



Pick 3 or 5 recommended

SIGNATURE

***Spicy Tuna 11 / 21**

cucumber, root veggie crisp

***Yellowtail Jalapeno 10 / 19**

spicy yellowtail, cucumber, fried leeks

***Salmon Citrus 10 / 19**

sundried tomato, cucumber, lemon, "Contains nuts"

***Ossetra Caviar Wasabi 39 / 77**

Chili Avocado 9 / 17

chili dust, leeks, negi

***Negitoro Ikura 19 / 37**

chopped fatty bluefin tuna, negi, salmon roe, real wasabi

CLASSIC

***Hokkaido Uni 28 / 55**

sea urchin, real wasabi

Snow Crab California 12 / 23

Japanese mayo

***Tekka 10 / 19**

bluefin tuna, real wasabi

Kabayaki Unagi 11 / 21

grilled eel, cucumber, avocado, house eel sauce

Ume Shiso 8 / 15

pickled plum, shiso leaf, sesame

***Negitoro 14 / 27**

chopped fatty bluefin tuna, negi, real wasabi

TEMAKI / MAKI

Coffee

- Latte 6
- Cappuccino 5
- Mocha 6
- Americano 4.5
- Espresso 4

Tea

- Matcha Latte 6.5
- Hoji Cha Latte 6.5 Low Caffeine
- Ruby Black Latte 7

Loose Leaf Tea

- Hoji Cha | 焙茶 | Japan 5
- Genmai Cha | 玄米茶 | Japan 5
- Sen Cha | 煎茶 | Japan 5
- Oolong | 烏龍 | organic | Taiwan 8
- Ruby Black | 紅玉 | organic | Taiwan 8

Caffeine-Free Tea

- House Herbal Blend 6

All drinks can be served iced or hot.

BRUNCH

Burrata Katsu Salad 24
flashy fried breaded burrata, roasted Roma tomato, tomato pesto, melody tomatoes, yuzu vinaigrette, fleur de sel

Seasonal Warm Salad 25
assorted vegetables, fresh, roasted, sauté, grilled, fried..etc

Truffle Mushroom Egg Croissant 22
sauté mushroom, scramble egg, seasonal salad

Duck Mochi Waffle 28
bichotan kissed duck breast, sunny side up egg, peach kombucha syrup, fleur de sel

A5 Wagyu Katsu Sando 59
house made croissant, katsu sauce, seasonal salad

Uni Snow Crab Ikura Croissant 36
house made croissant, avocado, mentaiko mayo

FOR THE TABLE

Matcha Granola Cup 18
seasonal fruit, Greek yogurt, house made granola

Seasonal Fruit Sando 18
matcha custard, milk bread

SUSHI SET

All sets include edamame & duo miso soup

Hokkaido Donburi 38

red shrimp, sea urchin, scallop, salmon roe, sushi rice

Seared Salmon & Ikura Donburi 32

cured salmon, salmon roe, seared scallop, sushi rice

Sushi & Sashimi Box 45

5 x sushi, 3 x sashimi, tamago

Maki Set 32

pick 2 rolls from classic maki

Temaki Set 35

5 x temaki [spicy tuna, salmon citrus, chili avocado, snow crab, ume shiso]

Poke Over Rice 25

tuna, salmon, white fish, avocado, house made chili oil

Bara Chirashi Box 28

diced assorted sea foods & vegetables, sushi rice

Miso Duck Over Rice 26

seared duck breast, sauté mushroom, dashi soy, poached egg

Hamachi Kama Nitsuke 25

soy sake simmered yellowtail collar, steamed rice

Add-on

Salmon Roe 10g 9

Caviar 6g 15

Fresh Wasabi 5g 15

Seasonal Truffle mp

Culture is a term that categorizes mankind, having the power to

both bring us together, while also celebrating our unique stories.

As one of the first to bring Edomae omakase to Atlanta in 2015—Brush was founded on just that, the desire to share a piece of our story with the heart of Atlanta.

Whether it be brushing each piece of nigiri with nikiri shoyu, Edomae style omakase, binchotan kissed ingredients, or the aesthetics of kumiko wood—It's all an extension of who we are. Our goal is to lead, elevate, push the limits, and offer a version of Japanese cuisine that's evolving, yet relatable. Allow us to humbly invite you to experience a piece of our home;

welcome to **Brush Sushi**.