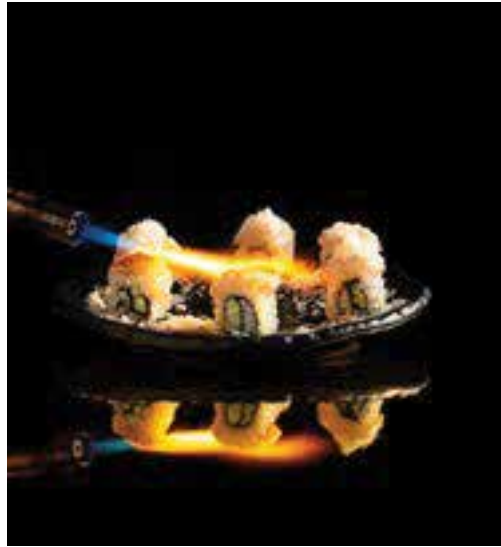
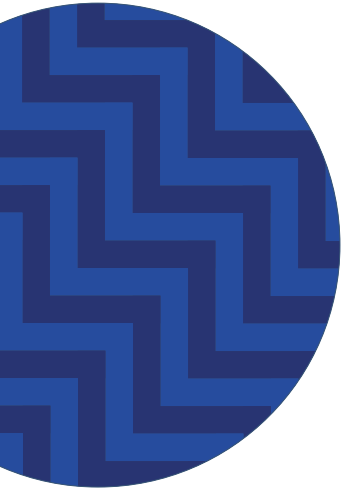


ΤΟΚΥΟΛΙΜΑ

EVENTS KIT





WHY TOKYOLIMA

TokyoLima is a late-night Nikkei restaurant and bar that captures the atmosphere of Japan's famous izakaya drinking hangouts.

Tucked away on Lyndhurst Terrace, Tokyolima's inviting atmosphere and relaxing vibe is the perfect place to escape in the buzzy heart of Central. Featuring an expansive bar, an open dining area for groups large or small, casual counter dining that overlooks the open kitchen and a private room, the restaurant is an ideal venue for all manner of events, gatherings and celebrations.





FLOORPLAN

CAPACITY

PRIVATE SPACE

Seated , 16 guests

SEMIPRIVATE AREA 1

Seated , 24 guests

SEMIPRIVATE AREA 2

Seated , 40 guests

RESTAURANT

Seated , 100 guests

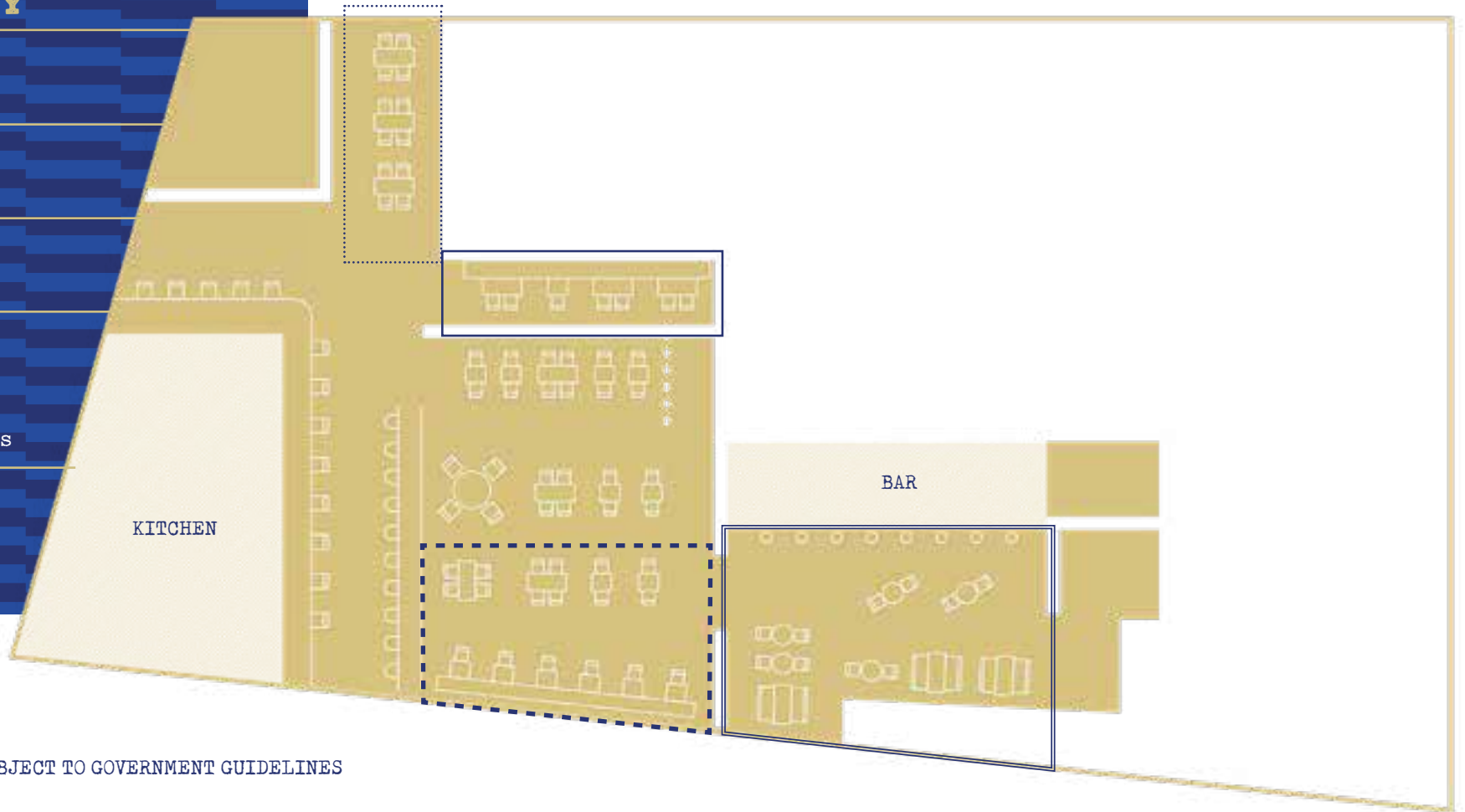
(tables & counters)

Standing , 150 guests

Total Capacity

120 guests

- PRIVATE SPACE
- SEMIPRIVATE AREA 1
- - - SEMIPRIVATE AREA 2
- ==== BAR AREA



*BOOKING CAPACITY IS SUBJECT TO GOVERNMENT GUIDELINES



2021

GROUP DINNER MENU

Overseen by Peruvian Culinary Director Arturo Melendez, Tokyolima combines the exotic ingredients and cooking techniques from both Japanese and Peruvian cultures, inviting dinner guests to lose themselves in the exciting and unique flavours of Nikkei cuisine. Dishes are meant to be shared amongst the table, and best enjoyed with one of the many beverage packages available.

DINNER IS SERVED DAILY 18:00 - 00:00 (after 22 July)



GROUP TASTING MENU A

480
P.P

T-3 (v)

Pumpkin / mixed leaf / poached quail egg / confit heirloom tomato /
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

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara-age style
Chicken thighs kara-age / rocoto mayo / togarashi

Just "Ceviche"

Sea bass / onions / coriander / nori / yellow chilli tiger's milk

Spicy Hamachi

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

Yasai Stick (v)

Grilled portobello mushroom / eggplant / coriander gravy / red pepper purée /
pickled shiitake / pickled ginger

Pollo a la Brasa

Peruvian grilled chicken / kimchi & orange marinade

Tacu Tacu (v)

Traditional Peruvian rice & legumes pancake
Stir-fried snow beans / onion / red & yellow peppers / chimichurri

Free 4 You

Gluten free orange & almond cake / orange jam / manjar blanco ice cream

All courses are designed for sharing on the table family style
No service charge. All tips go to our staff

GROUP TASTING MENU B

550
P.P

La Causa

Chef Arturo's version of Peru's traditional terrine
Beetroot causa / prawn tartare / 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 tomato /
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

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara-age style
Chicken thighs kara-age / rocoto mayo / togarashi

Just "Ceviche"

Sea bass / onions / coriander / nori / yellow chilli tiger's milk

Yellow Tail Tiradito

Japanese Hamachi / passion fruit tiger's milk / tobiko / sweet potato chips

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

Secreto of TokyoLima

Slow cook secreto iberico pork / sweet soy sauce / garlic chips

Grilled Cod

Grilled white cod / aji Amarillo mint sauce / grilled vegetables

Tacu Tacu (v)

Traditional Peruvian rice & legumes pancake
Stir-fried snow beans / onion / red & yellow peppers / chimichurri

Free 4 You

Gluten free orange & almond cake / orange jam / manjar blanco ice cream

Oye Papi

Chocolate mousse / brownie / coconut touille / chocolate sauce / coconut ice cream



BEVERAGE PACKAGES 2021

OPTION A

FREE FLOW

240 p.p 2 hours
(+90 for an additional hour)

La Mura

Pinot Grigio, Terre Siciliane, Italy

Paco Garcia Seis

Tempranillo, Rioja, Spain

Santa Margherita Prosecco DOC

Veneto, Italy

Asahi Bottled Beer

Japan

Hakutsuru Sake

Junmai, balanced - refreshing - clean. RPR 50%

Soft Drinks Selection

OPTION B

FREE FLOW

320 p.p 2 hours
(+100 for an additional hour)

Pedestal

Chardonnay, Margaret River, Australia

Luigi Bosca

Malbec, Mendoza, Argentina

Santa Margherita Prosecco DOC

Veneto, Italy

Asahi Bottled Beer

Japan

Tenju Chokaisan Sake

Junmai Daiganjo - Flowery, clean, mineral and creamy

House Spirits and Mixers

(Vodka, Absolut, Rum Havana 3 years, Gin Beefeater, Tequila Olmeca, Whisky Ballantine's)

Soft Drinks Selection



No service charge. All tips go to our staff.



2021

GROUP BRUNCH MENU

Expect an electrifying brunch experience at Tokyolima, when the colourful Nikkei cuisine of Chef Arturo Melendez's open kitchen meets the celebratory vibes of a well-deserved weekend in the heart of Central. Savour sharing plates aplenty of colourful appetizers, flavourful Nikkei mains, and decadent desserts while the service team put in every effort to make the experience fun and memorable.

**BRUNCH IS SERVED ON WEEKENDS
& PUBLIC HOLIDAYS 12:00 - 17:30**



GROUP BRUNCH MENU A

T-3 (v)

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



Salmon Causa

Yellow chili causa / salmon tartare / ginger mayo

Pan con Chicharron

Slow cook pork belly bun / pickled onion / deep fried sweet potato /
coriander chimichurri / aji amarillo sauce

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara-age style
Chicken thighs kara-age / rocoto mayo / togarashi

Mango Ceviche

Sea bass / mango tiger's milk / shallots / cancha

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

Chicken Anticuhero

Grilled chicken thighs / aji panca gravy / rustic potato mash

Salmon a lo Macho

Grilled salmon / seafood sauce / chives / ooba leaf

Tacu Tacu (v)

Traditional Peruvian rice & legumes pancake
Stir-fried snow beans / onion / red & yellow peppers / chimichurri

Sweet Basket

Homemade pastries / lime mousse

GROUP BRUNCH MENU B

2pcs Oyster Normandy #2

Spicy sauce / fresh lime



T-3 (v)

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

Strolling Through Lima

Beetroot causa / lime spicy mayo / fried sea bass / onion salad / quail egg

Pan con Chicharron

Slow cook pork belly bun / pickled onion / deep fried sweet potato / coriander
chimichurri / aji amarillo sauce

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara-age style
Chicken thighs kara-age / rocoto mayo / togarashi

Mango Ceviche

Sea bass / mango tiger's milk / shallots / cancha

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

Grilled Cod

Grilled white cod / aji Amarillo mint sauce / grilled vegetables

Grilled Rib-Eye

Grilled USA rib eye steak / rocoto citrus butter

Tacu Tacu (v)

Traditional Peruvian rice & legumes pancake
Stir-fried snow beans / onion / red & yellow peppers / chimichurri

Oye Papi

Chocolate mousse / brownie / coconut touille / chocolate sauce / coconut ice cream

All courses are designed for sharing on the table family style
No service charge. All tips go to our staff

GROUP BRUNCH MENU VEGETARIAN

Veggie Causa (v)

Chef Arturo's version of Peru's traditional terrine
Beetroot causa / edamame / aji Amarillo sauce / pumpkin /
charred avocado



T-3 (v)

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

El Taco (v)

Peruvian stir-fry served in tacos
Stir-fried vegetables / soy sauce / coriander / chimichurri / crispy gyoza



S.S. 2.0 (v)

Soba noodles / shoyu dressing / red long chilli / edamame / spring onion / kiuri /
sesame seeds / nori

Ninji Maki (v)

Tofu / avocado / kiuri / shiso / wasabi carrot sauce

Yasai Stick (v)

Grilled portobello mushroom / eggplant / coriander gravy / red pepper purée /
pickled shiitake / pickled ginger

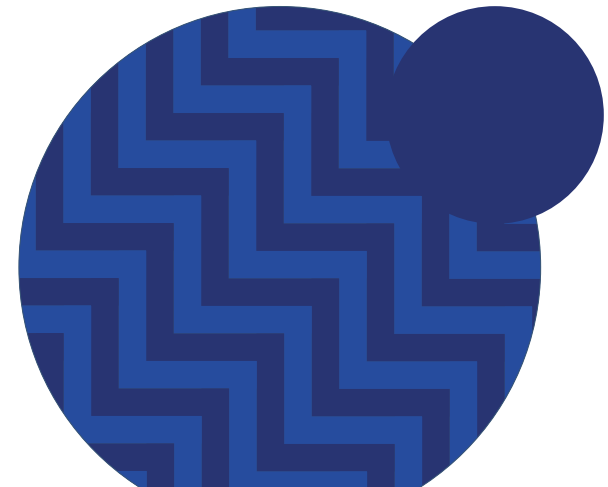
Tacu Tacu (v)

Traditional Peruvian rice & legumes pancake
Stir-fried snow beans / onion / red & yellow peppers / chimichurri



Sorbet Selection

All courses are designed for sharing on the table family style
No service charge. All tips go to our staff





BRUNCH FREE-FLOW

CLASSIC

Cocktail of the week

Hakutsuru Sake
Junmai, hyogo RPR 70%

La Linda
Chardonnay, Mendoza, Argentina

La Linda
Malbec, Mendoza, Argentina

Santa Margherita Prosecco DOC
Veneto, Italy

Asahi Bottled Beer
Japan

FREE FLOW
180 p.p 2 hours

CHAMPAGNE

G.H. Mumm Grand
Cordon NV, France
& all drinks on the
Classic Free-Flow

Cocktail of the week

Hakutsuru Sake
Junmai, hyogo RPR 70%

La Linda
Chardonnay, Mendoza, Argentina

La Linda
Malbec, Mendoza, Argentina

Santa Margherita Prosecco DOC
Veneto, Italy

Asahi Bottled Beer
Japan

FREE FLOW
298 p.p 2 hours



No service charge. All tips go to our staff.



2021

GROUP LUNCH MENU

Lunches at Tokyolima are an experience of cultures that we can't wait to serve you. Beginning with our colourful sharing dishes, the mood heightens with the arrival of signature Nikkei mains and sides, before ending on a sweet note for dessert. Whatever your choice of tasting menu, your afternoon will be lifted and lovely.

LUNCH IS SERVED
MONDAYS TO FRIDAYS: 12:00 - 15:00



GROUP LUNCH MENU

T-3 (v)

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



Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara-age style
Chicken thighs kara-age / rocoto mayo / togarashi

MAIN COURSES (Choose 3)

Chicken Tacu Tacu

Our Traditional Tokyolima Tacu Tacu
Roasted Chicken / pan-fried rice and beans / stir fried vegetables /
kimchi orange sauce

Grilled Salmon

Miso glaze / carrot pure

Saco de Res

Slow cooked short ribs / coriander gravy / pickle onion

Grilled Cod (+68 p.p)

Grilled white cod / aji Amarillo mint sauce / grilled vegetables

Grilled Rib-Eye (+88 p.p)

Grilled USA rib eye steak / rocoto citrus butter

Includes

Sweet Potato Fries (v)

&

Coriander Rice (v)



Oye Papi

Chocolate mousse / brownie / chocolate sauce /
coconut ice cream

GROUP LUNCH VEGETARIAN

S.S. 2.0. (v)

Soba noodles / shoyu dressing / red long chili / edamame /
spring onion / kiuri / sesame seeds / nori



T-3 (v)

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

El Taco (v)

Peruvian stir-fry served in tacos
Stir-fried vegetables / soy sauce / coriander / chimichurri / crispy gyoza



Ninji Maki (v)

Tofu / avocado / kiuri / shiso / wasabi carrot sauce

Yasai Sticks (v)

Grilled portobello mushroom / eggplant / coriander gravy / red pepper purée /
pickled shiitake / pickled ginger

Tacu Tacu (v)

Traditional Peruvian rice & legumes pancake
Stir-fried snow beans / onion / red & yellow peppers / chimichurri



Sorbet Selection

All courses are designed for sharing on the table family style
No service charge. All tips go to our staff

LET'S MAKE YOUR EVENT HAPPEN!

| CONTACT |
GROUPS@PIRATAGROUP.HK

WE'D LOVE TO HOST YOU.

TOKYO LIMA