

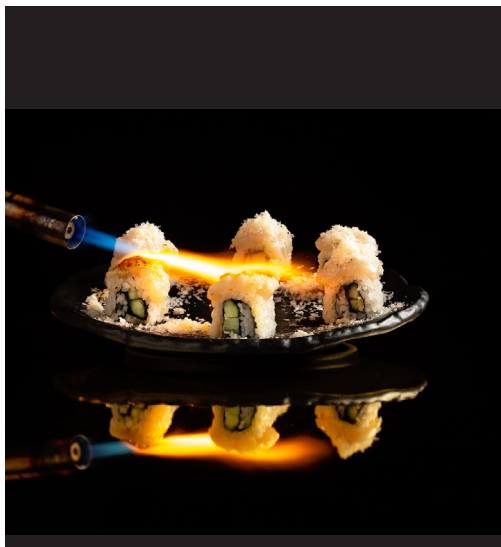
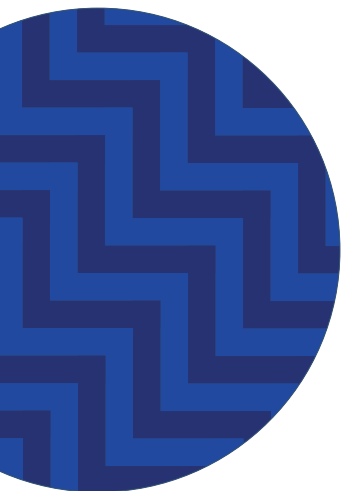
TOKYO LIMA



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FESTIVE KIT
15 NOVEMBER - 30 DECEMBER
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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 , 120 guests

Total Capacity

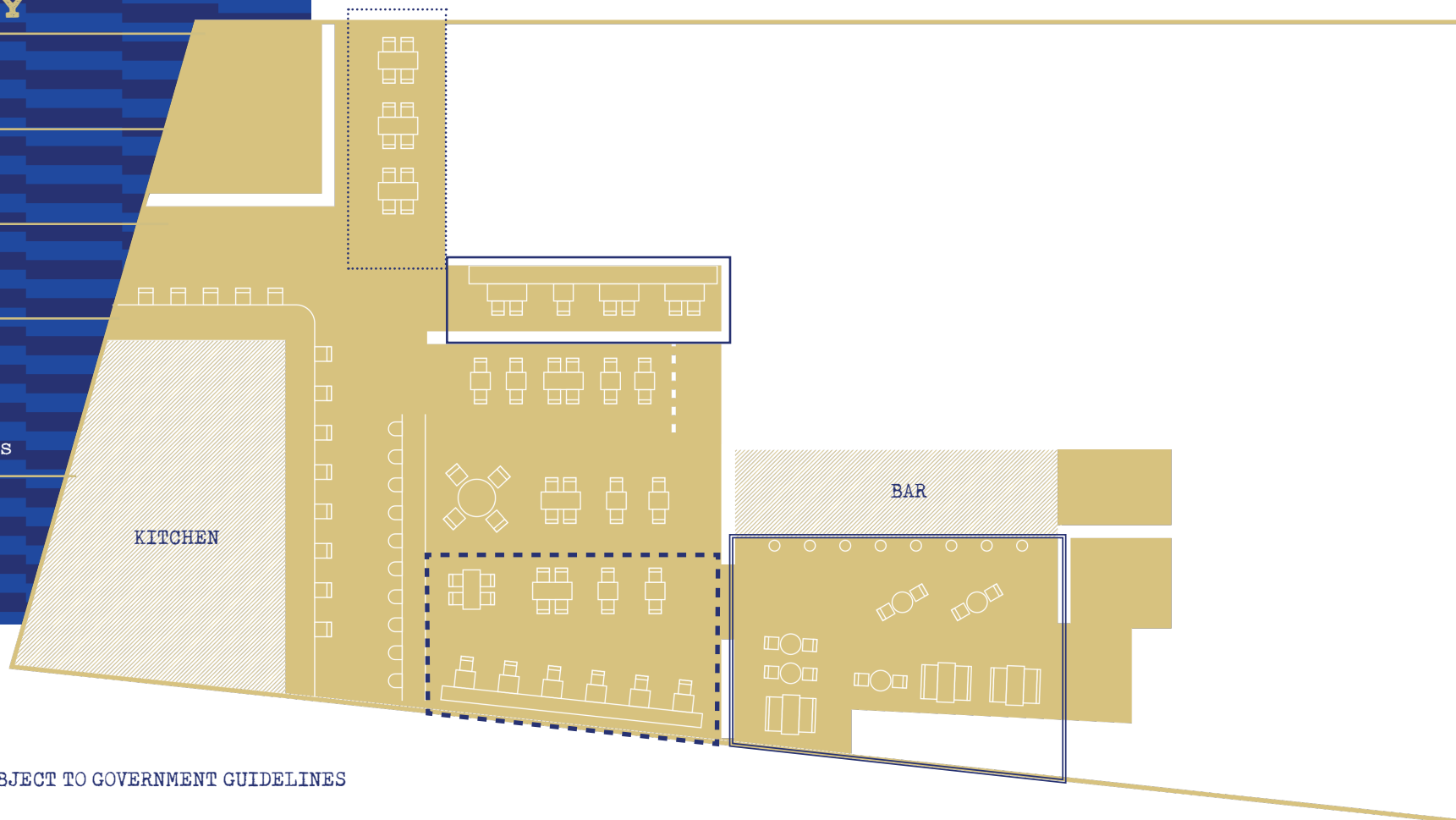
120 guests

..... PRIVATE SPACE

—— SEMIPRIVATE AREA 1

--- SEMIPRIVATE AREA 2

==== BAR AREA



*BOOKING CAPACITY IS SUBJECT TO GOVERNMENT GUIDELINES

2021

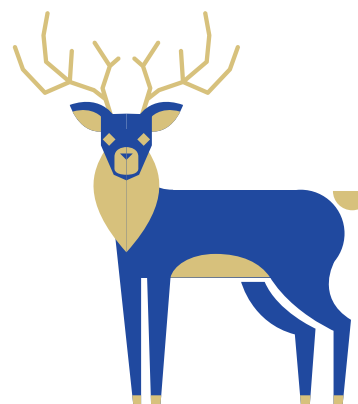
FESTIVE GROUP DINNER MENU

This festive season, join Tokyolima for a warm and lively celebration. From 19 November till 30 December, our restaurant will partner with you in planning group parties of 12 pax or above. From bespoke menus that cater to different types of gatherings to elegant decorations that adorn the venue, we will gladly collaborate with you to make your event unforgettable. Please contact our Events Team at groups@piratagroup.hk for more information.

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 notice to know how many guests will 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 250 per bottle (750ml) of wine or champagne only.



GROUP DINNER MENUS

MENU A

480
P.P

All courses are designed for sharing
on the table family style

SMALL PLATES

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 and vegetables / soy sauce / coriander
chimichurri /
crispy gyoza paste

"Ki-mo-chi" Fried Chicken

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

NIKKEI RAW BAR

Just Ceviche

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

Ninji Maki (v)

Tofu / avocado / kiuri / shiso /
wasabi + carrot sauce

Spicy Hamachi

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

Mains

Yasai Sticks (v)

Grilled portobello mushrooms / eggplant / coriander
gravy / red bell pepper pure / 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

DESSERT

Free 4 You

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

No service charge. All tips go to our staff.



All courses are designed for sharing
on the table family style

SMALL PLATES

La Causa

Chef Arturo's version of Peru's traditional terrine
Beetroot causa / prawn tartar / rocoto mayo /
prawn tempura / charred avocado

T-3 Salad (v)

3 texture salad, like a typhoon for your taste buds...
Pumpkin / mixed leaf / poached quail egg / charred heirloom /
grilled fennel / crispy glass noodle / almonds

Lomo Saltado "El Taco"

Peruvian stir-fry served in tacos
Stir fried beef and 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

NIKKEI RAW BAR

Just Ceviche

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

Yellowtail Tiradito

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

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

MAINS

Secreto of Toykolima

Slow cooked iberico pork / sweet soy sauce /
crispy garlic

Grilled Cod

Grilled white cod / aji amarillo / mint sauce /
grilled vegetable

Tacu Tacu (v)

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

DESSERT

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



No service charge. All tips go to our staff.



All courses are designed for sharing
on the table family style

SMALL PLATES

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...
Pumpkin / mixed leaf / poached quail egg /
charred heirloom / grilled fennel /
crispy glass noodle / almonds / nikkei dressing

"Ki-mo-chi" Fried Chicken

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

Pan con Chicharron

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

NIKKEI RAW BAR

Ceviche "PH"

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

Tuna & Watermelon Tartare

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

Tiradito de Pulpo

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

SUSHI & CO

Spicy Hamachi

Yellowtail / kiuri / shiso /
chives / spicy mint chimichurri

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

MAINS

Lobster Acevichada

Grilled lobster / chili butter

Grilled Rib-Eye

Grilled USA rib eye steak / rocoto citrus butter

Tacu Tacu (v)

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

Sweet Potato Fries (v)

Sweet potato chips / rocoto mayo

DESSERT

My Banana 20*

Fried Banana / cinnamon Ice-cream /
butterscotch / peanuts

Open Alfajor

Alfajor cookie / cream caramel pisco mousse /



No service charge. All tips go to our staff.



All courses are designed for sharing
on the table family style

SMALL PLATES

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

MAINS

The Salad (v)

Watermelon / fig / baked apple / walnuts /
carrot / spinach chutney

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

DESSERT

Sorbet Selection



No service charge. All tips go to our staff.



DINNER PACKAGES 2021

OPTION A

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

FREE FLOW

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

OPTION B

FREE FLOW

320 p.p 2 hours
(+100pp 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

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



No service charge. All tips go to our staff.



GROUP BRUNCH MENUS

498
P.P

All courses are designed for sharing
on the table family style

SMALL PLATES

2pcs Oyster Normandy #2
Spicy sauce / fresh lime

T-3 (v)
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"

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

NIKKEI RAW BAR

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

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

Mains

Grilled Cod
Grilled 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
Stir fried snow beans / onion / red & yellow
bell peppers / coriander chimichurri

DESSERT

Oye Papi
Chocolate mousse / brownie / chocolate sauce /
coconut ice cream



No service charge. All tips go to our staff.



All courses are designed for sharing
on the table family style

SMALL PLATES

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

MAINS

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

DESSERT

Sorbet Selection



No service charge. All tips go to our staff.



BRUNCH PACKAGES 2021

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

FREE FLOW

298 p.p 2 hours

France & all drinks
on the Classic Free-Flow

Cocktail of the week

Hakutsuru Sake
Junmai, hyogo RPR 70 %

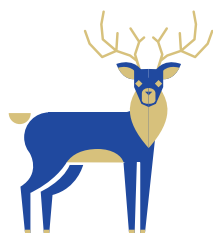
La Linda
Chardonnay, Mendoza, Argentina

La Linda
Malbec, Mendoza, Argentina

Santa Margherita Prosecco DOC
Veneto, Italy

Asahi Bottled Beer
Japan

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GROUP LUNCH MENUS

The Elfs



All courses are designed for sharing
on the table family style

SMALL PLATES

T-3 (v)

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

Spicy Hamachi

Yellowtail / kiuri / shiso / chives /
spicy mint chimichurri

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

MAINS

(Choose one per guest)

Chicken Tacu Tacu

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

or

Grilled Salmon

Miso glaze / carrot puree

or

Roasted Suckling Pig

Rustic potato mash / aji panca gravy /
pickle onion

or

Grilled Beef +88

Grilled USA rib eye steak / rocoto citrus butter

Side Dishes

(To share)

Sweet Potato Fries

DESSERT

(To share)

Oye Papi

Chocolate mousse / brownie / chocolate sauce /
coconut ice cream



No service charge. All tips go to our staff.



All courses are designed for sharing
on the table family style

SMALL PLATES

La Causa

Chef Arturo's version of Peru's traditional terrine
Beetroot causa / prawn tartar / rocoto mayo /
prawn tempura / charred avocado

Spicy Hamachi

Yellowtail / kiuri / shiso / chives /
spicy mint chimichurri

Tuna & Watermelon Tartare

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

"Ki-mo-chi" Fried Chicken

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

MAINS

Tacu Tacu (v)

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

Grilled Salmon

Miso glaze / carrot puree

Roasted Suckling Pig

Rustic potato mash / aji panca gravy /
pickle onion

Grilled Beef

Grilled USA rib-eye steak /
rocoto citrus butter

SIDE DISHES

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

Sweet Potato Fries

DESSERT

Oye Papi

Chocolate mousse / brownie / chocolate sauce /
coconut ice cream

Free 4 You

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



No service charge. All tips go to our staff.



All courses are designed for sharing
on the table family style

SMALL PLATES

S.S. 2.O. (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

Ninji Maki (v)

Tofu / avocado / kiuri / shiso / w
asabi + carrot sauce

MAINS

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

DESSERT

Sorbet Selection



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