

# Brookside Sushi Lunch Menu



BROOKSIDE SUSHI

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

Scan for actual  
menu pictures



# Drinks

## SAKE

<b>Hot Sho Chiku Bai</b>	small \$7 large \$9
Small 5 oz Large 8 oz	
<b>Cold Sho Chiku Bai Ginjo</b>	\$10
Filtered,- 300 mL bottle	
<b>Cold Amabuki</b>	\$13
Filtered,- with 180 mL souvenir cup City Night/I Love Sushi	
<b>Cold Kikusui</b>	\$18
Filtered- 300 mL bottle	
<b>Cold Sho Chiku Bai Nigori</b>	\$17
Unfiltered- 375 mL bottl	
<b>Cold Perfect Snow Nigori</b>	\$17
Unfiltered- 300 mL bottle	
<b>Cold Nihonsakari Junmai</b>	glass \$10 bottle \$40
Filtered- 5 oz Glass 750 mL bottle	

## WINE

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

## BEER

\$8	\$10	\$9	\$9	\$6
<b>Asahi 12oz</b>	<b>Sapporo 20oz</b>	<b>Echigo 12oz</b>	<b>Orion 12oz</b>	<b>Miller Lite 12oz</b>

## SINGLE LIQUOR

\$15 <b>Hibiki</b> Japanese Whiskey	\$13 <b>Toki</b> Japanese Whiskey	\$15 <b>Macallan</b> Scotch Whisky	\$9 <b>Jack Daniel's</b> Whiskey	\$9 <b>Ketel One</b> Cucumber & Mint Vodka
\$9 <b>Tito's</b> Vodka	\$7 <b>360</b> Vodka	\$9 <b>Tanqueray</b> Gin	\$7 <b>Aristocrat</b> White Rum	\$9 <b>Captain Morgan</b> Spiced Rum
\$9 <b>Masuave</b> Tequila	\$9 <b>Dewar's White Label</b> Scotch	\$10 <b>Ezra Brooks</b> Bourbon		

For our signature cocktails, please refer to the cocktails menu

## NON-ALCOHOLIC

<b>Ramune Soda</b>	\$6	<b>Hot Matcha Green Tea</b>	\$3
Original/Strawberry/Blueberry Pineapple/Melon		<b>Orange Juice</b>	\$3
<b>Fountain Drink (free refill)</b>	\$4	<b>Cranberry Juice</b>	\$3
Coke/Diet Coke/Coke Zero/Sprite Pibb/Lemonade/Iced Tea			

# Brookside Sushi

# Cocktails

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\$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

<b>Edamame</b> Salted, steamed soybean pods	\$5	<b>Fried Calamari</b> Breaded and deep fried calamari with spicy mayo and tonkatsu sauce	\$16
<b>Miso soup</b> Dashi stock, miso paste, scallions, and seaweed	\$4	<b>Lemon Butter Calamari</b> Squid, sauteed in a lemon-butter sauce	\$15
<b>Fried Tofu</b> Tempura tofu with tempura sauce	\$6	<b>Lemon Butter Scallop and Shrimp</b> Scallop and shrimp, sauteed in a lemon-butter sauce	\$16
<b>Gyoza</b> 7 pieces of dumplings (Deep-fried or steamed) • Pork: <b>\$8</b> • Shrimp: <b>\$10</b>		<b>Yellowtail Cheek</b> Tender yellowtail collar, pan-fried with ponzu sauce	\$15
<b>Shrimp Shumai</b> 7 small, steamed shrimp dumplings with ponzu sauce	\$8	<b>Soft Shell Crab</b> Deep fried whole soft shell crab	\$15
<b>Tempura</b> Lightly battered and deep-fried tempura with tempura sauce and a side of grated ginger and radish. Chose from: • Shrimp only (7 pieces of shrimp): <b>\$13</b> • Vegetable only: <b>\$10</b> • Shrimp, Crabmeat and Vegetable Combi: <b>\$12</b>		<b>Yakitori</b> 2 chicken teriyaki skewers and grilled vegetables With teriyaki sauce	\$6
		<b>Baked Mussels</b> 6 baked mussels with spicy mayo, eel sauce, sriracha and topped with sesame seeds	\$8

## SALADS

<b>Seaweed Salad</b> Seasoned seaweed	\$7	<b>Spicy Crab Mix Salad</b> Tempura flakes, crab meat, seaweed, cucumber and avocado with topped spicy mayo and sriracha	\$7
<b>Squid Salad</b> Seasoned boiled squid	\$7	<b>House Salad</b> Green salad with ginger dressing Add Crab Meat + \$1 Grilled Chicken + \$4 Grilled Salmon + \$5	\$6
<b>Baby Octopus Salad</b> Seasoned baby octopus	\$10		
<b>Napa Cabbage Kimchi</b> Seasoned and fermented napa cabbage	\$6		

## FLAMBE STYLE

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

## SUSHI SASHIMI

\$9 <b>*Hamachi</b> Yellowtail	\$9 <b>*Maguro</b> Tuna	\$9 <b>*Escolar</b> Super White Tuna	\$8 <b>*Sake</b> Salmon	\$9 <b>*Sake Toro</b> Torched Salmon Belly	
\$8 <b>*Hirame</b> Halibut	\$9 <b>*Tai</b> Red Snapper	\$7 <b>*Saba</b> Mackerel	\$8 <b>*Albacore</b> Tuna	\$8 <b>Hokkigai</b> Surf Clam	\$9 <b>*Hotate</b> Scallop
\$9 <b>*Ikura</b> Salmon Roe	\$7 <b>*Tobiko</b> Flying Fish Egg	\$9 (1 pc) <b>*Toro</b> Bluefin Tuna	\$11 (1 pc) <b>*Uni</b> Sea Urchin	\$6 <b>Tamago</b> Egg Omelette	
\$10 <b>Unagi</b> Freshwater Eel	\$10 <b>Anago</b> Sea Eel	\$6 <b>Ebi</b> Cooked Shrimp	\$9 <b>*Ama Ebi</b> Sweet Shrimp	\$7 <b>Tako</b> Octopus	\$7 <b>Ika</b> Squid

2 pieces per order unless otherwise specified

## HOUSE SPECIAL SASHIMI

<b>*5pc Sake Toro-Salmon Belly</b> 5pc Sake Toro-Torched Salmon Belly with Jalapeno Ponzu Sauce	\$18	<b>*5pc Sake-Salmon</b> 5pc Sake-Salmon with Sliced Lemon	\$17
<b>*5pc Hamachi-Yellowtail</b> 5pc Hamachi-Yellowtail with Jalapeno Ponzu Sauce	\$19	<b>*5pc Escolar-Super White Tuna</b> 5pc Escolar-Super White Tuna	\$16
<b>*5pc Toro-Bluefin Tuna</b> 5pc Toro-Bluefin Tuna	\$37	<b>*5pc Maguro-Tuna</b> 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** \$18  
Salmon steak grilled with lemon butter sauce

**Teriyaki Chicken** \$15  
Grilled chicken with a side of house teriyaki sauce

**Teriyaki Salmom** \$18  
Grilled salmon with a side of house teriyaki sauce

**Teriyaki Stir-fry**  
• Vegetable only: \$16  
• Vegetable and chicken: \$18  
• Vegetable and shrimp: \$19

**Chicken & Veggie Tempura**  
Grilled chicken and assorted tempura with tempura sauce.  
• Vegetable only: \$16  
• Vegetable, shrimp & crab meat: \$18

**Katsu**  
Panko-fried cutlet with tonkatsu sauce and spicy mayo on the side  
• Chicken: \$16 • Pork: \$18  
• Pork & Shrimp: \$20

**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: \$15 • Pork: \$16

**Japanese Beef Curry** \$16  
Japanese-style beef curry with carrot, potato, and yellow pickle

## 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**  
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

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- 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

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\$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

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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

## **\*Lunch Sushi Combo**

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

## **\*Brookside Lunch 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

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