

TOKYO LIMA

SPRING DINNER MENU

All courses are served for sharing

SMALL

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style
Chicken thighs kara'age, spicy soy tare



T-3 (v)

3 texture salad, like a typhoon for your taste buds...
Pumpkin, mixed leaf, poached quail egg, confit heirloom
tomatoes, 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

RAW

Maguro Nuevo

Tuna, avocado, sesame, beetroot mayo, tobiko

Just Ceviche

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

MAIN

Tacu Tacu (v)

Traditional Peruvian rice & legume pancake
Stir-fried snow beans, onions, red & yellow peppers,
tomato, chimichurri

Chicken Yakitori Sticks

Deep-fried potato, pickled onion, confit garlic

Sweet Potato Fries (v)

Sweet potato chips, rocoto mayo

DESSERT

Oye Papi

Chocolate ice cream, brownie & sauce, coconut sorbet,
caramelised almond