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 $8 / large $10
Small 5 oz Large 8 oz

Cold Sho Chiku Bai Ginjo — $13
Filtered,- 300 mL bottle

Cold Amabuki — $15
Filtered,- with 180 mL souvenir cup
City Night/I Love Sushi

Cold Kikusui — $20
Filtered- 300 mL bottle

Cold Sho Chiku Bai Nigori — $19
Unfiltered-375 mL bottl

Cold Perfect Snow Nigori — $19
Unfiltered- 300 mL bottle

Cold Nihonsakari Junmai — glass $12 / bottle $55
Filtered- 5 oz Glass 750 mL bottle

WINE

Oyster Bay — glass $12 / bottle $50
Sauvignon Blanc

Collevento 921 — glass $12 / bottle $50
Pinot Grigio/Sauvignon Blanc/ Chardonnay

Avalon — glass $13 / bottle $55
Cabernet Sauvignon

Cycles Gladiator — glass $13 / bottle $55
Pinot Noir

Choya Sparkling — glass $14
Plum wine

Green Tea — glass $16 / bottle $45
Plum wine

Corkage Fee — $30/bottle

BEER

$10	$12	$12	$12	$7
Asahi 12oz	**Sapporo 20oz**	**Echigo 12oz**	**Orion 12oz**	**Miller Lite 12oz**

SINGLE LIQUOR

$19	$15	$16	$19	$11
Hibiki	**Toki**	**Tottori**	**Macallan**	**Jack Daniel's**
Japanese Whiskey	Japanese Whiskey	Japanese Whiskey	Scotch Whisky	Whiskey

$11	$10	$11	$11
Tito's	**360**	**Tanqueray**	**Ketel One**
Vodka	Vodka	Gin	Cucumber & Mint Vodka

$11	$12	$11	$11
Dewar's White Label	**Ezra Brooks**	**Masuave**	**Captain Morgan**
Scotch	Bourbon	Tequila	Spiced Rum

For our signature cocktails, please refer to the cocktails menu

NON-ALCOHOLIC

Ramune Soda — $6
Original/Strawberry/Blueberry
Pineapple/Melon

Fountain Drink (free refill) — $4
Coke/Diet Coke/Coke Zero/Sprite
Pibb/Lemonade/Iced Tea

Hot Matcha Green Tea — $3

Orange Juice — $3

Cranberry Juice — $3

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Dinner Menu

Cocktails

$12
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.

$12
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.

$13
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

$14
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.

$18
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.

$15
Mai Tai
A tropical blend of white rum, Cointreau, orgeat, lime juice, dark rum, and grenadine, garnished with mint and lime.

$16
Dirty Martini
A smooth mix of vodka, olive, a hint of pepper, and dry vermouth.

$17
Lemon Drop Martini
A refreshing blend of vodka, orange liqueur, and fresh lemon juice with a sweet sugar rim.

$13
Plum Wine Spritzer
A refreshing mix of cucumber mint vodka, Choya plum wine, and soda water for a light and crisp delight.

$14
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.

$15
Japanese Whisky Ginger
A bold mix of Japanese whiskey, ginger beer, and soda, with a dash of Angostura bitters for a spicy, refreshing finish.

$15
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.

$17
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.

$14
Margarita
A classic mix of tequila, lime, Cointreau, orange juice, and simple syrup, garnished with a fresh lime wedge. Timeless and refreshing.

$17
Negroni
A bold blend of vodka, bitter Companion, and sweet vermouth, garnished with a twist of lemon peel.

$17
Cherry Bliss Martini
A sweet and tangry mix of cherry vodka, fresh lime, and a splash of grenadine, topped with sparkling soda

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: **$11**
- Shrimp: **$13**

Shrimp Shumai $12
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): **$15**
- Vegetable only: **$14**
- Shrimp, Crabmeat and Vegetable Combi: **$17**

Fried Calamari $20
Breaded and deep fried calamari with spicy mayo and tonkatsu sauce

Lemon Butter Calamari $21
Squid, sauteed in a lemon-butter sauce

Lemon Butter Scallop and Shrimp $22
Scallop and shrimp, sauteed in a lemon-butter sauce

Yellowtail Cheek $19
Tender yellowtail collar, pan-fried with ponzu sauce

Soft Shell Crab $17
Deep fried whole soft shell crab

Yakitori $10
2 chicken teriyaki skewers and grilled vegetables With teriyaki sauce

Baked Mussels $12
6 baked mussels with spicy mayo, eel sauce, sriracha and topped with sesame seeds

Crab Ragoon $12
6 pieces of deep-fried crab rangoons

SALADS

Seaweed Salad $8
Seasoned seaweed

Squid Salad $9
Seasoned boiled squid

Baby Octopus Salad $12
Seasoned baby octopus

Napa Cabbage Kimchi $10
Seasoned and fermented napa cabbage

Spicy Crab Mix Salad $10
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 $15
Lemon butter scallops and mushrooms on half scallop shell, topped with spicy mayo and sriracha, served flambe style

Volcano $14
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

Dinner Menu

Sushi & Sashimi

SUSHI
SASHIMI

$11 ***Hamachi Yellowtail**	$11 ***Maguro Tuna**	$10 ***Escolar Super White Tuna**	$10 ***Sake Salmon**	$11 ***Sake Toro Torched Salmon Belly**
$10 ***Hirame Halibut**	$11 ***Tai Red Snapper**	$9 ***Saba Mackerel**	$10 ***Albacore Tuna**	$10 **Hokkigai Surf Clam**	$11 ***Hotate Scallop**
$11 ***Ikura Salmon Roe**	$9 ***Tobiko Flying Fish Egg**	$12 (1 pc) ***Toro Bluefin Tuna**	$13 (1 pc) ***Uni Sea Urchin**	$8 **Tamago Egg Omelette**	
$11 **Unagi Freshwater Eel**	$12 **Anago Sea Eal**	$7 **Ebi Cooked Shrimp**	$12 ***Ama Ebi Sweet Shrimp**	$9 **Tako Octopus**	$9 **Ika Squid**

2 pieces per order unless otherwise specified

HOUSE SPECIAL
SASHIMI

***5pc Sake Toro-Salmon Belly** $22
5pc Sake Toro-Torched Salmon Belly with Jalapeno Ponzu Sauce

***5pc Hamachi-Yellowtail** $21
5pc Hamachi-Yellowtail with Jalapeno Ponzu Sauce

***5pc Toro-Bluefin Tuna** $45
5pc Toro-Bluefin Tuna

***5pc Sake-Salmon** $19
5pc Sake-Salmon with Sliced Lemon

***5pc Escolar-Super White Tuna** $18
5pc Escolar-Super White Tuna

***5pc Maguro- Tuna** $21
5pc Maguro-Tuna

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Rolls

California $11
Crab, cucumber, and avocado

***Rainbow** $21
California roll with tuna, salmon, yellowtail, halibut, avocado and cooked shrimp

***Tuna Me Crazy** $19
Shrimp, scallions, and spicy tuna; topped with fresh tuna and cooked-shrimp, spicy mayo, sriracha

***Vivian** $21
Chopped tuna, yellowtail, salmon, and halibut; with avocado, asparagus, cucumber, jalapeño, flying fish eggs, spicy mayo, sriracha sauce

***Spider** $19
Fried soft shell crab, scallions, avocado, cucumber, sriracha and spicy mayo cut in 6 large pieces

Shrimp Killer $18
Tempura shrimp, spicy crab, shrimp, avocado, eel sauce, spicy mayo sriracha; in soy paper

Spicy Crab Mix Salad Roll $18
Sal's famous spicy crab mix salad and tempura shrimp in a roll

***Spicy Ling-En-Pop** $19
Fried rice cake with spicy tuna, scallion, sesame seed, spicy mayo, and sriracha

Vegetable $14
Asparagus, cucumber, avocado, spinach, yellow pickles, and radish

***Philadelphia** $16
Salmon, cream cheese, green onion and cucumber; topped with your choice of fresh or smoked salmon

***Spicy Yellowtail** $19
Yellowtail, cucumber, and scallions; topped with flying fish roe, yellowtail, avocado, jalapeño, spicy mayo and sriracha

***Spicy Tuna** $18
Chopped spicy tuna, cucumber topped with avocado, spicy mayo, and sriracha

***Spicy Salmon** $19
Salmon, cucumber, and scallions; topped with flying fish roe, salmon, avocado, jalapeño, spicy mayo, and sriracha

***Daikon** $21
No rice, daikon radish wrap, salmon, tuna, super white tuna, yellowtail, halibut, asparagus, cucumber, avocado, scallions, and flying fish eggs

***Salmon Avocado** $17
Salmon with avocado and scallion

***Red Dragon** $19
Tempura shrimp, spicy crab and tuna; topped with fresh tuna, spicy mayo, eel sauce, sriracha sauce and tempura flakes

DAILY SPECIALS

$35
***Weekday Special**
2 Rolls of Chef's Choice and Miso Soup
(Mon-Fri ONLY)

$55
***Saturday Special**
3 Rolls of Chef's Choice

$85
***Sunday Special**
5 Rolls of Chef's Choice

For specials, ask the server or check chalkboard/Instagram

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Specialty Rolls

Brookside Dragon $20
Tempura shrimp, freshwater eel, cucumber, avocado, asparagus and eel sauce

***Brookside White Tiger** $19
Cooked shrimp, yellow pickle, cucumber, and avocado; topped with white tuna, spicy mayo, eel sauce and tempura flakes

***Brookside** $18
Tuna, yellowtail, scallions and avocado; cut in 6 pieces

Fez $20
Tempura shrimp, freshwater eel., cream cheese, asparagus, avocado, eel sauce and sesame seed

***The Marco** $20
Tempura shrimp, cream cheese, asparagus and cucumber; topped with your choice of fresh or smoked salmon and avocado

Tempura Burrito $19
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** $20
Tempura shrimp, spicy crab meat, cream cheese, topped with cajun-seared albacore tuna, topped with spicy mayo and sriracha

***Mango Ceviche** $20
Halibut, mango, white onion, cilantro, tomato, lemon, cucumber, and asparagus

Chimichanga $19
Tuna, salmon,yellowtail, halibut and avocado wrapped in seaweed panko-deep fried, topped with spicy mayo and sriracha

Tempura-cooked Vegetable $17
Tempura-cooked asparagus, sweet potato, broccoli, green beans and eggplant; topped with avocado, eel sauce and tempura flakes

***Emilio** $21
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** $22
Freshwater eel, tempura shrimp, tuna, yellowtail, avocado cucumber, and asparagus, eel sauce

***Salvy** $22
Tempura shrimp, spicy crab meat and avocado; topped with cajun-seared halibut, soft shell crab, jalapeno, spicy mayo and sriracha

***Hawaiian** $19
Tempura Shrimp, Avocado, Salmon, Mango, Spicy Mayo

***Princess Leia** $18
Halibut, cucumber, avocado, asparagus

***Crystal** $20
Soy paper, salmon, cucumber, green onions, avocado, lemon ikura

Monster $20
Octopus, shrimp, avocado, and Pico style ceviche, topped with spicy mayo sriracha

***Pikachu** $18
Yellow soy paper wrap, cream cheese, smoked salmon, crab mix, avocado, and mango

***Last Samurai** $20
Spicy scallops, cucumber, tuna, avocado, and asparagus, topped with spicy mayo and sriracha

Brookside Sushi *Dinner Menu*

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Hot Food

INCLUDES SALAD & RICE

Lemon Butter Salmon $27
8oz salmon steak grilled with lemon butter sauce

Teriyaki Chicken $23
8oz grilled chicken with a side of house teriyaki sauce

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

Teriyaki Stir-fry
- Vegetable only: **$20**
- Vegetable and chicken: **$22**
- Vegetable and shrimp: **$23**

Chicken & Veggie Tempura
Grilled chicken and assorted tempura with tempura sauce.
- Vegetable only: **$22**
- Vegetable, shrimp & crab meat: **$24**

Katsu
Panko-fried cutlet with tonkatsu sauce and spicy mayo on the side
- Chicken: **$20**
- Pork: **$22**
- Pork & Shrimp: **$24**

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: **$20**
- Pork: **$22**

Japanese Beef Curry $21
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: **$19**
- SHOYU (Soy Sauce) broth: **$18**
- MISO (Soybean Paste) broth: **$18**

Udon
- Tempura: **$16**
- Chicken: **$16**
- Beef: **$18**

Desserts

Mochi Ice Cream $3 each
Choose from green tea, strawberry, mango, 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 $7
Two scoops of green tea ice cream

Coffee Jelly $7
Coffee gelatin topped with a scoop of vanilla ice cream and a shot of Kahlúa liqueur

Tempura Ice Cream $8
Tempura-fried ice cream. Choose from chocolate, vanilla, strawberry, or green tea

Brookside Sushi

Dinner Menu

Hot Pot Special

- Perfect for 3+ people
- Side rice is available free of charge
- Reservation is recommended but not required
- Additional meat/seafood/vegetables are available at a charge

$70
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)

$75
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)

$80
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

Dinner Menu

Combos

Includes miso soup and house salad

***Chirashi Deluxe** — $36
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

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

***Sushi Deluxe** — $37
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

***Sushi and Sashimi Plater** — $45
Sushi and sashimi assortment with small side of seaweed and squid salad, including:
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** — $42
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.

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