



SAKE & JAPANESE WHISKY BAR MENU

SAKE	Single 100ml	Carafe 200ml	Bottle 300ml
Ozeki, J T, 14.8% Served Cold	13	21	29
Hakutsuru Junmai 14% Served Cold / Warm	14	26	38
Kikumasamune Junmai 15% Served Cold / Warm	15	29	41
Miyanoyuki Junmai Ginjo 16.2% Served Cold	19	36	52
Tamanohikari Junmai Ginjo 16.2% Served Cold / Warm	22	42	59
Choryo, Tarusake, 15.5% Served cold / warm – aged (cedar wood)	17	32	48
WHISKY	Single	Double	Bottle
Hibiki, 12yo 43%	110	213	2766
Hibiki, Harmony 43%	12	22	285
Yamazaki, 12yo 43%	18	35	449
Matsui, Sakura 48%	21	41	524
Matsui, Mizunara 48%	21	41	524
Hakushu, Distiller's Reserve 43%	11	21	270
Nikka, Miyagikyo 45%	12	23	299
Nikka, Coffey Grain 45%	10	18	225
Nikka From The Barrel 51%	9	15	156

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

SERVICE NOT INCLUDED

PLEASE NOTE THAT SOME OF THE DRINKS MAY CONTAIN ALLERGENS.

PLEASE MAKE SURE YOU INFORM US ON ARRIVAL.



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 is one evening sitting at 18:30, on Thursdays, Fridays and Saturdays.

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

OMAKASE EXPERIENCE

The Lotus (an introduction 12-course menu) **150**

Traditional and modern sushi, fish, meat, soup, dessert

The Dragon (the ultimate 16-course selection) **185**

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

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