

that swears by the motto of living life the fun way. Inspired by all things punk rock, our restaurant creates an intimate, rowdy scene right in the heart of Sheung Wan. From sake served to everyone in the house to high quality hand rolls that leave guests wanting more, TMK is all about going big and dining well.

A welcoming venue where every guest is celebrated, TMK is full of edgy punk imagery and stunning design features that, together with our ever-so-friendly service team, come together to create unique, unforgettable experiences, perfect for your next big event or night out.

Contact us today, and let's get planning your event WITH ATTITUDE.

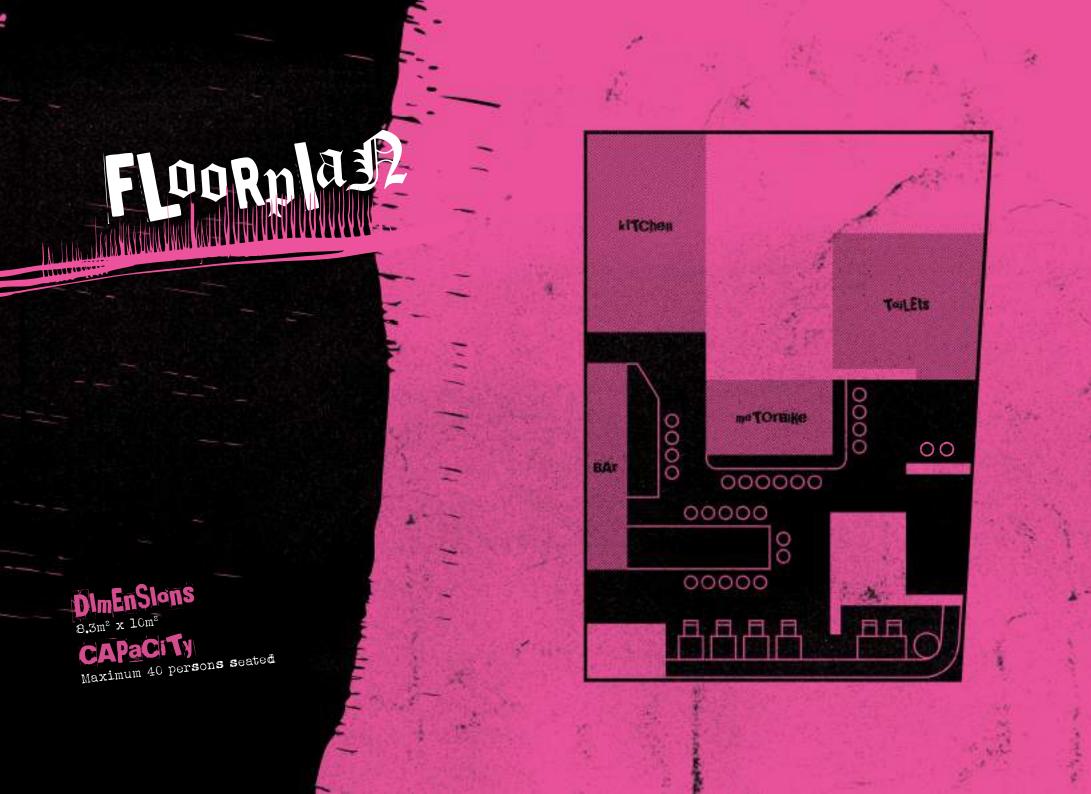
Telephone / +852 2662 2269















2 GUESTS EAT FREE



We're celebrating 10 years of being in business!

And to say "Thank you!" for your support, we are giving back with a 2 GUESTS EAT FREE offer.



From now until 30 October 2024, bring a party of 10 to any of our selected restaurants, and we will delight two of your guests with complimentary meals. It's our way of doubling the joy as we mark a decade of togetherness.

Available on any of the packages booked in this event kit, 7 days a week!





FOOD Se Drinks

All events will feature a legendary selection of TMK's dishes and drinks of our signature Mohawk Menu, designed for sharing and satisfying all of your guests. Please let us know if there are any particular requests or dietary requirements in advance and we will happily custom cater a menu package for you.

Drinks include a special selection of sake, draft beers and wines by carafe, we can also get the party going with a selection of open bar packages to accompany any meal.

Be a rockstar and let us take care of you!



Group DinNer Menus

(To share among the table)

Punk 388 pp

Snacks

Edamame (v) / Steamed, sea salt

Karaage / Chicken thigh, spicy yogurt, coriander

Salmon Tataki / Wasabi ponzu, pickled daikon, red chilli, sesame seeds

Hamachi TMK / Jalapeno, ponzu, crispy quinoa

Sashimi

Sa**s**himi Platter / Salmon, tuna, yellowtail

Miki of The Day / Secrect receipe

HANDROLLS

Spicy Tuna / Spicy mayo, scallion, crispy quinoa

Salmon Avocado / Yuzu mayo, crispy rice balls

Ebi Tempura / Prawn tempura, Yamagobo, asparagus, spicy mayo

DessErt

Chocomonaka / Chocolate mousse, crispy shell, fudge sauce

ROILS 468 PP

Snacks

Edamame (v) / Steamed, sea salt

Wagyu Tataki / Calamansi soy, hot ponzu oil, pickled shallots

Karaage / Chicken thigh, spicy yogurt, coriander

TMK Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

Hamachi TMK / Jalapeno, ponzu, crispy quinoa

Sashimi

Sashimi Platter / Salmon, tuna, yellowtail

Miki of The Day / Secrect receipe

HANDROLLS

Tuna Hotdog / Tempura fried Kalifornia, spicy tuna topped

Wagyu Beef / Wagyu tartare, takana kizami, asparagus

Kalifornia / Crab stick, kani-mayo, tobiko, cucumber, avocado

dessErt

Chocomonaka / Chocolate mousse, crispy shell, fudge sauce



Group DinnEr VegetARian Menu

298 PP

(To share among the table)

Snacks

Edamame Guacamole (v) / Shiso-soy salsa, nori chips

TMK Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

 $\mathtt{Crispy}\ \mathtt{Tofu}\ (\mathtt{v})\ /\ \mathtt{Tofu}\ \mathtt{tempura}$, avocado, cherry tomato, chili glaze

Maki

 $\texttt{Tofu} \ \ \texttt{Pup} \ (\texttt{v}) \ / \ \\ \texttt{Silken} \ \\ \texttt{tofu}, \ \\ \texttt{ginger}, \ \\ \texttt{peashoots}, \ \\ \texttt{pickles}, \ \\ \texttt{veggie} \ \\ \texttt{tempura} \ \\ \texttt{roll}$

HANDROLLS

Ya**s**ai Fre**s**h (v) / Cucumber, daikon, burdock, avocado, yuzu dressing

Avocado & Quinoa (v) / Sriracha mayo, red onion, coriander

dessErt

Chocomonaka / Chocolate mousse, crispy shell, fudge sauce



Group BevErAge Package

188 PP

(For 90 mins)

動物になりきって演技する生徒

Wines

Borsao, Macabeo / Campo de Borja, Spain

Borsao Clasico Tinto, Grenache / Campo de Borja, Spain

BeEr

A**s**ahi Draught

sake

Ozeki, Futsushu, Hyogo

Soft Prinks selection

Coke, Coke Zero, Sprite, Soda water, Tonic water

そうま花

10日 多彩た

アフェスタINA



Group Brunch Menu

298 PP

(To share among the table)

動物になりきって演技する生徒

Snacks

Edamame (v) / Steamed, sea salt

Wagyu Tataki / Calamansi soy, hot ponzu oil, pickled shallots

Karaage / Chicken thigh, spicy yogurt, coriander

TMK Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

Salmon Tataki / Wasabi ponzu, pickled daikon, red chilli, sesame seeds

SAshim I

Salmon aburi, akami zuke

HANDROLLS

Hamachi Tomato / Yuzu kosho, red onion, corian der

Spicy Tuna / Spicy mayo, scallion, crispy quinoa

DessErt

Poppin' Ice Cream / Popcorn, vanilla, nori, extra virgin olive oil



Group Brunch VegetARian Menu

298 PP

(To share among the table)

Snacks

Edamame Guacamole (v) / Shiso-soy salsa, nori chips

TMK Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

 $\mathtt{Crispy}\ \mathtt{Tofu}\ (\mathtt{v})\ /\ \mathtt{Tofu}\ \mathtt{tempura}$, avocado, cherry tomato, chili glaze

Maki

Tofu Pup (v) / Silken tofu, ginger, peashoots, pickles, veggie tempura roll

HANDROLLS

Ya \mathbf{s} ai Fre \mathbf{s} h (\mathbf{v}) / Cucumber, daikon, burdock, avocado, yuzu dressi ng

Avocado & Quinoa (v) / Sriracha mayo, red onion, coriander

dessErt

Poppin' Ice Cream / Popcorn, vanilla, nori, extra virgin olive oil



Brunch BevErAge PaCkage 168 PP

(For 90 Mins)

Wines

Borsao, Macabeo / Campo de Borja, Spain

Borsao Clasico Tinto, Grenache / Campo de Borja, Spain

Asahi Draught



Ozeki, Futsushu, Hyogo



Group LUnch Menu

198 PP

(To share among the table)

動物になりきって演技する生徒

Snacks

Edamame (v) / Steamed, sea salt

Karaage / Chicken thigh, spicy yogurt, coriander

Salmon Tataki / Wasabi ponzu, pickled daikon, red chilli, sesame seeds

Wagyu Tataki / Calamansi soy, hot ponzu oil, pickled shallots

BOWIS

(Choose 1 per person - pre-order required)

Kat**s**u San / Fried pork cutlet, umami rice, fish sauce, fresh cabbage salad, edamame and shichimi

West Coast / Marinated salmon, avocado, marinated tomato, coleslaw, crack tofu, pea shoots and cabbage

Super Tofu (v) / Crack tofu, shiitake rice, garlic, braised shiitake, umami rice, pea shoots and cabbage

DessErt

Chocomonaka / Chocolate mousse, crispy shell, fudge sauce

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10日 多彩

ラフェスタIN-



Group LUnCh VegetARian Menu

198 PP

Snacks

Edamame Guacamole (v) / Shiso-soy salsa, nori chips

TMK Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

Crispy Tofu (v) / Tofu tempura, avocado, cherry tomato, chili glaze

HANDROLLS

Yasai Fresh (v) / Cucumber, daikon, burdock, avocado, yuzu dressing

 ${\tt Avocado}$ & Quinoa (v) / Sriracha mayo, red onion, coriander

DessErt

Chocomonaka / Chocolate mousse, crispy shell, fudge sauce

「そうま花

10日 多彩な

アフェスタINA





JURASSIC



GARAGE

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The Ultimate Private Event Experience

Fancy having a mobile zoo come to your birthday party, team building, or corporate event? Jurasaic Garage offers hands-on wildlife education presented by qualified, trusted and experienced zoologists and animal professionals.

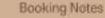


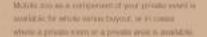


Established in 1997 by zoologist Toni
Kingston, the team at Jurassic Garage has
hosted over 6,500 children's events. Jurassic
Garage consists of over 50 species of animal
ambassadors from over 30 countries;
including giant tortoises, pythons, monitor
lizards, fluffy animals like bunnies, sugar
gliders, meerkats and even a toucan, who
come to children's parties along with
professional animal handlers. With a wide
range of animals worldwide, Jurassic
Garage caters to children of all ages,
genders, and preferences. The team ensures
a diverse, educational and exciting
experience for every child sitending.









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Contact Jurassic Garage

WhatsApp: 90428438

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