

Hurley House Omakase

Omakase translates as "Leave it to me".

Omakase is a dining experience in which your meal is carefully chosen and crafted by the Head Sushi Chef.

The Chef will present you with a dish, and tell you all about it, and once you've had a chance to enjoy it, the Chef will present you with the following dish, without you having to make decisions.

The Omakase Bar can accommodate up to 5 guests, who can be from different parties.

There are 2 evening sittings 18:30 and 20:30, on Fridays and Saturdays.

Private sittings, on Thursday 19:00 or Sunday 13:00, are available by prior arrangement.

This experience is not suitable for vegetarians or persons with food allergies.

OMAKASE EXPERIENCE

The Lotus (an introduction 12-course menu) **95** *Traditional and modern sushi, fish, meat, soup, dessert*

The Dragon (the ultimate 16-course selection) 125

Appetisers, traditional and modern sashimi, nigiri, fish, Wagyu beef, soup, dessert

ALL PRICES ARE IN POUND STERLING AND INCLUSIVE OF VAT AT THE PREVAILING RATE.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

PLEASE NOTE THAT SOME OF THE DRINKS MAY CONTAIN ALLERGENS.

PLEASE MAKE SURE YOU INFORM US ON ARRIVAL.



SAKE & JAPANESE WHISKY BAR MENU

SAKE	Carafe 20cl	Bottle 30cl
Akashi-Tai, Daiginjo Genshu 17%	36	54
Hakutsuru Junmai 14%	21	31
Kikumasamune Junmai 15%	25	35
Miyanoyuki Junmai Ginjo 16.2%	31	45
Tamanohikari Junmai Ginjo 16.2%	36	51

WHISKY	Single	Double	Bottle
Hibiki, 12yo 43%	95	185	2405
Hibiki, Harmony 43%	10	19	247
Yamazaki, 12yo 43%	15	30	390
Matsui, Sakura 48%	18	35	455
Matsui, Mizunara 48%	18	35	455
Hakushu, Distiller's Reserve 43%	9	18	234
Nikka, Miyagikyo 45%	10	20	260
Nikka, Coffey Grain 45%	8	15	195
Nikka From The Barrel 51%	7	14	135

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