



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

## **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

Prosecco

La Marca Glass \$9 / Bottle \$28

Plum Wine

Choya Sparkling Glass \$10

Green Tea Glass \$14 / Bottle \$35

## **COCKTAILS**

Green Tea Refresher \$10

Green tea flavored umeshu, dry vermouth,  
club soda, lemon

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

Cucumber Basil Gimlet \$10

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

Planter's Punch \$10

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

## **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

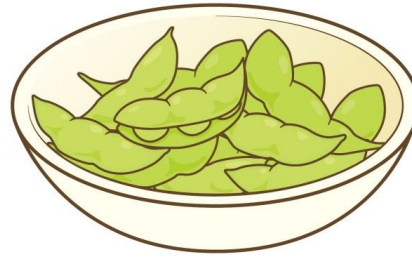


# STARTERS



## 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

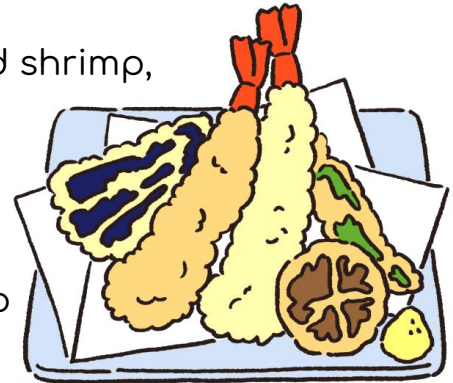


## SHRIMP SHUMAI \$10

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 raddish



## FRIED CALAMARI \$16

Breaded and deep fried calamari with spicy mayo and tempura 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 +\$1**

**GRILLED CHICKEN +\$4**

**GRILLED SALMON +\$5**



# DAILY SPECIALS

## **\*WEEKDAY SPECIAL \$25**

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

## **\*SATURDAY SPECIAL 3 ROLLS of CHEF'S CHOICE \$38**

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

For specials, ask the server or check chalkboard/Instagram



# HOT FOOD

Include Salad & Rice

## **LEMON BUTTER SALMON \$18**

Salmon steak grilled with lemon butter sauce

## **TERIYAKI \$16**

Grilled chicken or salmon (+ \$1) with a side of house teriyaki sauce

## **TERIYAKI STIR-FRY \$15**

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

## **CHICKEN & VEGGIE TEMPURA \$15**

Grilled chicken and assorted shrimp & vegetable tempura

Add Shrimp & Crab meat tempura (+ \$3) with tempura sauce

## **KATSU \$16**

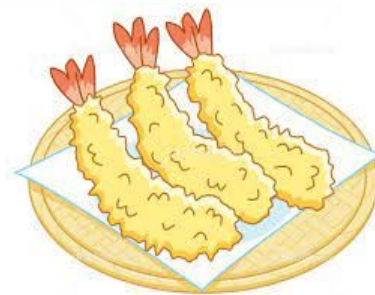
Panko-fried chicken, pork (+ \$2) or beef (+ \$2) cutlet with tonkatsu sauce and spicy mayo on the side

## **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



# 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

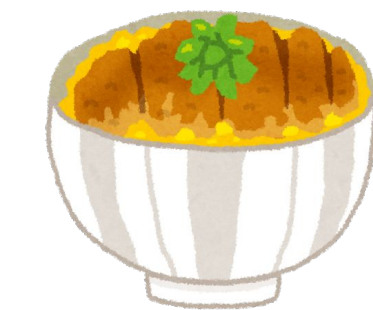
## **RAMEN \$16**

Chashu pork belly with bamboo shoots, scallions, boiled egg. Choice of:

**TONKOTSU** (Pork Bone) broth,

**SHOYU** (Soy Sauce) broth, or

**MISO** (Soybean Paste) broth





# SPECIALITY ROLLS

## **BROOKSIDE DRAGON \$16**

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

## **\*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, 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 \$16**

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



## **\*MANGO CEVICHE \$16**

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

## **CHIMICHANGA \$16**

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



\*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, sriracha and tempura flakes

## **\*QUIMBERLIN \$17**

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

## **\*SALVY \$18**

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

## **\*HAWAIIAN \$16**

Tempura Shrimp, Avocado, Salmon, Mango, Spicy Mayo

## **\*PRINCESS LEIA \$14**

Halibut, cucumber, avocado, asparagus

## **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

Product image for illustration purposes only. Actual product may vary

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# EVERYONE'S FAVORITE ROLLS



## **CALIFORNIA \$10**

Crab, cucumber, and avocado



## **\*RAINBOW \$17**

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

## **\*TUNA ME CRAZY \$15**

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



## **\*VIVIAN \$17**

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

## **SPIDER \$16**

Fried soft shell crab, scallions, avocado, cucumber, sriracha 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, cucumber, avocado, spinach, yellow pickles, and radish



## **\*PHILADELPHIA \$13**

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

## **\*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 topped with 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



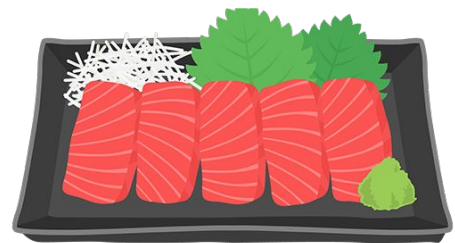
\*5pc Sake Toro-Torched Salmon Belly with Jalapeno Ponzu Sauce \$16

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

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

\*5pc Escolar-Super White Tuna \$15

\*5pc Toro-Bluefin Tuna \$36



## \*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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# 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

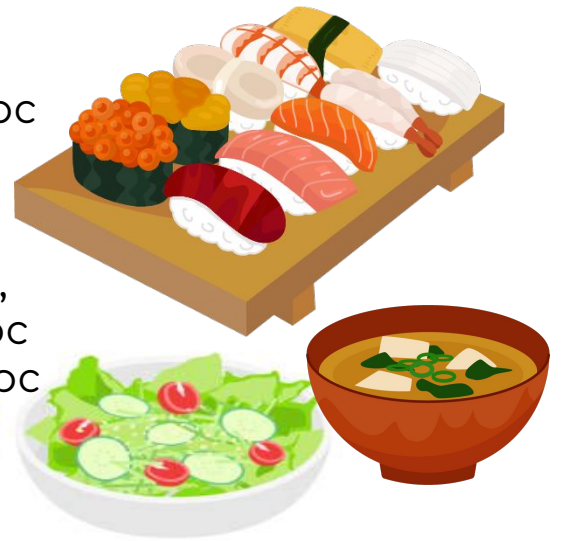


## \*SUSHI REGULAR \$30

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



## TEMPURA ICE CREAM \$6

Your choice of chocolate, napoleon,  
green tea and vanilla tempura  
battered ice cream

