

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 sushi to Atlanta in 2016—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**.

Dry-Aging Fish at Brush Sushi

We specialize in dry-aging to hone in on the innate flavors of fish, and to withdraw a texture & complexity that solely develops from dry-aging techniques.

Flavor:

Dry aging enhances the natural flavors of the fish by concentrating its taste. The flesh becomes more robust, savory, and distinct.

Texture:

Tender texture develops and aging the fish helps break down the proteins and connective tissues in the muscle, resulting in a more tender and melt-in-your-mouth texture.

Complexity:

Dry aging allows the fish to develop a more complex and nuanced flavor profile. It can create unique umami notes and develop a deeper taste

Dry-Aged vs. Fresh Fish Tasting 49

one piece each. choice of sashimi or nigiri:

White Fish

Hirame | Flounder

Jack Fish

Kanpachi | Great Amberjack

Bluefin Tuna

Akami | Lean

TASTING MENU

The Soul of BRUSH

145/person

DRINK 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

Negitoro Ikura Box 29

Recommended for 2-3 people.

Self-made temaki with fatty tuna, marinated salmon roe, quail egg, chives, sushi rice, real wasabi, yakinori

Octopus Sunomono 14

cured cucumber, wakame seaweed, sanbaizu

***Poke 24**

tuna, salmon, yellowtail, avocado, house chili soy

***Yellowtail Jalapeño 24**

cilantro salsa, chili ponzu

***Spicy Tuna Tartare 23**

avocado, quail egg, seasonal radish & root veggie chips

warm

Snow Crab Chawamushi 18

ikura, snow crab, shrimp, scallop, kabocha pumpkin

Tempura Tasting 22

red shrimp, octopus and 5 seasonal vegetables, tentsuyu

Seared Miso Duck 22

mix green, truffle salt, ponzu vinaigrette

Hon-Maguro Tatsuta-Age 23

fried blue fin tuna, shiso aioli, cabbage kaiware salad

Seasonal Warm Salad 19

15 types of vegetables, prepared in a variety of ways

Agedashi Tofu 12

ginger, scallion, bonito flakes, tentsuyu

Stir-Fried Wagyu Uni Ikura Noodle 59

shiso, poached egg, kizami nori, real wasabi

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

BINCHOTAN GRILL

Sizzling Mentaiko Scallops 26

house made bread, lemongrass basil oil, rice pearls, chives

Yaki Tako 32

octopus, layered potato, takoyaki sauce, bonito flakes, ao-nori

Seasonal Veggie Platter 35

10-12 varieties, potato pave, ao-nori salt, *sesame peanut dressing

Hamachi Kama 47

yellowtail cheek, chili miso glaze, cilantro salsa, ponzu daikon oroshi

Hay-Smoked Miso Duck Breast 58

duck fat scallion pancake, negi salad, miso hoisin, chips

Miyazaki A5 Wagyu Spinalis 128

| serve table side |

4oz, garlic butter shoyu, sweet potato, sauté green & mushroom, pickled ramps

FOR THE TABLE Recommended for two-four people

***Japanese Uni Service 120 half / 220 full**

tray of Hokkaido sea urchin, served with yakinori, real wasabi, sushi rice

***O-toro Service 80 half / 150 full**

4.5 / 9 oz fresh chopped bluefin fatty tuna, served with scallions, yakinori, real wasabi, sushi rice

***Caviar Service 175**

28g Ossetra caviar, served with chives, yakinori, real wasabi, sushi rice

Add-on

*Salmon Roe 10g 9

*Ossetra Caviar 3g 16

Fresh Wasabi 5g 15

Black Truffle 3g 16

Chef Choice

- S**
- *Sashimi 7pcs 42 | 15pcs 85
 - *Nigiri Sushi 6pcs 54 | 12pcs 110
 - *Tuna Tasting 6pcs 69
akami, zuke, setoro, chutoro, otoro, aburi toro

U

Signature Nigiri Sushi

S

Aburi Miso Duck 9
yuzu kosho, fried leeks

H

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

I

*Aburi Japanese A5 Wagyu 24
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

Box

*Chirashi 59
assorted sashimi, ikura, tamago, and shiitake, kanpyo 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, kanpyo, gari, assorted seasonal vegetables with sushi rice

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TEMAKI / MAKI

Pick 3 or 5 recommended for temaki

SIGNATURE

***Yellowtail Jalapeno 8.5 / 15**
spicy yellowtail, cucumber, fried leeks

***Salmon Citrus 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 8.5 / 15**
cucumber, root veggie crisp

***Ossetra Caviar Wasabi 32 / 62**

CLASSIC

***Tekka 8 / 14**
bluefin tuna, real wasabi

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

Snow Crab California 11 / 20
avocado, cucumber, Japanese mayo

Ume Shiso 6 / 11
pickled plum, shiso leaf, sesame

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

***Hokkaido Uni 26 / 50**
sea urchin, real wasabi

Add-on

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

TEMAKI SERVICE

serve table side

129

Ossetra Caviar

Hokkaido Uni

Negitoro Ikura

Spicy Tuna

Snow Crab

Black Truffle

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