



JAPANESE MENU

STARTERS

Edamame (VG) (GF)	5
Freshly steamed young soybeans in the pod, with Maldon Sea salt flakes	
Hurley House Salad (VG)	11
Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing	
Hurley House Spicy Fishcakes	16.50
Black Cod Fishcakes, Lemongrass, Chilli, Lime Leaf, Crispy Panko & Yuzu Kosho Mayonnaise	
Squid Karaage (GF)	12
Crispy Fried Squid, Lime & Green Chilli	
King Prawn Tempura	13
Lightly Battered Fried King Prawns	
Yasai (Vegetable) Tempura (V)	12
Lightly Battered Broccoli, Asparagus, Red Pepper, Shiitake Mushroom & Aubergine	
Toro Tuna Tartare	24
Blue Fin Tuna Belly in a seasoned Yuzu and Soy mix, with chopped Chives topping and pickled Myoga Ginger. Served with Nori Rice Crackers	
Aubergine Dengaku (VG) (GF)	9
Roasted Aubergine, served with Dengaku Miso Sauce	

MAINS

Served with Rice

Saikyo Yaki Black Cod (GF)	37
Black Cod Marinated in Sweet Miso, Grilled and Roasted, Hajikami Pickled Ginger	
Korean Style Lamb Cutlets	45
Charcoal grilled Lamb Cutlets with Korean BBQ sauce and Crispy Quinoa	
Togarashi Teriyaki Steak	42
Ribeye Steak (360g - 12.7oz), Spicy Soy Glaze, Crispy Garlic & Spring Onion	
Wakatori Chicken	27
Baby Chicken Marinated in Ginger Miso, Pan-fried and Roasted	
Gai Lan (V)	13
Tenderstem Broccoli with Teriyaki Sauce	

SUSHI / SASHIMI SHARING PLATTERS

Combination Platters, served with Wasabi, Ginger and Soya Sauce

Hurley House Signature Selection

60-piece Set	108
Spicy Tuna Uramaki, Salmon Uramaki, Yellowtail Uramaki, Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri, Unagi (Grilled Eel) Nigiri, Akami (Red Tuna) Sashimi, Sake (Salmon) Sashimi, Hamachi (Yellowtail) Sashimi, Suzuki (Sea Bass) Sashimi	

Sushi/Sashimi Sentaku

40-piece Set	68
Spicy Tuna Uramaki, Salmon Uramaki, Kappa Maki (Cucumber), Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri, Unagi (Grilled Eel) Nigiri, Suzuki (Sea Bass) Sashimi, Sake (Salmon) Sashimi, Akami (Red Tuna) Sashimi, Hamachi (Yellowtail) Sashimi	

Sushi Sanjukan Moriawase

30-piece Set	44
Spicy Tuna Uramaki, Salmon Uramaki, Kappa Maki (Cucumber), Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri	

Tokujo Sashimi

16-piece Set	39
Akami (Red Tuna) Sashimi, Sake (Salmon) Sashimi, Suzuki (Sea Bass) Sashimi, Hamachi (Yellowtail) Sashimi	

Shojin Mori

22-piece Set (VG)	20
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	

Nigiri Jukan

10-piece Nigiri Selection	23
Akami (Red Tuna), Sake (Salmon), Hamachi (Yellowtail), Suzuki (Sea Bass), Unagi (Grilled Eel)	

(V) = Vegetarian - (VG) = Vegan - (GF) = Gluten Free. Please inform us of any allergies before you order
VAT is included at the current rate - An optional 12.5% service charge will be added to your bill



JAPANESE MENU

SUSHI / SASHIMI / MAKI SELECTION

SASHIMI

Slices of raw fish, served with Wasabi and Soya Sauce (3 slices per portion)

Akami (Red Tuna)	8.50
Sake (Salmon)	7
Suzuki (Sea Bass)	9
Hamachi (Yellowtail)	8

NIGIRI SUSHI

Slices of raw or cooked fish on top of Sushi rice, served with Wasabi, Ginger & Soya Sauce (2 pieces per portion)

Akami (Red Tuna)	7
Sake (Salmon)	6
Hamachi (Yellowtail)	7
Unagi (Grilled Eel)	6.50

HOSOMAKI

Traditional Sushi rolls with Sushi rice and filling, wrapped in Nori seaweed, served with Wasabi, Ginger and Soya Sauce (6 pieces per roll)

Tekka Maki (Red Tuna)	9
Sake Maki (Salmon)	9
Avocado Maki (VG)	6
Kappa Maki (Cucumber) (VG)	5

URAMAKI

New style Sushi rolls with filling and Nori seaweed, wrapped in Sushi rice, served with Wasabi, Ginger and Soya Sauce (8 pieces per roll)

Spicy Tuna	10.50
Spring Onions, Sriracha Mayonnaise & Sesame Seeds	

Salmon	10.50
Avocado, Mayonnaise & Sesame Seeds	

California	17.50
Crab meat, Mayonnaise, Avocado & Sesame Seeds	

Yellowtail	12.50
Asparagus, Jalapeno, Yuzu Kosho Mayonnaise & Red Tobiko	

Chirashi	10.50
Salmon, Tuna, Yellowtail, Yuzu Kosho Mayonnaise & Red Tobiko	

Avocado (V)	8
Mayonnaise & Sesame Seeds	

Asparagus (VG)	8
Asparagus, Feta Cheese and Kanpyō	

DESSERTS

Chocolate and Raspberry Gâteau	8.50
with Vanilla Ice Cream	

Crème Brûlée (V) (GF)	8.50
with Seasonal Berries	

Hurley House Tiramisu (V)	8.50
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Three Cheeses	8.50
Lincolnshire Poacher, Cornish Blue, Waterloo, served with Quince Jelly, Grapes & Crackers	

Mochi (V)	7.50
Ice Cream wrapped in Pounded Rice Dough Chocolate, Mango & Cheesecake	

Apple Tarte Tatin to share	18.50
Served warm with Vanilla Ice Cream	

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