

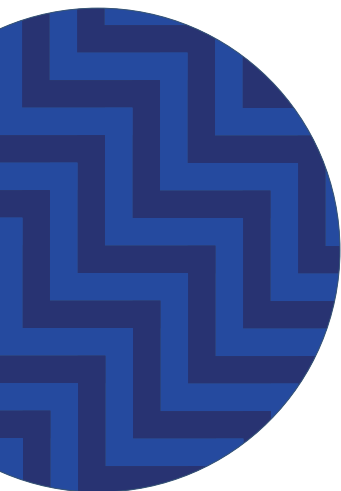
# TOKYOLIMA

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**FESTIVE KIT**

19 NOVEMBER - 30 DECEMBER







## ABOUT

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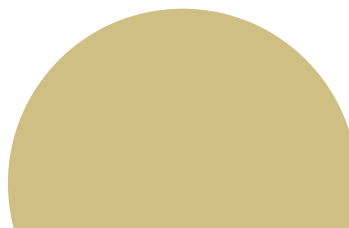
TokyoLima is a late-night restaurant and bar serving Nikkei cuisine in the atmosphere of a buzzing izakaya. Tucked away on Lyndhurst Terrace, TokyoLima invites you to escape and lose track of time with great drinks, food and company. Stop by for a lesson in sake, a relaxed bite at our open kitchen counter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

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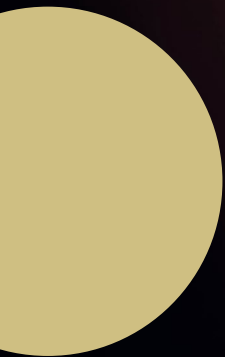
## WHY TOKYOLIMA

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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 event.







# 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

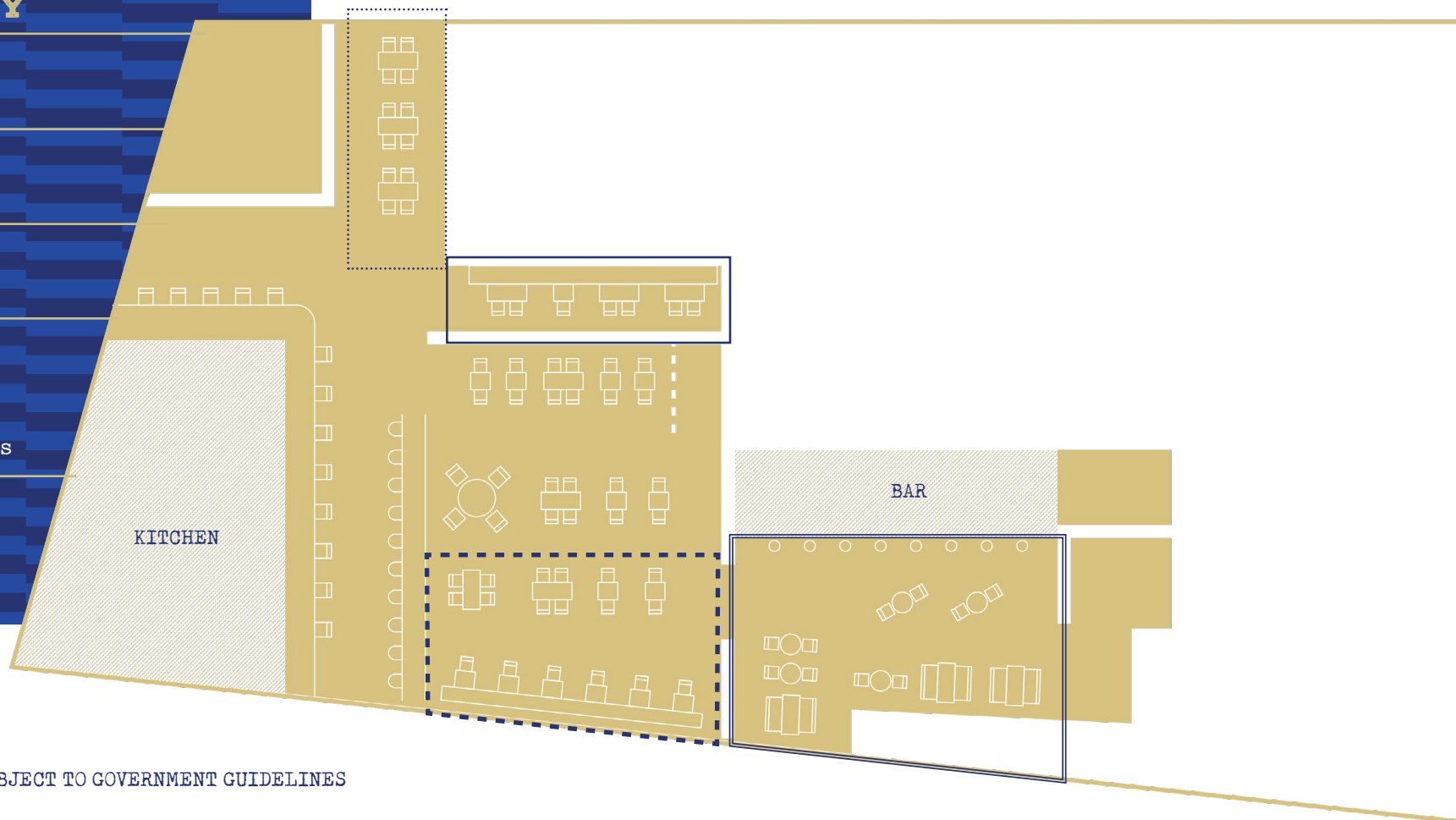
120 guests

..... PRIVATE SPACE

—— SEMIPRIVATE AREA 1

--- SEMIPRIVATE AREA 2

==== BAR AREA



\*BOOKING CAPACITY IS SUBJECT TO GOVERNMENT GUIDELINES

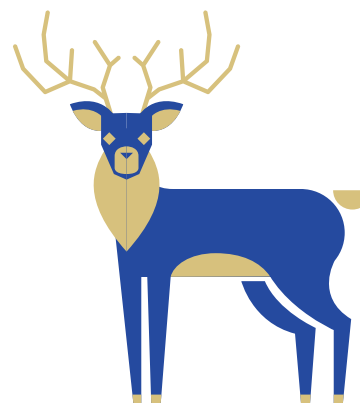
# 2020 FESTIVE GROUP DINNER MENU

This festive season, join Tokyolima for a warm and lively celebration. From 19 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 [groups@piratagroup.hk](mailto: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.

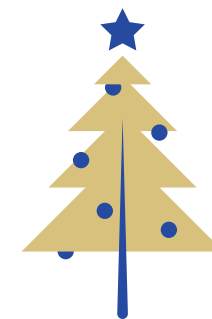
Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours notice to know how many guests will join your event.

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.



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







All courses are designed for sharing  
on the table family style

## SMALL PLATES

### T-3 Salad (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 marinated in spicy  
soy tartare / chilli rocoto mayo

## NIKKEI RAW BAR

### Ceviche #2

Seabass / coconut tiger's milk /  
mango / taro chips / coriander

## SUSHI & CO

### Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

## ANTICUCHOS & STICKS

### Yasai Stick (v)

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

## LARGER

### 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 /  
chimichurri

## DESSERT

### Free 4 You

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

### Open Alfajor

Alfajor cookie / cream caramel pisco mousse /  
blueberry sorbet



No service charge. All tips go to our staff.



All courses are designed for sharing  
on the table family style

### SMALL PLATES

#### La Causa

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

#### T-3 Salad (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 marinated in spicy  
soy tartare / chilli rocoto mayo

### NIKKEI RAW BAR

#### Just "Ceviche"

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

#### Beef Tataki

Beef tenderloin / green mango salad / aji amarillo emulsion

### SUSHI & CO

#### Spicy Hamachi

Yellowtail / kiuri / shiso /  
chives, spicy mint chimichurri

#### Ninji Maki (v)

Tofu / avocado / kiuri / shiso / wasabi carrot sauce

### ANTICUCHOS & STICKS

#### Picanha

Grilled rump steak / anticuchera sauce /  
sweet potato purée

### LARGER

#### 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 & yellow peppers / chimichurri

### DESSERT

#### Oye Papi

Chocolate ice cream / brownie & sauce / coconut  
sorbet / caramelized almond

#### Free 4 You

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



No service charge. All tips go to our staff.





All courses are designed for sharing  
on the table family style

## SMALL PLATES

### La Causa

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

### T-3 Salad (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

### Is a Salad...!?

Aji amarillo yogurt dressing / asparagus / fried  
chickpeas / grilled chicken / pickled green chili

### Lomo Saltado "El Taco"

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

## NIKKEI RAW BAR

### Ceviche PH

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

### Tuna & Watermelon Tartare

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

## SUSHI & CO

### Spicy Hamachi

Yellowtail / kiuri / shiso /  
chives, spicy mint chimichurri

### Ninji Maki (v)

Tofu / avocado / kiuri / shiso / wasabi carrot sauce

## ANTICUCHOS & STICKS

### Chicken Yakitori

Deep fried potato / pickled onion /  
confit garlic

## LARGER

### Grilled Cod

White cod / aji amarillo - mint sauce /  
grilled vegetables

### Tacu Tacu (v)

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

### Grilled Beef

Grilled USA rib eye steak / rocoto citrus butter

## DESSERT

### Oye Papi

Chocolate ice cream / brownie & sauce / coconut  
sorbet / caramelized almond

### Open Alfajor

Alfajor cookie / cream caramel pisco mousse /  
blueberry sorbet



No service charge. All tips go to our staff.

# ++ VEGETARIAN MENU



All courses are designed for sharing  
on the table family style

## SMALL PLATES

### T-3 Salad (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

### El Taco Veggie (v)

Stir fried vegetables / soy sauce / coriander  
chimichurri / crispy gyoza paste

### S.S. 2.0

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

### "The Salad" (v)

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

## SUSHI & CO

### Ninji Maki (v)

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

## ANTICUCHOS & STICKS

### Yasai Sticks (v)

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

## LARGER

### Tacu Tacu

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

## DESSERT

### Blueberry Sorbet



No service charge. All tips go to our staff.



# BEVERAGE PACKAGES 2020

## OPTION A

### FREE FLOW

240 p.p 2 hours

(90 p.p each additional hour)

La Mura

Pinot Grigio, Terre Siciliane, Italy

Paco Garcia Seis

Tempranillo, Rioja, Spain

Santa Margherita Prosecco DOC

Veneto, Italy

Asahi Bottled Beer

Japan

Hakutsuru Sake

Junmai, balanced - refreshing - clean. RPR 50%

Soft Drinks Selection

## OPTION B

### FREE FLOW

320 p.p 2 hours

(110 p.p each additional hour)

Pedestal

Chardonnay, Maragaret River, Australia

Luigi Bosca

Malbec, Mendoza, Argentina

Santa Margherita Prosecco DOC

Veneto, Italy

Asahi Bottled Beer

Japan

Tenju Chokaisan Sake

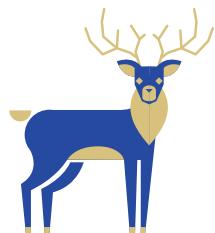
Junmai Daiganjo - Flowery, clean, mineral and creamy

House Spirits and Mixers

(Vodka Absolut, Rum Havana 3 years, Gin Beefeater, Tequila Olmeca, Whisky Ballantine's)

Soft Drinks Selection

\*Our beverage packages are to be enjoyed by our guests with unlimited drinks, one drink per person at a time only. Management might refuse serving alcoholic drinks to any guest that seems clearly intoxicated without prior notice, please drink responsibly.



No service charge. All tips go to our staff.

