

Brookside Sushi Menu



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 \$6 large \$8
Small 5 oz Large 8 oz	
Cold Sho Chiku Bai Ginjo	\$9
Filtered,- 300 mL bottle	
Cold Amabuki	\$13
Filtered,- with 180 mL souvenir cup City Night/I Love Sushi	
Cold Kikusui	\$15
Filtered- 300 mL bottle	
Cold Sho Chiku Bai Nigori	\$15
Unfiltered- 375 mL bottl	
Cold Perfect Snow Nigori	\$17
Unfiltered- 300 mL bottle	
Cold Nihonsakari Junmai	glass \$9 bottle \$35
Filtered- 5 oz Glass 750 mL bottle	

WINE

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

BEER

\$5	\$9	\$8	\$4
Asahi 12oz	Sapporo 20oz	Echigo 12oz	Miller Lite 12oz

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

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 \$6
Salted, steamed soybean pods

Miso soup \$5
Dashi stock, miso paste, scallions, and seaweed

Fried Tofu \$6
Tempura tofu with tempura sauce

Gyoza \$10
7 deep-fried pork or shrimp (+ \$1) dumplings with ponzu sauce

Shrimp Shumai \$10
7 small, steamed shrimp dumplings with ponzu sauce

Tempura \$11
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

Fried Calamari \$16
Breaded and deep fried calamari with spicy mayo and tonkatsu sauce

Lemon Butter Calamari \$17
Squid, sauteed in a lemon-butter sauce

Yellowtail Cheek \$15
Tender yellowtail collar, pan-fried with ponzu sauce

Soft Shell Crab \$16
Deep fried whole soft shell crab

Yakitori \$6
2 chicken teriyaki skewers and grilled vegetables With teriyaki sauce

Baked Mussels \$8
6 baked mussels with spicy mayo, eel sauce, sriracha and topped with sesame seeds

SALADS

Seaweed Salad \$7
Seasoned seaweed

Squid Salad \$8
Seasoned boiled squid

Baby Octopus Salad \$11
Seasoned baby octopus

Napa Cabbage Kimchi \$7
Seasoned and fermented napa cabbage

Spicy Crab Mix Salad \$7
Tempura flakes, crab meat, seaweed, cucumber and avocado with topped spicy mayo and sriracha

House Salad \$6
Green salad with ginger dressing
Add Crab Meat + \$1
Grilled Chicken + \$4
Grilled Salmon + \$5

FLAMBE STYLE

Dynamite \$13
Lemon butter scallops and mushrooms on half scallop shell, topped with spicy mayo and sriracha, served flambe style

Volcano \$12
4 pieces of California roll with lemon butter shrimp and mushrooms, topped with spicy mayo and sriracha on half scallop shell, served flambe style

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 Eal	\$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

Compos

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	*Sushi Regular Sushi assortment with a Tempura Roll, including: 2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ebi, 1pc Tamago	\$30
*Lunch Sushi Combo Sushi assortment with a Tempura Roll, including: 2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ebi, 1pc Tamago	\$27	*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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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

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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

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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 Salmom \$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 \$16
Grilled chicken and assorted shrimp and vegetable tempura. with tempura sauce. Add shrimp & crab meat tempura (+ \$3)

Katsu \$16
Panko-fried chicken, pork (+ \$2) or beef (+ \$2) cutlet with tonkatsu sauce and spicy mayo on the side

Katsu Don \$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

Japanese Beef Curry \$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

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

Happy Hour

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

STARTERS

\$4
Edamame

\$4
Miso Soup

\$8
Pork Gyoza

\$4
Seaweed Salad

\$4
House Salad

\$8
Shrimp Tempura

ROLLS

\$14
*Vivian

\$12
*Red Dragon

\$6
California

\$13
*GoGo

\$13
*Rainbow

\$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

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