

STARTERS

EDAMAME Salted, steamed soybean pods	\$5
MISO SOUP Dashi stock, miso paste, scallions, seaweed, and tempura flakes	\$4
FRIED TOFU Tempura tofu with ponzu sauce	\$5
PORK GYOZA 7 deep-fried pork dumplings	\$9
SHRIMP GYOZA 7 deep-fried shrimp dumpling	\$10
SHRIMP SHU MAI 7 small, steamed shrimp dumplings	\$10
SHRIMP TEMPURA Six pc. lightly battered, fried shrimp	\$9
SHRIMP & VEGGIE TEMPURA Two pc. battered and fried shrimp, one pc. crab, assorted vegetables	\$10
VEGGIE TEMPURA Assorted vegetables	\$9
FRIED CALAMARI Breaded and deep fried calamari	\$14
LEMON BUTTER CALAMARI Squid, stewed in a lemon-butter sauce	\$14
YELLOWTAIL CHEEK Tender tuna collar, pan-fried; served with rice and ponzu sauce	\$15
SOFT SHELL CRAB Whole crab, fried	\$13



BROOKSIDE SUSHI

SALADS

SEAWEED SALAD Seasoned seaweed	\$5
SQUID SALAD Seasoned broiled squid	\$6
BABY OCTOPUS SALAD Seasoned baby octopi	\$10
SPICY CRAB MIX SALAD Tempura flakes, crab meat, seaweed, cucumber, and avocado, with spicy mayo and sriracha	\$6
HOUSE SALAD Green salad with ginger dressing	\$5
SHRIMP SALAD House salad with cooked shrimp and ginger dressing	\$7
CRAB SALAD House salad with crab mix and ginger dressing	\$6
SALMON SALAD House salad with teriyaki salmon and ginger dressing	\$11
CHICKEN SALAD House salad with teriyaki chicken and ginger dressing	\$9

SOUP & NOODLES

UDON Tempura, Chicken, or beef (+\$2); served with salad	\$13
RAMEN Chashu pork belly with bamboo shoots, scallions, boiled egg. Choice of Tonkotsu (Pork Bone) broth, Shoyu broth, or Miso broth	\$15

YOSENABE MINI HOT-POT Clear broth, tofu, veggies, shirataki noodles, udon noodles, halibut, scallops, yellowtail, shrimp, and mussels	\$17
SUKIYAKI MINI HOT-POT Soy sauce, water, sugar, & sake broth; with angus beef, tofu, veggies, shirataki noodles, and udon noodles	\$15

HOT FOOD

LEMON BUTTER SALMON Salmon steak grilled with lemon butter sauce	\$15
SALMON TERIYAKI Grilled salmon with side of house teriyaki sauce	\$15
CHICKEN TERIYAKI Grilled chicken with side of house teriyaki sauce	\$14
CHICKEN TERIYAKI STIR-FRY Chicken and vegetables stir-fried with teriyaki sauce -Includes house salad and rice	\$15
SHRIMP TERIYAKI STIR-FRY Shrimp and vegetables stir-fried with teriyaki sauce -Includes house salad and rice	\$16
VEGETABLE TERIYAKI STIR-FRY Vegetables stir-fried with teriyaki sauce -Includes house salad and rice	\$14
CHICKEN TEMPURA Tempura fried chicken cutlet with teriyaki sauce on the side -Includes house salad and rice	\$15
CHICKEN & VEGGIE TEMPURA Tempura fried chicken cutlet and assorted vegetables with teriyaki sauce on the side -Includes house salad and rice	\$14
CHICKEN KATSU Panko-fried chicken cutlet with tonkotsu sauce on the side -Includes salad and rice	\$15
PORK KATSU Panko-fried pork cutlet with tonkotsu sauce on the side -Includes miso, house salad, and rice	\$15
BEEF KATSU Panko-fried angus beef cutlet with tonkotsu sauce on the side -Includes miso, house salad, and rice	\$15
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. Served with miso and salad	\$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. Served with miso and salad	\$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. Served with miso and salad	\$16
JAPANESE BEEF CURRY Japanese-style beef curry with carrot, potato and yellow pickle, served with rice and house salad	\$16

ROLLS

CALIFORNIA \$9

Crab, cucumber, and avocado

***RAINBOW \$15**

California roll with 5 types of fish on top

BROOKSIDE DRAGON \$14

Tempura shrimp, freshwater eel, cucumber, avocado and asparagus

***BROOKSIDE WHITE TIGER \$14**

Cooked shrimp, yellow pickle, cucumber, and avocado; topped with white tuna, spicy mayo, eel sauce and tempura flakes

*** BROOKSIDE \$13**

Tuna, yellowtail, scallions and avocado; cut in 6 large pieces

SHRIMP KILLER \$13

Tempura shrimp, spicy crab, shrimp, eel sauce, sriracha; wrapped in soy paper

***RED DRAGON \$14**

Tempura shrimp, spicy crab, spicy tuna; topped with fresh tuna, spicy mayo, eel sauce, and tempura flakes

***TUNA ME CRAZY \$14**

Shrimp, scallions, and spicy tuna; topped with fresh tuna and shrimp

***VIVIAN \$15**

Chopped tuna, yellowtail, salmon, and halibut; topped with avocado, asparagus, jalapeño, flying fish eggs, spicy sauce, spicy mayo, sriracha sauce

***PHILADELPHIA \$12**

Salmon, cream cheese, scallions and cucumber; topped with either fresh or smoked salmon on top

***SPICY YELLOWTAIL \$14**

Yellowtail, cucumber, and scallions; topped with flying fish roe, yellowtail, avocado, jalapeño, spicy mayo and sriracha

***SPICY TUNA \$13**

Chopped spicy tuna, cucumber, and scallions; topped with spicy tuna, avocado, spicy mayo, and sriracha

***SPICY SALMON \$13**

Salmon, cucumber, and scallions; topped with flying fish roe, salmon, avocado, jalapeño, spicy mayo, and sriracha

***TEMPURA BURITTO \$15**

Rice paper wrap, cream cheese, smoked salmon, crab meat, avocado, jalapeño, entire roll is tempura fried

GOGO \$14

Tempura shrimp, spicy crab meat, cream cheese, topped with cajun-seared albacore tuna

***DAIKON \$16**

No rice, daikon radish wrap, salmon, tuna, super white tuna, yellowtail, halibut, asparagus, cucumber, avocado, scallions, flying fish eggs and wasabi

*** SALMON AVOCADO \$12**

Salmon and avocado sub tuna +\$1

SPIDER \$14

Fried soft shell crab, scallions, avocado, cucumber and spicy mayo cut in 6 large pieces

***ASPARAGUS \$13**

Crab meat, with asparagus and fresh salmon on top

SPICY CRAB MIX SALAD \$14

Sal's famous spicy crab mix salad and tempura shrimp in a roll

HAND ROLL \$8

Any roll as a small, seaweed wrap

DYNAMITE \$10

Lemon butter scallops on half scallop shell, served flambe style
**Unavailable for to-go orders

VOLCANO \$11

5 pieces of california roll with lemon butter, sauteed crab, onions and mushrooms, served flambe style
**Unavailable for to-go orders

SPICY LING-EN-POP \$14

Fried rice cake with spicy tuna, scallion, sesame seed, spicy mayo, and sriracha

MANGO CEVICHE \$14

Halibut, mango, white onion, cilantro, tomato, lemon, cucumber, and asparagus

LOBSTER TAIL \$15

Lobster tail salad (shrimp, crab, seaweed salad, and Kewpie mayo) in a roll

ALASKAN \$10

Salmon skin, green onion, and cucumber

VEGETABLE \$9

Asparagus, carrots, cucumber, avocado, spinach, yellow pickles, and radish

TUNA TATAKI \$14

Crab, cucumber, and asparagus; topped with seared ahi tuna, avocado, and spicy mayo

COMBO PLATES

LUNCH CHIRASHI \$26

Sashimi selection over a bed of rice, with miso and salad:
2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Hirame, 1pc Tamago, 1pc Tako, 1pc Saba, 1pc Escolar, 1pc Ebi

LUNCH SUSHI COMBO \$25

Sushi assortment with a Tempura Roll, miso and salad:
2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ebi, 1pc Tamago

SUSHI REGULAR \$28

Sushi assortment with a Brookside Roll, miso, and salad:
1pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Unagi, 1pc Ebi, 1pc Tamago, 1pc Hirame

BROOKSIDE SPECIAL \$27

The Full Sampler with miso, salad, and rice:
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	\$7
SAKE TORO - Torched Salmon Belly	\$9
*HIRAME - Halibut	\$8
*SABA - Mackerel	\$7
UNAGI - Freshwater Eel	\$8
ANAGO NIKOMI - Sea Eel	\$9
EBI - Shrimp	\$6
*AMA EBI - Sweet Shrimp	\$9
TAKO - Octopus	\$7
*IKA - Squid	\$7
*HOKKIGAI - Surf Clam	\$8
*HOTATE - Scallop	\$8
*IKURA - Salmon Roe	\$9
*TOBIKO - Flying Fish Eggs	\$6
*TORO - Bluefin Tuna (1 pc)	\$9
*UNI - Sea Urchin (1 pc)	\$11

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