



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

Scan for actual menu pictures



DRINKS

SAKE

Hot Sho Chiku Bai
5 oz \$6 / 8 oz \$8

Cold Sho Chiku Bai Ginjo - Filtered
300 mL bottle \$9

Cold Kikumasa - Filtered
300 mL bottle \$15

Cold Sho Chiku Bai Nigori - Unfiltered
375 mL bottle \$15

Cold Perfect Snow Nigori - Unfiltered -
300 mL bottle \$17

Cold Nihonsakari Junmai - Filtered
5 oz \$9 / 750 mL bottle \$35

BEER

Asahi - 12oz \$5

Sapporo - 20.4 oz \$9

Echigo - 12oz \$8

Miller Lite - 12oz \$4

LIQUOR (SINGLE)

Hibiki Japanese Whiskey \$15

Suntory Whisky Toki \$10

Macallan Scotch Whisky \$15

Jack Daniel's Whiskey \$9

Ketel One Cucumber & Mint Vodka \$9

Tito's Vodka \$9

360 Vodka \$7

Tanqueray Gin \$9

Aristocrat White Rum \$7

Captain Morgan Spiced Rum \$9

Exotico Blanco Tequila \$7

Dewar's White Label Scotch \$9

Ezra Brooks Bourbon \$9

NON-ALCOHOLIC DRINKS

Hot Matcha Green Tea \$3

Orange Juice/Cranberry Juice \$4

Ramune Soda (Original/Strawberry/Blueberry/Pineapple) \$6

Coke/Diet Coke/Dr. Pepper/Orange Soda/Sprite/Lemonade/Iced Tea \$2

WINE

Pinot Grigio

Canyon Road Glass \$7 / Bottle \$25

Maso Canali Glass \$9 / Bottle \$30

Sauvignon Blanc

Canyon Road Glass \$7 / Bottle \$25

Oyster Bay \$9 / Bottle \$30

Chardonnay

Canyon Road Glass \$7 / Bottle \$25

Storypoint \$9 / Bottle \$30

Pinot Noir

Canyon Road Glass \$7 / Bottle \$25

Oyster Bay \$9 / Bottle \$30

Cabernet Sauvignon

Canyon Road Glass \$7 / Bottle \$25

Seven Falls \$9 / Bottle \$30

Prosecco

La Marca Glass \$9 / Bottle \$28

Plum Wine

Choya Sparkling Glass \$10

Green Tea Glass \$14/ Bottle \$35

COCKTAILS

Bronson's Milk Punch \$10

Whiskey, Lemon, Ginger, Apple, Cinnamon,
Allspice, Clove, Anise, Whole Milk -- milk is
filtered out, leaving delicious fusion

Plum Wine Spritzer \$10

Choya Umesu Plum Wine, Cucumber &
Mint Vodka, Soda Water

Japanese Mimosa \$10

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

Ume Berry Punch \$10

Ketel One Cucumber & Mint Vodka, Choya
Craft Fruit, Cranberry Juice & Lime

Sakura \$10

Tito's Vodka, Orange Juice, Cranberry
Juice & Topped with berries

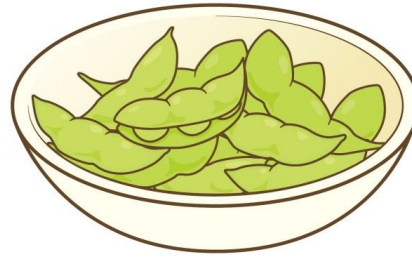


STARTERS



EDAMAME \$6

Salted, steamed soybean pods



MISO SOUP \$5

Dashi stock, miso paste, scallions, and seaweed



FRIED TOFU \$6

Tempura tofu with tempura sauce

PORK GYOZA \$10

7 deep-fried pork dumplings with ponzu sauce



SHRIMP GYOZA \$11

7 deep-fried shrimp dumpling with ponzu sauce

SHRIMP SHUMAI \$10

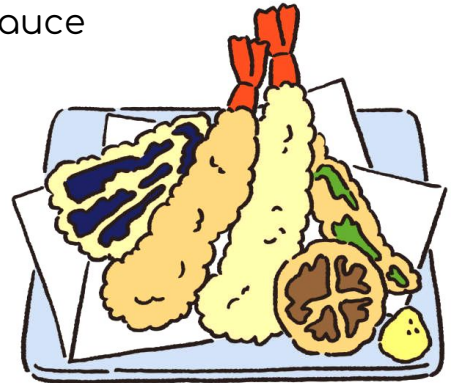
7 small, steamed shrimp dumplings with ponzu sauce

SHRIMP TEMPURA \$11

6 lightly battered and deep fried shrimp

SHRIMP & VEGGIE TEMPURA \$13

2 shrimp, and assorted vegetables



VEGGIE TEMPURA \$11

Assorted vegetables

FRIED CALAMARI \$16

Breaded and deep fried calamari

LEMON BUTTER CALAMARI \$17

Squid, stewed in a lemon-butter sauce



YELLOWTAIL CHEEK \$15

Tender yellowtail collar, pan-fried; ponzu sauce

SOFT SHELL CRAB \$16

Deep fried whole soft shell crab

YAKITORI \$6

2 chicken teriyaki skewers and grilled vegetables



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 MIX +\$1
GRILLED CHICKEN +\$4
GRILLED SALMON +\$5

Gluten Free Dressing is Available upon Request



NOODLES

UDON \$14

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

YOSENABE MINI HOT-POT \$18

Clear broth, tofu, veggies, shirataki noodles, udon noodles, salmon, halibut, scallops, yellowtail, shrimp, and mussels

SUKIYAKI MINI HOT-POT \$17

Soy sauce, water, sugar, & sake broth; with angus beef, tofu, veggies, shirataki noodles, and udon noodles

RAMEN \$16

Chashu pork belly with bamboo shoots, scallions, boiled egg. Choice of **TONKOTSU** (Pork Bone) broth, **SHOYU** (Soy Sauce) broth, or **MISO** (Soybean Paste) broth



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HOT FOOD

Include Salad & Rice

LEMON BUTTER SALMON \$18

Salmon steak grilled with lemon butter sauce

SALMON TERIYAKI \$17

Grilled salmon with a side of house teriyaki sauce

CHICKEN TERIYAKI \$16

Grilled chicken with a side of house teriyaki sauce

CHICKEN TERIYAKI STIR-FRY \$17

Chicken and vegetables stir-fried with teriyaki sauce

SHRIMP TERIYAKI STIR-FRY \$18

Shrimp and vegetables sauteed with teriyaki sauce

VEGETABLE TERIYAKI STIR-FRY \$15

Vegetables sauteed with teriyaki sauce

CHICKEN & TEMPURA \$18

Grilled chicken and assorted shrimp & vegetable tempura

CHICKEN & VEGGIE TEMPURA \$15

Grilled chicken and assorted vegetable tempura

CHICKEN KATSU \$16

Panko-fried chicken cutlet with tonkatsu sauce and spicy mayo on the side

PORK KATSU \$17

Panko-fried pork cutlet with tonkatsu sauce and spicy mayo on the side

BEEF KATSU \$17

Panko-fried angus beef cutlet with tonkatsu sauce and spicy mayo on the side

CHICKEN KATSU-DON \$16

Panko-fried chicken cutlet and rice, mixed with sukiyaki broth, sauteed onions and green onions, topped with a fried egg, seaweed, and yellow pickles.

PORK KATSU-DON \$16

Panko-fried pork cutlet and rice, mixed with sukiyaki broth, sauteed onions and green onions, topped with a fried egg, seaweed, and yellow pickles.

BEEF KATSU-DON \$16

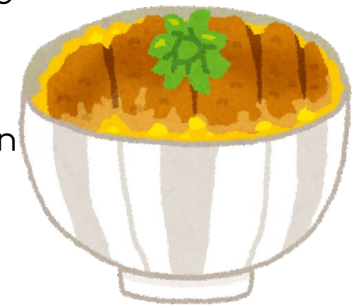
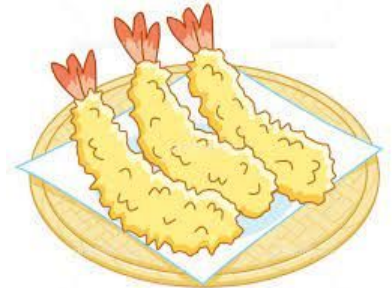
Panko-fried beef cutlet and rice, mixed with sukiyaki broth, sauteed onions and green onions, topped with a fried egg, seaweed, and yellow pickles.

JAPANESE BEEF CURRY \$17

Japanese-style beef curry with carrot, potato, and yellow pickle

Lunch
SPECIALS

\$1 Discount
11am-4pm



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SPECIALITY ROLLS

BROOKSIDE DRAGON \$16

Tempura shrimp, freshwater eel, cucumber, avocado and asparagus

***BROOKSIDE WHITE TIGER \$15**

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



***BROOKSIDE \$15**

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

SHRIMP KILLER \$15

Tempura shrimp, spicy crab, shrimp, eel sauce, 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 or Rice paper wrap, cream cheese, smoked salmon, crab meat, avocado, jalapeño, entire roll is tempura fried

GOGO \$16

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



***MANGO CEVICHE \$16**

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

CHIMICHANGA \$16

Tuna, salmon, yellowtail, halibut and avocado wrapped in seaweed and panko-deep fried



*This item contains raw or uncooked ingredients and may increase the risk of foodborne illness.

ONE OF THE KIND ROLLS

***EMILIO \$17**

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

***QUIMBERLIN \$17**

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

***SALVY \$18**

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

FLAMBE STYLE ON HALF SHELL

Unavailable for to-go orders

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

***HAND ROLL \$ 8 each**



Any roll as a small, seaweed wrap

- Tuna Avocado
- Salmon Avocado
- Yellowtail
- Spicy Combination (Shrimp, Avocado, Cucumber, Crab, Tobiko, Octopus and Spicy Mayo)
- Or Pick one roll from the menu



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EVERYONE'S FAVORITE ROLLS



CALIFORNIA \$10

Crab, cucumber, and avocado



***RAINBOW \$17**

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

***TUNA ME CRAZY \$15**

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



***VIVIAN \$17**

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

SPIDER \$16

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 ROLL \$15

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

SPICY LING-EN-POP \$17

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



VEGETABLE \$11

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



***PHILADELPHIA \$13**

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

***SPICY YELLOWTAIL \$17**

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

SPICY TUNA \$16

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

***SPICY SALMON \$15**

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



***DAIKON \$18**

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



*** SALMON AVOCADO \$13**

Salmon and avocado sub tuna +\$1

***TUNA TATAKI \$15**

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



ALASKAN \$11

Salmon skin, green onion, and cucumber



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SUSHI/SASHIMI



2 pieces per order unless otherwise specified

***HAMACHI \$8**

- Yellowtail

***MAGURO \$8**

- Tuna

***ESCOLAR \$8**

- Super White Tuna

***SAKE \$8**

- Salmon

***SAKE TORO \$9**

- Torched Salmon Belly

***HIRAME \$8**

- Halibut

***SABA \$7**

- Mackerel

ALBACORE TUNA \$8

HOKKIGAI \$8

- Surf Clam

***HOTATE \$9**

- Scallop

***IKURA \$9**

- Salmon Roe

***TOBIKO \$7**

- Flying Fish Eggs

***TORO \$9**

- Bluefin Tuna (1 pc)

***UNI \$11**

- Sea Urchin (1 pc)

TAMAGO \$6

- Egg Omelette

UNAGI \$9

- Freshwater Eel

ANAGO NIKOMI \$10

- Sea Eel

EBI \$6

- Shrimp

***AMA EBI \$9**

- Sweet Shrimp

TAKO \$7

- Octopus

***IKA \$7**

- Squid

HOUSE SPECIAL SASHIMI



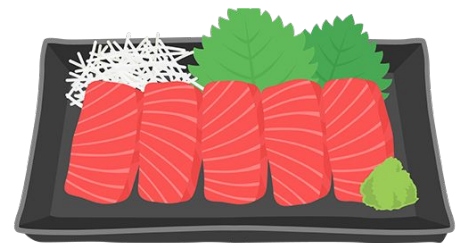
*5pc Sake Toro-Torched Salmon Belly with Jalapeno Ponzu Sauce \$16

*5pc Hamachi-Yellowtail with Jalapeno Ponzu Sauce \$17

*5pc Sake-Salmon with Sliced Lemon \$15

*5pc Escolar-Super White Tuna \$15

*5pc Maguro Toro-Bluefin Tuna \$36



DAILY SPECIALS

***WEEKDAY SPECIAL \$20**

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

***SATURDAY SPECIAL 3 ROLLS of CHEF'S CHOICE \$35**

***SUNDAY SPECIAL 5 ROLLS of CHEF'S CHOICE \$65**

For specials, ask the server or check chalkboard/Instagram



@brooksidесushi



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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

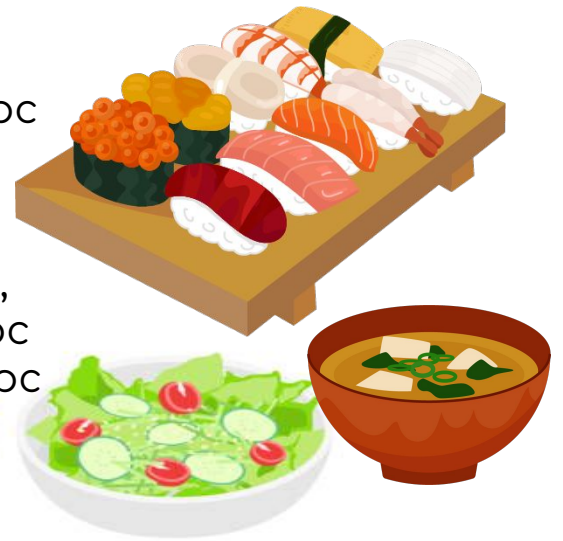


*SUSHI REGULAR \$30

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) and 3 pieces tuna maki roll



DESSERTS

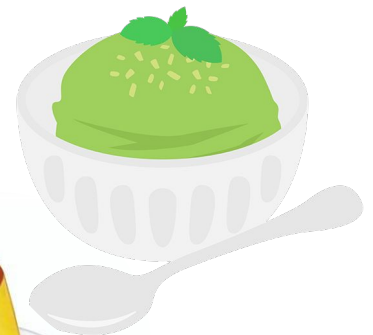
MOCHI ICE CREAM \$2.5 each

Choose from
Green Tea/Strawberry/Mango/Vanilla



GREEN TEA MATCHA ICE CREAM \$5

Two scoops of green tea ice cream



FLAN \$6

Egg custard pudding



FLAN SPECIAL \$7

Flan topped with a scoop of matcha
green tea ice cream



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