

# The New York Times

## Dining & Wine

April 18, 2012,

### Off the Menu

#### OPENING

#### **Chefs on the Move**

**EIJI ICHIMURA**, who owned Ichimura on the Upper East Side before it closed, is the sushi chef at Brushstroke, one of David Bouley's restaurants in TriBeCa. What had been a liquor bar has been turned into an eight-seat sushi bar, offering two seatings a night for omakase sushi menus starting at \$150, by reservation only. There will be tables to seat up to 16 more. Mr. Ichimura's style of sushi, edomae, is very traditional nigiri, harking back to fresh-fish-topped sushi as it evolved in Tokyo about 200 years ago. Do not expect shrimp tempura maki or jazzy hand rolls. Sushi can be ordered à la carte.