

TOKYO LIMA

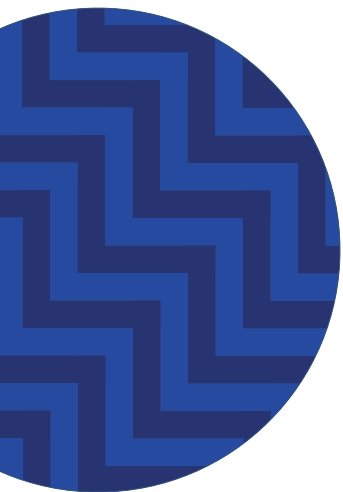


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FESTIVE KIT  
14 NOVEMBER - 30 DECEMBER  
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## WHY TOKYOLIMA

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

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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

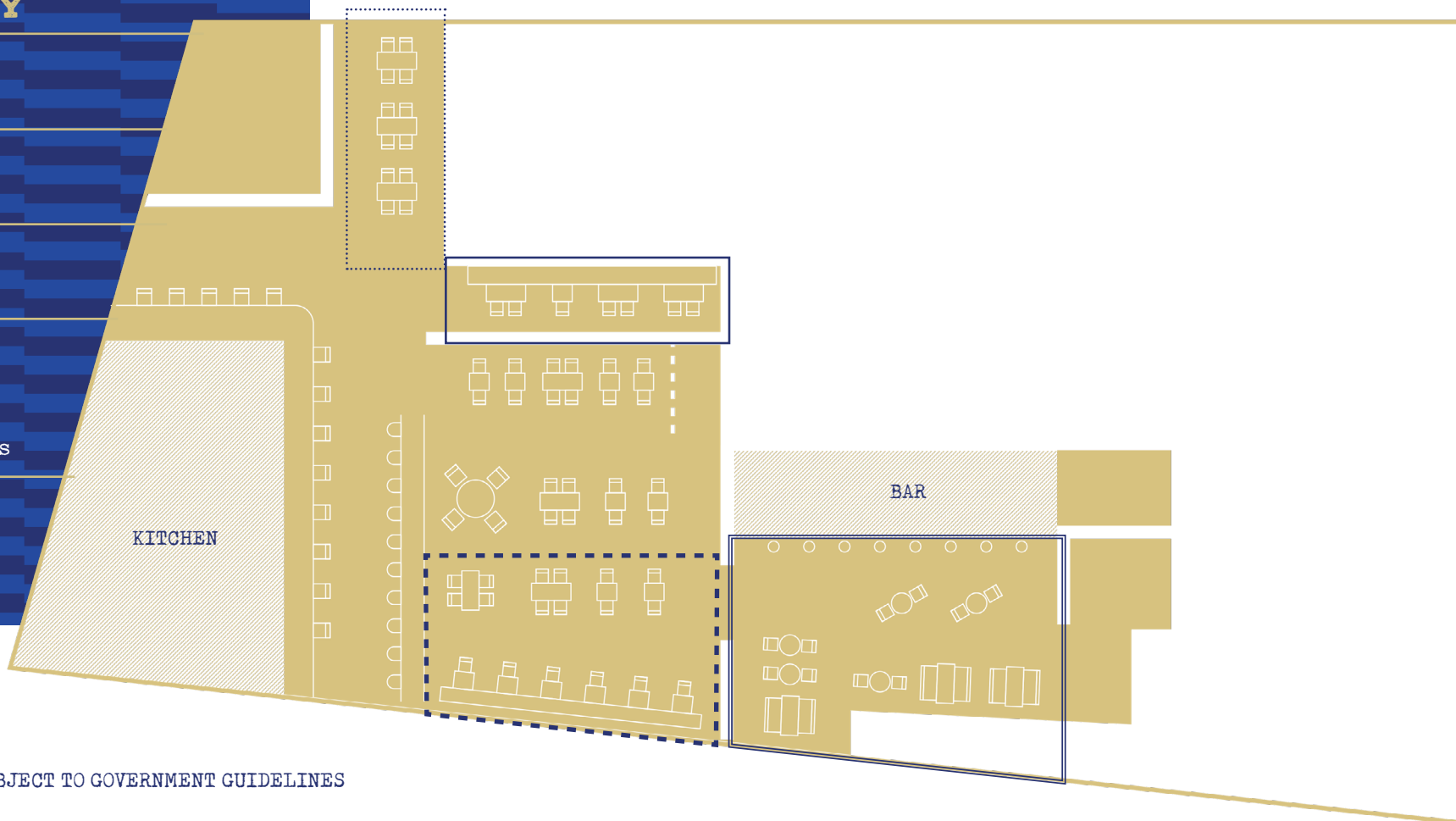
120 guests

..... PRIVATE SPACE

—— SEMIPRIVATE AREA 1

- - - SEMIPRIVATE AREA 2

===== BAR AREA



\*BOOKING CAPACITY IS SUBJECT TO GOVERNMENT GUIDELINES

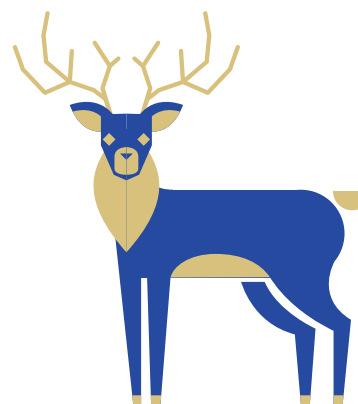
# 2022 FESTIVE GROUP DINNER MENU

This festive season, join Tokyolima for a warm and lively celebration. From 14 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](mailto: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

490  
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

#### Ceviche Clasico

Sea bass / red onion / choclo / cancha /  
coriander / classic 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

Menus are subject to change depending on ingredient availability. Subject to 10 % service charge.



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 / 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 thighs kara'age / rocoto mayo / togarashi

## NIKKEI RAW BAR

### Ceviche Japonés

Seared scallop / raw blue prawn / sea bass /  
nippon tigers milk / peppers / kiuri / calamari

### Yellowtail Tiradito

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

### Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

## MAINS

### Picanha Sticks

Grilled rump steak / edamame pure / pickled kiuri

### 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

### Lolita

Matcha cake / white chocolate sauce /  
white chocolate ice-cream / touile







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 Japonese

Seared scallop / raw blue prawn / sea bass /  
nippon tigers milk / peppers / kiuri / calamari

#### Tuna & Watermelon Tartare

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

#### Yellowtail Tiradito

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

#### Spicy Hamachi

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

#### Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

### MAINS

#### Lobster Acevichada

Grilled lobster / chili butter

#### Grilled Beef

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

Fried Banana / cinnamon Ice-cream /  
butterscotch / peanuts

#### Oye Papi !

Chocolate mousse / chocolate cookies / chocolate sauce /  
coconut ice cream / berries / caramelized almond





All courses are designed for sharing  
on the table family style

## SMALL PLATES

### Veggie Causa

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

### T-3

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

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

### S.S. 2.0

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

## MAINS

### The Salad

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

### Kabocha & Choclo

Roasted pumpkin / peruvian choclo / edamame /  
coriander / cherry tomato / cumin butter

### Yasai Sticks

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

### Tacu Tacu (v)

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

## DESSERT

### Sorbet Selection



Menus are subject to change depending on ingredient availability. Subject to 10% service charge.





# DINNER PACKAGES 2022

## OPTION A

### FREE FLOW

240 p.p 2 hours  
(+90 p.p 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  
(+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

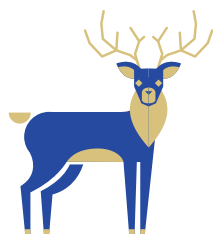
Junmai Daiganjo - Flowery, clean, mineral and creamy

#### 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.

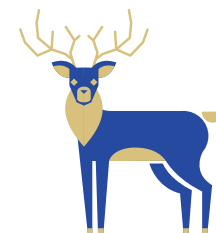
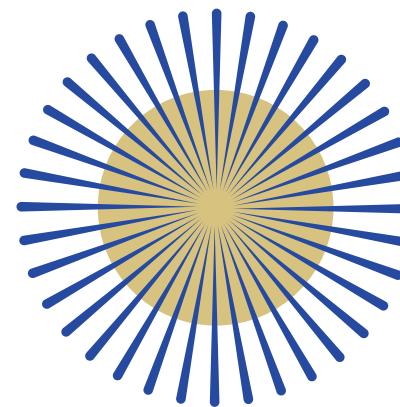
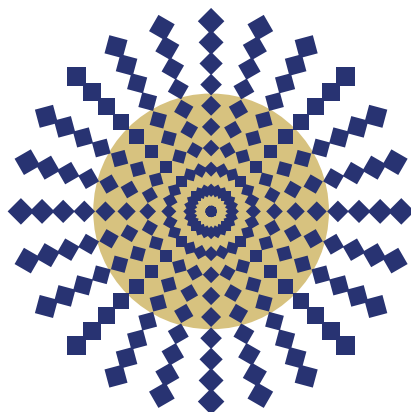
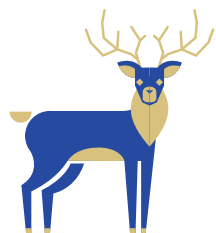


Subject to 10% service charge.



# GROUP LUNCH MENUS

## The Elfs



### SMALL PLATES (To share)

#### 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

#### Ceviche Clasico

Sea bass / red onion / choclo / cancha / coriander /  
classic 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 person)

#### 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 pure  
or

#### Roasted Pork belly

Sweet potato pure / slightly spicy teriyaki sauce /  
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



Menus are subject to change depending on ingredient availability. Subject to 10% service charge.





### SMALL PLATES (To share)

#### 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 (Choose one per person)

#### 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

#### Roasted Pork Belly

Sweet potato pure / slightly spicy teriyaki sauce /  
pickle onion

#### Grilled Beef

Grilled USA rib-eye steak /  
rocoto citrus butter

### SIDE DISHES (To share)

#### 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

#### (To share)

#### Oye Papi

Chocolate mousse / brownie / chocolate sauce /  
coconut ice cream

#### Free 4 You

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



Menus are subject to change depending on ingredient availability. Subject to 10% service charge.



All courses are designed for sharing  
on the table family style

### SMALL PLATES

#### S.S. 2.O.

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

#### T-3

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

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

### MAINS

#### Yasai Stick

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

#### Tacu Tacu

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

### DESSERT

Sorbet Selection



Menus are subject to change depending on ingredient availability. Subject to 10 % service charge.





LET'S MAKE YOUR EVENT HAPPEN!

| CONTACT |  
GROUPS@PIRATAGROUP.HK

WE'D LOVE TO HOST YOU.

TOKYO LIMA