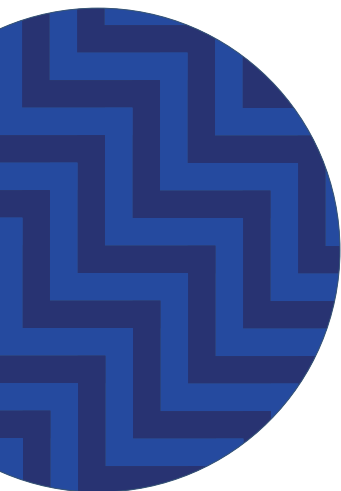




TOKYOLIMA

— •• —
EVENTS KIT
— •• —





ABOUT

TokyoLima is a late-night restaurant and bar serving Nikkei cuisine in the atmosphere of a buzzing izakaya*. Tucked away on Lyndhurst Terrace, TokyoLima invites you to escape and lose track of time with great drinks, food and company. Stop by for a lesson in sake, a relaxed bite at our open kitchen counter or let chef Arturo surprise you with his 'Feed Me' Tasting Menu.

WHY TOKYOLIMA

TokyoLima is an engaging space perfect for celebrating special occasions. With a private dining room ideally suited for parties up to 15 people, as well as semi private area for parties below 30 people, this is a space with many different niches carved out for every occasion.





FLOORPLAN

CAPACITY

PRIVATE SPACE

Seated , 16 guests

SEMIPRIVATE AREA 1

Seated , 26 guests

SEMIPRIVATE AREA 2

Seated , 40 guests

RESTAURANT

Seated , 100 guests

(tables & counters)

Standing , 120 guests

Total Capacity

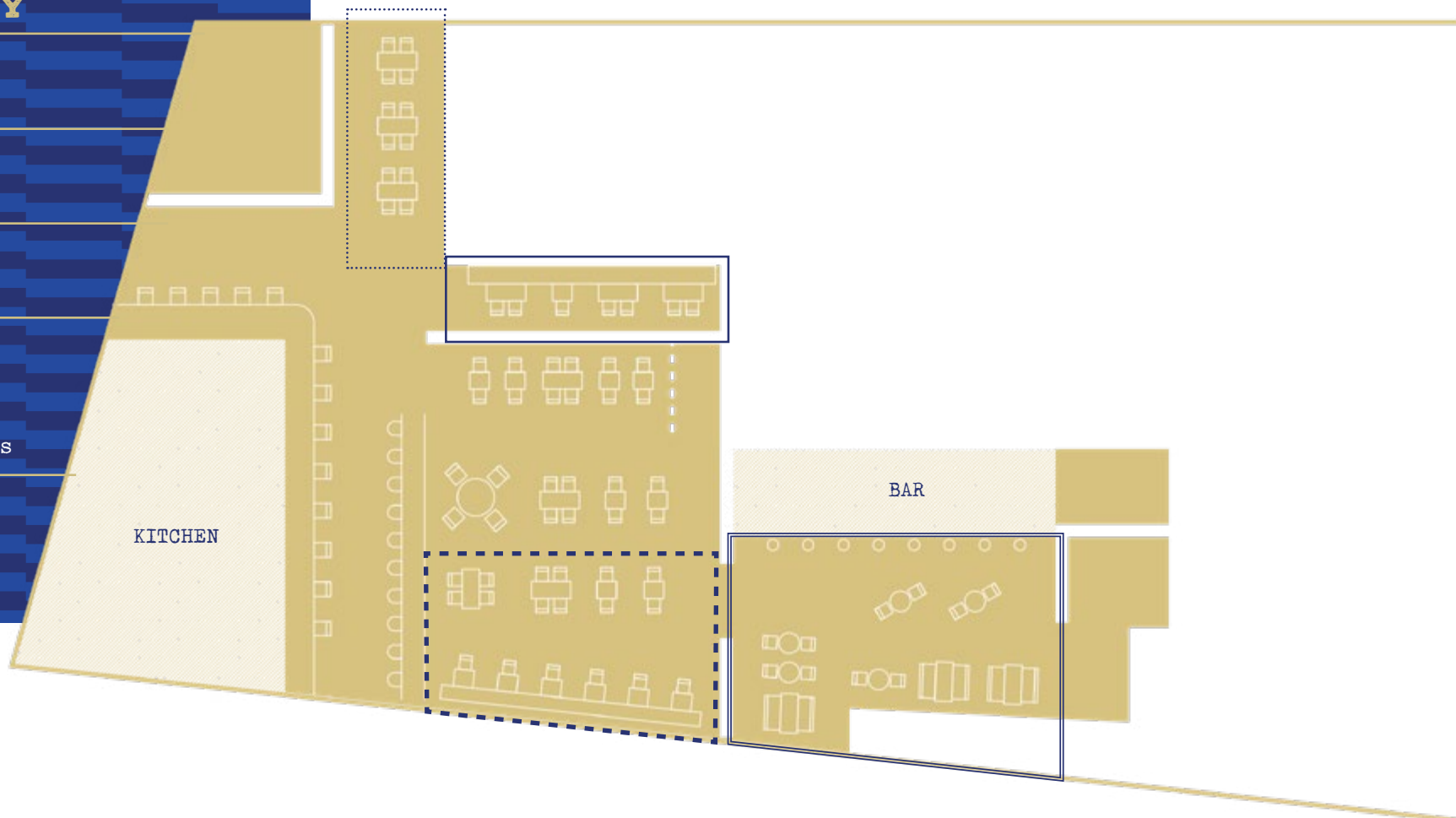
120 guests

..... PRIVATE SPACE

—— SEMIPRIVATE AREA 1

--- SEMIPRIVATE AREA 2

==== BAR AREA



Tokyolima is a contemporary Izakaya concept featuring Nikkei cuisine at its heart. Executive Chef Arturo has created an outstanding menu showcasing his interpretation of Nikkei cuisine, Japanese elements and his favourite dishes from his native Peru.

For our Nikkei brunch, we have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

In order to ensure all our products are fresh and carefully selected for your event we will need 48 hours in advance notice to know how many guests would join your brunch and your event will be prepared for the amount of guests you have confirmed.

Our prices are inclusive of service as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

2019 GROUP BRUNCH MENU

◆ ◆ ◆



GROUP BRUNCH

Our Nikkei brunch will be served sharing style for the whole table to enjoy.

SMALL PLATES

Enjoy our small plates to start off your meal.



T-3 (v)

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

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese karaage-style
Chicken Thighs kara-age, spicy soy tare

S.S (v)

Nikkei-style soba salad
Soba noodles, seaweed tempura, avocado, chilli, sesame sauce

Pork Chicharron Platter

Slow cooked pork belly, mini bun, chimichurri, pickled onion,
deep fried sweet potato

NIKKEI RAW BAR

Ceviche

Seabass, tiger's milk, choclo, onion, avocado, yellow chilli, coriander

"TL" Nigiri

Tacu Tacu nigiri, seared beef tenderloin, pickled onion, yellow
ponzu sauce

Ceviche Japonés

Nikkei marinated seafood
Seared scallops, prawns, seabass, shoyu citrus dressing, kiuri,
peppers, crispy squid

Ceviche de Atún

Tuna, mint tiger's milk, kiuri, mint chips

HOT

Tacu Tacu (v)

Traditional Peruvian rice & legumes pancake, stir- fried
snow beans, onions, red & yellow pepper, tomato, chimichurri

Spring Chicken Brasa Style

Peruvian grilled chicken, marinated in kimchi and orange

Grilled Seabass

Seabass, pickled onion, yellow chilli sauce

Salmon & Glaze

Grilled salmon, yellow chilli & miso glaze, red bell pepper
puree

Change any of your main courses for the dishes below

Picanha (Add HKD 28)

Grilled rump steak, edamame puree, pickled cucumber

Lobster Acevichada (For two, Add HKD 128)

Grilled fresh lobster, chilli butter

SWEET TREATS

A selection of delicious treats is available at
our dessert station



No service charges. All tips go to our staff.

BRUNCH FREE FLOW 180 p.p

COCKTAIL OF THE WEEK

Santa Margherita

Pinot Gris & Blanc, Veneto, Italy 2015

Paco Seis

Tempranillo, Rioja, Spain 2015

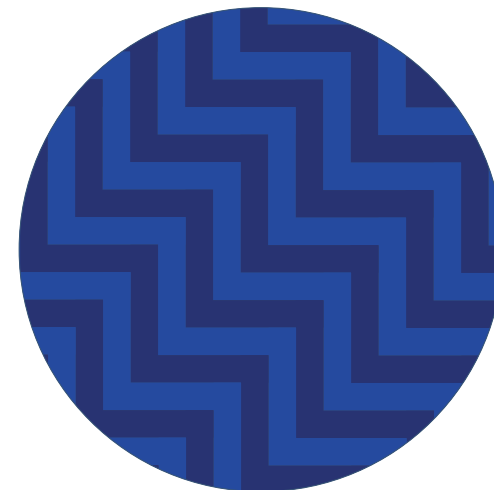
Belstar, Prosecco

Asahi Bottled Beer

Takizawa Tokujo Honjozo

Nagano Sake. RPR 59%

Our free flow packages are to be enjoyed by our guest
with unlimited drinks, one drink per person at a time
only, the management might refuse serving alcoholic
drinks to any guests that seems clearly intoxicated
without prior notice, please drink responsibly.



VEGETARIAN BRUNCH

Our Nikkei brunch will be served sharing style for the whole table to enjoy.

SMALL PLATES

Enjoy our small plates to start off your meal.



T-3 (v)

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

Yasai Stick

Grilled Portobello mushroom, eggplant, coriander gravy, red
bell pepper purée, pickled shiitake

S.S (v)

Nikkei-style soba salad
Soba noodles, seaweed tempura, avocado, chilli, sesame sauce

RAW BAR

Vegetarian Maki

Sushi rice, kiuri, carrot, pickled beetroot

HOT

Tacu Tacu (v)

Traditional Peruvian rice & legumes pancake, stir- fried
snow beans, onion, red & yellow peppers, tomato, chimichurri

SWEET TREATS

A selection of delicious treats is available at
our dessert station

BRUNCH
FREE
FLOW **180** p.p

COCKTAIL OF THE WEEK

Santa Margherita

Pinot Gris & Blanc, Veneto, Italy 2015

Paco Seis

Tempranillo, Rioja, Spain 2015

Belstar, Prosecco

Asahi Bottled Beer

Takizawa Tokujo Honjozo

Nagano Sake. RPR 59%

Our free flow packages are to be enjoyed by our guest
with unlimited drinks, one drink per person at a time
only, the management might refuse serving alcoholic
drinks to any guests that seems clearly intoxicated
without prior notice, please drink responsibly.



No service charges. All tips go to our staff.



2019 GROUP DINNER MENU

Tokyolima has created a range of group dinner packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests. While we hope you will like it please do let us know if there is any particular item or dietary requests and we will tailor make a menu for you in order to make your experience dining with us the best it can be.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.

Our prices are inclusive of service as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250HKD per bottle (750ml) of wine or champagne only.

MENU A



All courses are designed for sharing on the table family style

T-3

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

Lomo Saltado "El Taco"

Peruvian stir-fry served in tacos

Stir-fried beef & vegetables, soy sauce, coriander chimichurri, crispy gyoza paste

Just "Ceviche"

Seabass, onion, coriander, nori, yellow chilli tiger's milk

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style

Chicken thighs kara'age, rocoto mayo, togarashi

Maguro Nuevo

Tuna, avocado, sesame, beetroot mayo, tobiko

Padron Peppers

Chilli pepper roulette (mild - but one in ten is a hot one!)

Padron peppers, togarashi, sea salt

Yasai Sticks (v)

Grilled Portobello mushroom, eggplant, coriander gravy,

Red bell pepper purée, pickled shiitake

Pollo a La Brasa

Peruvian grilled chicken, kimchi & orange marinade

Tacu Tacu (v)

Traditional Peruvian rice & legumes

Stir fried snow beans, onion, red & yellow bell peppers, coriander chimichurri

Arturo's Dessert Selection

A selection of 2 desserts to be enjoyed by the table

MENU B



La Causa

Chef Arturo's version of Peru's traditional terrine

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

Dengaku Sarada

Red miso aderezo, kabocha, summer squash, asparagus, cherry tomatoes, carrot

Ceviche "PH"

Hamachi, prawn, cancha, kiuri, shiso, shoyu tiger's milk

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style

Chicken thighs kara'age, rocoto mayo, togarashi

Lomo Saltado "El Taco"

Peruvian stir-fry server in tacos

Stir fried beef and vegetables, soy sauce, coriander chimichurri, crispy gyoza paste

Akami Tiradito

Maguro, sesame crackers, wasabi tobiko, black sesame citrus sauce

Spicy Hamachi

Yellow tail, kiuri, shiso, chives, spicy mint chimichurri

Ninji Maki (v)

Tofu, avocado, kiuri, shiso, wasabi - carrot sauce

Sakana

Grilled seabas, sakana sauce, rustic potato pure & garlic

Tacu Tacu (v)

Traditional Peruvian rice & legumes

Stir fried snow beans, onion, red & yellow bell peppers, coriander chimichurri

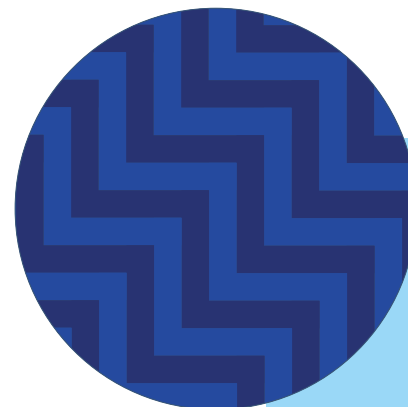
Secreto of Tokyolima

Slow-cooked secreto Iberico pork

Sweet soy sauce, crispy garlic

Arturo's Dessert Selection

A selection of 2 desserts to be enjoyed by the table



No service charges. All tips go to our staff.

MENU C 680 p.p

All courses are designed for sharing on the table family style

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...

Pumkin, mixed leaf, poached quail egg, charred heirloom, grilled fennel, crispy glass noodle, almonds, nikkei dressing

Tuna & Watermelon Tartare

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

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style

Chicken thighs Kara'age, rocoto mayo, togarashi

Tiradito de Pulpo

Galician octopus, sweet & sour aji panca sauce, capers, avocado, purple sweet potato chips

Lomo Saltado "El Taco"

Peruvian stir-fry server in tacos

Stir fried beef and vegetables, soy sauce, coriander chimichurri, crispy gyoza paste

Ceviche Mixto

Iberian octopus, blanched prawn, seared scallop, crispy squid, coriander tiger's milk, red chilli

Maguro Nuevo

Tuna, avocado, sesame, beetroot mayo, tobiko

Pork Roll

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

Picanha

Grilled rump steak, anticuchera sauce, sweet potato pure

Grilled Cod

White cod, aji amarillo - mint sauce, grilled vegetables

Grilled Beef

Grilled USA rib eye steak, rocoto citrus butter

Sweet Potato Fries

Rocoto mayo

Arturo's Dessert Selection

A selection of 2 desserts to be enjoyed by the table

No service charges. All tips go to our staff.

VEGETARIAN DINNER



All courses are designed for sharing
on the table family style

T-3

TokyoLima 3 textures salad, like a typhoon for your taste buds...

Pumpkin, mix leaf, poached quail egg, charred heirloom, grilled fennel, crispy glass noodle, almonds, nikkei dressing

Los Andes

Wheat, baby green beans, kiuri, almond, quinoa pop, rocoto - citrus dressing

Padron Peppers

Chilli pepper roulette (mild - but one in ten is a hot one!)

Padron peppers, togarashi, sea salt

Dengaku Sarada

Red miso aderezo, kabocha, summer squash, asparagus, cherry tomatoes, carrot

Ninji Maki

Tofu, avocado, kiuri, shiso, wasabi - carrot sauce

Yasai Sticks

Grilled portobello mushrooms, eggplant, coriander gravy, red bell pepper pure, pickled shitake

Tacu Tacu

Traditional Peruvian rice & legumes
Stir fried snow beans, onion, red & yellow bell peppers, coriander chimichurri

Dessert

Sorbet selection

No service charges. All tips go to our staff.

BEVERAGE PACKAGES 2019

OPTION A

FREE FLOW

240 p.p 2 hours
(90 p.p additional hour)

Santa Margherita
Pinot Gris and Blanc, Veneto, Italy

Paco Garcia Seis
Tempranillo, Rioja, Spain

Prosecco Belstar
Bisel, Veneto, Italy

Asahi Bottled Beer

Takizawa Tokujo Sake
Honjozo - citrus notes, refreshing, delicate acidity

OPTION B

FREE FLOW

320 p.p 2 hours
(100 p.p additional hour)

Please note requires a minimum
of 3 days' notice prior to
your booking to order

Pedestal
Chardonnay, Maragaret River, Australia

Clos de Los Siete
Malbec, Mendoza, Argentina

Prosecco Belstar
Bisel, Veneto, Italy

Asahi Bottled Beer

Tenju Chokaisan Sake
Junmai Daiganjo - Flowery, clean, mineral and creamy

House Spirits and Mixers
(Vodka Stolichnaya, Rum Plantation 3 Stars, Gin Tanqueray,
Tequila Cimarron, Whisky Wild Turkey)



No service charges. All tips go to our staff.