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

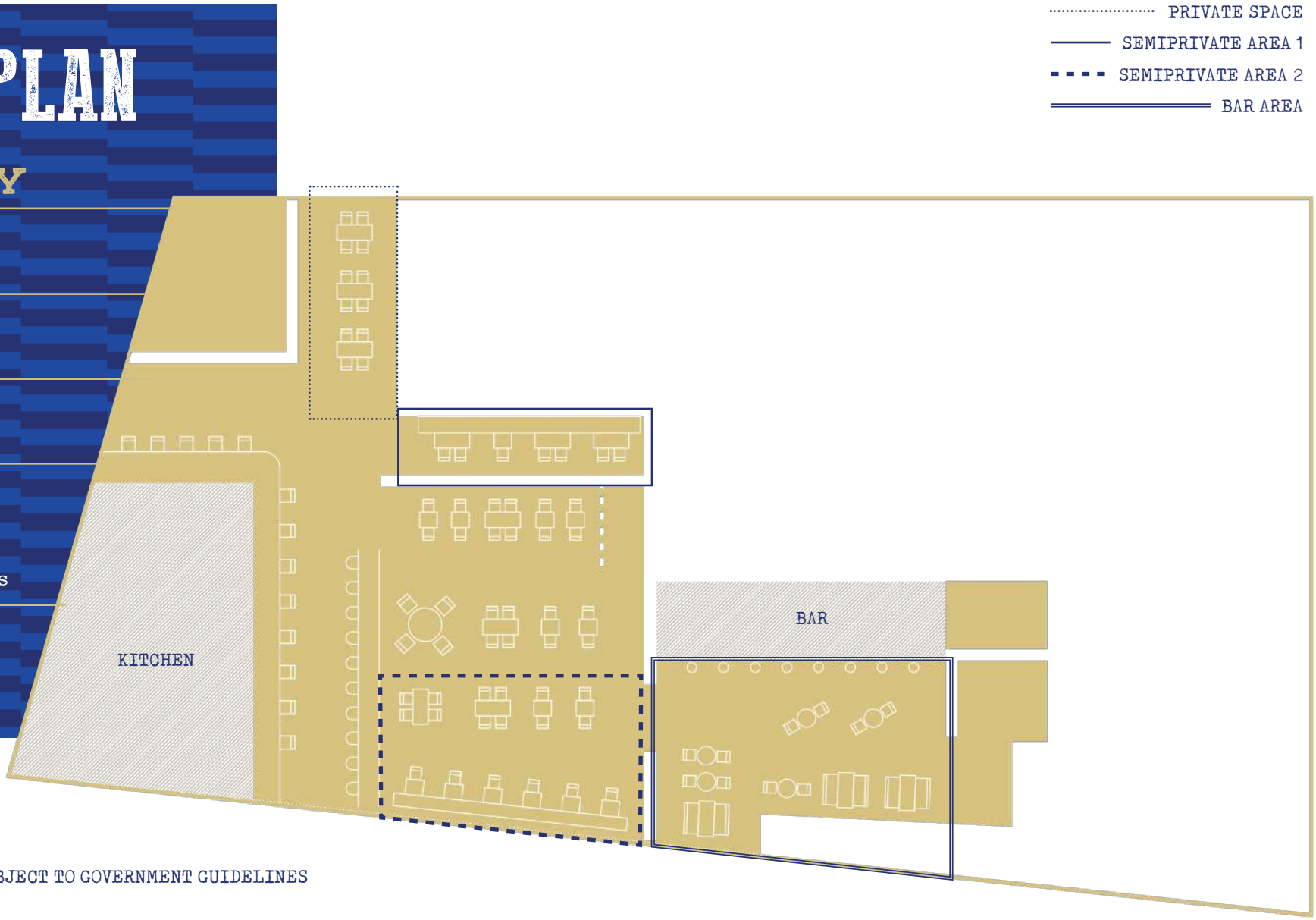
PRIVATE SPACE
Seated , 16 guests

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



*BOOKING CAPACITY IS SUBJECT TO GOVERNMENT GUIDELINES

2024

GROUP DINNER MENU

Overseen by our Executive Chef Stephan Joubert, 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

490 P.P

T-3 Salad (v)
Pumpkin / tomato / quail egg / fennel / almonds / sweet potato crisp

Ki-Mo-Chi
Karaage fried chicken / rocoto mayo

Edamame Hummus (v)
Creamy edamame hummus / furikake / spicy black sesame

Taco De Adobo
Slow cooked beef cheek / pico de gallo / avocado

Yellow Yellow
Hamachi / yellow chili passionfruit tigers milk / tobiko

California Picante
Salmon / cream cheese / avocado sweet limo chili

Pollo A LA Brasa
Classic peruvian marinated spring chicken / salsa huancaina / fresh lime

Roasted Cauliflower (v)
Panka-garlic roasted cauliflower / miso yellow chili cream

Glazed Baby Carrot Medley (v)
Tri color baby carrots / sweet soy glaze

Free 4 You
Gluten free orange almond cake / dulce de leche ice cream / orange Syrup

GROUP TASTING MENU B

570 P.P

T-3 Salad (v)
Pumpkin / tomato / quail egg / fennel / almonds / sweet potato crisp

Ki-Mo-Chi
Karaage fried chicken / rocoto mayo

La Causa
Yellow chili causa / prawn tartare / prawn tempur/ avocado mousse

Tuna Watermelon
Akami / watermelon / wasabi citrus soy / avocado / sweet potato crisp

Ceviche Clasico
Hamachi / sweet corn / cancha / sweet potato / coriander / tigers milk

Spicy Tuna
Akami / spicy mayo / tobiko / pickled cucumber

Tenderloin
Australian grass fed / huacatay butter

Kapchi De Setas (v)
Sauteed mushroom medley / creamy yellow chili sauce

Sea Bass Encebollada
Pan seared sea bass / panka sauteed red onions / fresh lime

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

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

790
P.P

Ki-Mo-Chi
Karaage fried chicken / rocoto mayo

La Causa
Yellow chilli causa / prawn tartare / prawn tempura / avocado mousse

Beef Tataki
Seared striploin / panka tosasu / garlic flakes / bubu arare / spring onion

Acevichado
Tempura prawn / hamachi / avocado / salsa acevichada

Tuna Watermelon
Akami / watermelon / wasabi citrus soy / avocado / sweet potato crisp

Ceviche Clasico
Hamachi / sweet corn / cancha / sweet potato / coriander / tigers milk

Octopus
Galician octopus / spicy romesco

Arroz Con Mariscos
Peruvian style seafood rice / tomato-chili base / scallop / octopus mussel / blue prawn / calamari / parmesan cheese

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

Tokyo Lima Steak
USDA rib eye / burnt spring onion butter

Roast Potato with Huacatay butter (v)
Crispy new potatoes / huacatay butter / Ao Nori

Leche Asada
Creme caramel / tuille biscuit / Hojicha ice cream

Menus are subject to change depending on ingredient availability.

GROUP DINNER MENU
VEGETARIAN

450
P.P

T-3 Salad (v)
Pumpkin / tomato / quail Egg / fennel / almonds / sweet potato crisp

SS Salad (v)
Soba noodle / shoyu dressing / cucumber / cabbage / sesame

Taco De Hongos (v)
Braised mushroom / pico de gallo / avocado mousse

Eryngii (v)
King oyster mushroom / avocado / miso pumpkin

Yaki Nasu (v)
Japanese eggplant / sweet corn / feta cheese / cilantro

Tacu Tacu (v)
Traditional peruvian rice / sauteed vegetables / cilantro chimichurri

Roasted Cauliflower (v)
Panka-garlic roasted cauliflower / miso yellow chili cream

Kapchi De Setas (v)
Sauteed mushroom medley / creamy yellow chili sauce

Glazed Baby Carrot medley (v)
Tri color baby carrots / sweet soy glaze

Free 4 You
Gluten free orange almond cake / dulce de leche ice cream / orange syrup

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 2024

OPTION A

FREE FLOW
288 p.p 2 hours
Additional hour 150 p.p

La Linda
Malbec, Mendoza - Argentina

La Linda
Chardonnay, Mendoza - Argentina

Prosecco Santa Margherita
Veneto, Italy

Sapporo Draught Beer
Japan

Hakutsuru Sake
Junmai, balanced - refreshing - clean - RPR 50%

OPTION B

FREE FLOW
320 p.p 2 hours
Additional hour 170 p.p

House Spirits and Mixers
Absolute Vodka / Havana 3yrs Rum / Beefeater Gin
Olmeca Tequila / Ballantines Whisky with your choice of Mixer

Gavi Valentino
La Scolca Piemonte / Italy

Rosso Di Montepulciano *Sabazio*
La Bresca Toscana / Italy

Prosecco Santa Margherita
Veneto Italy

Sapporo Draught Beer
Japan

Hakutsuru Sake
Junmai, balanced - refreshing - clean
RPR 50%

Subject to 10% service charge.

2024

GROUP BRUNCH MENU

Expect an electrifying brunch experience at Tokyolima, when the colourful Nikkei cuisine of our team'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

398 P.P

STARTERS

Edamame Hummus (v)
Spicy black sesame / homemade lavash cracker

Kimochi Fried Chicken
Karaage fried chicken / rocoto mayo / fresh lime / togarashi

Causa Abierta
Yellow chili causa / avocado / rocoto mayo / prawn tartare

Soba Salad (v)
Soba noodle / cabbage / kuiri / mint / shoyu dressing

MAKI SET

California Picante Maki
Salmon / avocado / cream cheese / sweet chili

Smoky Eel Maki
Smoked eel / salsa anguilla / tempura flakes

Spicy Hamachi Maki
Avocado / cucumber / hamachi rocoto acevichado

MAIN COURSE

Wagyu Picanha
Grilled Wagyu rump / yellow chili mushroom ragu

Chicharrón De Pescado
Crispy barramundi / TL tartar sauce / fresh lime

Tacu Tacu (v)
Traditional Peruvian Rice / Sauteed Vegetables / Cilantro Chimichurri

DESSERT

Free 4 You
Gluten Free Orange Almond Cake / Dulce De Leche Ice cream / Orange Syru

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 B

548 P.P

STARTERS

Edamame Hummus (v)
Spicy black sesame / homemade lavash cracker

Kimochi Fried Chicken
Karaage fried chicken / rocoto mayo / fresh lime / togarashi

Causa Abierta
Yellow chili causa / avocado / rocoto mayo / prawn tartare

Soba Salad (v)
Soba noodle / cabbage / kuiri / mint / shoyu dressing

MAKI AND CEVICHE SET

California Picante Maki
Salmon / avocado / cream cheese / sweet chili

Smoky Eel Maki
Smoked eel / salsa anguilla / tempura flakes

Spicy Hamachi Maki
Avocado / cucumber / hamachi rocoto acevichado

Ceviche Clasico
Yellowtail / red onion / chili / cilantro / cancha / sweet potato

Salmon-Mango Ceviche
Cubed salmon / mango / cilantro / chili / lime

MAIN COURSE

Salmon Fillet
Panko-Teriyaki Glaze / Wasabi Cilantro Mayo / Fresh lime

Wagyu Picanha
Grilled Wagyu rump / yellow chili mushroom ragu

Arroz Con Mariscos
Peruvian Style Seafood Rice / Tomato-Chilli Base / Scallop / Octopus / Mussel / Blue Prawn / Calamari / Parmesan Cheese

DESSERT

Leche Asada
Creme Caramel / Tuille biscuit / Hojicha Ice Cream

GROUP BRUNCH MENU
VEGETARIAN

398
P.P

T-3 Salad (v)
Pumpkin / tomato / quail Egg / fennel / almonds / sweet potato crisp

SS Salad (v)
Soba noodle / shoyu dressing / cucumber / cabbage / sesame

Eryngii
King Oyster Mushroom / Avocado / Miso Pumpkin

Edamame Hummus -90 (v)
Spicy black sesame / homemade lavash cracker

◆ ◆

Tacu Tacu (v)
Traditional Peruvian Rice / Sauteed Vegetables / Cilantro Chimichurri

Roasted Cauliflower (v)
Panka-garlic roasted cauliflower / miso yellow chili cream

Kapchi De Setas (v)
Sauteed mushroom medley / creamy yellow chili sauce

Roast Potato with Huacatay butter (v)
Crispy new potatoes / Huacatay butter / Ao Nori

◆ ◆

Free 4 You
Gluten Free Orange Almond Cake / Dulce De Leche Ice cream / Orange Syru

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

STANDARD

FREE FLOW
198 p.p 2 hours
Additional hour 99 p.p

La Linda
Malbec, Mendoza - Argentina

La Linda
Chardonnay, Mendoza - Argentina

Prosecco Santa Margherita
Veneto, Italy

Sapporo Draught Beer
Japan

Hakutsuru Sake
Junmai, balanced - refreshing - clean - RPR 50%

CHAMPAGNE

FREE FLOW
398 p.p 2 hours
Additional hour 99 p.p thereafter

Perrier-Jouët Grand Brut Champagne, France

Including all drinks on the standard freeflow

Subject to 10% service charge.

2024

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

248
P.P

APPETIZERS

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

Spicy Tuna
Akami / spicy mayo / tobiko / pickled cucumber

"Ki-mo-chi"
Chicken thighs kara-age / rocoto mayo / togarashi

MAIN COURSES

Chicharron Pescado
Crispy barramundi, TL tartar sauce pico de gallo / fresh lime

Pollo a la brasa
Classic Peruvian marinated baby chicken salsa huancaina / fresh lime

Tacu Tacu
Traditional Peruvian rice / sauteed vegetables / cilantro chimichurri

DESSERT

Yin (Dark Chocolate)
Brownie / chocolate mousse / chocolate sauce / white chocolate ice cream

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.

TOKYOLIMA