

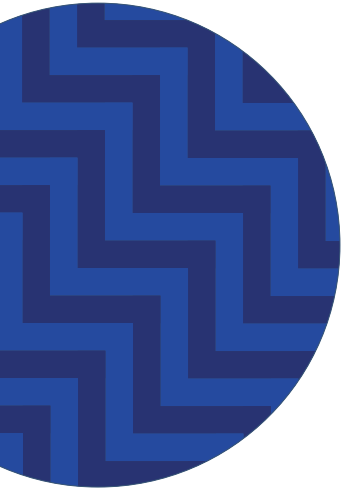
TOKYOLIMA

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FESTIVE KIT

22ND NOVEMBER - 30TH DECEMBER

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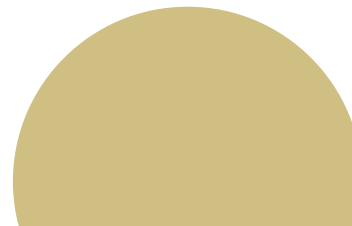


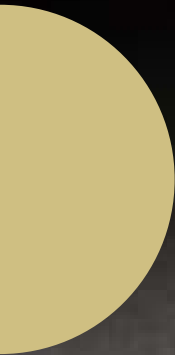
ABOUT

TokyoLima is a late-night restaurant and bar serving Nikkei cuisine in the atmosphere of a buzzing izakaya*. Tucked away on Lyndhurst Terrace, TokyoLima invites you to escape and lose track of time with great drinks, food and company. Stop by for a lesson in sake, a relaxed bite at our open kitchen counter or let chef Arturo surprise you with his 'Feed Me' Tasting Menu.

WHY TOKYOLIMA

TokyoLima is an engaging space perfect for celebrating special occasions. With a private dining room ideally suited for parties up to 15 people, as well as semi private area for parties below 30 people, this is a space with many different niches carved out for every occasion.





FLOORPLAN

CAPACITY

PRIVATE SPACE

Seated, 16 guests

SEMIPRIVATE AREA 1

Seated, 24 guests

SEMIPRIVATE AREA 2

Seated, 40 guests

RESTAURANT

Seated, 100 guests

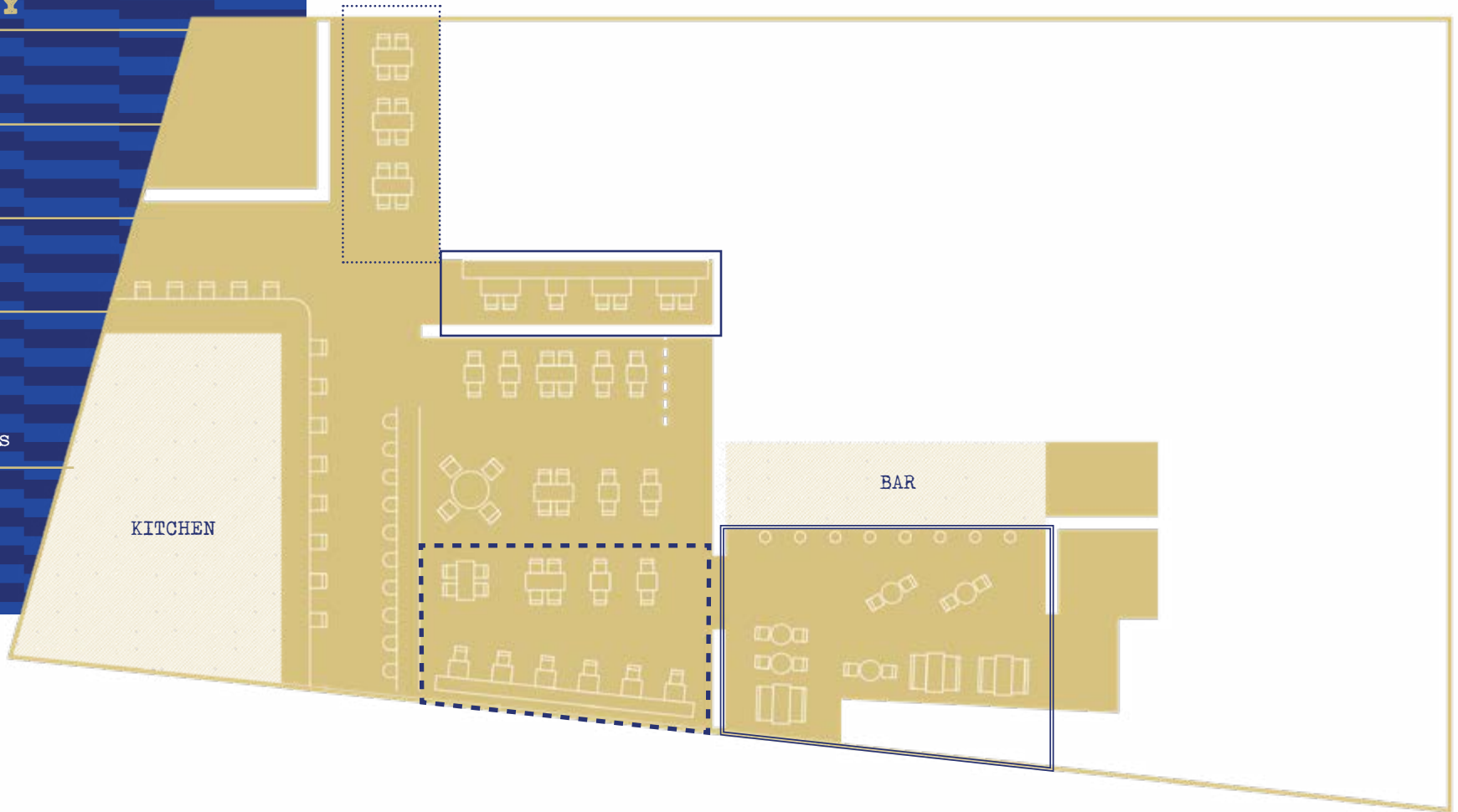
(tables & counters)

Standing, 120 guests

Total Capacity

120 guests

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



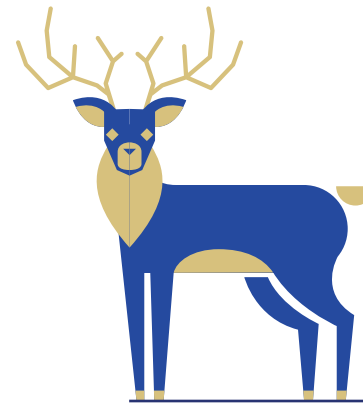
2019 FESTIVE GROUP DINNER MENU

This festive season, join Tokyolima for a warm and lively celebration. From 21 November till 30 December, our restaurant will partner with you in planning large 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 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 in advance notice to know how many guests would 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 250HKD per bottle (750ml) of wine or champagne only.





All courses are designed for sharing
on the table family style

Los Andes (v)
Wheat / baby green beans / kiuri / almond /
quinua pop / rocoto citrus dressing

Lomo Saltado "El Taco"
Peruvian stir-fry served in tacos
Stir-fried beef & vegetables / soy sauce /
coriander chimichurri / crispy gyoza paste

Ceviche "PH"
Hamachi / prawn / cancha / kiuri /
shiso / shoyu tiger's milk

Ninji Maki (v)
Tofu / avocado / kiuri / shiso /
wasabi - carrot sauce

"Ki-mo-chi" Fried Chicken
Chicken prepared Japanese kara'age-style
Chicken thighs kara'age marinated in spicy
soy tartare / chilli rocoto mayo

Sakana
Grilled seabass / sakana sauce /
ristic potato purée & garlic

Padron Peppers
Chilli pepper roulette (mild but one in ten is a hot one!)
Padron peppers / togarashi / sea salt

Pollo a La Brasa
Peruvian grilled chicken
Kimchi & orange marinade

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

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 / almond / Nikkei dressing

Arturo's Dessert Selection
A selection of 2 desserts
to be enjoyed by the table



No service charges. All tips go to our staff.



All courses are designed for sharing
on the table family style

La Causa

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

Los Andes (v)

Wheat / baby green beans / kiuri / almond /
quinua pop / rocoto citrus dressing

Dengaku Sarada

Red miso aderezo / kabocha / summer squash /
asparagus / cherry tomato / carrot

Just Ceviche

Sea bass / onions / coriander / nori /
yellow chilli tiger's milk

Maguro Nuevo

Tuna / Avocado / sesame / beetroot mayo / tobiko

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style
Chicken thighs kara'age marinated in spicy
soy tartare / chilli rocoto mayo

Akami Tiradito

Maguro / sesame cracker / wasabi tobiko /
black sesame citrus sauce

Spicy Hamachi

Yellowtail / kiruri / shiso /
chives spicy mint chimichurri

Chicken Yakitori

Deep fried potato / pickled onion / confit garlic

Secreto of Toykolima

Slow cook secreto iberico pork /
sweet soy sauce / garlic chips

Tacu Tacu (v)

Traditional Peruvian rice
Stir-fried snow beans / onion /
red & yellowpeppers / chimichurri

Arturo's Dessert Selection

A selection of 2 desserts
to be enjoyed by the table



No service charges. All tips go to our staff.



All courses are designed for sharing
on the table family style

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 /
confit heirloom tomato / grilled fennel /
crispy glass noodles / almond / Nikkei dressing

Tuna & Watermelon Tartare

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

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style
Chicken thighs kara'age marinated in spicy
soy tartare / chilli rocoto mayo

Lomo Saltado "El Taco"

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

Ceviche Mixto

Iberian octopus / blanched prawn / seared scallop /
crispy squid / coriander tiger's milk / red chilli

Maguro Nuevo

Tuna / Avocado / sesame / beetroot mayo / tobiko

Pork Roll

Slow cook pork belly / sweet potato /
chalaquita / aji amarillo sauce

Grilled Cod

White cod / aji amarillo - mint sauce /
grilled vegetables

Grilled Beef

Grilled USA rib eye steak / rocoto citrus butter

Pork Pincho

Iberian pork tenderloin / aji panca kimchi sauce /
pickled cabbage / shiso

Sweet Potato Fries

Rocoto mayo

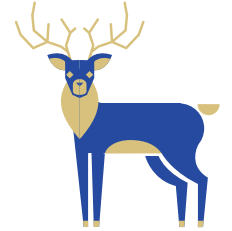
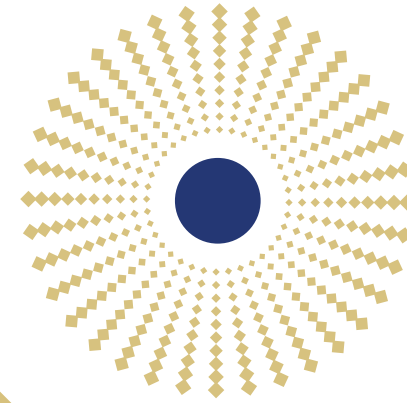
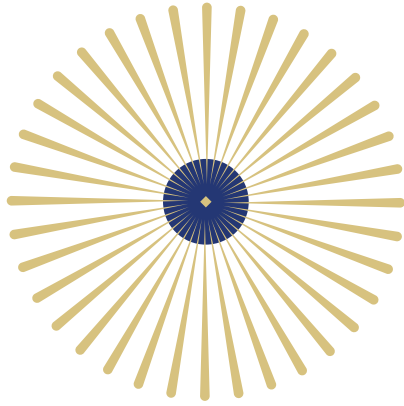
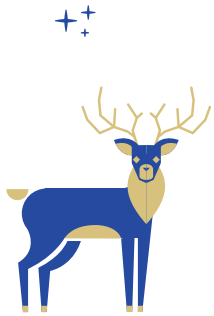
Arturo's Dessert Selection

A selection of 3 desserts
to be enjoyed by the table



No service charges. All tips go to our staff.

++ VEGETARIAN MENU



All courses are designed for sharing
on the table family style

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
/ almond / Nikkei dressing

Los Andes

Wheat / baby green beans / kiuri / almond /
quinua pop / rocoto citrus dressing

Padron Peppers

Chilli pepper roulette (mild but one in ten is a hot one!)
Padron peppers / togarashi / sea salt

Dengaku Sarada

Red miso aderezo / kabocha / summer squash /
asparagus / cherry tomatoes / carrot

Ninji Maki

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

Yasai Sticks

Grilled Portobello mushroom / eggplant /
coriander gravy / red bell pepper purée /
pickled shiitake

Tacu Tacu

Traditional Peruvian rice
Stir-fried snow beans / onion /
red & yellowpeppers / chimichurri

Dessert

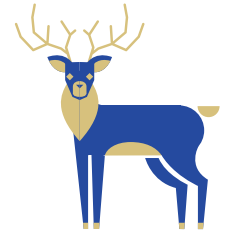
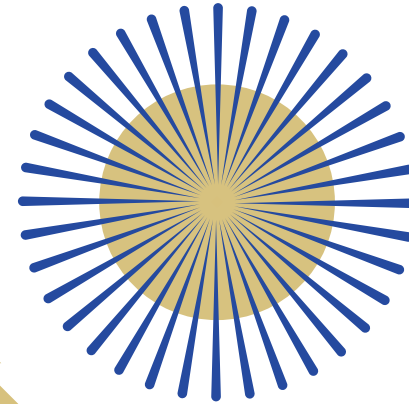
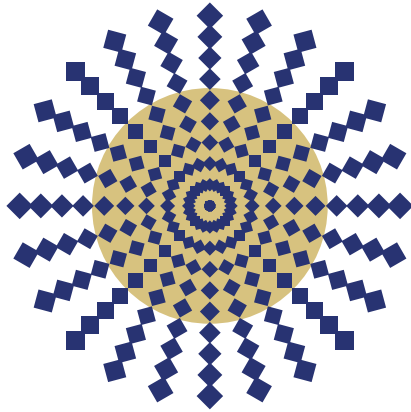
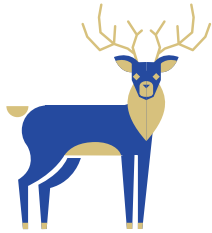
Sorbet selection



No service charges. All tips go to our staff.



LUNCH MENU



All courses are designed for sharing
on the table family style

Los Andes (v)

Wheat / baby green beans / kiuri / almond /
quinua pop / rocoto citrus dressing

Lomo Saltado "El Taco"

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

Ceviche "PH"

Hamachi / prawn / cancha / kiuri /
shiso / shoyu tiger's milk

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style
Chicken thighs kara'age marinated in spicy
soy tartare / chilli rocoto mayo

Maguro Nuevo

Tuna / Avocado / sesame / beetroot mayo / tobiko

Padron Peppers

Chilli pepper roulette (mild but one in ten is a hot one!)
Padron peppers / togarashi / sea salt

Chicken Yakitori

Deep fried potato / pickled onion /
confit garlic

Grilled Cod

White cod / aji amarillo - mint sauce /
grilled vegetables

Tacu Tacu

Traditional Peruvian rice
Stir-fried snow beans / onion /
red & yellowpeppers / chimichurri

Arturo's Dessert Selection

A selection of 2 desserts
to be enjoyed by the table



No service charges. All tips go to our staff.

BEVERAGE PACKAGES 2019

OPTION A

FREE FLOW

Santa Margherita
Pinot Gris and Blanc, Veneto, Italy

240 p.p 2 hours
(90 p.p additional hour)

Paco Garcia Seis
Tempranillo, Rioja, Spain

Prosecco Belstar
Bisel, Veneto, Italy

Asahi Bottled Beer

Takizawa Tokujo Sake
Honjozo - citrus notes, refreshing, delicate acidity

OPTION B

FREE FLOW

Please note requires a minimum of 3 days' notice prior to your booking to order

320 p.p 2 hours
(100 p.p additional hour)

Pedestal
Chardonnay, Maragaret River, Australia

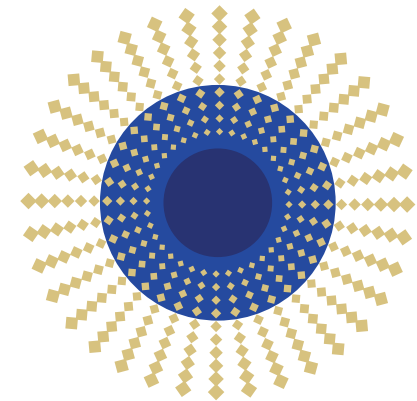
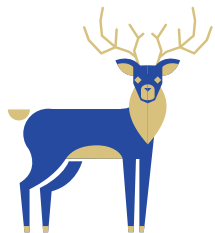
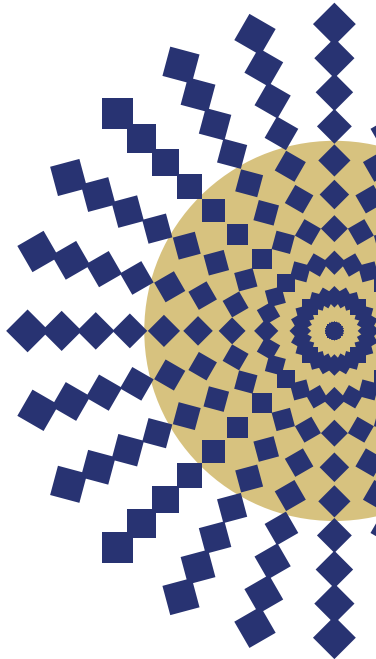
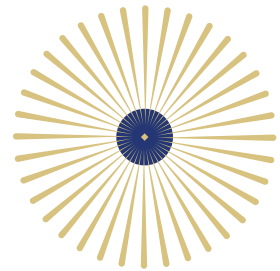
Clos de Los Siete
Malbec, Mendoza, Argentina

Prosecco Belstar
Bisel, Veneto, Italy

Asahi Bottled Beer

Tenju Chokaisan Sake
Junmai Daiganjo - Flowery, clean, mineral and creamy

House Spirits and Mixers
(Vodka Stolichnaya, Rum Plantation 3 Stars, Gin Tanqueray, Tequila Cimarron, Whisky Wild Turkey)



No service charges. All tips go to our staff.