

Executive Chef: Jason Liang

Area Manager: Jasmine Yates

General Manager: Kristina Winfield

Patisserie Chef: Abigail Hart

Beverage Director: Alexa Adcock

Creative Director: Ching Yao Wang

Brush Sushi Team

Culture connects us—while honoring the stories that make us unique.

Founded in 2016, Brush was one of the first to introduce Edomae sushi to Atlanta.

From brushing each nigiri with nikiri shoyu to binchotan-grilled ingredients and kumiko wood aesthetics, every detail reflects who we are.

Our mission is to lead, evolve, and share a version of Japanese cuisine that feels both elevated and approachable.

Behind our main dining room is **O by Brush**, an intimate omakase experience led by Michelin-starred and James Beard–nominated Chef Jason Liang.

Born in the U.S. and raised in Taiwan, Chef Jason brings a distinct Taiwanese-American perspective to our ever-evolving omakase. Artful, expressive, and rooted in Edomae tradition, each course tells a story of innovation and intention.

Welcome to Brush Sushi.

COCKTAILS

Mr. Miyagi 17
Sesame-Infused Vodka, Ginger, Wasabi, Lime

Japanese 75 17
Vodka, Sparkling Uka Sake, Aloe, Mint, Cucumber

Sunbeam Martini 14
Wodka Vodka, Yuzu-Olive-Chili Oil

Li-Ly Martini 17
Mirabeau Rose Gin, Lichi-Li Giffard, Elderflower, Lemon

Strawberry Velvet 20
Strawberry Gin, Strawberry Sake, Shochu, Cognac-Vanilla Foam, Strawberry-Yuzu-Caviar

Sarutobii 16
Tequila, Oishii Nigori Sake, Bergamot, Pepper Giffard, Banana, Orgeat, Lemon,Tajin

Red Dragon 17
Mezcal, Sweet Vermouth, Pinot-Noir-Adine, Salt, Hibiscus, Ikura

Across the Universe 20
Rye, Strawberry Scented Sake, Umeshu, Cedar Smoke

Ume Peach-T 19
Oolong-Infused Akashi Ume Whisky, Peach, Amaro

Kick It Into Gear 17
Rum, Ginger, Cilantro, Mint, Lemon, Soda

BEER

DRAFT

Sapporo 7
Creature Comforts Tropicalia IPA 7

CANS | BOTTLES

Yona Yona Pale Ale 10
Hitachino Nest White Ale 10
Yoho Aooni IPA 10
Echigo Stout 10

ZERO-PROOF

French 75 14
Dhos Gin, Lemon, Ish Zero Proof Sparkling

Whiskey Daisy 13
Clean Co. NA Whiskey, Dhos NA Orange, Lemon, Soda

Call Me - Spritz Me 15
Dhos Bittersweet, Dhos Orange, Ish Zero Proof Sparkling

Dark Cherry 17
Black Truffle, Cherry, Yuzu

Bubbles 20
Grapefruit, Jicama, Rose Hip, Basil

ISH Zero Proof Sparkling 14

TASTING

MENU

155 | person
Beverage Pairing 75 | person

Otsumami

Octopus Sunomono

*Yellowtail Jalapeno

*Spicy Tuna Tartar

*Sushi

Ika, Shiromi, Shima Aji,

Hikarimono, Zuke, Toro,

Saba Bozushi, Uni Hotate

- Supplement: 3g Ossetra Caviar 16

Temaki

*Negitoro Ikura

Kabayaki Unagi Tempura

- Supplement: Aburi A5 Wagyu Sushi 24

Tamago

Duo Miso Soup

Dessert Tasting

TO START

Chilled

Daily Fish & Greens 23 GF
sashimi, wasabi soy, avocado, spring mix, yuzu vinaigrette

Negitoro Ikura Box 29 GF
Recommended for 2-3 people.
Self-made temaki with fatty tuna, marinated salmon roe, quail egg, chives, sushi rice, real wasabi, yakinori

*Yellowtail Jalapeño 24
cilantro salsa, chili ponzu

*Spicy Tuna Tartare 23 GF
avocado, quail egg, seasonal radish & root veggie chips

Warm

Unagi Box | Tempura & Binchotan Grilled | 28
Recommended for 2-3 people.
Self-made temaki, cured cucumber, sushi rice, house made unagi sauce, yakinori

Snow Crab Chawamushi 18
ikura, snow crab, shrimp, scallop, kabocha pumpkin

Tempura Tasting 22
shrimp, octopus and 5 seasonal vegetables, tentsuyu

Seared Miso Duck 22
mixed greens, truffle salt, ponzu vinaigrette

House Made Croissant

Ikura Snow Crab Cube 12
mentaiko, aoi nori

Truffle Mushroom Cube 12
gruyere cheese

Brush Croissant 49
A5 Wagyu, uni, ossetra caviar, ikura, poached egg

GF can be gluten free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FOR THE TABLE

Recommended for two-four people

*Japanese Uni Service 120 half / 220 full GF
tray of Hokkaido sea urchin, grilled nori, real wasabi, sushi rice

*O-toro Service 80 half /150 full GF
4.5 / 9 oz fresh chopped fatty bluefin tuna, scallions, grilled nori, real wasabi, sushi rice

*Caviar Service 175 GF
28g Ossetra caviar, chives, yakinori, real wasabi, sushi rice

SIDE

Edamame 7

Miso Soup 7

Cucumber Wakame 6

Binchotan Grilled Mushrooms 15

Butter Croissant 6

Duck Fat Scallion Pancake 8

Steamed Rice / Sushi Rice 5

SUSHI

Dry-Aged Fish vs. Fresh Fish Tasting
one piece each. choice of sashimi or nigiri 49 GF

White Fish Hirame | Fluke
Jack Fish Kanpachi | Great Amberjack
Bluefin Tuna Toro | Belly

Chef's Choice GF

*Sashimi 7pcs 42 | 15pcs 85

*Nigiri Sushi 6pcs 54 | 12pcs 110

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

Nigiri Sushi

Aburi Miso Duck 9
yuzu kosho, fried leeks

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

*Aburi Japanese A5 Wagyu 24 GF
Ossetra caviar, grated garlic, aonori seasoning

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

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

Box

*Chirashi 59 GF
assorted sashimi, ikura, tamago, shiitake, kanpyo with sushi rice

*Toro Uni Ikura Box 75
fatty tuna, sea urchin, marinated salmon roe, quail egg, sushi rice, real wasabi

Yasai "Vegetable" Chirashi 38 GF VEG
shiitake, kanpyo, gari, assorted seasonal vegetables with sushi rice

Add-on

Hokkaido Uni 6g 13
Salmon Roe 10g 10
Black Truffle 3g 16
Ossetra Caviar 3g 16
Fresh Wasabi 5g 15

TEMAKIHand Roll & MAKIRoll

SIGNATURE

*Yellowtail Jalapeno 8.5 | 15
spicy yellowtail, cucumber, fried leeks
*Salmon Citrus GF 9 | 16
sundried tomato, cucumber, lemon. "Contains nuts"

*Negitoro Ikura 19 | 37
chopped fatty tuna, negi, salmon roe, real wasabi

Chili Avocado 7 | 12
chili dust, leeks, negi

*Spicy Tuna GF 8.5 | 15
cucumber, root veggie crisp

*Ossetra Caviar Wasabi GF 32 | 62

CLASSIC

*Tekka GF 8 | 14
bluefin tuna, real wasabi

Kabayaki Unagi 10 | 19
grilled eel, cucumber, avocado, house eel sauce

Snow Crab California GF 11 | 20
avocado, cucumber, Japanese mayo

Ume Shiso GF 6 | 11
pickled plum, shiso leaf, sesame

*Negitoro GF 11 | 20
chopped fatty bluefin tuna, negi, real wasabi

*Hokkaido Uni GF 26 | 50
sea urchin, real wasabi

Temaki Tasting 99

Ossetra Caviar | Hokkaido Uni | Negitoro Ikura

Spicy Tuna | Snow Crab | Black Truffle

Mille-Feuille Dessert Temaki

FROM THE KITCHEN

Seasonal Veggie Platter 35 *GF VEG*
10-12 varieties, potato pave, ao-nori salt, sesame peanut dressing “Contains nuts”

Truffle Teriyaki Chicken 39
shiitake, roasted tomato, shishito, yellow zucchini

Wagyu Fried Rice + Ikura 39
garlic, onion, scallions

Hokkaido Scallop 42
edamame puree, mentaiko, chili oil, house-made toast

Miso Black Cod 48
sweet plum tomato, house pickled ginger

***Lobster Uni Ikura Noodle 59**
mentaiko tomato sauce, kizami nori, chive
+3g Ossetra Caviar 16

Binchotan “Charcoal Grilled”

F1 Wagyu Steak 48
broccolini, shiitake mushroom, layered potato, garlic butter teriyaki

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

Miyazaki A5 Wagyu Spinalis | 4oz | Served tableside | 128 *GF*
garlic butter shoyu, seasonal vegetables, pickled ramps

WINE BY THE GLASS

SPARKLING

Cuvee Monogram **Franciacorta Champagne-Style Brut** Blanc de Blancs Lombardy, Italy 24
Giuseppe & Luigi **Prosecco** Friuli-Venezia Giulia, Italy 14
Jean-Baptiste Adam Cremant D’Alsace Brut **Sparkling Rosé** Alsace, France 20
* DRAFT* 2024 Carboniste **Sparkling Albariño** (Octopus Label) Vinho Verde, California 16

ROSÉ

2024 Ultimate Provence **Rosé** Provence, France 14

WHITES

2022 Trefethen **Chardonnay** Napa Valley, Oak Knoll, California 25
Jean Marc Brocard **Chablis Chardonnay** Burgundy, France 19
2024 Cade **Sauvignon Blanc** Northern Napa Valley, California 18
La Forcine **Sancerre Sauvignon Blanc** Upper Loire Valley, France 23
2023 J. Hofstätter **Pinot Grigio** Trentino-Alto Adige, Italy 15
2023 Hermann J. Wiemer **Dry Riesling** Finger Lakes, New York 17

REDS

2022 Domaine Guy & Yvan Dufouleur Hautes Cotes de Nuits 16th Generation **Pinot Noir** Burgundy, France 21
2021 Eden Dale **Pinot Noir** Sonoma Coast, California 18
2021 Achaval-Ferrer **Malbec** Mendoza, Argentina 14
2021 Duckhorn **Cabernet Sauvignon** Napa Valley, California 23

WHISKY FLIGHTS 2oz Pour of Each Whisky

NIKKA FLIGHT 60
Discover the Timeless Craftsmanship and Diverse Flavors of Whisky from One of Japan’s Most Historic Distilleries
Nikka Yoichi / Nikka Miyagikyo / Nikka Taketsuru / Nikka From The Barrel

KAVALAN FLIGHT 75
Familiarize Yourself with the Art of Taiwanese Whisky — A Tribute to Our Head Chef
Kavalan Single Malt / Kavalan Concert Master Port Cask / Kavalan Distillery Select No. 1