

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

*Executive Chef: Jason Liang*  
*Patisserie Chef: Ching-Yao Wang*  
*General Manager: Jasmine Yates*  
*Manager: Kristina Winfield*  
*Beverage Director: Brad Tolleson*  
*Brush Sushi Team*

# 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

# 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

*GF* can be gluten free.

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

# 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**

romaine heart, 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

### Add-on

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

# 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

# Temaki / Maki

SIGNATURE

**\*Yellowtail Jalapeno 8.5 / 15**

spicy yellowtail, cucumber, fried leeks

**\*Salmon Citrus 9 / 16** *GF*

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** *GF*

cucumber, root veggie crisp

**\*Ossetra Caviar Wasabi 32 / 62** *GF*

CLASSIC

**\*Tekka 8 / 14** *GF*

bluefin tuna, real wasabi

**Kabayaki Unagi 10 / 19**

grilled eel, cucumber, avocado, house eel sauce

**Snow Crab California 11 / 20** *GF*

avocado, cucumber, Japanese mayo

**Ume Shiso 6 / 11** *GF*

pickled plum, shiso leaf, sesame

**\*Negitoro 11 / 20** *GF*

chopped fatty bluefin tuna, negi, real wasabi

**\*Hokkaido Uni 26 / 50** *GF*

sea urchin, real wasabi

Temaki Tasting 99

**Ossetra Caviar | Hokkaido Uni | Negitoro Ikura | Spicy Tuna | Snow Crab | Black Truffle**

**Mille-Feuille Dessert Temaki**

# TASTING MENU *GF*

155 |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**

# DAILY FISH A la carte

**Carabinero Prawns Sushi & Fried Head | 2 pcs | 37**  
 ebi miso tamago shoyu, lemon, negi “Exclusive. Brush Only!”

	Dry-Aged	1pc	2pc
<b>White Fish</b>			
Hirame   Fluke	4 days	9	17
Madai   Sea Bream		8	15
Kinmedai   Golden Eye Snapper	5 days	19	36
<b>Salmon Family</b>			
Umi Masu   Ocean Trout		6.5	12
Ikura   Salmon Roe w/ Nori		10	19
Sujiko   Salmon Roe		18	34
<b>Jack Fish</b>			
Shima Aji   Striped Jack	7 days	9	17
Kanpachi   Great Amberjack	7 days	7	13
Tennen Buri   Wild Yellowtail	14 days	9	17
<b>Tuna</b>			
Akami   Bluefin   Lean		11	20
Zuke   Bluefin   Soy Marinated Lean		12	22
Chu-Toro   Bluefin   Mid-fatty	7 days	13	24
O-Toro   Bluefin   Extra Fatty	14 days	15	28
<b>Silver Skin</b>			
Sawara   Spanish Mackerel	14 days	10	19
Sanma   Pike Mackerel		8	15
Saba   Chub Mackerel		10	19
Kasugodai   Young Sea Bream		12	22
<b>Shellfish</b>			
Hotate   Hokkaido Scallop		7	13
Botan Ebi   Sweet Shrimp		14	27
w/ Fried Head & Shell			
Hokkaido Uni   Sea Urchin		25	48
Ebi   Florida Keys Pink Spotted Shrimp		7	13
Aka Ebi   Red Shrimp		7	13
<b>Inkfish</b>			
Tako   Braised Octopus		7	13
Seasonal Ika   Squid		9	17
Seasonal Ika Geso   Squid Tentacle		8	16
<b>Egg</b>			
Edomae Tamago Souffle		7	13
Shrimp, Shiromi			
Daishi Tamago		7	13
<b>Other</b>			
Ossetra Caviar		29	56
Summer Black Truffle		11	20

## SIDE

Edamame	7
Miso Soup	7
Cucumber Wakame	6
Binchotan Grilled Mushrooms	15
Butter Croissant	6
Scallion Pancake	7.5
Steamed Rice	5
Sushi Rice	5