PUNK & ROLLS

Events kit

About

Lively and loud, TMK is a temakeria 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
Email / info@tmk.hk

events

A welcoming venue where each guest is celebrated, TMK is perfect for a bold and energetic meal to create an unforgettable late night out.

Perfect for:

- BirThday PaRties ×
- AnNual CeLEbRatIOns ×
- FaMiLy DInNErs ×
- COrPorATe GaThErINgs ×
- HaNgoVEr-cUrIng SUnDay BrUNcHEs ×
- ...aNd WhATeVer YoU CAn DReam UP!! ×

FLOORPLAN

*Booking capacity is subject to government guidelines

DIMENSIONS

8.3m² x 10m²

CAPACITY

Maximum 30 persons seated

Food & 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!

TMK

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
- Yakisoba (v) / Japanese noodle, mixed veggies

Sashimi

- Sashimi Platter / Salmon, tuna, yellowtail

Handrolls

- Spicy Tuna / Spicy mayo, scallion, crispy quinoa
- Salmon Avocado / Yuzu mayo, crispy rice balls
- Ebi Tempura / Prawn tempura, Yamagobo, asparagus, spicy mayo

Dessert

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

Rolls 468 pp

Snacks

- Edamame (v) / Steamed, sea salt
- Fried Squid / Yuzu mayo, lime
- Wagyu Tataki / Calamansi soy, hot ponzu oil, pickled shallots
- Mentaiko Udon / Satay sauce, mentaiko crispy garlic, parmesan
- TMK Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot

Sushi

- Sushi Platter / Salmon, tuna, yellowtail

Handrolls

- Tuna Hotdog / Tempura fried Kalifornia, spicy tuna topped
- Soft Shell Crab / Wasabi mayo, cucumber, tobiko
- Salmon Avocado / Yuzu mayo, crispy rice balls
- Kalifornia / King crab, kani-mayo, tobiko, cucumber, avocado
- Hamachi Tomato / Yuzu kosho, red onion, coriander

Dessert

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

TAK

Group Dinner Vegetarian Menu

298 pp

(To share among the table)

Snacks

Daikon Salad (v) / Pickled daikon, watermelon radish, green radish
Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot
Yakisoba (v) / Japanese noodle, mixed veggies

Handrolls (Choose 1 per person)

Spicy Potato (v) / Shichimi mayo, cucumber salad
Avocado & Quinoa (v) / Sriracha mayo, red onion, coriander, lime juice

Dessert

Fried Banana / Spiced nuts, caramelised sauce

TALK

Group Beverage Package

148 PP

(90 mins)

Wines

Borsao, Macabeo / Campo de Borja, Spain

Borsao Clasico Tinto, Grenache / Campo de Borja, Spain

Beer

Asahi Draught

Sake

Ozeki, Futsushu, Hyogo

Soft Drinks selection

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

TMK

Group Brunch Menus

(To share among the table)

298 PP

Sharing

- Edamame (v) / Steamed, sea salt
- Wagyu Tataki / Calamansi soy, hot ponzu oil, pickled shallots
- TMK Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot
- Karaage / Chicken thigh, spicy yogurt, coriander
- Potato Salad (v) / Carrot, pickled cucumber, Japanese mayo
- Salmon Tataki / Wasabi ponzu, pickled daikon, red chilli, sesame seeds

Sushi & Sashimi (2 pieces per person)

- Sushi & Sashimi / Hamachi Maki, Salmon Aburi, Akami Zuke

Handrolls

- Hamachi Tomato / Yuzu kosho, red onion, coriander
- Spicy Tuna / Spicy mayo, scallion, crispy quinoa

Dessert

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

Vegetarian Menu 298 PP

Snacks

- Edamame (v) / Steamed, sea salt
- Potato Salad (v) / Carrot, pickled cucumber, Japanese mayo
- Cabbage Salad (v) / Yuzu mayo, curry tenkasu, sesame carrot
- Yakisoba (v) / Japanese noodle, mixed veggies

Handrolls (Choose 1 per person)

- Spicy Potato (v) / Shichimi mayo, cucumber salad
- Avocado & Quinoa (v) / Sriracha mayo, red onion, coriander, lime juice
- Veg Hotdog (v) / Tempura fried Kalifornia, spicy veggie

Dessert

- Fried Banana / Spiced nuts, caramelised sauce

Brunch Beverage Package

168 pp

(For 90 Mins)

Wines

Borsao, Macabeo / Campo de Borja, Spain

Borsao Clasico Tinto, Grenache / Campo de Borja, Spain

Beer

Asahi Draught

Sake

Ozeki, Futsushu, Hyogo

TAK

Group Lunch Menus

(To share among the table)

198 PP

Snacks

Edamame (v) /	Steamed, sea salt
Karaage /	Chicken thigh, spicy yogurt, coriander
Edamame Hummus (v) /	Nori crisp, shichimi pepper, furikake
Wagyu Tataki /	Calamansi soy, hot ponzu oil, pickled shallots

Bowls

(Choose 1 per person – pre-order required)

Katsu 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

Fried Banana /	Spiced nuts, caramelised sauce

Vegetarian Menu 198 PP

Snacks

Edamame (v) /	Steamed, sea salt
Cabbage Salad (v) /	Yuzu mayo, curry tenkasu, sesame carrot
Yakisoba (v) /	Japanese noodle, mixed veggies
Edamame Hummus (v) /	Nori crisp, shichimi pepper, furikake

Bowls

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

Dessert

Fried Banana /	Spiced nuts, caramelised sauce

Facilities & Further Information

A private hire of the entire TMK Punk & Rolls venue can be yours for a minimum spend of HKD20,000 on weekdays and HKD35,000 on weekends on food & drink from our menus. Access, service and departure times are confirmed at time of booking. Weekdays and weekends, we are ready to entertain!

Any additional equipment or décor you want to bring will be your responsibility and must be approved by our on-site team at time of booking.

We encourage creativity! Talk to us and let's brainstorm an extraordinarily memorable experience for you and your guests.

THE NEXT STEP

CONTACT US AND LET'S MAKE YOUR PUNK ROCKIN EVENT HAPPEN!

Telephone / +852 2662 2269
Email / info@tmk.hk

TMK

FOR LATEST MENUS AND SPECIALS:

WWW.TMK.HK

IG / tmk_hongkong
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