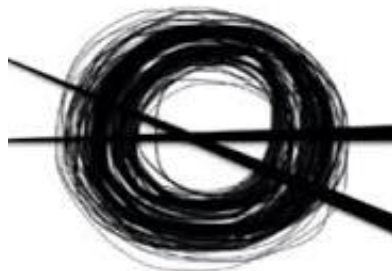


# Brookside Sushi Menu



BROOKSIDE SUSHI

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

Scan for actual  
menu pictures



# Drinks

## SAKE

<b>Hot Sho Chiku Bai</b> Small 5 oz Large 8 oz	small \$6 large \$8
<b>Cold Sho Chiku Bai Ginjo</b> Filtered,- 300 mL bottle	\$9
<b>Cold Kikumasa</b> Filtered- 300 mL bottle	\$15
<b>Cold Sho Chiku Bai Nigori</b> Unfiltered-375 mL bottl	\$15
<b>Cold Perfect Snow Nigori</b> Unfiltered- 300 mL bottle	\$17
<b>Cold Nihonsakari Junmai</b> Filtered- 5 oz Glass 750 mL bottle	glass \$9 bottle \$35

## WINE

<b>Canyon Road</b> Pinot Grigio/Sauvignon Blanc Chardonnay/Pinot Noir/Cabernet Sauvignon	glass \$7 bottle \$25
<b>Maso Canali</b> Pinot Grigio	glass \$9 bottle \$30
<b>Oyster Bay</b> Pinot Grigio/Pinot Noir	glass \$9 bottle \$30
<b>Storypoint</b> Chardonnay	glass \$9 bottle \$30
<b>La Marca</b> Prosecco	glass \$9 bottle \$30
<b>Choya Sparkling</b> Plum wine	glass \$10
<b>Green Tea</b> Plum wine	glass \$14 bottle \$35

## BEER

\$5 <b>Asahi 12oz</b>	\$9 <b>Sapporo 20oz</b>	\$8 <b>Echigo 12oz</b>	\$4 <b>Miller Lite 12oz</b>
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## SINGLE LIQUOR

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

For our signature cocktails, please refer to the cocktails menu

## NON-ALCOHOLIC

<b>Ramune Soda</b> Original/Strawberry/Blueberry Pineapple/Melon	\$6	<b>Hot Matcha Green Tea</b>	\$3
<b>Fountain Drink</b> Coke/Diet Coke/Dr. Pepper/Sprite Orange Soda/Lemonade/Iced Tea	\$2	<b>Orange Juice</b>	\$4
		<b>Cranberry Juice</b>	\$4

# Brookside Sushi

# Cocktails

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\$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

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

## SALADS

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

## FLAMBE STYLE

<b>Dynamite</b> Lemon butter scallops and mushrooms on half scallop shell, topped with spicy mayo and sriracha, served flambe style	\$13	<b>Volcano</b> 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 <b>*Hamachi Yellowtail</b>	\$9 <b>*Maguro Tuna</b>	\$9 <b>*Escolar Super White Tuna</b>	\$8 <b>*Sake Salmon</b>	\$9 <b>*Sake Toro Torched Salmon Belly</b>	
\$8 <b>*Hirame Halbut</b>	\$7 <b>*Saba Mackerel</b>	\$8 <b>*Albacore Tuna</b>	\$8 <b>Hokkigai Surf Clam</b>	\$9 <b>*Hotate Scallop</b>	
\$9 <b>*Ikura Salmon Roe</b>	\$7 <b>*Tobiko Flying Fish Egg</b>	\$9 (1 pc) <b>*Toro Bluefin Tuna</b>	\$11 (1 pc) <b>*Uni Sea Urchin</b>	\$6 <b>Tamago Egg Omelette</b>	
\$9 <b>Unagi Freshwater Eel</b>	\$10 <b>Anago Sea Eel</b>	\$6 <b>Ebi Cooked Shrimp</b>	\$9 <b>*Ama Ebi Sweet Shrimp</b>	\$7 <b>Tako Octopus</b>	\$7 <b>Ika Squid</b>

2 pieces per order unless otherwise specified

## HOUSE SPECIAL SASHIMI

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

# Compos

Includes miso soup and house salad

<b>*Lunch Chirashi</b> 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	<b>*Sushi Regular</b> Sushi assortment with a Tempura Roll, including: 2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ebi, 1pc Tamago	\$30
<b>*Lunch Sushi Combo</b> Sushi assortment with a Tempura Roll, including: 2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ebi, 1pc Tamago	\$27	<b>*Brookside Special</b> 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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# Rolls



## California

Crab, cucumber, and avocado

\$10



## \*Rainbow

California roll with tuna, salmon, yellowtail, halibut, avocado and cooked shrimp

\$17

## \*Tuna Me Crazy

Shrimp, scallions, and spicy tuna; topped with fresh tuna and cooked-shrimp, spicy mayo, sriracha

\$15



## \*Vivian

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

\$18

## \*Spider

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

\$17



## \*Asparagus

Crab meat, with asparagus and fresh salmon on top

\$13

## Spicy Crab Mix Salad Roll

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

\$15

## Spicy Ling-En-Pop

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

\$17



## Vegetable

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

\$11



## \*Philadelphia

Salmon, cream cheese, green onion and cucumber; topped with your choice of fresh or smoked salmon

\$14

## \*Spicy Yellowtail

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

\$17

## Spicy Tuna

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

\$16

## \*Spicy Salmon

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

\$16



## \*Daikon

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

\$18



## \*Salmon Avocado

Salmon with avocado and scallion

\$13

## \*Tuna Tataki

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

\$16



## Alaskan

Salmon skin, green onion, and cucumber

\$11

## DAILY SPECIALS

\$25

### \*Weekday Special

2 Rolls of Chef's Choice and Miso Soup  
(Mon-Fri ONLY)

\$38

### \*Saturday Special

3 Rolls of Chef's Choice and Miso Soup

\$65

### \*Sunday Special

5 Rolls of Chef's Choice and Miso Soup

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 and asparagus, 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

**Shrimp Killer** \$16

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

**\*Red Dragon** \$16

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

**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, 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



**\*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

<b>Lemon Butter Salmon</b> \$18 Salmon steak grilled with lemon butter sauce	<b>Katsu</b> \$16 Panko-fried chicken, pork (+ \$2) or beef (+ \$2) cutlet with tonkatsu sauce and spicy mayo on the side
<b>Teriyaki Chicken</b> \$17 Grilled chicken with a side of house teriyaki sauce	
<b>Teriyaki Salmom</b> \$18 Grilled salmon with a side of house teriyaki sauce	<b>Katsu Don</b> \$16 Panko-fried chicken or pork (+ \$2) cutlet and rice, mixed with sukiyaki broth, sauteed onions and green onions, topped with a fried egg, seaweed, and yellow pickles
<b>Teriyaki Stir-fry</b> \$16 Vegetables stir-fried with teriyaki sauce. Add chicken (+ 2) or shrimp (+ \$3)	
<b>Chicken &amp; Veggie Tempura</b> \$16 Grilled chicken and assorted shrimp and vegetable tempura. with tempura sauce. Add shrimp & crab meat tempura (+ \$3)	<b>Japanese Beef Curry</b> \$17 Japanese-style beef curry with carrot, potato, and yellow pickle

*Lunch time special: \$1 off from 11am to 4pm for the above menu items only*

## NOODLES

<b>Yosenabe Mini Hot-Pot</b> \$19 Clear broth, tofu, veggies, shirataki noodles, udon noodles, salmon, halibut, scallops, yellowtail, shrimp, and mussels	<b>Ramen</b> \$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
<b>Sukiyaki Mini Hot-Pot</b> \$18 Soy sauce, water, sugar, & sake broth; with angus beef, tofu, veggies, shirataki noodles, and udon noodles	<b>Udon</b> \$14 Tempura, Chicken, or beef (+ \$2)

# Desserts

<b>Mochi Ice Cream</b> \$2.5 each Choose from green tea, strawberry, mango, vanilla, coconut, or cookies and cream	<b>Green Tea Matcha Ice Cream</b> \$5 Two scoops of green tea ice cream
<b>House-Made Flan</b> \$6 Egg custard pudding	<b>Coffee Jelly</b> \$5 Coffee gelatin topped with a scoop of vanilla ice cream and a shot of Kahlúa liqueur
<b>Flan Special</b> \$7 Flan topped with a scoop of matcha green tea ice cream	<b>Tempura Ice Cream</b> \$6 Tempura-fried ice cream. Choose from chocolate, vanilla, strawberry, or green tea

# Brookside Sushi



# Hot Pot Special

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- 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

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\$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

# Happy Hour

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

## STARTERS

\$4  
**Edamame**  
\$4  
**Seaweed Salad**

\$4  
**Miso Soup**  
\$4  
**House Salad**

\$8  
**Pork Gyoza**  
\$8  
**Shrimp Tempura**

## ROLLS

\$14  
**\*Vivian**  
\$13  
**GoGo**

\$12  
**\*Red Dragon**  
\$13  
**\*Rainbow**

\$6  
**California**  
\$7  
**Vegetable**

## SUSHI

2 pieces per order

\$8  
**\*Maguro  
Tuna**

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

\$7  
**\*Hirame  
Halbut**

\$8  
**\*Hamachi  
Yellowtail**

\$4  
**Ebi  
Cooked Shrimp**

\$7  
**Unagi  
Freshwater Eel**

\$7  
**\*Sake  
Salmon**

## DRINKS

\$8  
**Sake Bomb**

\$6  
**House Wine Glass**  
Pinot Grigio/Sauvignon Blanc  
Chardonnay/Pinot Noir/Cabernet  
Sauvignon

\$6  
**Hot Sake 8oz**

\$8  
**Storypoint Chardonnay  
Glass**

\$8  
**Green Tea Refresher**

\$13  
**Macallan's Whiskey**

\$6  
**360 Vodka**

\$7  
**Dewars Scotch**

# Brookside Sushi

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