THE NINJA PACKAGE

90-MINS OF EPIC HIJINGO BINGO WITH SIX PRIZES TO WIN
+ Two drinks each

£38pp

90 MINUTES OF BINGO

DRINKS

1/2 bottle of wine per person
Red Finca Valero, Tempranillo Garnacha, Spain
White Finca Valero Blanco, Macabeo, Spain
OR
2 bottles of beer per person
Heineken 5.0% | Sol 4.5%

+

SHARING PLATES

Korean Fried Chicken (GF)
With pickled slaw

Aubergine 'Wings' (VG)
Fried ssamjang coated aubergine, with a mint and cucumber yoghurt

Pork Belly Skewers
Teriyaki glazed pork belly skewers topped with sesame seeds

Avocado Ponzu (VG)
Deep fried avocado, ponzu glaze, served with ponzu and pickled ginger sauce

Cauliflower Popcorn (VG)
Cauliflower coated in sticky smoked chipotle sauce, and green chilli

WINNER

!!!

Minimum of six guests
If you have any guests that are vegan/vegetarian/gluten-free then we will alter the food selection for them.

If you have any food allergies or intolerances please notify a member of staff before ordering. Gluten and other allergens are used in our kitchen and traces may be present in all dishes. VAT is added at the current rate and a 12.5% discretionary service charge will be added to your bill. (V) Vegetarian (VG) Vegan (GF) Gluten-Free

THE SAMURAI PACKAGE

90-MINS OF EPIC HIJINGO BINGO WITH SIX PRIZES TO WIN

+ Welcome cocktail
+ Two house drinks
+ Two out-of-this-world sharing plates
+ Delicious main dish

£46pp

WINNER

90 MINUTES OF BINGO

+

WELCOME DRINK

Gin & Tronic (GF) (VG)
Portobello Road navy gin, Whitley Neill raspberry gin, William Fox blueberry syrup, grenadine, and lemon juice, topped with tonic

Fifth Element (GF) (VG)
Ketel One vodka, Kwai Feh lychee liqueur, lemon, sugar, mint, and soda

+

DRINKS

1/2 bottle of wine per person
Red Finca Valero, Tempranillo Garnacha, Spain
White Finca Valero Blanco, Macabeo, Spain
OR
2 bottles of beer per person
Heineken 5.0% | Sol 4.5%

+

SHARING PLATES

Korean Fried Chicken (GF)
With pickled slaw

Aubergine 'Wings' (VG)
Fried ssamjang coated aubergine, with a mint and cucumber yoghurt

MAINS

Korean Fried Chicken Burger
Panko fried chicken breast, pickled Asian slaw, spicy mayo, cheese, and fries

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

Fuji Vegan Burger (VG)
Moving Mountain™ patty, kimchi, vegan cheese, lime and chilli mayo, and fries

Japanese Nutrition Bowl (GF) (V)
Sticky sushi rice, spring greens, pak choy, burned broccoli, oyster mushrooms, kimchi, courgettes, edamame, poached egg, dashi broth, and black sesame

HI JINGO!

PLAY

HI!

Minimum of six guests
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THE WARRIOR PACKAGE

90-MINS OF EPIC HIJINGO BINGO WITH SIX PRIZES TO WIN

+ Welcome cocktail
+ Two house drinks
+ Six out-of-this-world sharing plates

£46pp

90 MINUTES OF BINGO

+

WELCOME DRINK

Gin & Tronic (GF) (VG)
Portobello Road navy gin, Whitley Neill raspberry gin, William Fox blueberry syrup, grenadine, and lemon juice, topped with tonic

Fifth Element (GF) (VG)
Ketel One vodka, Kwai Feh lychee liqueur, lemon, sugar, mint, and soda

+

DRINKS

1/2 bottle of wine per person
Red Finca Valero, Tempranillo Garnacha, Spain
White Finca Valero Blanco, Macabeo, Spain
OR
2 bottles of beer per person
Heineken 5.0% | Sol 4.5%

SHARING PLATES

Korean Fried Chicken (GF)
With pickled slaw

Aubergine 'Wings' (VG)
Fried ssamjang coated aubergine, with a mint and cucumber yoghurt

Pork Belly Skewers
Teriyaki glazed pork belly skewers, topped with sesame seeds

Cauliflower Popcorn (VG)
Cauliflower, coated in sticky smoked chipotle sauce, and green chilli

Hell Wings
Korean style chicken wings, Hijingo hot sauce, topped with white sesame, and spring onions

Avocado Ponzu (VG)
Deep fried avocado, ponzu glaze, served with ponzu and pickled ginger sauce

Minimum of ten guests
If you have any guests that are vegan/vegetarian/gluten-free then we will alter the food selection for them.

If you have any food allergies or intolerances please notify a member of staff before ordering. Gluten and other allergens are used in our kitchen and traces may be present in all dishes. VAT is added at the current rate and a 12.5% discretionary service charge will be added to your bill. (V) Vegetarian (VG) Vegan (GF) Gluten-Free