



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

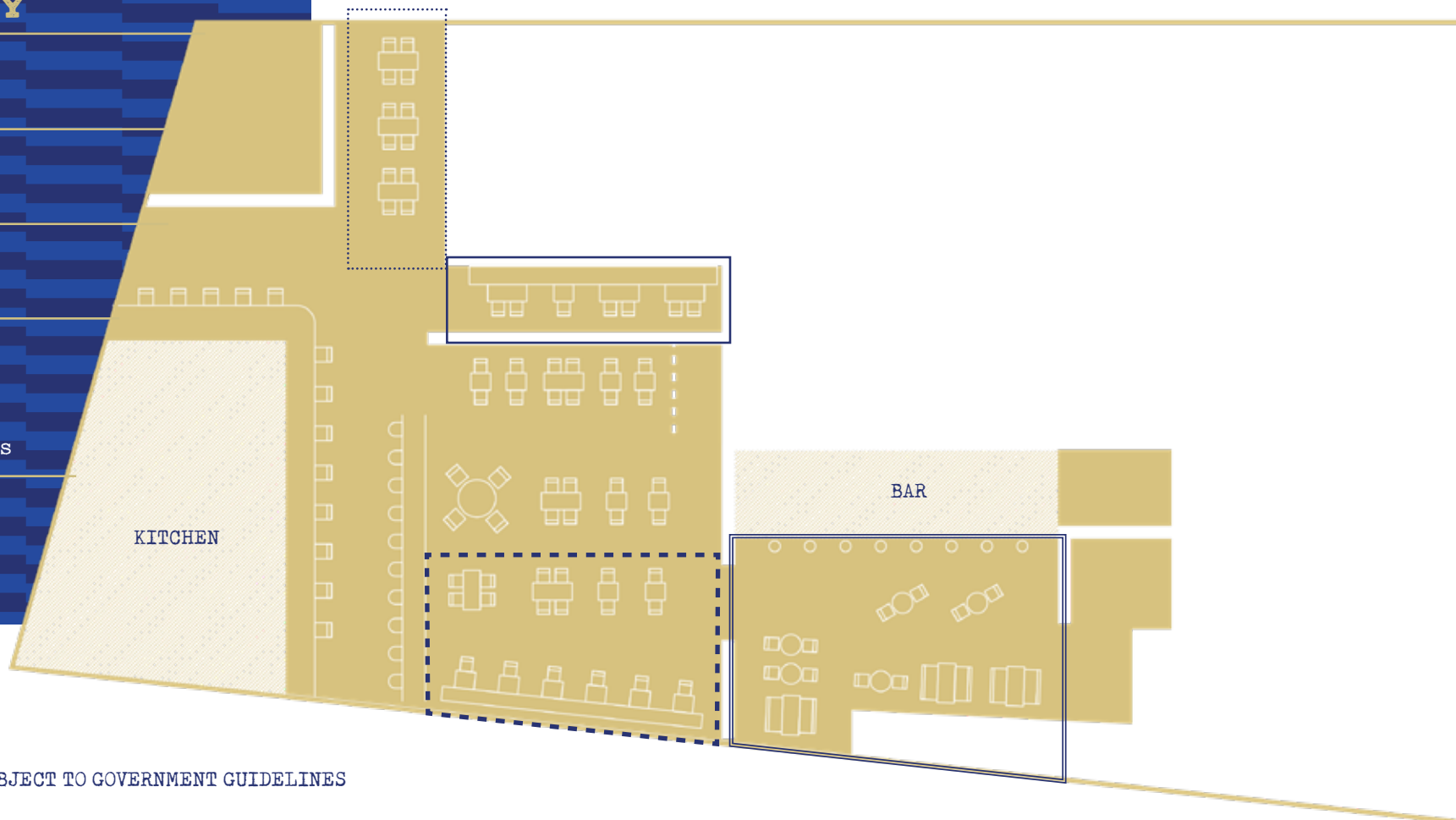
120 guests

..... PRIVATE SPACE

—— SEMIPRIVATE AREA 1

- - - SEMIPRIVATE AREA 2

===== BAR AREA



*BOOKING CAPACITY IS SUBJECT TO GOVERNMENT GUIDELINES



2023

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

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

Ceviche Clasico

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

Spicy Hamachi

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

Ninji Maki (v)

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

Yasai Stick (v)

Grilled portobello mushroom / eggplant / coriander gravy / red pepper purée /
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 peppers / chimichurri

Free 4 You

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

490
P.P

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

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

Ceviche Japonese

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

Yellow Tail Tiradito

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

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

Picanha sticks

Grilled rump steak / edamame pure / pickled kiuri

Secreto of TokyoLima

Slow cooked iberico pork / sweet soy sauce / crispy garlic

Grilled Cod

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

Tacu Tacu

Traditional Peruvian rice & legumes

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

Free 4 You

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

Lolita

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

570
P.P

All courses are designed for sharing on the table family style. Menus are subject to change depending on ingredient availability. Subject to 10% service charge.

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

790
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

"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 Japonés

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

Tuna & Watermelon Tartare

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

Yellow tail Tiradito

Japanese Hamachi / passion fruit tiger's milk / tobiko / 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 Beef

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

Caramelized banana / cinnamon ice-cream / crumble / baked apple / butterscotch

Oye Papi!

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

Menus are subject to change depending on ingredient availability.

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

GROUP DINNER MENU VEGETARIAN

Veggie Causa

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

450
P.P

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

The Salad

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

Kabocha & Choclo

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

Yasai Stick

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

Tacu Tacu

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

Sorbet Selection

All courses are designed for sharing on the table family style.

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

BEVERAGE PACKAGES 2023

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 Draft Beer

Japan

Hakutsuru Sake

Junmai, balanced - refreshing - clean. RPR 50%

OPTION B

FREE FLOW
320 p.p 2 hours

Pedestal

Chardonnay, Margaret River, Australia

Luigi Bosca

Malbec, Mendoza, Argentina

Santa Margherita Prosecco DOC

Veneto, Italy

Asahi Draft 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)

Subject to 10% service charge.



2023

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

BEGINNING

Naughty Causa

Rocoto sesame causa / black sesame mayo / battered ginger fish / gary / guacamole

Ceviche Mix2

Sea bass / tempura calamari / mint lemon grass tigers milk / corn crispy tortilla

Selladito

Beef tataki / citrus coriander oil / piquillo pepper sauce / cumin crackers / pickled carrot

IN THE MIDDLE

The Weeknd Salad

Mixed leaves / carrot & daikon slices / red miso dressing / crispy corn tortilla

Pan con Chicharron

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

"Ki-mo-chi"

Chicken thighs kara-age / rocoto mayo

MAIN COURSE

Nikky Katsu

Chicken katsu / aji panca rice / kimchi gravy / spring onion / pickled peppers

Escabeche de Pescado

Pan-fried mackerel / potato pure / nikkei escabeche

Tacu Tacu

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

DESSERT STATION

Fruits & Baked Pastries

398
P.P

GROUP BRUNCH MENU B

BEGINNING

Oyster Normandy #2

Spicy sauce / fresh lime

Naughty Causa

Rocoto sesame causa / black sesame mayo / battered ginger fish / gary / guacamole

Ceviche Mix2

Sea bass / tempura calamari / mint lemon grass tigers milk / corn crispy tortilla

Selladito

Beef tataki / citrus coriander oil / piquillo pepper sauce / cumin crackers / pickled carrot

IN THE MIDDLE

The Weeknd Salad

Mixed leaves / carrot & daikon slices / red miso dressing / crispy corn tortilla

Pan con Chicharron

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

"Ki-mo-chi"

Chicken thighs kara-age / rocoto mayo

MAIN COURSE

Grilled Cod

Grilled white cod / aji Amarillo mint sauce / grilled vegetables

Tacu Tacu

Beans & rice / stir fried veggies / fried egg / fried banana

Grilled Beef

Grilled USA rib eye steak / rocoto citrus butter

DESSERT STATION

Fruits & Baked Pastries

518
P.P

All courses are designed for sharing on the table family style. Menus are subject to change depending on ingredient availability. Subject to 10% service charge.

GROUP BRUNCH MENU VEGETARIAN

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

S.S. 2.0

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

Ninji Maki

Tofu / avocado / kiuri / shiso / wasabi carrot sauce

Yasai Stick

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

Tacu Tacu

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

BRUNCH FREE-FLOW

CLASSIC

FREE FLOW
198 p.p 2 hours

Hakutsuru Sake
Junmai, hyogo RPR 70 %

La Linda
Chardonnay, Mendoza, Argentina

La Linda
Malbec, Mendoza, Argentina

Santa Margherita Prosecco DOC
Veneto, Italy

Asahi Draft Beer
Japan

CHAMPAGNE

FREE FLOW
398 p.p 2 hours

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

Hakutsuru Sake
Junmai, hyogo RPR 70 %

La Linda
Chardonnay, Mendoza, Argentina

La Linda
Malbec, Mendoza, Argentina

Santa Margherita Prosecco DOC
Veneto, Italy

Asahi Draft Beer
Japan

Subject to 10 % service charge.



2023

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

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

320
P.P

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

"Ki-mo-chi" Fried Chicken

Chicken thighs kara-age / rocoto mayo / togarashi

MAIN COURSES

Tacu Tacu con Pescado

Sea bream / pan-fried rice and beans / stir fried vegetables /
aji amarillo wasabi sauce

Chicken Tacu Tacu

Roasted chicken / pan-fried rice and beans / stir fried vegetables /
kimchi orange sauce

Tacu Tacu Montado

Grilled flap steak / pan-fried rice and beans / stir fried vegetables /
spicy teriyaki sauce

DESSERT

Yin (Dark Chocolate)

Brownie / chocolate mousse / chocolate sauce / white chocolate ice cream

Yang (White Chocolate)

Blondie / white chocolate mousse / vanilla sauce / chocolate ice cream

GROUP LUNCH VEGETARIAN

S.S. 2.0.

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

260
P.P

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

Yasai Sticks

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

Tacu Tacu

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



LET'S MAKE YOUR EVENT HAPPEN!

| CONTACT |
EVENTS@PIRATAGROUP.HK

WE'D LOVE TO HOST YOU.

TOKYO LIMA