

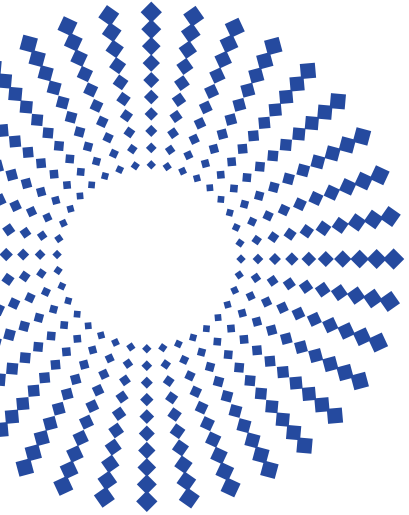
TOKYO LIMA



.....
FESTIVE KIT
20 NOVEMBER - 30 DECEMBER
.....







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 busy 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

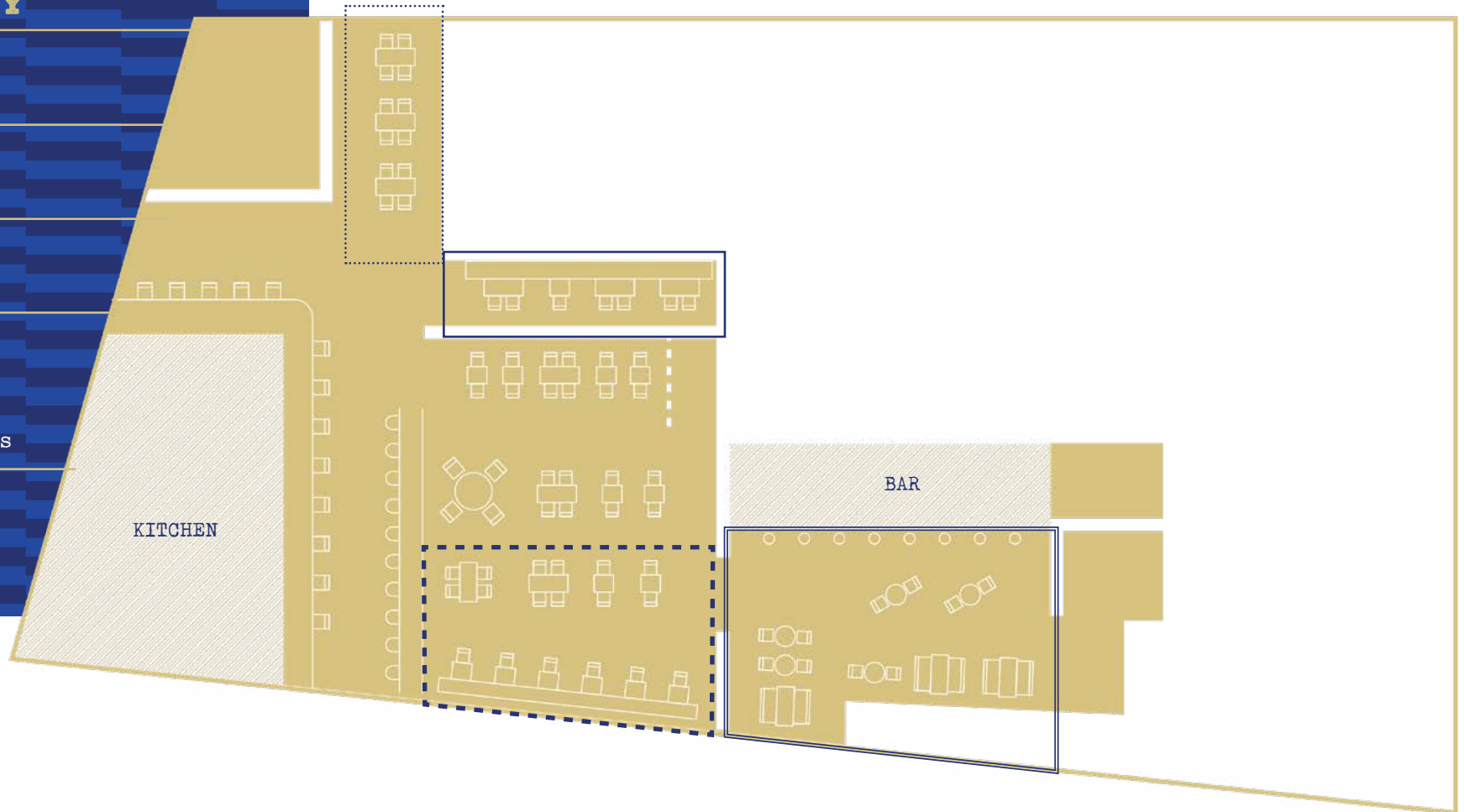
(tables & counters)

Standing, 150 guests

Total Capacity

120 guests

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



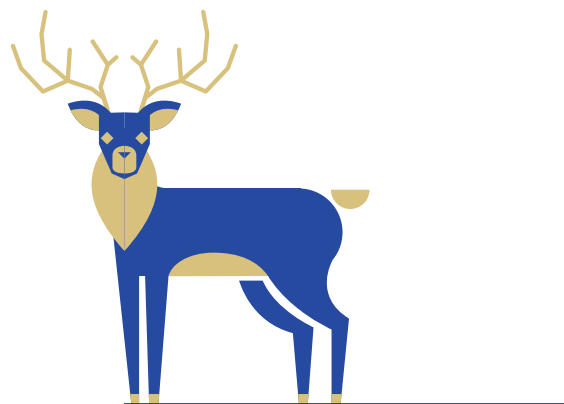
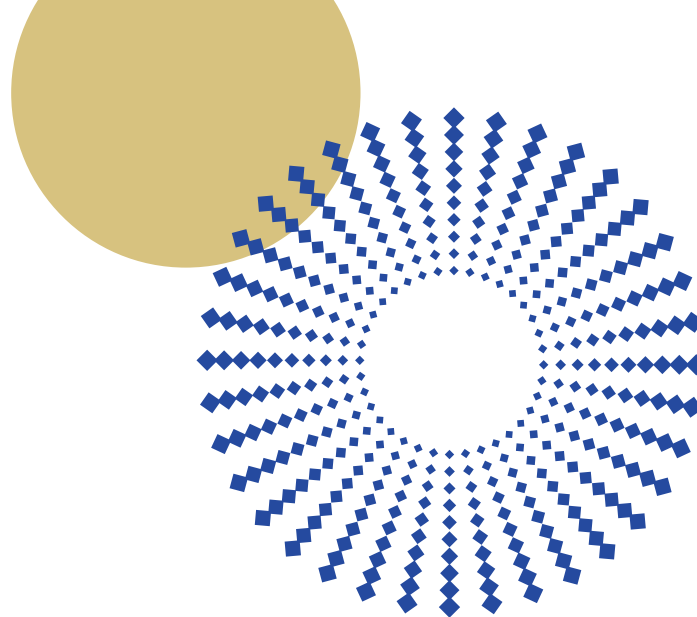
2023 FESTIVE GROUP MENUS

This festive season, join Tokyolima for a warm and lively celebration. From 20 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 events@piratagroup.hk for more information.

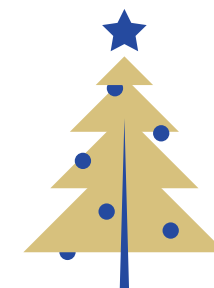
Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

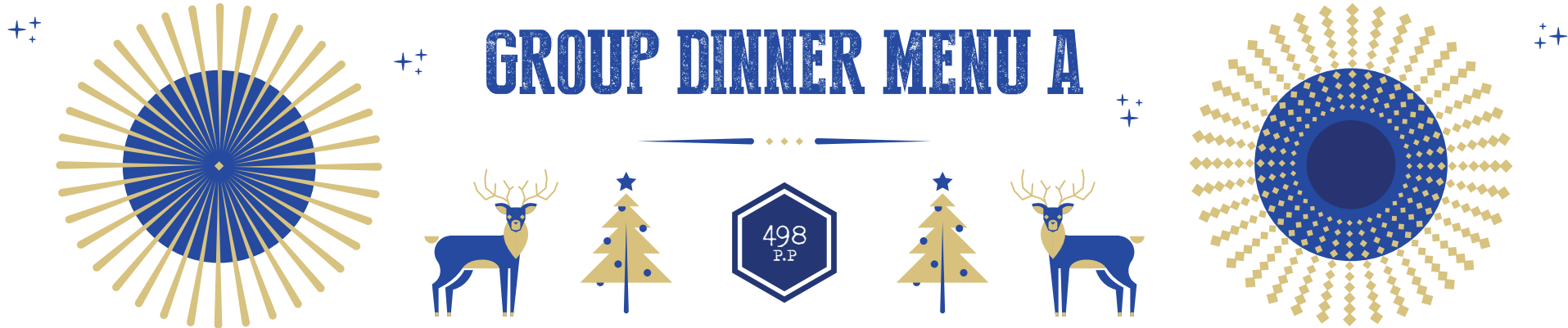
Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours notice to know how many guests will join your event.

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.



Corkage 250 per bottle (750ml) of wine or champagne only.





All courses are designed for sharing
on the table family style

SMALL PLATES

T-3

Pumpkin / mixed leaf / poached quail egg /
charred heirloom tomato / grilled fennel /
crispy gyoza and sweet potato / 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 Chickn

Chicken prepared Japanese karaage style
Chicken thighs karaage / rocoto mayo / togarashi

NIKKEI RAW BAR

Ceviche Aromatico

Sea bass / butter lettuce / sweet potato / cancha /
coriander / tiger's milk / perfume foglie di limone

Spicy Hamachi

Yellowtail / kyuri / shiso / chives / spicy mint chimichurri

Eryngii Maki (v)

Grilled king mushroom in tamarind / avocado / miso pumpkin
puree / pumpkin seeds / kiuri noodle

DESSERT

Free 4 You

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



MAINS

Kushiyaki (v)

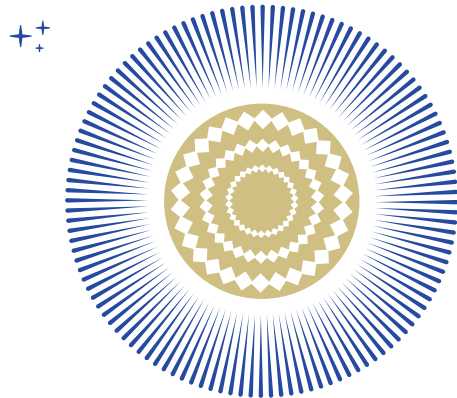
A vegetarian skewer inspired by
the traditional French ratatouille
Grilled zucchini & eggplant / pickled cherry tomatoes /
tomato sauce

Pollo a la Brasa

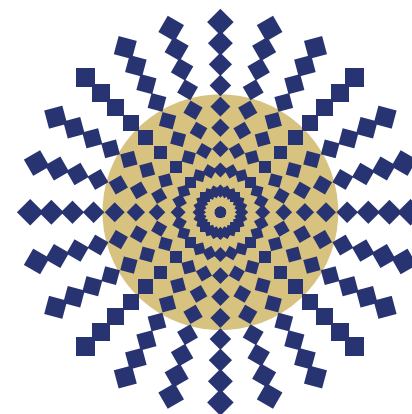
Peruvian grilled chicken / kimchi & orange marinade

Tacu Tacu (v)

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



GROUP DINNER MENU B



All courses are designed for sharing
on the table family style

SMALL PLATES

T-3

Pumpkin / mixed leaf / poached quail egg /
charred heirloom tomato / grilled fennel /
crispy gyoza and sweet potato / almonds / Nikkei dressing

La causa

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

"Ki-mo-chi" Fried Chickn

Chicken prepared Japanese karaage style
Chicken thighs karaage / rocoto mayo / togarashi

NIKKEI RAW BAR

Ceviche Japonés

Seared scallop / raw blue prawn / sea bass /
nippon tiger's milk / peppers / kyuri / calamari

Yellowtail Tiradito

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

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

DESSERTS

Free 4 You

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

Lolita

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

MAINS

Picanha Sticks

Grilled rump steak / edamame pure / pickled kyuri

Secreto of TokyoLima

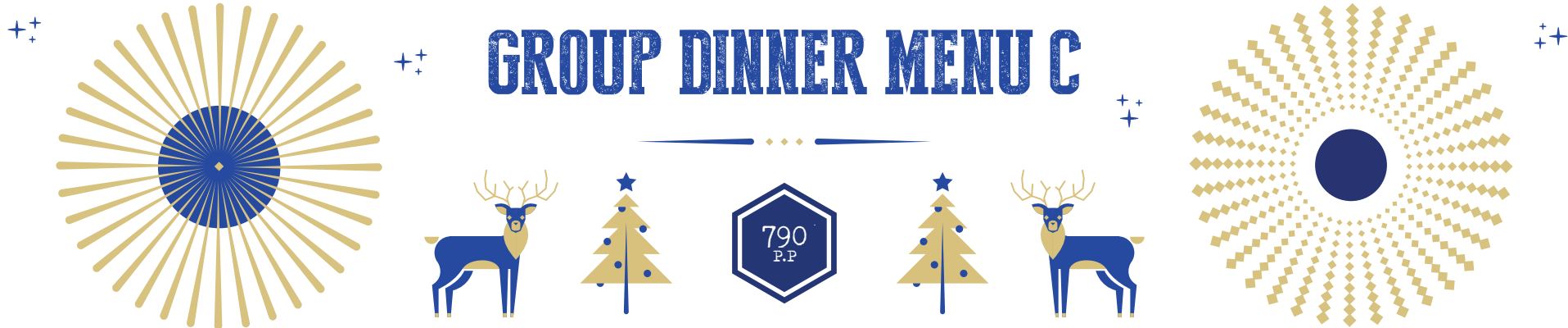
Slow-cooked Iberico pork / sweet soy sauce / crispy garlic

Grilled Barramundi

Aji amarillo mint sauce / blanched vegetables

Tacu Tacu (v)

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



All courses are designed for sharing
on the table family style

SMALL PLATES

T-3

Pumpkin / mixed leaf / poached quail egg / charred heirloom
tomato / grilled fennel / crispy gyoza and sweet potato /
almonds / Nikkei dressing

La causa

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

Ceviche Japones

Seared scallop / raw blue prawn / sea bass /
nippon tiger's milk / peppers / kyuri / calamari

Tuna & Watermelon Tartare

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

NIKKEI RAW BAR

Spicy Hamachi

Yellowtail / kyuri / shiso / chives / spicy mint chimichurri

Yellowtail Tiradito

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

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

"Ki-mo-chi" Fried Chickn

Chicken prepared Japanese karaage style
Chicken thighs karaage / rocoto mayo / togarashi

Pan con Chicharron

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

MAINS

Lobster Acevichada

Grilled lobster / chilli butter

Grilled Beef

Grilled USDA ribeye steak / rocoto citrus butte

Tacu Tacu (v)

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

DESSERTS

My Banana

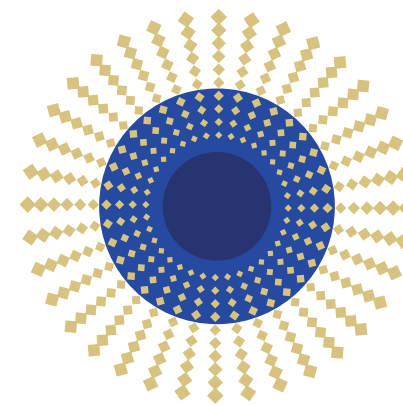
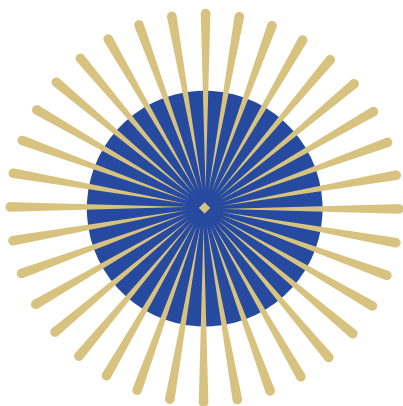
Caramelised banana / cinnamon ice-cream / crumble /
baked apple / butterscotch

Oye Papi!

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



GROUP VEGETARIAN DINNER MENU



All courses are designed for sharing
on the table family style

SMALL PLATES

T-3

Pumpkin / mixed leaf / poached quail egg / charred heirloom
tomato / grilled fennel / crispy gyoza and sweet potato /
almonds / Nikkei dressing

El Taco

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

Veggie Causa

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

NIKKEI RAW BAR

Eryngii Maki

Grilled king mushroom in tamarind / avocado /
miso pumpkin puree / pumpkin seeds / kyuri noodle

S.S. 2.O.

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

Kushiyaki

A vegetarian skewer inspired by the traditional French ratatouille
Grilled zucchini & eggplant / pickled cherry tomatoes /
tomato sauce

MAINS

Yaki Nasu

Half grilled eggplant / panca glaze /
harissa garlic sauce / feta cheese / coriander

Tacu Tacu

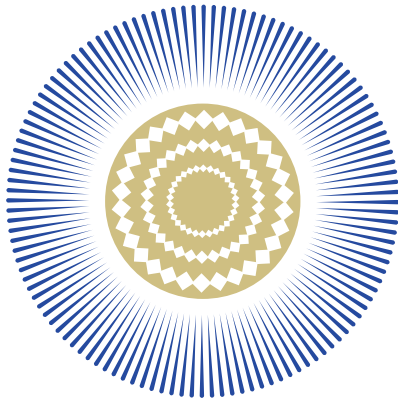
Traditional Peruvian rice & legumes
Stir-fried snow beans / onion / red & yellow bell peppers /
coriander chimichurri

DESSERT

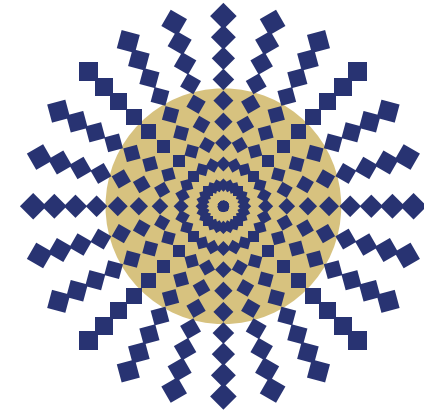
Sorbet Selection



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



GROUP BRUNCH MENU



All courses are designed for sharing
on the table family style

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 tiger's milk /
corn crispy tortilla

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

IN THE MIDDLE

The Weekend Salad (v)
Mixed leaves / carrot & daikon slices /
red miso dressing / crispy corn tortilla

"Ki-mo-chi" Fried Chickn
Chicken prepared Japanese karaage style
Chicken thighs karaage / rocoto mayo

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

MAIN COURSES

Grilled Beef
Grilled USDA ribeye steak / rocoto citrus butter

Grilled Barramundi
Aji amarillo mint sauce / blanched vegetables

Tacu Tacu (v)
Traditional Peruvian rice & legumes
Stir-fried snow beans / onion / red & yellow bell peppers /
coriander chimichurri

DESSERT

Santa's Elves Sweets Table
Fruits & baked pastries

ALLURING TO ADD

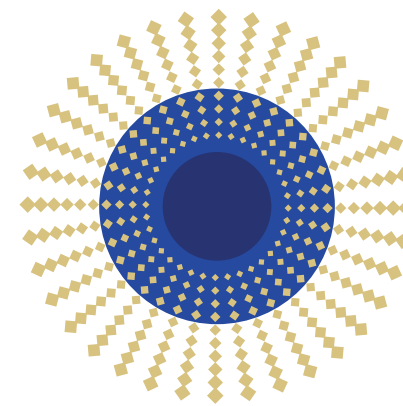
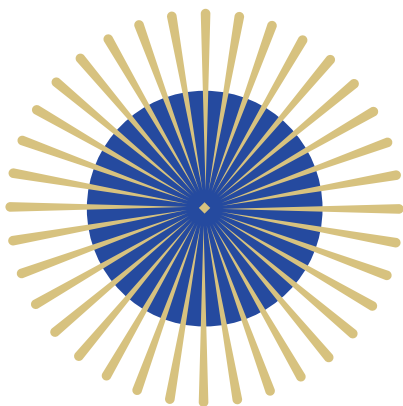
Tuna & Hamachi Nigiri (6pcs) +160
Spicy mint chimichurri / beetroot mayo

Lobster Acevichada +320
Whole grilled lobster / chilli butter

Edamame Hummus +80
Togarashi / sesame oil / toast

Selladito +170
Beef tataki / citrus coriander oil / piquillo pepper sauce / cumin crackers / pickled carrot

GROUP VEGETARIAN BRUNCH MENU



All courses are designed for sharing
on the table family style

SMALL PLATES

T-3

Pumpkin / mixed leaf / poached quail egg / charred heirloom
tomato / grilled fennel / crispy gyoza and sweet potato /
almonds / Nikkei dressing

Veggie Causa

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

IN THE MIDDLE

Eryngii Maki

Grilled king mushroom in tamarind / avocado /
miso pumpkin puree / pumpkin seeds / kyuri noodle

S.S. 2.O.

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

MAINS

Kushiyaki

A vegetarian skewer inspired by
the traditional French ratatouille
Grilled zucchini & eggplant / pickled cherry tomatoes /
tomato sauce

Tacu Tacu

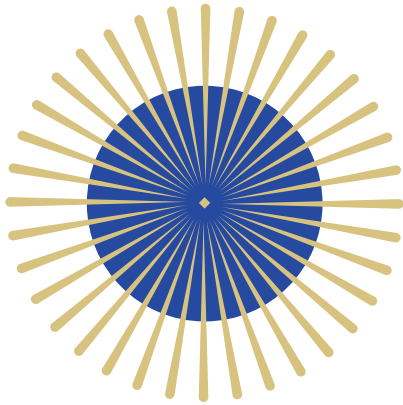
Traditional Peruvian rice & legumes
Stir-fried snow beans / onion / red & yellow bell peppers /
coriander chimichurri

DESSERT

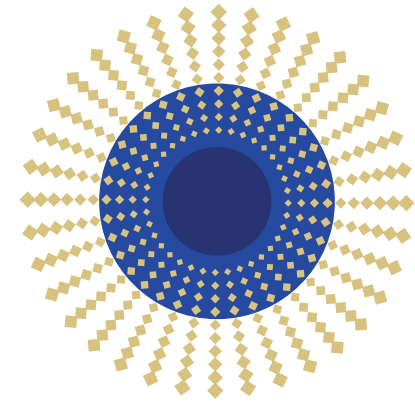
Sorbet Selection



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



GROUP LUNCH MENU A



All courses are designed for sharing
on the table family style

SMALL PLATES

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

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

"Ki-mo-chi" Fried Chickn

Chicken prepared Japanese karaage style
Chicken thighs karaage / rocoto mayo / togarashi

MAINS

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

DESSERTS

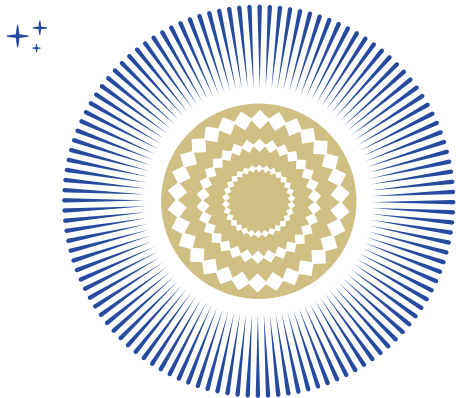
Yin (Dark Chocolate)

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

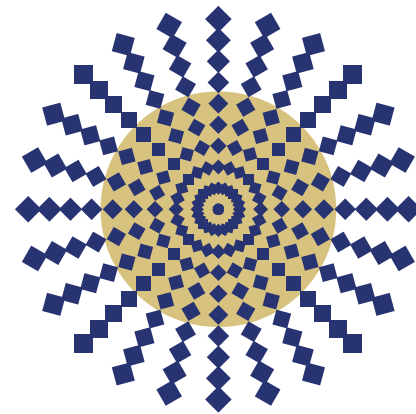
Yang (White Chocolate)

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





GROUP LUNCH MENU B



448
P.P



All courses are designed for sharing
on the table family style

SMALL PLATES

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

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

"Ki-mo-chi" Fried Chickn

Chicken prepared Japanese karaage style
Chicken thighs karaage / rocoto mayo / togarashi

NIKKEI RAW BAR

Tuna & Watermelon Tartare

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

Beef Tataki

Beef tenderloin / green mango salad /
aji amarillo emulsion

MAINS

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

DESSERTS

Yin (Dark Chocolate)

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

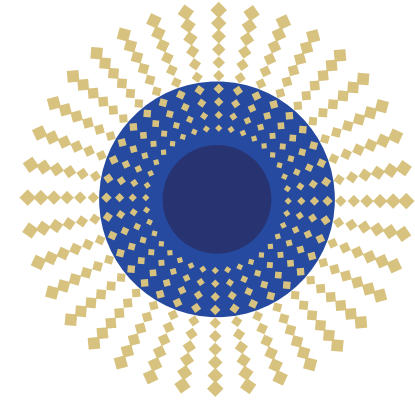
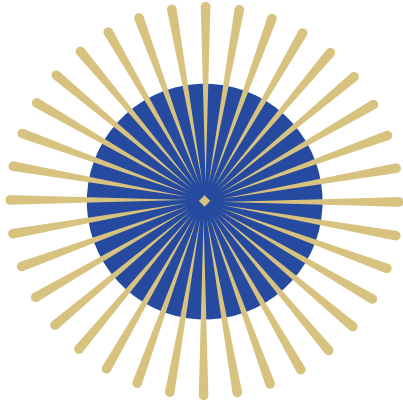
Yang (White Chocolate)

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



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GROUP VEGETARIAN LUNCH MENU



All courses are designed for sharing
on the table family style

SMALL PLATES

T-3

Pumpkin / mixed leaf / poached quail egg / charred heirloom
tomato / grilled fennel / crispy gyoza and sweet potato /
almonds / Nikkei dressing

Eryngii Maki

Grilled king mushroom in tamarind / avocado /
miso pumpkin puree / pumpkin seeds / kyuri noodle

S.S. 2.O.

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

MAINS

Kushiyaki

A vegetarian skewer inspired by
the traditional French ratatouille
Grilled zucchini & eggplant / pickled cherry tomatoes /
tomato sauce

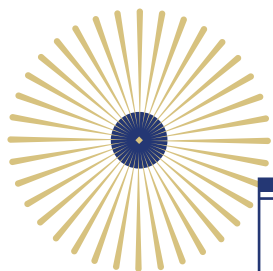
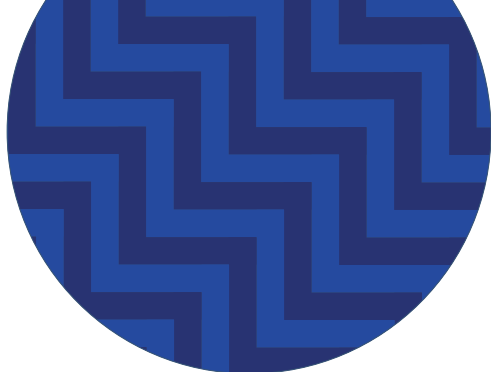
Tacu Tacu

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

DESSERT

Sorbet Selection





BEVERAGE PACKAGES

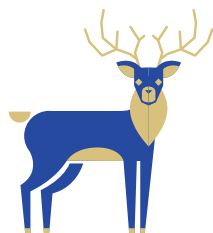
CHAMPAGNE

Perrier-Jouët Grand Brut NV
Champagne, France

FREE FLOW
598 p.p 2 hours
1hr extension +200 p.p

Festive Cocktail

Including all drinks
on the Standard free-flow



STANDARD

La Linda Chardonnay
Mendoza, Argentina 2020

La Linda Malbec
Mendoza, Argentina 2020

Santa Margherita Prosecco DOC
Veneto, Italy

Asahi Beer
Japan

Takizawa Tokujo Sake
Nagano, Japan

FREE FLOW
298 p.p 2 hours
1hr extension +99 p.p



*Corkage 250 per bottle (750 ml) of wine or champagne only.

*Our beverage packages are to be enjoyed by our guests with unlimited drinks, one drink per person at a time only. Management reserves the right to refuse serving alcoholic beverages to any guest that seems intoxicated. Please drink responsibly.



Subject to 10% service charge.



LET'S MAKE YOUR EVENT HAPPEN!

| CONTACT |
EVENTS@PIRATAGROUP.HK

WE'D LOVE TO HOST YOU.

TOKYO LIMA