



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**.

TEMMAKI

SIGNATURE Pick 3 or 5 recommended for temaki

Temaki Maki

***Ossetra Caviar Wasabi**

32 | 62

***Hokkaido Uni** sea urchin, real wasabi

26 | 50

***Negitoro Ikura** chopped fatty tuna, negi, salmon roe, real wasabi

19 | 37

CLASSIC

Chili Avocado chili dust, leeks, negi

7 | 12

Snow Crab California Japanese mayo

11 | 20

***Spicy Tuna** cucumber, root veggie crisp

8.5 | 15

***Yellowtail Jalapeno** spicy yellowtail, cucumber, fried leeks

8.5 | 15

***Salmon Citrus** sundried tomato, cucumber, lemon, **“Contains nuts”**

9 | 16

***Tekka** bluefin tuna, real wasabi

8 | 14

Kabayaki Unagi grilled eel, cucumber, avocado, house eel sauce

10 | 19

Ume Shiso pickled plum, shiso leaf, sesame

6 | 11

***Negitoro** chopped fatty bluefin tuna, negi, real wasabi

11 | 20

MAKI

Ramen

Truffle Duck Shoyu Ramen 19.5

duck breast, chicken, chives, bamboo shoot, ramen egg

Spicy Miso Chicken Ramen 17.5

chicken, stir-fried veggies, chives, chili oil, scallions, ramen egg

Brothless Ramen

Stir-Fried Mentaiko Ramen 25

scallop, shrimp, poached egg, shichimi, Ao nori, kizamo nori

Wagyu Uni Ikura Mazamen 59

shiso, poached egg, kizami nori, real wasabi

Add-on

Ramen Egg	3	House Hot Sauce	1.5	Scallion	2.5
Poached Egg	3	Grated Garlic	1.25	Chili Oil	1.25
Bamboo Shoot	3.5	Nori	2	Chicken	4
				Duck	6

Coffee Brush X Momo Cafe

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 15

Loose Leaf Tea Service

Hoji Cha | 焙茶 | Japan 12

Genmai Cha | 玄米茶 | Japan 12

Sen Cha | 煎茶 | Japan 12

Oolong | 烏龍 | organic | Taiwan 15

Ruby Black | 紅玉 | organic | Taiwan 15

Caffeine-Free Tea

House Herbal Blend 12

All drinks can be served iced or hot.

BRUNCH SET

All sets include edamame & miso soup

Warm

American Wagyu Ribeye Cap Teriyaki Rice 23
spring mix, wasabi, poached egg

Miso Duck Over Rice 21
seared duck breast, sauté mushroom, dashi soy, poached egg

Seasonal Warm Salad 19
15 types of vegetables, prepared in a variety of ways

Chilled

***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

***Sashimi Salad 23**
daily fish, wasabi soy, avocado, spring mix, yuzu vinaigrette

***Sushi & Sashimi Box 45**
5 x sushi, 3 x sashimi, tamago

***Maki Set 28**
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 19**
tuna, salmon, white fish, avocado, house made chili oil

***Bara Chirashi Box 23**
diced assorted sea foods & vegetables, sushi rice

SANDO

served with house made milk bun, root veggie chips, side salad

Wagyu Burger Katsu 18 panko breaded wagyu patty, roasted tomato, katsu sauce

Miso Duck 17 cucumber, fried leeks, root veggie crisps, miso hosin sauce

Bluefin Tuna Kara-Age 17 radish sprouts, pickled daikon, shiso aioli

Spicy Aka Ebi 17 katsu shrimp, pickled cucumber, chili aioli, katsu sauce

Garden 16 roasted sweet potato, tomato, flash fried broccolini, pickled ramps

Served with house made croissant

Truffle Mushroom Egg Croissant 19 sauté mushroom, scramble egg, seasonal salad

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

Uni Snow Crab Ikura Croissant 30 house made croissant, avocado, mentaiko mayo

FOR THE TABLE

Seasonal Fruit Sandō 15 matcha custard, milk bread

Matcha Granola Cups 12 seasonal, honey

Pastry Basket |4ct| 16

Cube Croissants 4.5 Choice of:

Matcha

Chocolate Mascarpone or Yuzu

Black Sesame/Strawberry

Red Bean Mochi

Butter Croissant 4

Scallion Sun-Dried Tomato Scone 4.5

Matcha Brownie 4.5

Pumpkin Tart 4

Black Sesame Cookie Sandwich 4.5

Yuzu Madeleine 4

Truffle Madeleine 5