

Spicy Tonkotsu Ramen

(Spicy Pork based broth) Char siu (grilled BBQ pork), fishcake, seaweed, mushroom, bok choy, and half a boiled ramen egg. [contains dairy]

Spicy Curry Ramen

(Spicy curry broth) Char siu (grilled BBQ pork), fishcake, seaweed, mushroom, bok choy, and half a boiled ramen egg.

Curry Ramen

(Curry & Pork based broth) Char siu (grilled BBQ pork), fishcake, seaweed, mushroom, bok choy, and half a boiled ramen egg. [contains dairy]

Tantan Ramen

Chicken based broth) Char siu (grilled BBQ pork), fishcake, seaweed, mushroom, bok choy, and half a boiled ramen egg.

Spicy T2 Ramen (Tantan& Tonkotsu broth)

Chicken based broth) Char siu (grilled BBQ pork), fishcake, seaweed, mushroom, bok choy, and half a boiled ramen egg.

Spicy Miso Ramen

(Spicy soybean based broth) Char siu (grilled BBQ pork), fishcake, seaweed, mushroom, bok choy, and half a boiled ramen egg.

Vegan Ramen

(soybean based broth) Mixed

L Substitute Chicken or Tofu or Vegetable NO extra charge. Beef & Shrimp extra

Modern Rolls (6-8 pcs)

Crunchy Roll

Crab salad, avocado, cucumber topped with crispy flake, and K-sauce

*Crunchy Spicy Tuna Spicy tuna, cucumber topped with crispy flake, and eel sauce

Glenwood Roll Crab salad, avocado, cucumber topped with strawberry, avocado and eel sauce

*Stuffed Jalapeño Jalapeño stuff with spicy tuna, and cream

cheese, deep-fried topped with K-sauce **Tropicana Roll** Mango, cucumber, and avocado topped with

strawberry,avocado and eel sauce

*Bali Roll Tuna, avocado, and jalapeño in soy paper topped with mango, and seaweed salad

*Colorado Roll Tuna, masago, mango, and avocado, deep-

fried topped with spicy mayo

*Batavia

Shrimp tempura, and seaweed salad topped with spicy tuna, jalapeño, yuzu wasabi sauce, and eel sauce

*Bronco Roll

Yellowtail, whitefish, albacore, cilantro, scallions, jalapeño, and cream cheese, deep-fried topped with K-sauce

Caterpillar

Eel, and cucumber topped with avocado, and eel sauce

*Sakura Roll Tuna, salmon, yellowtail, avocado, and cucumber in soy paper, topped with spicy mayo

Crunchy Shrimp Shrimp tempura, cucumber, and avocado topped with spicy mayo

Dynamite Roll Shrimp tempura, and cream cheese topped with avocado, and K-sauce

*YumYum Roll Shrimp tempura, and avocado topped with spicy tuna, fried onion, spicy mayo, and eel sauce

*Rainbow

Crab salad, avocado, and cucumber, topped with tuna, salmon, yellowtail, and shrimp

Spider

Deep-fried soft shell crab, avocado, cucumber, masago, and K-sauce

Black Dragon

Crab salad, avocado, cucumber topped with eel, avocado, and eel sauce

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Sample Menu



*Kawaii Roll

*Kvoto Roll

Baked Mussels

*Monkey Brain Half avocado filled with crab salad, and spicy tuna, deep-fried, topped with crunchy flakes, and K-sauce

*Miami Heat

Shrimp tempura, and cream cheese topped with tuna, jalapeño, ponzu sauce, and sriracha

*Banzai Roll

Tuna, salmon, yellowtail, cream cheese, and avocado in a cucumber wrap topped with ponzu sauce

*Tokyo Roll

Spicy tuna, cucumber, avocado, wrapped in soy paper with spicy mayo served with seared albacore and ponzu sauce, Scallion

Texas Roll

Asparagus, cucumber, and avocado topped with seared steak, yuzu wasabi sauce, and scallions

*Heaven

Tuna, avocado, and cucumber topped with seared albacore, scallions, masago, and yuzu wasabi sauce

*Super Salmon

Salmon, avocado, and cucumber topped with seared salmon, salmon eggs, yuzu wasabi sauce, and scallions

Black Mamba

Crab salad, avocado, and cucumber topped with half a baked eel, and eel sauce

Summer

Shrimp tempura, and cream cheese topped with baked eel, and eel sauce

*Rocky Roll

Shrimp tempura, and avocado topped with tuna, yellowtail, jalapeño, and spicy mayo

*Hot Night Roll

Shrimp tempura, and cream cheese topped with spicy tuna, spicy mayo, and eel sauce

Crab stick, asparagus, avocado, cucumber topped with baked eel, salmon, and eel sauce

(10 pcs) Shrimp tempura, jalapeño, avocado, cream cheese, cucumber, masago, and scallions in soy paper, spicy tuna, and K-sauce

(8 pcs) Mussels, baked with K-sauce.

Hamachi Kama

Baked yellowtail collar, topped with green onions, and K-sauce. (Limited availability)

Nigiri

- Inari
- *Ebi
- *Squid
- *Crab
- *Octopus *Arctic Clam
- *Masago
- *Salmon
- *Ikura
- *Tuna
- *Yellowtail *Albacore
- Eel

Classic Sashimi

(4 pcs)

*Salmon *Tuna *Yellowtail *Albacore

Modern **Sashimi**

(4 pcs)

*Salmon *Tuna *Yellowtail *Albacore

Modern **Classic Roll** (6-8 pcs)

Avocado Roll **Cucumber Roll** Vegetable Roll *Salmon Roll *Tuna Roll *Yellowtail Roll California Roll Philadelphia Roll Shrimp Tempura Roll *Spicy Tuna Roll Eel Roll

Summer 2024

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Domestic Beer

Budweiser Bud Light Michelob Ultra Coors Light

Imported Beer

Sapporo (12 oz) Corona Kirin (12 oz) Large Sapporo (20 oz) Large Kirin (20 oz) Large Asahi (20 oz)

<u>Wine</u>

House Wines CK Mondavi Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet

Sodas

(no refill) Coke, Diet Coke, Orange Fanta, Sprite, Ginger Ale Lemonade, Iced Tea (Unsweetened)

Juice

Apple, Cranberry, Orange, Pineapple, Milk

Thai Iced Tea

Ramune Japanese Soda Grape, Lychee, Melon, Peach, Strawberry

Boba Drinks

Cookies n' Cream, Horchata, Mango, Matcha Green Tea, Milk Tea, Strawberry, Taro, Thai Iced Tea

Add Popping Boba Blueberry, Mango, Strawberry, Pearl boba House Hot Sake **\$14** Good entry to sake.

Momokawa Diamond

Hana Awaka Sparkling

Medium drv and crisp.

Good entry to sake.

Momokawa Pearl

Rich and creamy.

(unfiltered)

Flower Sake

Draft Sake

Hakushika's

Light and fresh.

Light, fresh, and

Pineapple Sake

smooth. Medium dry.

Tangy and zingy with a

hint of tropical sweetness.

Ginger Cherry Blossom

Vodka, Domaine de

of cranberry juice.

Well Gin. or Vodka.

Ginger Martini

Manhattan

Bourbon, sweet,

vermouth, bitters,

Cosmopolitan

cranberry juice.

Bloody Mary

Mai Tai

vodka, Domaine de

Canton ginger liqueur.

Vodka, Triple Sec, fresh

Orange juice, pineapple juice,

151 rum, Triple Sec, grenadine.

worcestershire sauce, old bay.

sweet & sour mix, Gosling's

Vodka, bloody mary mix,

lime juice, splash of

Dry or dirty.

Canton ginger liqueur,

muddled cherries, splash

Martini - Gin or Vodka

Purple Haze **\$15** Warm hot sake with black raspberry liqueur.

<u>Cold Sake</u>

Sake

Sayuri Natural Sake

Sweet and smooth taste. Coconut Sake Premium Nigori Coconut sake with sensation of coziness and wonderful taste

Organic Sake Sharp and exhilarating. Dry and light bodied.

Junmai Ginjo Flowery fragrance. Silky smoothness. Slightly dry.

Hana Awaka Peach Sparkling Sake Light, sweet, and peachy flavor.

Cocktails

Mojito

Castillo rum, fresh lime juice, simple syrup, mojito mix, fresh mint.

Peach Mojito Peach liqueur, Castillo rum, fresh lime juice, fresh mint.

Margarita Tequila, Triple Sec, fresh lime juice, margarita mix.

Pina Colada Rum, pina colada mix, pineapple juice. Blended.

Strawberry Colada Rum, strawberry mix, pina colada mix. Blended.

Long Island Iced Tea Gin, tequila, rum, vodka,

Gin, tequila, rum, voaka Triple Sec, sour mix, splash of Coke.

Mango Saketini Vodka, mango sake. Served in a martini glass.

Rum Punch

Malibu coconut rum, Gosling's 151 rum, pineapple juice, orange juice, splash of grenadine.

Hakushika's Japanese

Crisp and clean with a

Tropical sweetness with

Lovely aromas of ripe,

freshly-peeled mangos

Fermentation of rice wine

with Lychee extract flavor.

Kukai Mango Nigori Sake

mild fruity tartness.

Strawberry Sake

a creamy texture.

and peaches.

Lychee Sake

Ozeki Nigori

Pear Sake

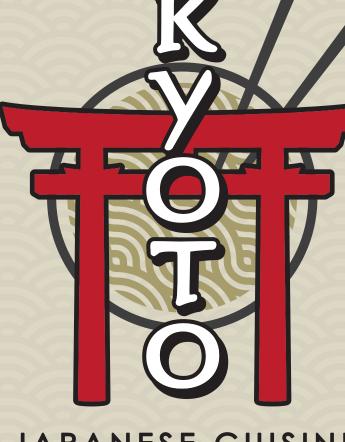
Zombie Gosling's 151 rum, amaretto liqueur, pineapple juice, orange juice, splash of grenadine.

Black Russian Vodka, Kahlua.

White Russian Vodka, Kahlua, cream.

Kyoto Margarita Patron silver tequila, Gran Marnier, fresh lime juice, margarita mix.

Patron Mango Margarita Patron silver tequila, mango liqueur, sour mix, squeeze of lime, margarita mix.



JAPANESE CUISINE



Scan the QR code to learn more about Kyoto Japanese Cuisine.

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Sample Menu

Appetizers

Krabby Patty 1 pcs Crab patties comes with yum yum sauce

Vegetable Spring Roll (2 pcs) Fried spring rolls. Served with hot mustard, and sweet & sour sauce

Edamame Soybean pods topped with salt

Spicy Edamame Soybean pods sautéed in spicy garlic sauce

Furikake Fries

Furikake is a Japanese seasoning blend of toasted sesame seeds, dried seaweed, sugar, salt, and other savory ingredients. Sprinkled on crispy fries.

Agedashi Tofu

a Japanese appetizer of crisp deep-fried tofu served in a dashi sauce with green onions and bonito(Dried tuna)

Cheese Wontons

Cream cheese wrapped in wontons and deep fried. Served with hot mustard, and sweet & sour sauce. (Contains a small amount of imitation crabmeat) Fried Chicken Gyoza (5 pcs) Chicken dumplings, pan seared. Served with gyoza sauce

Steamed Chicken Gyoza

(5 pcs) Chicken dumplings, steamed Served with gyoza sauce

Takoyaki Octopus in a tempura ball, deep fried. Topped with eel sauce, and spicy mayo

Kyoto Wings

Chicken Wings, deep fried, and served with yum yum sauce

Fried Calamari Flour-battered squid, deep fried

Fried Soft Shell Crab (2 pieces) Soft shell crab, tempurabattered, and deep fried. Topped with eel sauce, and spicy mayo

Vegetable Tempura Appetizer

Onion, avocado, mushroom, broccoli, yam, and asparagus Served with tempura sauce

Soups & Salads

Japanese Soup

Clear chicken broth. Served with tofu, green onion, and fried onion

Miso Soup

Soybean based soup. Served with tofu, green onion, and seaweed

House Avocado Salad

Half a sliced avocado. Served on a bed of greens, with ginger dressing

Seaweed Salad

Seaweed over a bed of greens, with ginger dressing

Squid Salad

Sliced squid. Served on a bed of greens, with ginger dressing

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