



OHAYOU HONG KONG

398
PP
BRUNCH

◆ Good morning, Hong Kong! Ohayou is the Japanese word for "good morning." We welcome you like family at our Nikkei haven - thrilled, energised and excited to share Brunch delights at the seductive nexus of Peruvian and Japanese cuisines. Please enjoy. ◆

11:00 - 14:00

TOKYOLIMA

SAT, SUN & PH

WELCOME DRINK

RISE & SHINE IN TOKYOLIMA

A coffee-based morning cocktail

SEIZE THE DAY (TO SHARE)

1st COURSE

Morning Salad
Watermelon / Greek yogurt / oat /
orange syrup / fresh strawberry

Can't Wait
Croissant & pain au chocolat / strawberry jam /
garlic mint cream cheese

Nikkei Blinis
Traditional blinis / yellow chilli confit
onions / crispy bacon / maple syrup



UP & READY (TO SHARE)

2nd COURSE

Salmon Causa
Yellow chili causa / salmon tartare / ginger mayo

Mango Ceviche
Sea bass / mango tiger's milk / mint / shallots / cancha

Maguro Nuevo
Tuna / avocado / sesame / beetroot mayo / tobiko

REACH THE PEAK (CHOOSE ONE)

MAIN COURSE

The Fatty Piggy
Slow-cooked pork belly / teriyaki sauce /
pickled onion / sweet potato mash

Chicken Anticuchero
Grilled chicken thighs / aji panca gravy /
rustic potato mash

Estofado con Pan
Slow-cooked short ribs / coriander gravy /
onion salad / pickled chili / country loaf

Salmon a lo Macho
Grilled salmon / seafood sauce / chives / coca leaf

Tacu Tacu
Our traditional "Tacu Tacu" beans & rice /
stir fried veggies / fried egg / fried banana

T-3 SALAD TO SHARE

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



ADD-ON

Oyster Normandy #2 (+28 per piece)
Lime

Lobster Acevichada (Per 2 +128)
If you believe in our chef's hands, let us take care...
Grilled lobster / chilli butter

TO KEEP THE GOOD MORNING MOOD GOING dessert (TO SHARE)

Lime Mousse & Madeleines

BRUNCH FREE FLOW

Cocktail of the Week

Takizawa Tokuju Honjozo, Nagano Sake. RPR 59%

La Mura, Pinot Grigio 2019, Terre Siciliane, Italy

Secreto De Viu Manent, Cabernet Sauvignon 2019, Chile

Santa Margherita, Prosecco, Italy

Asahi Bottled Beer

180
PP



◆ No service charge. All our tips go to staff. ◆



KONNICHIIWA

348
PP
DUNCH

Dunch... or Drunch if you're "drunk after lunch" :) Dunch is an original invention meant to lengthen weekend festivities.

◆ Maximise your mornings without sacrificing the classic, extended weekend meal you deserve. Today, we're pleased to serve you Nikkei - the seductive nexus of Peruvian and Japanese cuisines. And with that, we say "Konnichiwa." Hello! ◆

14:30 - 17:30

TOKYOLIMA

SAT, SUN & PH

WELCOME DRINK

FRUITS OF TOKYOLIMA

A fruity Nikkei medley to delight your afternoon

TAKE A BREAK (TO SHARE)

1st COURSE

T-3 Salad

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

Strolling Through Lima

Our iconic causa with a twist:
Beetroot causa / lime spicy mayo / fried sea bass / onion salad / quail egg



KEEPING IT FUN (TO SHARE)

2nd COURSE

BUILD YOUR OWN CEVICHE

Have Fun & Get Mixing

Tuna & sea bass / classic tiger's milk / choclo / cancha / sweet potato / coriander / red onion

MAKI PLATTER

Our Iconic dynamic duos!

Tuna maki / yellowtail maki / beetroot mayo / spicy mint chimichurri

A BIG DEAL (CHOOSE ONE)

MAIN COURSE

Seco de Res

Slow-cooked beef short ribs / coriander gravy / pickled onion

Salmon a lo Macho

Grilled salmon / seafood sauce

Pollo a la Parrilla

Grilled chicken thigh / anticuchera sauce / rustic potato mash

Tacu Tacu (v)

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

Lobster Acevichada (For 2 +128)

If you believe in our chef's hands, let us take care...
Grilled lobster / chilli butter



A HAPPY ENDING

dessert
(TO SHARE)

Sweet Time

Cream cheese brownie / whipped cream / berries



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