

TOKYOLIMA

DUNCH MENU

2:30-5:30PM

At Tokyolima we celebrate the gathering of family and friends with a Peruvian feast where memorable experiences are made.



SMALL PLATES

Served to your table for sharing

T-3 (v)

Pumpkin / mix leaf / poached quail egg / heirloom confit tomato / grilled fennel / crispy glass noodles / almonds / Nikkei dressing

"Ki-mo-chi" Fried Chicken

Chicken thighs kara-age / spicy soy tare

Salmon Causa

Yellow chilli causa / salmon tartare / ginger mayo

Pork Chicharron Platter

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

NIKKEI RAW BAR

Served to your table for sharing

Ceviche Clásico

Seabass / tiger's milk / red onion / coriander / cancha

Tuna Tartare

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

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

HOT

Choose one per person

Tacu Tacu (v)

Traditional Peruvian rice
Stir-fried snow beans / onions / red & yellow peppers / chimichurri

Pollo a la Parrilla

Grilled chicken thigh / anticuchera sauce / rustic potato mash

Seco de Res

Slow cooked beef short ribs / coriander gravy / pickled onion

Picanha (Add HKD 28)

Grilled rump steak / coriander chimichurri / pickled salad

Salmon a lo Macho

Grilled salmon / seafood sauce

Lobster Acevichada (For two, Add HKD 128)

Grilled fresh lobster / chilli butter

"Miski" Table

A selection of delicious sweet treats is available at our dessert station

Free Flow

Takizawa Tokuju Honjozo, Nagano Sake. RPR 59%

La Mura, Pinot Grigio, Terre Siciliane, Italy

Paco Seis, Tempranillo, Rioja, Spain

Belstar, Prosecco

Asahi Bottled Beer

Cocktail of the Week



Last order 5:30pm



No service charge. All our tips go to staff