



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.

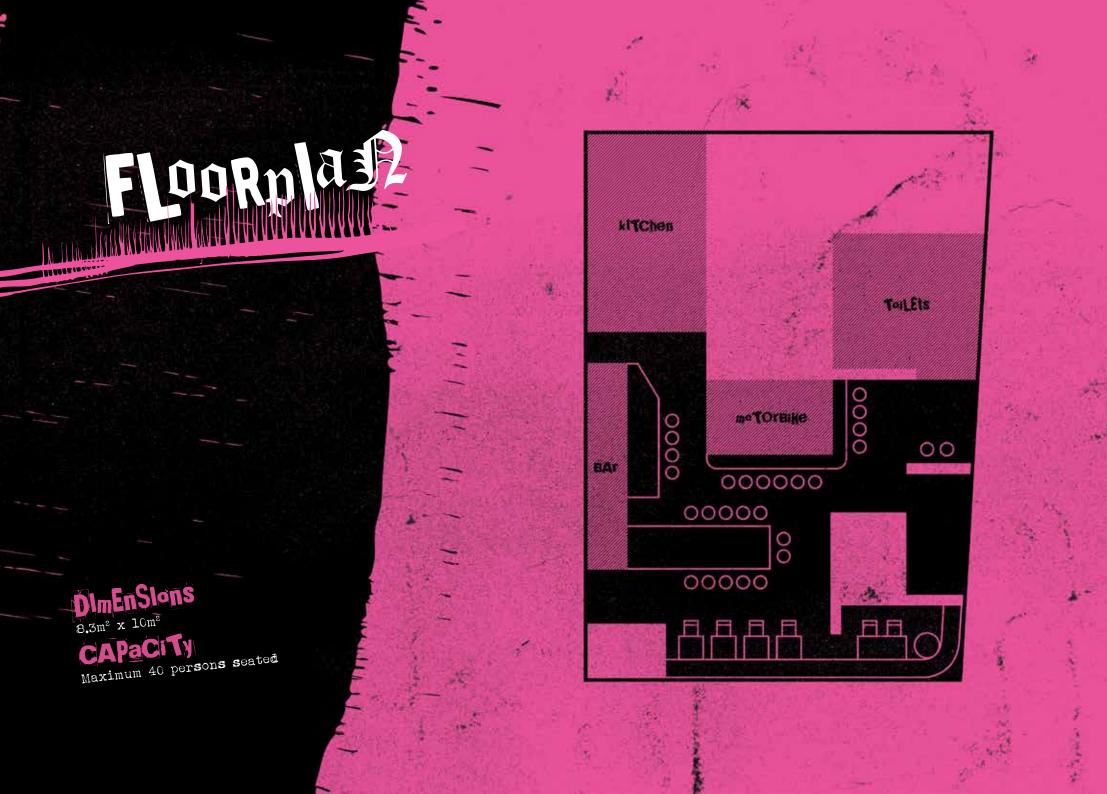
Telephone / +852 2662 2269 Email / info@tmk.hk















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!



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

Saghimi

Sashimi Platter / Salmon, tuna, yellowtail

Miki of The Day / Secrect receipe

HANDROLLS

Tuna ${\tt Hotdog}$ / ${\tt Tempura}$ 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} (v) / Tofu tempura, avocado, cherry tomato, chili glaze

Maki

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

HANDROLLS

Ya ${f s}$ ai ${f Fresh}$ $({f v})$ / Cucumber, daikon, burdock, avocado, yuzu dressi ng

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

DessErt

Chocomonaka / Chocolate mousse, crispy shell, fudge sauce



Group BevErAge Package

188 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

Soft Prinks sclection

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



Group Brunch Menu 298 pp

(Ma -1

(To share among the table)

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

HANDIROLLS

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} Tofu (v) / Tofu 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 (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)

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



Ozeki, Futsushu, Hyogo



Group LUnch Menu

198 PP

(To share among the table)

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

We**s**t Coa**s**t / 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



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

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

DessErt

 ${\tt Chocomonaka / Chocolate\ mousse, crispy\ shell, fudge\ sauce}$



