

# TOKYO LIMA

## MENU A

Dishes will be served to the table for sharing

SAMPLE DINNER MENU 2017

### La Causa

*Chef Arturo's version of Peru's traditional terrine*

Beetroot causa/prawn tartar/rocoto garlic mayo/  
prawn tempura/charred avocado

### Nikkei Mussels

Yellow chili butter/bacon/coriander/ sour-dough bread

### "Ki-mo-chi" Fried Chicken

*Chicken prepared Japanese kara'age-style*

chicken thighs kara'age/spicy soy tare

### Yellowtail Tiradito

*Raw yellowtail 'cooked' in citrus*

Yellowtail/passion fruit tiger's milk/ikura roe/avocado/  
crispy sweet potato

### H & M

Hamachi/maguro tuna/shoyu citrus

### Acevichado

Hamachi/ yellow pickle/ yuzu chili mayo

### Maguro & Avocado

Tuna/ avocado/ rocoto chili mayo

### Chicken Breast Yakitori Sticks

Deep fried potato/pickle onion/garlic confit

### Octopus Sticks

Grilled octopus/black olive tapenade/carrot puree/capers

### Tacu Tacu (v)

*Traditional Peruvian rice & legumes pancake*

Stir-fried snow beans/onions/red & yellow pepper/tomato/chimichurri

### Baby Back Ribs

Nikkei barbequed baby back pork ribs/quinoa pops

### Arturo's Dessert Selection

A selection of 2 desserts to be enjoyed by the table

# TOKYO LIMA

## MENU B

Dishes will be served to  
the table for sharing

SAMPLE DINNER MENU 2017

### La Causa

*Chef Arturo's version of Peru's traditional terrine*

Beetroot causa/prawn tartar/rocoto garlic mayo/prawn tempura/  
charred avocado

### Nikkei Mussels

Yellow chili butter/bacon/coriander/sour-dough bread

### T-3 (v)

*3 textures salad, like a typhoon for your taste buds...*

pumpkin/mix leaf/poached quail egg/heirloom confit tomato/grilled  
fennel/crispy glass noodle/almond/Nikkei dressing

### Tuna & Watermelon Tartar

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

### Beef Tataki

Lightly seared beef/ponzu & uni sauce/kiuri salad

### Futomaki

Cabbage/pickled beetroot/avocado/ kiuri/ miso mayo

### Acevichado

Hamachi/ yellow pickle/ yuzu chili mayo

### Octopus Sticks

Grilled octopus/black olive tapenade/carrot puree/capers

### Seabass Sticks

Grilled seabass/orange ponzu tare sauce/sweet potato/pickled beetroot

### Grilled Black Cod

Black cod/citrus miso glaze

### Grilled Beef

Grilled USA rib eye steak/wasabi peppercorn sauce/roasted padron  
peppers/ginger & garlic flakes

### Arturo's Dessert Selection

A selection of 2 desserts to be enjoyed by the table