

**HOT STARTERS**

- Edamame** \$5.00  
Freshly boiled soy bean in pod; your choice of sea salt, or cajun sriracha
- Crispy Bok Choy** \$6.00  
Crispy chinese cabbage with garlic sauce
- Spring Rolls** \$6.00  
4 Pcs of vegetable spring rolls
- Kama** \$8.00  
Yellow tail or salmon with ponzu sauce
- Onion Straws** \$6.00  
Cajun rubbed onion straws, fried to perfection and served with BASH sauce
- Crab Rangoon** \$6.50  
Made from scratch, beautifully filled wonton skins, served with sweet-n-sour sauce
- One Sloppy Mess** \$8.00  
BASH fries smothered with BBQ pulled pork, and topped with cheese, scallions and sour cream
- Salmon Carpaccio** \$8.00  
Seared salmon with jalapeno sauce (4 pieces)

**COLD STARTERS**

- Crab Salmon** \$10.00  
Crab mix over salmon (nigiri style) baked with sliced jalapeno, sriracha, and ponzu sauce
- TAR TAR** \$9.00  
Diced tuna or salmon, avocado with BASH sauce
- Albacore Tuna Tataki** \$11.00  
Thinly sliced seared tuna or seasoned albacore with ponzu sauce, scallion and sesame seeds
- Tuna Tower** \$15.00  
Sushi rice, crab mix, spicy tuna, avocado, tobiko w/ BASH sauce, mango puree, and wasabi
- Sashimi Appetizer** \$13.00  
6 pieces of the chef's choice of assorted fish sashimi

**SALADS**

- House Salad** \$4.00  
Fresh mixed green with house ginger dressing
- BASH Wedge Salad** \$7.00  
Iceberg wedge, served with tomatoes, cucumber, carrot and radish curls, and croutons (choice of sesame ginger, blue cheese, caesar, ranch, house vinaigrette or a gluten free dressing)
- Crabby Salad** \$7.00  
Crab, mayo, avocado, cucumber, tempura flakes
- Seaweed Salad** \$6.00  
Marinated seaweed, mixed greens, citrus soy sauce
- Crispy Salmon Salad** \$10.00  
Salmon tempura, cucumber, avocado, tomato, lettuce & BASH sauce

**SOUP**

- Miso Soup** \$3.00  
Traditional japanese soup; tofu, seaweed and scallion
- Miso Egg Drop** \$5.00  
Traditional japanese soup; stirred eggs and scallion
- BASH BOWL** \$7.50  
Haven't seen soup this big and full of flavor! Japanese noodle soup with egg and vegetables

**BURGERS \$7.00**

Serving Pat La Frieda's special blend, 6 oz. Angus beef burgers, which are cooked Medium Well unless otherwise specified. \*Upgrade to a 9 Grain/Croissant bun for \$1.00 or Gluten Free bun for \$2.00

add a fried egg \$1

- #1 BYO Burger-** Build your own burger (see B.Y.O. menu)
- #2 B.A.S.H. Burger-Bacon,** American cheese, Sriracha mayo, and Hashrowns
- #3 Don't Get The Blues-**Topped with a portabella mushroom, onion straws, and blue cheese
- #4 Couch Potato-** Ketchup, mustard, potato chips, pickles, and cheddar cheese
- #5 Picnic BBLT-** Burger, bacon, lettuce, tomato, and amish potato salad spread
- #6 Mac Daddy Burger-** Mac-n-cheese and bacon
- #7 Watts up?-** Spicy chorizo, pico de gallo, jalapeno, habanero jack cheese, and avocado
- #8 Shroomin' Mozz-** Sautéed mushroom and onion, mozzarella, herb cream cheese
- #9 Foxy/Roxy Burger-** Topped with pulled pork, BBQ sauce, coleslaw, and habenero jack cheese
- #10 The Wasabi Burger-** Spinach, tomato, cucumber, habanero jack cheese, and wasabi mayo
- #11 Thanksgiving 365-** Turkey burger, mashed potatoes, gravy, and cranberry spread
- #12 The Cluckey-** Fried chicken breast topped with homemade coleslaw and tomato
- #13 Roasted Chipolte Veggie Burger-** Spinach, roasted jalapeno and red pepper, habanero jack cheese, avocado mayo, & 9 grain bun
- #14 Salmon Burger-** Lightly breaded, bread and butter pickles, lemon aoli, tomato, lettuce and roasted red peppers
- #15 THE BASH FEATURED BURGER!** \$8.00

**BASH FRIES**

- Sea Salt** Sm \$3.00/Lg \$5.00
- Truffle, Parmesan** Sm \$4.00/Lg \$6.00
- Wasabi Ranch** Sm \$3.00/Lg \$5.00

**MAC-N-CHEESE**

- Loaded Mac** \$5.50  
Topped with bacon, a blend of cheeses, and scallions and a dollop of sour cream
- Santa Fe Mac** \$8.00  
Our cheesy mac, Santa Fe style, with corn and black beans topped with taco sour cream and Doritos

**BYO Mac-n-Cheese** Starts at \$4.00  
(See B.Y.O. Menu)



## ROLL WITH THE CLASSICS

**California** \$6.00  
Crab, cucumber, avocado and sesame seeds  
(can get it spicy or crunchy for \$0.50)

**Philadelphia** \$6.00  
Smoked salmon, cream cheese, cucumber

**Crab Salad** \$7.50  
Crab mix and avocado

**Spicy Salmon**  
Salmon, cucumber and BASH sauce

**Spicy Tuna** \$7.00  
Tuna, cucumber, scallion, and BASH sauce

**Shrimp Tempura** \$7.00  
Rolled w/cucumber, avocado, and topped  
with unagi and BASH sauce

**Spider** \$11.00  
Deep fried soft shell crab, cucumber, asparagus,  
avocado and unagi sauce

**Eel Roll** \$8.00  
Baked eel, cucumber, and unagi sauce

**S.O.T.O** (seaweed on the outside) \$7.50  
Choose: tuna (teka), salmon (sake), or  
yellowtail (hamachi) with scallion (6 Pcs)

\*Ask for our VEGAN or NIGIRI/SASHIMI menu

## BASH SPECIAL ROLLS

Cooked (zero raw ingredients)

**Fire Ball'in Roll** \$11.00  
Shrimp tempura, crab, and cream cheese,  
rolled in crispy tempura flakes

**BASH Scallop Roll** \$11.00  
Spicy scallops, topped with parmesan cheese,  
baked with scallop and BASH sauce

**That 70's Roll** \$15.00  
Avocado & shrimp tempura topped with crab salad,  
BASH sauce and then "baked"

**True Blood Roll** \$15.00  
Spicy tuna tempura topped with shrimp tempura,  
BASH sauce, unagi sauce, sriracha, scallion,  
masago and crunchy tempura flakes

**Vacation Roll** \$14.00  
Salmon, mango, cream cheese, crab salad,  
no rice, deep fried tempura with sweet chili sauce

**Surf and Turf** \$17.00  
Seasoned beef and shrimp tempura with  
cream cheese rolled with rice and seaweed,  
asparagus, cucumber, topped with avocado,  
potato chips, cilantro and unagi sauce.

**The Ultimate BASH Roll** \$20.00  
Seasoned beef, lettuce, tomato,  
pickled cucumber, cream cheese, wrapped  
with BBQ paper, topped with BASH sauce,  
and onion straws!

## MIDIAN'S SPECIALTY ROLLS

**Dragon** \$12.00  
Shrimp tempura, crab, asparagus, topped with  
avocado and unagi sauce

**Golden Dragon** \$13.50  
Shrimp tempura, cream cheese, topped with  
salmon, lemon and BASH sauce

**Volcano** \$14.00  
Avocado, cream cheese, crab topped with  
baked spicy crab and unagi sauce

**Caterpillar** \$14.00  
Avocado over snow crab meat and shrimp  
tempura topped with tobiko and crunchy flakes

**Mad Debate** \$16.00  
Spicy crawfish, cucumber, avocado topped with  
seared albacore tuna, jalapeno, ponzu  
and sriracha

**Mexi-Cali** \$14.00  
Crab mix, red pepper, rolled then deep fried,  
topped with guacamole, sour cream and sriracha

**Two-River** \$15.00  
Shrimp tempura, cream cheese, avocado,  
topped with crab tempura, unagi,  
BASH, and sweet chili sauce

**Marco-Polo Roll-O** \$20.00  
Lobster tempura, asparagus, avocado,  
cucumber, topped with crab mix, BASH sauce,  
and find the secret ingredient!

\*RAW ROLLS\*  
**The Spicy Busy Bee** \$15.00  
Spicy salmon, spicy tuna, avocado, and  
cucumber in soy paper

**Rainbow** \$13.00  
California roll, topped with assorted fish  
(chef's choice)

**Jersey Roll** \$16.00  
Yellowtail, spicy crab mix, topped with tuna,  
shallot, jalapeno, sriracha and ponzu

**Bash Tuna Roll** \$15.00  
Spicy tuna, cucumber, avocado, topped with  
white tuna and Japanese spice

**Crabby Monday** \$15.00  
White fish, salmon, tuna, crab salad topped with  
avocado, jalapeno, cilantro and ponzu sauce

**Lincoln** \$15.00  
Yellow tail, tuna, crab salad, shallot, topped with  
albacore tuna, cilantro, jalapeno, ponzu sauce  
and Sriracha

**Ottawa** \$12.00  
Spicy tuna roll, cucumber, avocado, topped  
with BASH sauce and crunchy flakes

\*Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

\*\*18% gratuity will be added to parties of 8 or more; please inform a manager if you feel the service is not deserving

\*\*\*Due to our standard of serving customers in a timely manner, we cannot split checks for parties of 6 or more. Sorry for any inconvenience.

\*\*\*\*Please understand if kitchen/sushi bar items arrive at different times. We are working to perfect this.

B.A.S.H.

B.A.S.H.  
*Burger and Sushi House*

B.Y.O.

BUILD. YOUR. OWN!

**burger**

lettuce  
tomato  
onion  
pickle  
ketchup  
mustard  
mayo  
a1  
sriracha  
sweet baby rays bbq  
worsteschire  
american cheese .5  
mozzarella .5  
swiss .5  
cheddar .5  
blue cheese 1  
habanero jack 1  
grilled onion .5  
grilled mushroom .5  
roasted red peppers .5  
mixed veggies .5  
avocado 1  
hash browns 1  
portobella 1  
bacon 1  
pulled pork 1.5  
onion straws 1  
spinach .75  
cole slaw 1  
jalapeno .5  
pico de gallo .5

**sushi**

scallions .5  
carrots .5  
beets .5  
mango .5  
spicy mayo .5  
unagi sauce .5  
wasabi .5  
cream cheese 1  
ikura 1  
soy paper 1  
masago 1  
tobiko 1  
bbq paper 1.5  
asparagus .5  
cucumber .5  
avacado 1  
pickled radish 1

**mac n cheese**

scallions .5  
mixed veggies 1  
pulled pork 2  
bacon 1  
hashbrowns 1  
onion straws 1  
sriracha  
mushroom .5  
onion .5  
potato chips .75  
seafood 4  
chorizo 1  
roasted red pepper .5  
jalapeno .5

B.A.S.H.

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KIDS

for the kids with great taste!

**little bites**

Little Mac  
Mac-n-cheese

Hamburglar\*  
Hamburger (With cheese add \$.50)

Frankenweiner\*  
Hot Dog

Lightning McQueen\*  
Chicken Bites\*

It's Peanut Butter Jelly Time\*  
Grilled PB&J

\*Served with French Fries  
Drink Not Included



B.A.S.H.

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Burger and Sushi House

VEGAN

rollin' with the vegans!

B.Y.O. (starts at \$5)

cucumber wrapped in seaweed (6 pieces)

avocado wrapped in seaweed (6 pieces)

pickled relish (takwan) wrapped in seaweed (6 pieces)

asparagus wrapped in seaweed (6 pieces)

\*take a look at our B.Y.O. menu for any additional toppings!

veggie rolls

BACCA 5.5  
Beets, avocado, cucumber, carrots, asparagus and pickled radish

BBQ Veggie 6  
BBQ paper, avocado, pickle tempura, cream cheese, Cajun shallot tempura, topped with veggie sauce

Sunshine 11  
BBQ paper, pickled radish, cucumber, daikon radish, Gobo, Inari, cream cheese, Tamago, and topped with avocado, spicy mayonnaise, sweet chili sauce, Sriracha and Japanese spice

Under the Sea 8  
Seaweed salad, cucumber, sweet tofu, pickled radish, and topped with avocado, Ponzu sauce, eel sauce and tempura flakes

Aren't You Sweet 6  
Sweet potato tempura, avocado, honey peanut topped with eel sauce

Ultimate Veggie 6.5  
Cucumber, avocado, asparagus, carrots, seaweed salad and sesame seeds

Futo Maki 7.5  
Cucumber, Avocado, Asparagus, Carrots, Shinko, Gobo and Inari, Seaweed on the outside

5 pieces