

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**.

SMALL PLATE

Octopus Sunomono 21

cured cucumber, wakame seaweed, sanbaizu

***Poke 27**

tuna, salmon, yellowtail, avocado, house chili soy

***Yellowtail Jalapeño 28**

cilantro salsa, chili ponzu

***Spicy Tuna Tartare 29**

avocado, quail egg, seasonal radish & root veggie chips

Seared Miso Duck 26

mix green, truffle salt, ponzu vinaigrette

Hon-Maguro Tatsuta-Age 28

fried blue fin tuna, shiso aioli, cabbage kaiware salad

Seasonal Warm Salad 25

15 types of vegetables, prepared in a variety of ways

Agedashi Tofu 15

ginger, scallion, bonito flakes, tsuyu

Seasonal Chawamushi 18

ikura, snow crab, kabocha pumpkin

* raw or undercooked meats, poultry, seafood, shellfish, dairy may increase your risk of foodborne illness.
"dangers of undercooked food included on the menu".

FOR THE TABLE

*** Japanese Uni Service 220**

whole tray of Hokkaido sea urchin, serve with yakinori, real wasabi, nikiri shoyu, sushi rice

*** O-toro Service 150**

9 oz fresh chopped bluefin fatty tuna, serve with yakinori, real wasabi, nikiri shoyu, scallions, sushi rice

*** Caviar Service 175**

28g Ossetra caviar, serve with yakinori, real wasabi, nikiri shoyu, sushi rice

Add-on

* Salmon Roe 10g 9

* Ossetra Caviar 3g 16

Fresh Wasabi 5g 15

Seasonal Truffle MP

BINCHOTAN GRILL

Hay-Smoked Miso Duck Breast duck fat scallion pancake, negi salad, miso hoisin, chips **58**

Miyazaki A5 Wagyu Spinalis 4oz, garlic butter shoyu, roasted root veggies, charred green **128**

Hamachi Kama chili miso glaze, cilantro salsa, ponzu daikon oroshi **47**

Seasonal Veggie Platter 12 varieties, satsumaimo pave, aonori salt, sesame mustard dressing **35**

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Chef Choice

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*Sashimi 7pcs 42 / 15pcs 85

*Nigiri Sushi 6pcs 54 / 12pcs 110

*Tuna Tasting 6pcs 69
akami, zuke, setoro, chutoro, otoro, aburi toro

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Signature Nigiri Sushi

Aburi Miso Duck 12
yuzu kosho, fried leeks

* **Amaebi Caviar 18**
spot prawn, Ossetra caviar, w/fried head & shell

* **Aburi Japanese A5 Wagyu 28**
Ossetra caviar, grated garlic, aonori seasoning

* **Otoro Tartare Uzura 16**
fatty tuna, ajitsuke quail egg, scallions, yakinori

* **Uni Hotate 15**
Hokkaido scallop, sea urchin, yakinori

Bozushi 9 Pieces per order | Serve with yakinori, real wasabi

* **Hamachi 54**

Japanese yellowtail, pickled daikon, yuzu kosho, chives

* **Shime Saba 56**

Japanese mackerel, shiso, house gari, sesame, kombu

Kabayaki Unagi 52

binchotan grilled fresh water eel, shiitake, kanpyo

Box

* **Chirashi 59**

assorted seafood and vegetables with sushi rice

* **Toro Uni Ikura Box 75**

fatty tuna, sea urchin, marinated salmon roe, quail egg, sushi rice, real wasabi

Yasai Chirashi 38

shiitake, lotus root, kanpyo, gari, assorted seasonal vegetables with sushi rice

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TEMAKI / MAKI

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

Add-on

*Salmon Roe 10g 9
*Ossetra Caviar 3g 16
Fresh Wasabi 5g 15
Seasonal Truffle mp

TEMAKI SERVICE serve table side

129

Ossetra Caviar

Hokkaido Uni

Negitoro Ikura

Spicy Tuna

Snow Crab

Seasonal Truffle

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