



Brushstroke



WHY? B-stroke gets in the sushi game.

What we know as sushi has come a long way from the original edomae (meaning, Tokyo Bay) style of fresh fish over rice to the mess of brown rice and crab stick commonly referred to as "soosh" by people in the suburbs. Purists, rest easy. David Bouley has added an edomae-style sushi bar to his Japanese restaurant, Brushstroke, manned by sushi pro Eiji Ichimura, who ran his own spot in midtown until 2008. The bar seats just eight people for a fixed-price omakase focusing on simplicity, freshness and texture – instead of the craziest sh*t you can wrap up inside a piece of seaweed.

INFORMATION

Brushstroke

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\$\$ Quality For Value

VIBES

Fine Dining

First Date

Casual
