

STARTERS

EDAMAME Salted, steamed soybean pods	\$6
MISO SOUP Dashi stock, miso paste, scallions, and seaweed	\$5
FRIED TOFU Tempura tofu with ponzu sauce	\$6
PORK GYOZA 7 deep-fried pork dumplings	\$10
SHRIMP GYOZA 7 deep-fried shrimp dumpling	\$11
SHRIMP SHU MAI 7 small, steamed shrimp dumplings	\$10
SHRIMP TEMPURA 6 lightly battered, fried shrimp	\$11
SHRIMP & VEGGIE TEMPURA 2 shrimp, and assorted vegetables	\$13
VEGGIE TEMPURA Assorted vegetables	\$11
FRIED CALAMARI Breaded and deep fried calamari	\$16
LEMON BUTTER CALAMARI Squid, stewed in a lemon-butter sauce	\$17
YELLOWTAIL CHEEK Tender yellowtail collar, pan-fried; ponzu sauce	\$15
YAKITORI 2 chicken teriyaki skewews and grilled vegetables	\$6
BAKED MUSSELS 6 baked mussels	\$8



BROOKSIDE SUSHI

SALADS



SEAWEED SALAD Seasoned seaweed	\$7
SQUID SALAD Seasoned boiled squid	\$8
BABY OCTOPUS SALAD Seasoned baby octopus	\$11
SPICY CRAB MIX SALAD Tempura flakes, crab meat, seaweed, cucumber, and avocado, with spicy mayo and sriracha	\$7
HOUSE SALAD Green salad with ginger dressing	\$6
ADD	
• CRAB MIX	+ \$1
• GRILLED CHICKEN	+ \$4
• GRILLED SALMON	+ \$5

HOT FOOD

Includes salad and rice

LEMON BUTTER SALMON Salmon steak grilled with lemon butter sauce	\$18
SALMON TERIYAKI Grilled salmon with side of house teriyaki sauce	\$17
CHICKEN TERIYAKI Grilled chicken with side of house teriyaki sauce	\$16
CHICKEN TERIYAKI STIR-FRY Chicken and vegetables stir-fried with teriyaki sauce	\$17
SHRIMP TERIYAKI STIR-FRY Shrimp and vegetables stir-fried with teriyaki sauce	\$18
VEGETABLE TERIYAKI STIR-FRY Vegetables stir-fried with teriyaki sauce	\$15
CHICKEN & TEMPURA Grilled chicken and assorted shrimp & vegetable tempura	\$18
CHICKEN & VEGGIE TEMPURA Grilled chicken and assorted vegetable tempura	\$15
CHICKEN KATSU Panko-fried chicken cutlet with tonkotsu sauce on the side	\$16
PORK KATSU Panko-fried pork cutlet with tonkotsu sauce on the side	\$17
BEEF KATSU Panko-fried angus beef cutlet with tonkotsu sauce on the side	\$17
CHICKEN KATSU-DON Panko-fried chicken cutlet and rice, mixed with sukiyaki broth, sautéed onions and green onions, topped with a fried egg, seaweed, and yellow pickles.	\$16
PORK KATSU-DON Panko-fried pork cutlet and rice, mixed with sukiyaki broth, sautéed onions and green onions, topped with a fried egg, seaweed, and yellow pickles.	\$16
BEEF KATSU-DON Panko-fried beef cutlet and rice, mixed with sukiyaki broth, sautéed onions and green onions, topped with a fried egg, seaweed, and yellow pickles.	\$16
JAPANESE BEEF CURRY Japanese-style beef curry with carrot, potato and yellow pickle	\$17

SOUP & NOODLES



UDON Tempura, Chicken, or beef (+\$2)	\$14	YOSENABE MINI HOT-POT Clear broth, tofu, veggies, shirataki noodles, udon noodles, halibut, scallops, yellowtail, shrimp, and mussels	\$18
RAMEN Chashu pork belly with bamboo shoots, scallions, boiled egg. Choice of Tonkotsu (Pork Bone) broth, Shoyu broth, or Miso broth	\$16	SUKIYAKI MINI HOT-POT Soy sauce, water, sugar, & sake broth; with angus beef, tofu, veggies, shirataki noodles, and udon noodles	\$17

* Gluten Free

DESSERTS



FLAN Egg custard pudding	\$6
GREEN TEA MATCHA ICE CREAM Two scoops of green tea matcha ice cream	\$5
FLAN SPECIAL Flan topped with a scoop of matcha green tea ice cream	\$7

ROLLS

CALIFORNIA	\$10	*SPICY YELLOWTAIL	\$17	SPICY CRAB MIX SALAD ROLL	\$15
Crab, cucumber, and avocado		Yellowtail, cucumber, and scallions; topped with flying fish roe, yellowtail, avocado, jalapeño, spicy mayo and sriracha		Sal's famous spicy crab mix salad and tempura shrimp in a roll	
*RAINBOW	\$17	*SPICY TUNA	\$16	HAND ROLL	\$8
California roll with tuna, salmon, yellowtail, halibut and cooked shrimp		Chopped spicy tuna, cucumber, and scallions; topped with spicy tuna, avocado, spicy mayo, and sriracha		Any roll as a small, seaweed wrap	
BROOKSIDE DRAGON	\$16	*SPICY SALMON	\$15	DYNAMITE	\$13
Tempura shrimp, freshwater eel, cucumber, avocado and asparagus		Salmon, cucumber, and scallions; topped with flying fish roe, salmon, avocado, jalapeño, spicy mayo, and sriracha		Lemon butter scallops and mushrooms on half scallop shell, topped with spicy mayo and sriracha, served flambe style	
*BROOKSIDE WHITE TIGER	\$15	*TEMPURA BURITTO	\$17	**Unavailable for to-go orders	
Cooked shrimp, yellow pickle, cucumber, and avocado; topped with white tuna, spicy mayo, eel sauce and tempura flakes		Rice paper wrap, cream cheese, smoked salmon, crab meat, avocado, jalapeño, entire roll is tempura fried		VOLCANO	\$12
* BROOKSIDE	\$15	GOGO	\$16	4 pieces of california roll with lemon butter shrimp and mushrooms, topped with spicy mayo and sriracha on half scallop shell, served flambe style	
Tuna, yellowtail, scallions and avocado; cut in 6 large pieces		Tempura shrimp, spicy crab meat, cream cheese, topped with ca-jun-seared albacore tuna		**Unavailable for to-go orders	
SHRIMP KILLER	\$15	*DAIKON	\$18	SPICY LING-EN-POP	\$17
Tempura shrimp, spicy crab, shrimp, eel sauce, sriracha; in soy paper		No rice, daikon radish wrap, salmon, tuna, super white tuna, yellowtail, halibut, asparagus, cucumber, avocado, scallions, and flying fish eggs		Fried rice cake with spicy tuna, scallion, sesame seed, spicy mayo, and sriracha	
*RED DRAGON	\$16	*SALMON AVOCADO	\$13	MANGO CEVICHE	\$16
Tempura shrimp, spicy crab and tuna; topped with fresh tuna, spicy mayo, eel sauce, sriracha sauce and tempura flakes		Salmon and avocado sub tuna +\$1		Halibut, mango, white onion, cilantro, tomato, lemon, cucumber, and asparagus	
*TUNA ME CRAZY	\$15	SPIDER	\$16	CHIMICHANGA	\$16
Shrimp, scallions, and spicy tuna; topped with fresh tuna and cooked-shrimp		Fried soft shell crab, scallions, avocado, cucumber and spicy mayo cut in 6 large pieces		Tuna, salmon, yellowtail, halibut, avocado, and tempura shrimp, wrapped in seaweed and panko-deep fried	
*VIVIAN	\$17	*ASPARAGUS	\$13	ALASKAN	\$11
Chopped tuna, yellowtail, salmon, and halibut; with avocado, asparagus, cucumber, jalapeño, flying fish eggs, spicy mayo, sriracha sauce		Crab meat, with asparagus and fresh salmon on top		Salmon skin, green onion, and cucumber	
*PHILADELPHIA	\$13			VEGETABLE	\$11
Salmon, cream cheese, and cucumber; topped with either fresh or smoked salmon on top				Asparagus, carrots, cucumber, avocado, spinach, yellow pickles, and radish	
				*TUNA TATAKI	\$15
				Crab, cucumber, and asparagus; topped with seared ahi tuna, avocado, and spicy mayo	

COMBO PLATES

Includes miso soup and house salad

LUNCH CHIRASHI \$28

Sashimi selection over a bed of rice, including:

2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Hirame, 1pc Tamago, 1pc Tako, 1pc Saba, 1pc Escolar, 1pc Ebi

LUNCH SUSHI COMBO \$27

Sushi assortment with a Tempura Roll, including:

2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ebi, 1pc Tamago

SUSHI REGULAR \$30

Sushi assortment with a Brookside Roll, including:

1pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Unagi, 1pc Ebi, 1pc Tamago, 1pc Hirame

BROOKSIDE SPECIAL \$32

The Full Sampler with rice, including:

Chicken teriyaki

Mixed tempura

4 pieces nigiri (tuna, yellowtail, salmon and shrimp)

3 pieces tuna maki roll

SUSHI/SASHIMI

Two pieces per order



*HAMACHI - Yellowtail	\$8
*MAGURO - Tuna	\$8
*ESCOLAR - Super White Tuna	\$8
*SAKE - Salmon	\$8
SAKE TORO - Torched Salmon Belly	\$9
*HIRAME - Halibut	\$8
*SABA - Mackerel	\$7
UNAGI - Freshwater Eel	\$9
ANAGO NIKOMI - Sea Eel	\$10
EBI - Shrimp	\$6
*AMA EBI - Sweet Shrimp	\$9
TAKO - Octopus	\$7
*IKA - Squid	\$7
*HOKKIGAI - Surf Clam	\$8
*HOTATE - Scallop	\$9
*IKURA - Salmon Roe	\$9
*TOBIKO - Flying Fish Eggs	\$7
*TORO - Bluefin Tuna (1 pc)	\$9
*UNI - Sea Urchin (1 pc)	\$11
*Albacore Tuna	\$8
Tamago -Japanese Omlete	\$6

* **Gluten Free**

* THIS ITEM CONTAINS RAW OR UNDERCOOKED INGREDIENTS AND MAY INCREASE RISK OF FOODBORNE ILLNESS