



## Brushstroke ❁

B3

Japanese 

30 Hudson St. (at Duane St.)

Subway: Chambers St (West Broadway)

Phone: 212-791-3771

Web: [www.davidbouley.com](http://www.davidbouley.com)

Prices: \$\$\$\$

Dinner Mon – Sat



Brushstroke/Woak Bar/Time

Brushstroke is one restaurant with two distinct dining options and no missteps. White pine plank floors, oak counters, and rice paper embellish the gorgeous main dining area, serving six- to ten-course kaiseki menus from the intensely focused exhibition kitchen helmed by Chefs David Bouley and Isao Yamada. Expect extreme professionalism and attentive service from front to back of the house.

Attention to detail and exquisite ingredients are the hallmarks of their cuisine. Small courses such as *chawan mushi* with velvety foie gras and shaved black truffles; applewood-smoked duck breast with fresh chamomile leaves; or miso-glazed black cod over a purée of broccoli rabe display an immaculate Japanese style.

The former bar/lounge area has been retooled to serve as an omakase-only sushi counter, where one will find an unwavering mastery of authentic *Edomae* sushi. Chef Eiji Ichimura's magic is on display where seats allow a virtual lesson in Japanese culinary technique. He proudly presents each bite himself, from the *baigai* (whelk) simmered, sliced, and then re-assembled in its conch-like shell, to the extraordinary parade of sushi, through a sweet-salty-tangy surprise of soy sauce ice cream.