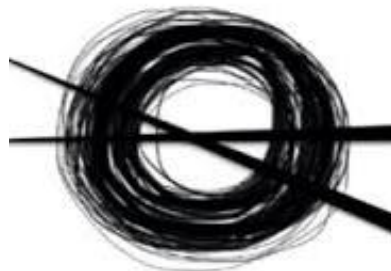


Brookside Sushi Dinner Menu



BROOKSIDE SUSHI

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 \$7 large \$9
Small 5 oz Large 8 oz	
Cold Sho Chiku Bai Ginjo	\$10
Filtered,- 300 mL bottle	
Cold Amabuki	\$13
Filtered,- with 180 mL souvenir cup City Night/I Love Sushi	
Cold Kikusui	\$18
Filtered- 300 mL bottle	
Cold Sho Chiku Bai Nigori	\$17
Unfiltered- 375 mL bottl	
Cold Perfect Snow Nigori	\$17
Unfiltered- 300 mL bottle	
Cold Nihonsakari Junmai	glass \$10 bottle \$40
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	
Choya Sparkling	glass \$10
Plum wine	
Green Tea	glass \$14 bottle \$35
Plum wine	

BEER

\$8	\$10	\$9	\$9	\$6
Asahi 12oz	Sapporo 20oz	Echigo 12oz	Orion 12oz	Miller Lite 12oz

SINGLE LIQUOR

\$15 Hibiki Japanese Whiskey	\$13 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
\$9 Masuave Tequila	\$9 Dewar's White Label Scotch	\$10 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	\$3
Fountain Drink (free refill)	\$4	Cranberry Juice	\$3
Coke/Diet Coke/Coke Zero/Sprite Pibb/Lemonade/Iced Tea			

Brookside Sushi

Cocktails

\$10

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.

\$10

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.

\$11

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

\$12

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.

\$14

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.

\$13

Mai Tai

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

\$14

Dirty Martini

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

\$11

Plum Wine Spritzer

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

\$12

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.

\$13

Japanese Whisky Ginger

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

\$13

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.

\$14

Sake Martini

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

\$11

Margarita

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

\$14

Negroni

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

Brookside Sushi

Starters

Edamame Salted, steamed soybean pods	\$6	Fried Calamari Breaded and deep fried calamari with spicy mayo and tonkatsu sauce	\$18
Miso soup Dashi stock, miso paste, scallions, and seaweed	\$5	Lemon Butter Calamari Squid, sauteed in a lemon-butter sauce	\$18
Fried Tofu Tempura tofu with tempura sauce	\$7	Lemon Butter Scallop and Shrimp Scallop and shrimp, sauteed in a lemon-butter sauce	\$19
Gyoza 7 pieces of dumplings (Deep-fried or steamed) • Pork: \$10 • Shrimp: \$12		Yellowtail Cheek Tender yellowtail collar, pan-fried with ponzu sauce	\$15
Shrimp Shumai 7 small, steamed shrimp dumplings with ponzu sauce	\$10	Soft Shell Crab Deep fried whole soft shell crab	\$16
Tempura Lightly battered and deep-fried tempura with tempura sauce and a side of grated ginger and radish. Choose from: • Shrimp only (6 pieces of shrimp): \$12 • Vegetable only: \$12 • Shrimp, Crabmeat and Vegetable Combi: \$15		Yakitori 2 chicken teriyaki skewers and grilled vegetables With teriyaki sauce	\$8
		Baked Mussels 6 baked mussels with spicy mayo, eel sauce, sriracha and topped with sesame seeds	\$9

SALADS

Seaweed Salad Seasoned seaweed	\$8	Spicy Crab Mix Salad Tempura flakes, crab meat, seaweed, cucumber and avocado with topped spicy mayo and sriracha	\$8
Squid Salad Seasoned boiled squid	\$8	House Salad Green salad with ginger dressing Add Crab Meat + \$2 Grilled Chicken + \$4 Grilled Salmon + \$6	\$7
Baby Octopus Salad Seasoned baby octopus	\$12		
Napa Cabbage Kimchi Seasoned and fermented napa cabbage	\$8		

FLAMBE STYLE

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

SUSHI SASHIMI

\$9 *Hamachi Yellowtail	\$9 *Maguro Tuna	\$9 *Escolar Super White Tuna	\$8 *Sake Salmon	\$9 *Sake Toro Torched Salmon Belly	
\$8 *Hirame Halibut	\$9 *Tai Red Snapper	\$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	
\$10 Unagi Freshwater Eel	\$10 Anago Sea Eel	\$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-Salmon Belly 5pc Sake Toro-Torched Salmon Belly with Jalapeno Ponzu Sauce	\$18	*5pc Sake-Salmon 5pc Sake-Salmon with Sliced Lemon	\$17
*5pc Hamachi-Yellowtail 5pc Hamachi-Yellowtail with Jalapeno Ponzu Sauce	\$19	*5pc Escolar-Super White Tuna 5pc Escolar-Super White Tuna	\$16
*5pc Toro-Bluefin Tuna 5pc Toro-Bluefin Tuna	\$37	*5pc Maguro-Tuna 5pc Maguro-Tuna	\$18

Brookside Sushi

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Rolls



California \$10
Crab, cucumber, and avocado



***Rainbow** \$18
California roll with tuna, salmon, yellowtail, halibut, avocado and cooked shrimp

***Tuna Me Crazy** \$17
Shrimp, scallions, and spicy tuna; topped with fresh tuna and cooked-shrimp, spicy mayo, sriracha



***Vivian** \$18
Chopped tuna, yellowtail, salmon, and halibut; with avocado, asparagus, cucumber, jalapeño, flying fish eggs, spicy mayo, sriracha sauce

***Spider** \$17
Fried soft shell crab, scallions, avocado, cucumber, sriracha and spicy mayo cut in 6 large pieces

Shrimp Killer \$16
Tempura shrimp, spicy crab, shrimp, avocado, eel sauce, spicy mayo sriracha; in soy paper

Spicy Crab Mix Salad Roll \$16
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 \$12
Asparagus, cucumber, avocado, spinach, yellow pickles, and radish



***Philadelphia** \$14
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** \$17
Salmon, cucumber, and scallions; topped with flying fish roe, salmon, avocado, jalapeño, spicy mayo, and sriracha



***Daikon** \$19
No rice, daikon radish wrap, salmon, tuna, super white tuna, yellowtail, halibut, asparagus, cucumber, avocado, scallions, and flying fish eggs



***Salmon Avocado** \$14
Salmon with avocado and scallion

***Red Dragon** \$17
Tempura shrimp, spicy crab and tuna; topped with fresh tuna, spicy mayo, eel sauce, sriracha sauce and tempura flakes

DAILY SPECIALS

\$27

*Weekday Special

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

\$40

*Saturday Special

3 Rolls of Chef's Choice

\$67

*Sunday Special

5 Rolls of Chef's Choice

For specials, ask the server or check chalkboard/Instagram

Brookside Sushi

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Speciality Rolls

Brookside Dragon \$18

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

***Brookside White Tiger** \$17

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

Fez \$18

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 \$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** \$18

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



***Mango Ceviche** \$18

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

Tempura-cooked Vegetable \$15

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



***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** \$19

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** \$16

Halibut, cucumber, avocado, asparagus



***Crystal** \$18

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



Monster \$18

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



***Pikachu** \$16

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

***Last Samurai** \$18

Spicy scallops, cucumber, tuna, avocado, and asparagus

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Hot Food

INCLUDES SALAD & RICE

Lemon Butter Salmon \$25
8oz salmon steak grilled with lemon butter sauce

Teriyaki Chicken \$20
8oz grilled chicken with a side of house teriyaki sauce

Teriyaki Salmom \$25
8oz grilled salmon with a side of house teriyaki sauce

Teriyaki Stir-fry
• Vegetable only: \$18
• Vegetable and chicken: \$20
• Vegetable and shrimp: \$21

Chicken & Veggie Tempura
Grilled chicken and assorted tempura with tempura sauce.
• Vegetable only: \$20
• Vegetable, shrimp & crab meat: \$22

Katsu
Panko-fried cutlet with tonkatsu sauce and spicy mayo on the side
• Chicken: \$18 • Pork: \$20
• Pork & Shrimp: \$22

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: \$18 • Pork: \$20

Japanese Beef Curry \$19
Japanese-style beef curry with carrot, potato, and yellow pickle

NOODLES

Yosenabe Mini Hot-Pot \$21
Clear broth, tofu, veggies, shirataki noodles, udon noodles, salmon, halibut, scallops, yellowtail, shrimp, and mussels

Sukiyaki Mini Hot-Pot \$20
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: \$17
• SHOYU (Soy Sauce) broth: \$16
• MISO (Soybean Paste) broth: \$16

Udon
• Tempura: \$14 • Chicken: \$14 • Beef: \$16

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

Compos

Includes miso soup and house salad

***Cirashi 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 \$35

***Sushi Regular**

Sushi assortment with a Brookside Roll, including: 1pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Ebi, 1pc Tamago, 1pc Unagi, 1pc Tako \$32

***Sushi Deluxe**

Sushi assortment with a Red Dragon Roll, including: 2pc Maguro, 1pc Hamachi, 1pc Sake, 1pc Hirame, 1pc Ebi, 1pc Tamago, 1 pc Unagi, 1pc Ikura, 1pc Tobiko \$35

***Sushi and Sashimi Plater**

Sushi and sashimi assortment with small side of seaweed and squid salad, including: \$43

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

Sushi (Nigiri): 1pc Maguro, 1pc Hamachi, 1pc Sake,, 1 pc 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. \$40

Brookside Sushi

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