



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.



OMAKASE BAR PAIRING MENU

PAIRING 1 - £43 per person

COLD DISHES	Nyetimber Classic Cuvée, Sparkling Wine, England, 125ml Hakkaisan Junmai Nigori 15%, Japan, 120ml add £7
NIGIRI	Echigo Koshi, Junmai 14.5%, Japan, 100ml
HOT DISHES	Kikumasamune, Junmai, 15%, Japan, 100ml
DESSERT	Ozeki Kanjyuku, Umeshu with Plum, 14.5%, Japan, 70ml

PAIRING 2 - £64 per person

COLD DISHES	Ruinart "R de Ruinart", Champagne, France, 125ml Asahi, Dassai 45, Junmai Daiginjo Nigori 13%, Japan, 120ml add £6
NIGIRI	Miyanoyuki, Junmai Ginjo, 16.2%, Japan, 100ml
HOT DISHES	Tamanohikari, Junmai Ginjo, 16.2%, Japan, 100ml
DESSERT	Choya, Umeshu with Green Plum, 17%, Japan, 70ml

Kirin Ichiban Beer, 5%, Japan, 500ml £8.5

Unlike other beers, only the first press of the wort is used. that's why it's called ichiban – meaning "first" and "best" in Japanese. "Ichiban Shibori" is a unique method of brewing beer at its purest from a single pure ingredient: 100% malt

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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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