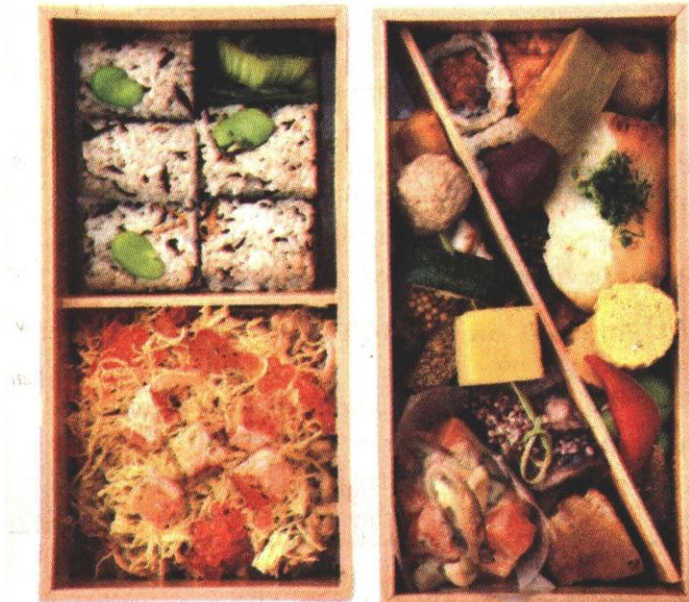


The New York Times



TONY CENICOLA/THE NEW YORK TIMES

To Go, but Far From Pedestrian

David Bouley's Brushstroke, which opened about a year and a half ago, has evolved almost from the start. New this week is sushi to go. But if you are thinking of a plastic container packed with tuna and cucumber rolls, think again.

The restaurant offers beautifully composed two-story bento boxes, delicious works of art for lunch, supper or even to share with drinks. They are made fresh by the chef Isao Yamada, and contain 16 different cooked items on a bed of rice mixed with crab, fava beans and mushrooms. Glazed pork belly, grilled zucchini, a chicken dumpling, salmon salad, marinated eggplant, grilled eel, sesame burdock, braised yam and a spicy sushi roll are some items in this season's box. Each box is wrapped in a Japanese scarf.

Brushstroke bento boxes are \$59 each and serve two people. They must be ordered at least three days ahead for pickup at the restaurant, 30 Hudson Street (Duane Street), (212) 791-3771. They are available through mid-December, from January to June and again in mid-September. Delivery is free in TriBeCa for five or more boxes, otherwise, \$25. For 10 or more boxes, delivery is free up to 110th Street; for fewer than 10, the delivery fee is negotiable.