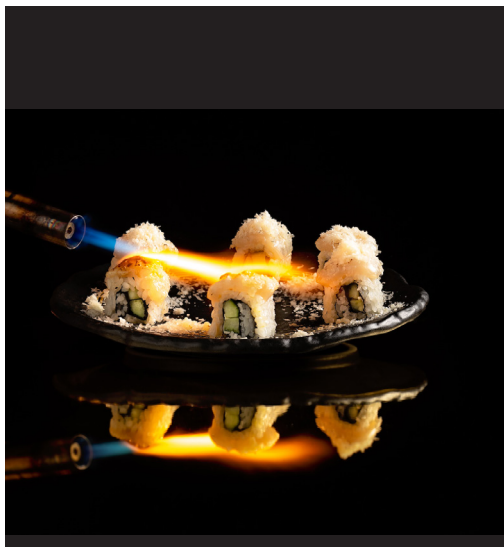
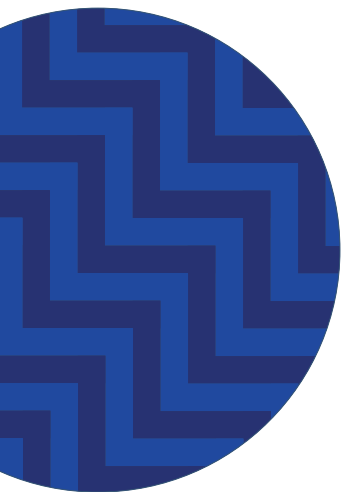




TOKYO LIMA

— ♦ ♦ —
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

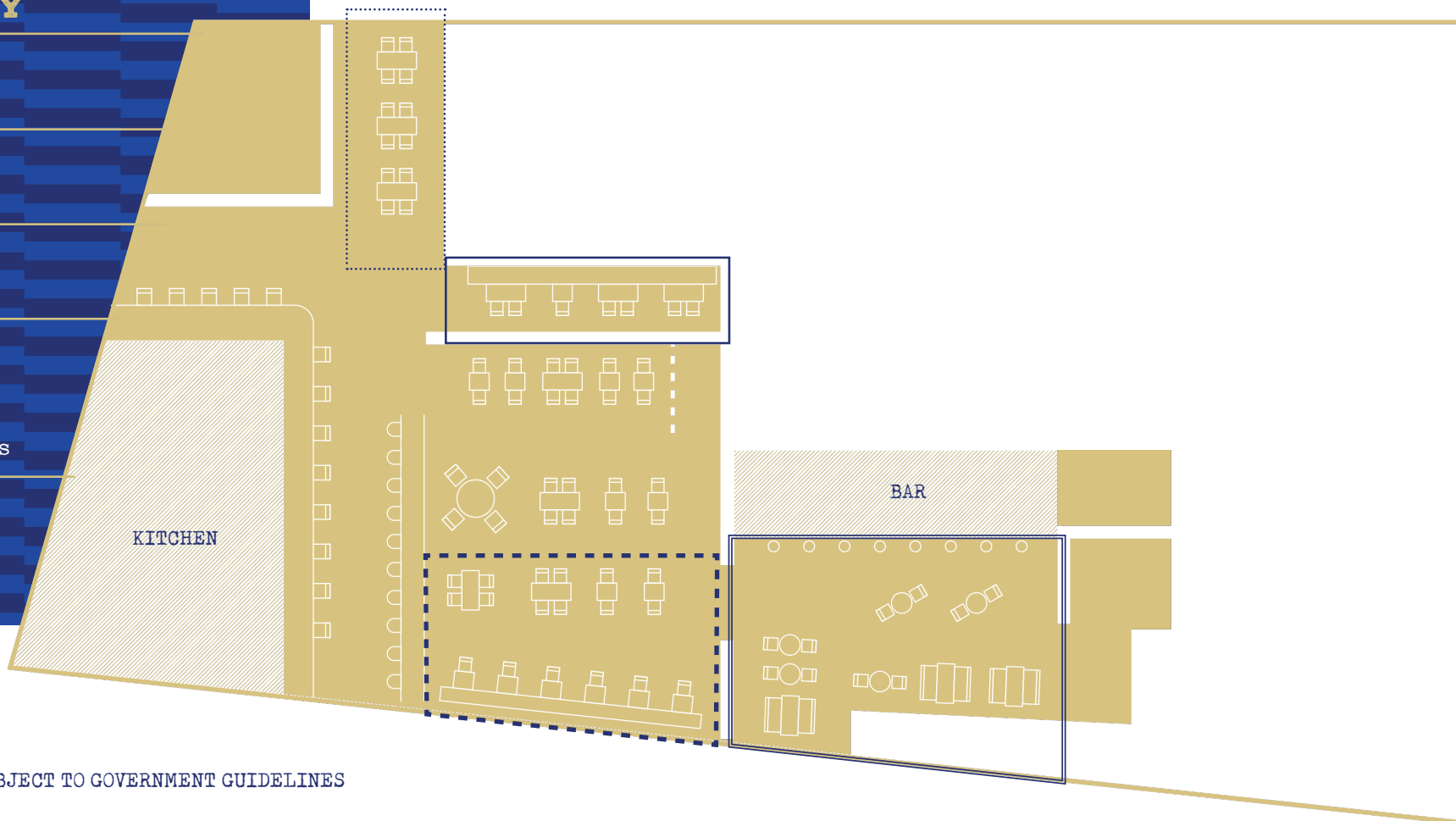
120 guests

..... PRIVATE SPACE

—— SEMIPRIVATE AREA 1

- - - SEMIPRIVATE AREA 2

===== BAR AREA



*BOOKING CAPACITY IS SUBJECT TO GOVERNMENT GUIDELINES



2022

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

GROUP TASTING MENU A

T-3 (v)

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

480
P.P

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

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. Subject to 10% service charge.

GROUP TASTING MENU B

La Causa

Chef Arturo's version of Peru's traditional terrine

Beetroot causa / prawn tartare / rocoto mayo / prawn tempura /
charred avocado

550
P.P

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

Secret of Toykolima

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

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

GROUP TASTING MENU C

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

"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



Ceviche PH

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

Tuna & Watermelon Tartare

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

Tiradito de Pulpo

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

Spicy Hamachi

Yellowtail / kiuri / shiso / chives / spicy mint chimichurri

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko



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 peppers / chimichurri

Sweet Potato Fries (v)

Sweet potato chips / rocoto mayo



My Banana 20"

Fried Banana / cinnamon Ice-cream / butterscotch / peanuts

Open Alfajor

Alfajor cookie / cream caramel pisco mousse / blueberry sorbet

All courses are designed for sharing on the table family style. Subject to 10% service charge.

450
P.P

3 texture salad, like a typhoon for your taste buds...

El-Taco (v)

S.S. 2.0 (v)

◆ ◆

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

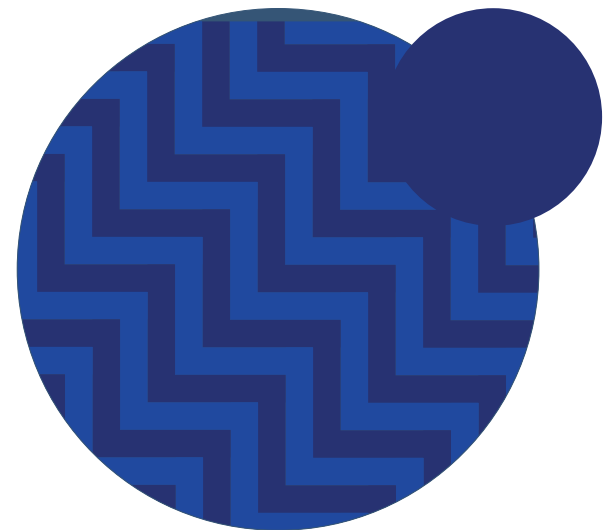
Tofu / avocado / kiuri / shiso / wasabi carrot sauce

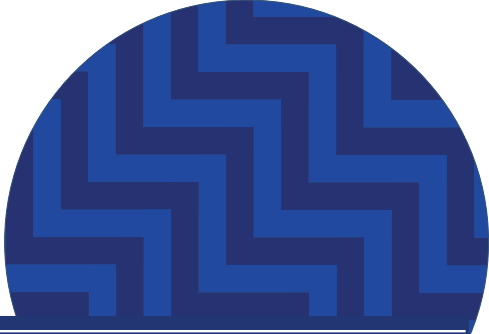
Grilled portobello mushroom / eggplant / coriander gravy / red pepper purée /
pickled shiitake / pickled ginger

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

[illegible]

11 courses are designed for sharing on the table family
type. Subject to 10 % service charge.





BEVERAGE PACKAGES 2022

OPTION A

FREE FLOW
240 p.p 2 hours

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

Pedestal

Chardonnay, Maragaret 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



Subject to 10% service charge.

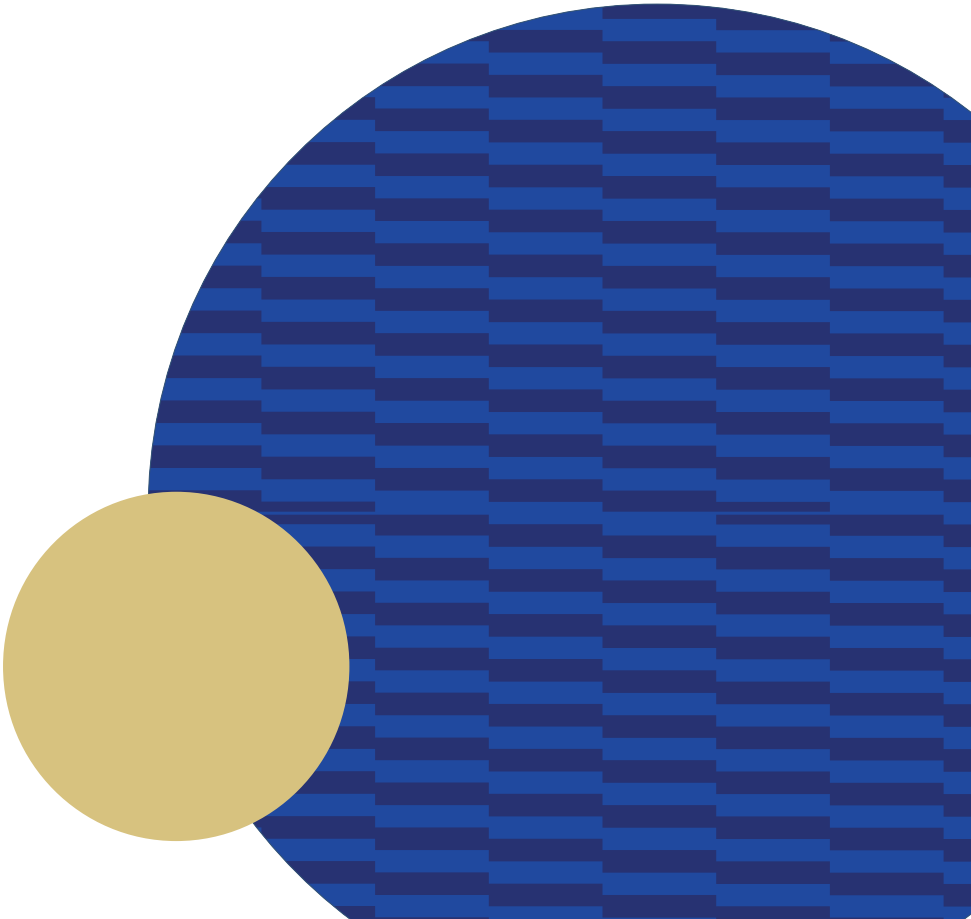


2022

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

NIKKEI ICE BOWL

Salmon Causa

Yellow chili causa / salmon tartare / ginger mayo

Ceviche Clasico

Sea bass / classic tiger's milk / red onion / coriander / cancha

Tuna & Watermelon Tartare

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

IN THE MIDDLE

T-3 (v)

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

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 thighs kara-age / rocoto mayo / togarashi

MAIN COURSE

Arroz con Pollo

Roasted spring chicken / aji panca / kimchi
gravy / coriander rice / carrots & peas

Pescado en Salsa de Mariscos

Grilled salmon / seafood sauce / rustic potato puree

Tacu Tacu (v)

Stir-fried snow beans / onion / red & yellow peppers / chimichurri

SWEET END

Oye Papi

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



GROUP BRUNCH MENU B

NIKKEI ICE BOWL

2pcs Oyster Normandy #2

Spicy sauce / fresh lime

Ceviche Clasico

Sea bass / classic tiger's milk / red onion / coriander / cancha

Salmon Causa

Yellow chili causa / salmon tartare / ginger mayo

Nigiri Maguro Nuevo

Tuna / sesaeme / beetroot mayo / tobiko



IN THE MIDDLE

T-3 (v)

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

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 thighs kara-age / rocoto mayo / togarashi

MAIN COURSE

Grilled Cod

Grilled white cod / aji Amarillo mint sauce / grilled vegetables

Grilled Beef

Grilled USA rib eye steak / rocoto citrus butter

Tacu Tacu (v)

Stir-fried snow beans / onion / red & yellow peppers / chimichurri

SWEET END

Oye Papi

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

All courses are designed for sharing on the table family style. Subject to 10% service charge.

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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



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)

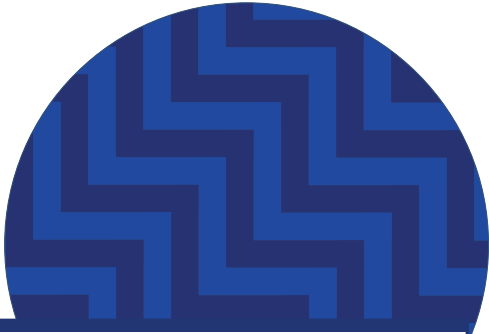
Traditional Peruvian rice & legumes pancake

Stir-fried snow beans / onion / red & yellow peppers / chimichurri



Sorbet Selection

All courses are designed for sharing on the table family
style. Subject to 10 % service charge.



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
198 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
398 p.p 2 hours



2022

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
MONDAY TO FRIDAY: 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

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 puree

Grilled Picanha

Grilled rump steak / edamame puree / homemade pickles / coriander chimichurri

SIDE SIDH

Sweet Potato Fries (v)

DESSERT

Oye Papi

Chocolate mousse / brownie / chocolate sauce /
coconut ice cream

300
P.P

GROUP LUNCH VEGETARIAN

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 / 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

260
P.P

All courses are designed for sharing on the table family style. Subject to 10% service charge.



LET'S MAKE YOUR EVENT HAPPEN!

| CONTACT |
GROUPS@PIRATAGROUP.HK

WE'D LOVE TO HOST YOU.

TOKYO LIMA