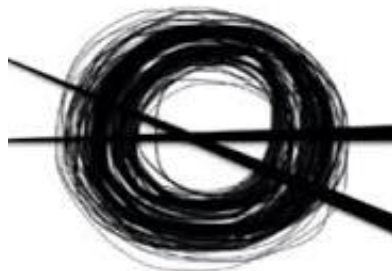


Brookside Sushi Menu



BROOKSIDE SUSHI

408 East 63rd Street, Kansas City, Missouri
64110, United States (816) 572-0705

Scan for actual
menu pictures



Drinks

SAKE

Hot Sho Chiku Bai Small 5 oz Large 8 oz	small \$7 large \$9
Cold Sho Chiku Bai Ginjo Filtered,- 300 mL bottle	\$10
Cold Amabuki Filtered,- with 180 mL souvenir cup City Night/I Love Sushi	\$13
Cold Kikusui Filtered- 300 mL bottle	\$18
Cold Sho Chiku Bai Nigori Unfiltered- 375 mL bottl	\$17
Cold Perfect Snow Nigori Unfiltered- 300 mL bottle	\$17
Cold Nihonsakari Junmai Filtered- 5 oz Glass 750 mL bottle	glass \$10 bottle \$40

WINE

Oyster Bay Sauvignon Blanc	glass \$10 bottle \$40
Collevento 921 Pinot Grigio	glass \$10 bottle \$40
Raywood Chardonnay	glass \$10 bottle \$40
Avalon Cabernet Sauvignon	glass \$10 bottle \$40
Cycles Gladiator Pinot Noir	glass \$12 bottle \$45
Copacetic Zinfandel Blend	glass \$12 bottle \$45
Choya Sparkling Plum wine	glass \$10
Green Tea Plum wine	glass \$14 bottle \$35

BEER

\$7 Asahi 12oz	\$10 Sapporo 20oz	\$9 Echigo 12oz	\$9 Orion 12oz	\$5 Miller Lite 12oz
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SINGLE LIQUOR

\$15 Hibiki Japanese Whiskey	\$10 Toki Japanese Whiskey	\$15 Macallan Scotch Whisky	\$9 Jack Daniel's Whiskey	\$9 Ketel One Cucumber & Mint Vodka
\$9 Tito's Vodka	\$7 360 Vodka	\$9 Tanqueray Gin	\$7 Aristocrat White Rum	\$9 Captain Morgan Spiced Rum
\$7 Exotico Blanco Tequila	\$9 Dewar's White Label Scotch	\$9 Ezra Brooks Bourbon		

For our signature cocktails, please refer to the cocktails menu

NON-ALCOHOLIC

Ramune Soda Original/Strawberry/Blueberry Pineapple/Melon	\$6	Hot Matcha Green Tea	\$3
Fountain Drink Coke/Diet Coke/Dr. Pepper/Sprite Orange Soda/Lemonade/Iced Tea	\$3	Orange Juice	\$3
		Cranberry Juice	\$3

Brookside Sushi

Cocktails

\$10

Green Tea Refresher

Green tea flavored plum wine, dry vermouth, club soda, lemon

\$10

Plum Wine Spritzer

Choy Plum Wine, Cucumber & Mint
Vodka, Soda Water

\$10

Japanese Mimosa

Choya Sparkling plum wine, Orange Juice, Grenadine & Cyoya Craft Fruit

\$10

Cucumber Basil Gimlet

Cucumber, Basil, vodka, lemonade, lime juice, tonic

\$10

Planter's Punch

Rum, lime juice, bitters, grenadine, cranberry, sprite

\$12

Japanese Whisky Ginger

Ginger Beer - Soda Water - Japanese Whisky - Angostura Bitters

\$12

Ginger Spring Ume

Ginger - Cucumber - Lime - Mint - Simple Syrup - Goya

\$13

Samurai Sour

Japanese Whisky - Lime - Simple Syrup - Egg White - Cinnamon powder

\$13

Manhattan Okinawa

Japanese Whisky - Sweet Vermouth - Angostura Bitters - Cherry

\$13

Sake Martini

Ginger - Tyku Sake - Dry Vermouth

\$13

Mai Tai

Rum - Pineapple Juice - Orange Juice - Coconut Flavored Rum, Grenadine

\$10

Margarita

The classic! or make it spicy for \$2 extra

Brookside Sushi

Starters

Edamame Salted, steamed soybean pods	\$6	Fried Calamari Breaded and deep fried calamari with spicy mayo and tonkatsu sauce	\$16
Miso soup Dashi stock, miso paste, scallions, and seaweed	\$5	Lemon Butter Calamari Squid, sauteed in a lemon-butter sauce	\$17
Fried Tofu Tempura tofu with tempura sauce	\$6	Yellowtail Cheek Tender yellowtail collar, pan-fried with ponzu sauce	\$15
Gyoza 7 deep-fried pork or shrimp (+ \$1) dumplings with ponzu sauce	\$10	Soft Shell Crab Deep fried whole soft shell crab	\$16
Shrimp Shumai 7 small, steamed shrimp dumplings with ponzu sauce	\$10	Yakitori 2 chicken teriyaki skewers and grilled vegetables With teriyaki sauce	\$6
Tempura Choose between 6 lightly battered and deep-fried shrimp, assorted vegetables, or a mix of both (+\$2) with tempura sauce and a side of grated ginger and radish	\$11	Baked Mussels 6 baked mussels with spicy mayo, eel sauce, sriracha and topped with sesame seeds	\$8

SALADS

Seaweed Salad Seasoned seaweed	\$7	Spicy Crab Mix Salad Tempura flakes, crab meat, seaweed, cucumber and avocado with topped spicy mayo and sriracha	\$7
Squid Salad Seasoned boiled squid	\$8	House Salad Green salad with ginger dressing Add Crab Meat +\$1 Grilled Chicken +\$4 Grilled Salmon +\$5	\$6
Baby Octopus Salad Seasoned baby octopus	\$11		
Napa Cabbage Kimchi Seasoned and fermented napa cabbage	\$7		

FLAMBE STYLE

Dynamite Lemon butter scallops and mushrooms on half scallop shell, topped with spicy mayo and sriracha, served flambe style	\$13	Volcano 4 pieces of California roll with lemon butter shrimp and mushrooms, topped with spicy mayo and sriracha on half scallop shell, served flambe style	\$12
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Flambe style is unavailable for to-go orders and may contain alcohols

Brookside Sushi

Sushi

SUSHI SASHIMI

\$9 *Hamachi Yellowtail	\$9 *Maguro Tuna	\$9 *Escolar Super White Tuna	\$8 *Sake Salmon	\$9 *Sake Toro Torched Salmon Belly	
\$8 *Hirame Halbut	\$7 *Saba Mackerel	\$8 *Albacore Tuna	\$8 Hokkigai Surf Clam	\$9 *Hotate Scallop	
\$9 *Ikura Salmon Roe	\$7 *Tobiko Flying Fish Egg	\$9 (1 pc) *Toro Bluefin Tuna	\$11 (1 pc) *Uni Sea Urchin	\$6 Tamago Egg Omelette	
\$9 Unagi Freshwater Eel	\$10 Anago Sea Eel	\$6 Ebi Cooked Shrimp	\$9 *Ama Ebi Sweet Shrimp	\$7 Tako Octopus	\$7 Ika Squid

2 pieces per order unless otherwise specified

HOUSE SPECIAL SASHIMI

*5pc Sake Toro 5pc Sake Toro - Torched Salmon Belly with Jalapeno Ponzu Sauce	&16	*5pc Sake-Salmon 5pc Sake - Salmon with Sliced Lemon	\$15
*5pc Hamachi-Yellowtail 5pc Hamachi - Yellowtail with Jalapeno Ponzu Sauce	\$17	*5pc Escolar-Super White Tuna 5pc Escolar - Super White Tuna	\$15
		*5pc Toro-Bluefin Tuna 5pc Toro - Bluefin Tuna	\$36

LUNCH COMBO

Lunch Time Exclusive
Includes miso soup and house salad

*Lunch Chirashi 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	\$28	*Lunch Sushi Combo Sushi assortment with a Tempura Roll, including: 2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ebi, 1pc Tamago	\$27
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Brookside Sushi

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Rolls

 California \$10 Crab, cucumber, and avocado	 *Philadelphia \$14 Salmon, cream cheese, green onion and cucumber; topped with your choice of fresh or smoked salmon
 *Rainbow \$17 California roll with tuna, salmon, yellowtail, halibut, avocado and cooked shrimp	*Spicy Yellowtail \$17 Yellowtail, cucumber, and scallions; topped with flying fish roe, yellowtail, avocado, jalapeño, spicy mayo and sriracha
*Tuna Me Crazy \$15 Shrimp, scallions, and spicy tuna; topped with fresh tuna and cooked-shrimp, spicy mayo, sriracha	*Spicy Tuna \$16 Chopped spicy tuna, cucumber topped with avocado, spicy mayo, and sriracha
 *Vivian \$18 Chopped tuna, yellowtail, salmon, and halibut; with avocado, asparagus, cucumber, jalapeño, flying fish eggs, spicy mayo, sriracha sauce	*Spicy Salmon \$16 Salmon, cucumber, and scallions; topped with flying fish roe, salmon, avocado, jalapeño, spicy mayo, and sriracha
Spider \$17 Fried soft shell crab, scallions, avocado, cucumber, sriracha and spicy mayo cut in 6 large pieces	 *Daikon \$18 No rice, daikon radish wrap, salmon, tuna, super white tuna, yellowtail, halibut, asparagus, cucumber, avocado, scallions, and flying fish eggs
Shrimp Killer \$16 Tempura shrimp, spicy crab, shrimp, avocado, eel sauce, spicy mayo sriracha; in soy paper	 *Salmon Avocado \$13 Salmon with avocado and scallion
Spicy Crab Mix Salad Roll \$15 Sal's famous spicy crab mix salad and tempura shrimp in a roll	*Red Dragon \$16 Tempura shrimp, spicy crab and tuna; topped with fresh tuna, spicy mayo, eel sauce, sriracha sauce and tempura flakes
*Spicy Ling-En-Pop \$17 Fried rice cake with spicy tuna, scallion, sesame seed, spicy mayo, and sriracha	
 Vegetable \$11 Asparagus, cucumber, avocado, spinach, yellow pickles, and radish	

DAILY SPECIALS

\$25	\$38	\$65
*Weekday Special	*Saturday Special	*Sunday Special
2 Rolls of Chef's Choice and Miso Soup (Mon-Fri ONLY)	3 Rolls of Chef's Choice	5 Rolls of Chef's Choice

For specials, ask the server or check chalkboard/Instagram

Brookside Sushi

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Speciality Rolls

Brookside Dragon \$17

Tempura shrimp, freshwater eel, cucumber, avocado, asparagus and eel sauce

***Brookside White Tiger** \$16

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



***Brookside** \$16

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

Fez \$18

Tempura shrimp, freshwater eel, cream cheese, asparagus, avocado, eel sauce and sesame seed

***The Marco** \$19

Tempura shrimp, cream cheese, asparagus and cucumber; topped with your choice of fresh or smoked salmon and avocado

Tempura Burrito \$17

Soy paper or seaweed wrap, cream cheese, smoked salmon, crab meat, avocado, jalapeño, entire roll is tempura fried, topped with spicy mayo sriracha and eel sauce

GoGo \$17

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



***Mango Ceviche** \$17

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

Chimichanga \$17

Tuna, salmon, yellowtail, halibut and avocado wrapped in seaweed panko-deep fried, topped with spicy mayo and sriracha

Tempura-cooked Vegetable \$15

Tempura-cooked asparagus, sweet potato, broccoli, green beans and eggplant; topped with avocado, eel sauce and tempura flakes

Emilio \$18

Tempura shrimp, spicy crab meat and cream cheese; topped with cajun-seared super white tuna, soft shell crab, avocado, spicy mayo, sriracha and tempura flakes

***Quimberlin** \$18

Freshwater eel, tempura shrimp, tuna, yellowtail, avocado cucumber, and asparagus, eel sauce

Salvy \$19

Tempura shrimp, spicy crab meat and avocado; topped with cajun-seared halibut, soft shell crab, jalapeno, spicy mayo and sriracha

***Hawaiian** \$17

Tempura Shrimp, Avocado, Salmon, Mango, Spicy Mayo



***Princess Leia** \$15

Halibut, cucumber, avocado, asparagus



***Crystal** \$18

Soy paper, salmon, cucumber, green onions, avocado, lemon ikura



Monster \$17

Octopus, shrimp, avocado, and Pico style ceviche, topped with spicy mayo sriracha



***Pikachu** \$15

Yellow soy paper wrap, cream cheese, smoked salmon, crab mix, avocado, and mango

***Last Samurai** \$17

Spicy scallops, cucumber, tuna, avocado, and asparagus

Brookside Sushi

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Hot Food

INCLUDES SALAD & RICE

Lemon Butter Salmon \$18
Salmon steak grilled with lemon butter sauce

Teriyaki Chicken \$17
Grilled chicken with a side of house teriyaki sauce

Teriyaki Salmon \$18
Grilled salmon with a side of house teriyaki sauce

Teriyaki Stir-fry \$16
Vegetables stir-fried with teriyaki sauce.
Add chicken (+\$2) or shrimp (+ \$3)

Chicken & Veggie Tempura
Grilled chicken and assorted tempura with tempura sauce.
• Vegetable only: \$16
• Vegetable, shrimp & crab meat: \$19

Katsu
Panko-fried cutlet with tonkatsu sauce and spicy mayo on the side
• Chicken: \$16 • Beef: \$18
• Pork: \$18 • Pork & Shrimp: \$20

Katsu Don
Panko-fried cutlet over rice, mixed with sukiyaki broth, sauteed onions and green onions, topped with a fried egg, seaweed, and yellow pickles
• Chicken: \$16 • Beef: \$18
• Pork: \$18 • Pork & Shrimp: \$20

Japanese Beef Curry \$17
Japanese-style beef curry with carrot, potato, and yellow pickle

NOODLES

Yosenabe Mini Hot-Pot \$19
Clear broth, tofu, veggies, shirataki noodles, udon noodles, salmon, halibut, scallops, yellowtail, shrimp, and mussels

Sukiyaki Mini Hot-Pot \$18
Soy sauce, water, sugar, & sake broth; with angus beef, tofu, veggies, shirataki noodles, and udon noodles

Ramen \$17
Chashu pork belly with bamboo shoots, scallions, and boiled egg.
Choice of: TONKOTSU (Pork Bone) broth
SHOYU (Soy Sauce) broth,
MISO (Soybean Paste) broth

Udon \$14
Tempura, Chicken, or beef (+\$2)

Desserts

Mochi Ice Cream \$2.5 each
Choose from green tea, strawberry, mango, vanilla, coconut, or cookies and cream

House-Made Flan \$6
Egg custard pudding

Flan Special \$7
Flan topped with a scoop of matcha green tea ice cream

Green Tea Matcha Ice Cream \$5
Two scoops of green tea ice cream

Coffee Jelly \$5
Coffee gelatin topped with a scoop of vanilla ice cream and a shot of Kahlúa liqueur

Tempura Ice Cream \$6
Tempura-fried ice cream. Choose from chocolate, vanilla, strawberry, or green tea

Brookside Sushi

Hot Pot Special

- Perfect for 2 people
- Side rice is available free of charge
- Reservation is recommended but not required
- Additional meat/seafood/vegetables are available at a charge

\$50

Sukiyaki

A platter of thinly sliced angus ribeye beef (12 oz) with udon noodle, vegetables and tofu to prepare in house-made sauce (soy sauce, sugar and dashi-broth)

\$50

Shabu Shabu

A platter of thinly sliced angus ribeye beef (12 oz) with udon noodle, vegetables and tofu to prepare in hot water (ponzu and sesame sauces on side)

\$60

Seafood Yosenabe

A platter of seafood with udon noodle, vegetables and tofu to prepare in clear broth (ponzu and sesame sauces on side)

- superwhite, scallops, yellowtail, shrimp, mussels, shrimp dumplings, shrimp shumai, crab meat and kamaboko

Kids Menu

\$11

Chicken Katsu + Rice

8 strips of chicken katsu with a small bowl of White rice

\$11

Pork Gyoza + Edamame

5 pork deep fried dumpling + salted steamed soybean pads

\$12

Kevyn Roll

California roll topped with Chicken Katsu and Ketchup

\$14

Tempura Udon

2 plates of the udon. Great to share
Substitute tempura for chicken

Brookside Sushi

Compos

Includes miso soup and house salad

*Cirashi Deluxe

Sashimi selection over a bed of rice, including: 3pc Maguro, 2pc Hamachi, 2pc Sake, 1pc Hirame, 1pc Escolar, 1pc Ama Ebi, 1pc Tamago, 1pc Tako \$35

*Sushi Regular

Sushi assortment with a Brookside Roll, including: 2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ebi, 1pc Tamago \$30

*Sushi Deluxe

Sushi assortment with a Red Dragon Roll, including: 2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Hirame, 1pc Tamago, 1 pc Tako, 1 pc Unagi, 1pc Ikura, 1pc Tobiko \$33

*Sushi and Sashimi Plater

Sushi and sashimi assortment with small side of seaweed and squid salad, including: \$43

Sashimi: 2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ama Ebi, 1pc Ika, 1pc Tamago

Sushi (Nigiri): 1pc Maguro, 1pc Hamachi, 1pc Sake, 1 pc Escolar, 1pc Ebi, 1pc Unagi, 1pc Ikura, 1pc Tobiko

*Brookside Special

The full sampler with rice, including chicken teriyaki, mixed tempura, 4 pieces of nigiri (tuna, yellowtail, salmon and shrimp) and 3 pieces of tuna maki roll \$32

Brookside Sushi

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Happy Hour

Any Days from 4pm to 6pm
Dine-in/ Carry-out

STARTERS

\$4
Edamame

\$5
Seaweed Salad

\$4
Miso Soup

\$5
House Salad

\$8
Pork Gyoza

\$8
Shrimp Tempura

ROLLS

\$16
***Vivian**

\$14
***Red Dragon**

\$7
California

\$15
GoGo

\$15
***Rainbow**

\$8
Vegetable

SUSHI

2 pieces per order

\$8
***Maguro
Tuna**

\$8
***Escolar
Super White Tuna**

\$7
***Hirame
Halbut**

\$8
***Hamachi
Yellowtail**

\$5
**Ebi
Cooked Shrimp**

\$8
**Unagi
Freshwater Eel**

\$7
***Sake
Salmon**

DRINKS

\$8
Sake Bomb

\$7
House Wine Glass
Pinot Grigio/Sauvignon Blanc
Chardonnay/Pinot Noir/Cabernet
Sauvignon

\$6
Hot Sake 8oz

\$6
Asahi Beer 12oz

\$8
Green Tea Refresher

\$13
Macallan's Whiskey

\$6
360 Vodka

\$7
Dewars Scotch

Brookside Sushi

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