

Brookside Sushi Dinner Menu



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Scan for actual
menu pictures



Drinks

SAKE

Hot Sho Chiku Bai	small \$7 large \$9
Small 5 oz Large 8 oz	
Cold Sho Chiku Bai Ginjo	\$11
Filtered,- 300 mL bottle	
Cold Amabuki	\$14
Filtered,- with 180 mL souvenir cup City Night/I Love Sushi	
Cold Kikusui	\$19
Filtered- 300 mL bottle	
Cold Sho Chiku Bai Nigori	\$18
Unfiltered- 375 mL bottl	
Cold Perfect Snow Nigori	\$18
Unfiltered- 300 mL bottle	
Cold Nihonsakari Junmai	glass \$11 bottle \$45
Filtered- 5 oz Glass 750 mL bottle	

WINE

Oyster Bay	glass \$11 bottle \$45
Sauvignon Blanc	
Collevento 921	glass \$11 bottle \$45
Pinot Grigio/Sauvignon Blanc/ Chardonnay	
Avalon	glass \$12 bottle \$48
Cabernet Sauvignon	
Cycles Gladiator	glass \$12 bottle \$48
Pinot Noir	
Choya Sparkling	glass \$13
Plum wine	
Green Tea	glass \$15 bottle \$40
Plum wine	

BEER

\$9	\$11	\$10	\$10	\$7
Asahi 12oz	Sapporo 20oz	Echigo 12oz	Orion 12oz	Miller Lite 12oz

SINGLE LIQUOR

\$16 Hibiki Japanese Whiskey	\$14 Toki Japanese Whiskey	\$15 Tottori Japanese Whiskey	\$17 Macallan Scotch Whisky	\$10 Jack Daniel's Whiskey
\$10 Tito's Vodka	\$9 360 Vodka	\$10 Tanqueray Gin	\$10 Ketel One Cucumber & Mint Vodka	
\$10 Dewar's White Label Scotch	\$11 Ezra Brooks Bourbon	\$10 Masuave Tequila	\$10 Captain Morgan Spiced Rum	

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	\$3
Fountain Drink (free refill)	\$4	Cranberry Juice	\$3
Coke/Diet Coke/Coke Zero/Sprite Pibb/Lemonade/Iced Tea			

Brookside Sushi

Cocktails

\$11

Green Tea Refresher

A refreshing blend of Choya green tea plum wine and dry vermouth, topped with club soda and a touch of Angostura bitters, finished with a twist of lemon peel.

\$11

Japanese Mimosa

A delightful twist on the classic mimosa, featuring fresh orange juice, Choya plum wine, and sparkling Choya for a refreshing and elegant fusion of flavors.

\$12

Planter's Punch

A tropical classic with Aristocrat rum, lime, sweet grenadine, cranberry juice, and a splash of soda, garnished with a fresh lime slice

\$13

Ginger Spring Ume

A refreshing mix of London dry gin, cucumber, lime, and simple syrup, topped with sweet Choya plum fruit for a sophisticated twist.

\$16

Manhattan Okinawa

A refined take on the classic Manhattan, featuring Japanese whiskey, Cocchi sweet vermouth, and a dash of Angostura bitters, elegantly topped with a cherry.

\$14

Mai Tai

A tropical blend of white rum, Cointreau, orgeat, lime juice, dark rum, and grenadine, garnished with mint and lime.

\$15

Dirty Martini

A smooth mix of vodka, olive, a hint of pepper, and dry vermouth.

\$12

Plum Wine Spritzer

A refreshing mix of cucumber mint vodka, Choya plum wine, and soda water for a light and crisp delight.

\$13

Cucumber Basil Gimlet

A fresh blend of cucumber, basil, Tito's vodka, lime juice, and simple syrup, topped with soda and garnished with a basil leaf.

\$14

Japanese Whisky Ginger

A bold mix of Japanese whiskey, ginger beer, and soda, with a dash of Angostura bitters for a spicy, refreshing finish.

\$14

Samurai Sour

A velvety blend of Japanese whiskey, fresh lime, simple syrup, and a frothy egg white for a smooth, tangy twist on the classic sour.

\$15

Sake Martini

A refined fusion of gin or vodka, Toku sake, and dry vermouth, elegantly garnished with a thin slice of cucumber. Crisp and sophisticated.

\$12

Margarita

A classic mix of tequila, lime, Cointreau, orange juice, and simple syrup, garnished with a fresh lime wedge. Timeless and refreshing.

\$16

Negroni

A bold blend of vodka, bitter Companion, and sweet vermouth, garnished with a twist of lemon peel.

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Starters

Edamame \$7
Salted, steamed soybean pods

Miso soup \$6
Dashi stock, miso paste, scallions, and seaweed

Fried Tofu \$8
Tempura tofu with tempura sauce

Gyoza
7 pieces of dumplings (Deep-fried or steamed)
• Pork: \$10 • Shrimp: \$12

Shrimp Shumai \$11
7 small, steamed shrimp dumplings with ponzu sauce

Tempura
Lightly battered and deep-fried tempura with tempura sauce and a side of grated ginger and radish. Choose from:
• Shrimp only (8 pieces of shrimp): \$14
• Vegetable only: \$13
• Shrimp, Crabmeat and Vegetable Combi: \$16

Fried Calamari \$19
Breaded and deep fried calamari with spicy mayo and tonkatsu sauce

Lemon Butter Calamari \$20
Squid, sauteed in a lemon-butter sauce

Lemon Butter Scallop and Shrimp \$21
Scallop and shrimp, sauteed in a lemon-butter sauce

Yellowtail Cheek \$17
Tender yellowtail collar, pan-fried with ponzu sauce

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

Yakitori \$9
2 chicken teriyaki skewers and grilled vegetables With teriyaki sauce

Baked Mussels \$10
6 baked mussels with spicy mayo, eel sauce, sriracha and topped with sesame seeds

SALADS

Seaweed Salad \$8
Seasoned seaweed

Squid Salad \$9
Seasoned boiled squid

Baby Octopus Salad \$12
Seasoned baby octopus

Napa Cabbage Kimchi \$9
Seasoned and fermented napa cabbage

Spicy Crab Mix Salad \$9
Tempura flakes, crab meat, seaweed, cucumber and avocado with topped spicy mayo and sriracha

House Salad \$7
Green salad with ginger dressing
Add Crab Meat + \$2
Grilled Chicken + \$4
Grilled Salmon + \$6

FLAMBE STYLE

Dynamite \$14
Lemon butter scallops and mushrooms on half scallop shell, topped with spicy mayo and sriracha, served flambe style

Volcano \$13
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 & Sashimi

SUSHI SASHIMI

\$10 *Hamachi Yellowtail	\$10 *Maguro Tuna	\$9 *Escolar Super White Tuna	\$9 *Sake Salmon	\$10 *Sake Toro Torched Salmon Belly	
\$9 *Hirame Halibut	\$10 *Tai Red Snapper	\$8 *Saba Mackerel	\$9 *Albacore Tuna	\$9 Hokkigai Surf Clam	\$10 *Hotate Scallop
\$10 *Ikura Salmon Roe	\$8 *Tobiko Flying Fish Egg	\$10 (1 pc) *Toro Bluefin Tuna	\$12 (1 pc) *Uni Sea Urchin	\$7 Tamago Egg Omelette	
\$11 Unagi Freshwater Eel	\$12 Anago Sea Eel	\$7 Ebi Cooked Shrimp	\$10 *Ama Ebi Sweet Shrimp	\$8 Tako Octopus	\$8 Ika Squid

2 pieces per order unless otherwise specified

HOUSE SPECIAL SASHIMI

*5pc Sake Toro-Salmon Belly 5pc Sake Toro-Torched Salmon Belly with Jalapeno Ponzu Sauce	\$19	*5pc Sake-Salmon 5pc Sake-Salmon with Sliced Lemon	\$18
*5pc Hamachi-Yellowtail 5pc Hamachi-Yellowtail with Jalapeno Ponzu Sauce	\$20	*5pc Escolar-Super White Tuna 5pc Escolar-Super White Tuna	\$17
*5pc Toro-Bluefin Tuna 5pc Toro-Bluefin Tuna	\$40	*5pc Maguro-Tuna 5pc Maguro-Tuna	\$19

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Rolls



California

Crab, cucumber, and avocado

\$10



*Rainbow

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

\$19

*Tuna Me Crazy

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

\$18



*Vivian

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

\$19

*Spider

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

\$18

Shrimp Killer

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

\$17

Spicy Crab Mix Salad Roll

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

\$17

*Spicy Ling-En-Pop

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

\$18



Vegetable

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

\$13



*Philadelphia

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

\$15

*Spicy Yellowtail

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

\$18

*Spicy Tuna

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

\$17

*Spicy Salmon

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

\$18



*Daikon

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

\$20



*Salmon Avocado

Salmon with avocado and scallion

\$15

*Red Dragon

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

\$18

DAILY SPECIALS

\$30

*Weekday Special

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

\$45

*Saturday Special

3 Rolls of Chef's Choice

\$70

*Sunday Special

5 Rolls of Chef's Choice

For specials, ask the server or check chalkboard/Instagram

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Speciality Rolls

Brookside Dragon

\$19

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

*Brookside White Tiger

\$18

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



*Brookside

\$17

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

Fez

\$19

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

\$18

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

\$19

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



*Mango Ceviche

\$19

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

Chimichanga

\$18

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

Tempura-cooked Vegetable

\$16

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



*Emilio

\$19

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

\$20

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

*Salvy

\$20

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

*Hawaiian

\$18

Tempura Shrimp, Avocado, Salmon, Mango, Spicy Mayo

*Princess Leia

\$17

Halibut, cucumber, avocado, asparagus



*Crystal

\$19

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



Monster

\$19

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



*Pikachu

\$17

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

*Last Samurai

\$19

Spicy scallops, cucumber, tuna, avocado, and asparagus

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Hot Food

INCLUDES SALAD & RICE

Lemon Butter Salmon \$26
8oz salmon steak grilled with lemon butter sauce

Teriyaki Chicken \$22
8oz grilled chicken with a side of house teriyaki sauce

Teriyaki Salmon \$26
8oz grilled salmon with a side of house teriyaki sauce

Teriyaki Stir-fry
• Vegetable only: \$19
• Vegetable and chicken: \$21
• Vegetable and shrimp: \$22

Chicken & Veggie Tempura
Grilled chicken and assorted tempura with tempura sauce.
• Vegetable only: \$21
• Vegetable, shrimp & crab meat: \$23

Katsu
Panko-fried cutlet with tonkatsu sauce and spicy mayo on the side
• Chicken: \$19 • Pork: \$21
• Pork & Shrimp: \$23

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: \$19 • Pork: \$21

Japanese Beef Curry \$20
Japanese-style beef curry with carrot, potato, and yellow pickle

NOODLES

Yosenabe Mini Hot-Pot \$22
Clear broth, tofu, veggies, shirataki noodles, udon noodles, salmon, halibut, scallops, yellowtail, shrimp, and mussels

Sukiyaki Mini Hot-Pot \$21
Soy sauce, water, sugar, & sake broth; with angus beef, tofu, veggies, shirataki noodles, and udon noodles

Ramen
Chashu pork belly with bamboo shoots, scallions, and boiled egg.
• TONKOTSU (Pork Bone) broth: \$18
• SHOYU (Soy Sauce) broth: \$17
• MISO (Soybean Paste) broth: \$17

Udon
• Tempura: \$15 • Chicken: \$15 • Beef: \$17

Desserts

Mochi Ice Cream \$3
Choose from green tea, strawberry, mango, each
vanilla, coconut, or cookies and cream

House-Made Flan \$7
Egg custard pudding

Flan Special \$8
Flan topped with a scoop of matcha green tea ice cream

Green Tea Matcha Ice Cream \$6
Two scoops of green tea ice cream

Coffee Jelly \$6
Coffee gelatin topped with a scoop of vanilla ice cream and a shot of Kahlúa liqueur

Tempura Ice Cream \$7
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

\$60

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)

\$65

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)

\$70

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

\$12

Pork Gyoza + Edamame

5 pork deep fried dumpling + salted steamed soybean pads

\$12

Kevyn Roll

California roll topped with Chicken Katsu and Ketchup

\$15

Tempura Udon

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

Brookside Sushi

Compos

Includes miso soup and house salad

***Chirashi 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 \$36

***Sushi Regular**

Sushi assortment with a Brookside Roll, including: 1pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ebi, 1pc Tamago, 1pc Unagi, 1pc Tako \$33

***Sushi Deluxe**

Sushi assortment with a Red Dragon Roll, including: 2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Hirame, 1pc Ebi, 1pc Tamago, 1pc Unagi, 1pc Ikura, 1pc Tobiko \$37

***Sushi and Sashimi Plater**

Sushi and sashimi assortment with small side of seaweed and squid salad, including: \$45

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

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

***Brookside Dinner Special**

The full sampler with rice, including chicken teriyaki, mixed tempura, 3 pieces of nigiri (unagi, shrimp, Escolar) and 3 pieces of tuna maki roll. Plus green tea ice cream. \$42

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