



TOKYOLIMA

NEW YEAR'S EVE MENU

(6pm - 7:30pm)

FIRST COURSE

(For Sharing)

La Causa

Chef Arturo's version of Peru's traditional terrine
Beetroot causa, prawn tartar, rocoto mayo, prawn tempura,
charred avocado

T-3 (v)

3 texture salad, like a typhoon for your taste buds...
Pumpkin, mixed leaf, poached quail egg, confit heirloom, grilled
fennel, crispy glass noodles, almonds, Nikkei dressing

Tiradito de Pulpo

Iberian octopus, sweet sour aji panca sauce, capers, avocado

SECOND COURSE

(For Sharing)

Pan Con Chicharron

Slow cooked pork belly bun, pickled onion, deep fried sweet
potato, coriander chimichurri, aji amarillo sauce

Sakana

Grilled sea bass, sakana sauce, rustic potato, purée & garlic

Maguro Nuevo

Tuna, avocado, sesame, beetroot mayo, tobiko

THIRD COURSE

(Choose one per person)

Short Ribs

Slow cooked short ribs, red miso panca BBQ, sprouts

Grilled Cod

Aji amarillo sauce, grilled vegetables

Side

(For Sharing)

Coriander rice & sweet potato mash (v)

DESSERT

Tokyolima New Year Platter

A selection of our best sweets :
Oye Papi - Open Alfajor & Free for you

TOKYO LIMA



NEW YEAR'S EVE MENU (8:30pm onwards)

FREE FLOW
398
till midnight

FIRST COURSE (For Sharing)

La Causa

Chef Arturo's version of Peru's traditional terrine

Beetroot causa, prawn tartar, rocoto mayo, prawn tempura, charred avocado

T-3 (v)

3 texture salad, like a typhoon for your taste buds...

Pumpkin, mixed leaf, poached quail egg, confit heirloom, grilled fennel, crispy glass noodles, almonds, Nikkei dressing

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style

Chicken thighs kara'age, rocoto mayo, togarashi sauce, capers, avocado

Tuna & Watermelon Tartare

Raw tuna, fresh watermelon, soy citrus, sweet potato chips, avocado

SECOND COURSE (For Sharing)

Spicy Hamachi

Yellowtail, kiuri, shiso, chives spicy mint chimichurri

Pork Roll

Slow cooked pork belly, sweet potato, chalaquita, aji amarillo sauce

Beef Tataki

Beef tenderloin, green mango salad, aji amarillo emulsion

Chicken Yakitori

Deep fried potato, pickled onion, confit garlic

THIRD COURSE (Choose one)

Short Ribs

Slow cooked short ribs, red miso panca BBQ, sprouts

Tacu Tacu (v)

Traditional Peruvian rice
Stir-fried snow beans, onions, red & yellow peppers, chimichurri
/Sweet Potato fries

DESSERT

TokyoLima New Year Platter

A selection of our best sweeties :
Oye Papi - Open Alfajor & Free for you

