

BRUNCH

Smoked Duck Benedict | 12.00

Smoked duck, chilli, spring onion, poached eggs, sriracha hollandaise, and a toasted muffin

Wasabi & Lime Cured Salmon Benedict | 11.50

Salmon cured with wasabi and lime, poached eggs, wasabi hollandaise, and a toasted muffin

Miso Wild Mushroom & Truffle Benedict (V) | 11.50

Wild miso mushrooms, truffle, spinach, poached eggs, green sriracha, and a toasted muffin

Salt Beef Croque | 11.00

Salt beef, Comté cheese, béchamel, pickles, rocket, toasted sourdough

Miso Salted Caramel Chicken & Waffles | 10.50

Miso salted caramel fried chicken, chilli pineapple, jalapeño, coriander, and waffles

Smashed Avocado, Roasted Kimchi & Aubergine (VG) | 10.00

Smashed avocado, roasted kimchi aubergine, spring onion, red chilli, Thai basil pesto, and toasted sourdough

*Add two poached eggs for £1

Hijingo Burger | 13.00

Double beef patty, Sichuan bacon, cheese, iceberg, spicy ketchup, and lime and ginger mayo, and fries

DIRTY RICE

Wild Miso Mushroom (VG) (GF) | 10.50

Wild mushroom fried rice, kimchi, peanut sauce, wakame, avocado, pickled ginger, edamame, and cashews

Miso Salted Caramel Chicken (GF) | 11.00

Miso salted caramel chicken, fried rice, kimchi, peanut sauce, wakame, avocado, pickled ginger, edamame, and cashews

SIDES

Hijingo Fries (VG) (GF) | 4.00

Kimchi & Wasabi Fries (VG) (GF) | 4.00

Smoky Sweet Potato Fries (VG) (GF) | 5.00

Our £45 bottomless package includes a welcome cocktail from the three in the red box below, followed by your choice of a brunch main course, and bottomless Prosecco and Heineken.

COCKTAILS



Hi-Flyer | 9.50 (VG) (GF)

Our Espresso Martini with a pulse. Haku vodka, cold brew liqueur, coffee, and chocolate



Hijingo Club | 10.50 (VG) (GF)

A dry and fruity Gin Sour twist. Roku gin, Campari, Sichuan raspberries, fresh lemon, and rhubarb



Kakuzo Breakfast | 9.50 (VG) (GF)

Roku gin, Kakuzo yuzu gin liqueur, orange marmalade, pink grapefruit, soda, and fresh lemon



Hijingo Porn Star | 10.50 (VG) (GF)

Haku vodka, passionfruit, Fair kumquat liqueur, vanilla, and Prosecco



Winner Winner | 10.00 (GF)

Welcome to the future of the Bloody Mary. Haku vodka, St. George green chile vodka, fresh tomato, mango and habanero ketchup, ponzu shrub, lemon, and chicken

DESSERT

A selection of Hackney Gelato including Madagascan vanilla ice cream, salted caramel ice cream, raspberry sorbet, and coconut sorbet | 3.00

Vegan: (VG) Vegetarian: (V) Gluten Free: (GF)

A discretionary service charge of 12.5% will be added to your bill.

Some of our dishes can be made gluten-free, please ask a team member for details. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

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