

The New York Times

Dining & Wine

OFF THE MENU

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.