



PRIVATE HIRE & EVENTS

ROOM86 is a subterranean space beneath MOI on Wardour Street, in the heart of Soho. The space has its own private entrance, making it ideal for exclusive hire. The venue offers a dedicated cloakroom, an intimate sushi counter, a fully serviced bar, and a world-class sound system, delivering a seamless and high-spec environment for private events.



ROOM86
34 Guests seated





ROOM86
120 Standing

SEATED MENUS

Designed to be enjoyed together, each menu is served family-style and applies to the entire table.

Option 1

Edamame, Moromi Miso
Wood fired Sourdough, Whipped Miso Butter
House Pickles
Oyster, Sweet Sake, Finger lime

Chicken Kaarage, Espelette Mayo, Spring onion
Seaweed Salad, Almond, Chilli Oil

35 Day Aged Short Rib, Roscoff Onions
Flourish Salad, Kombu Dressing

Chocolate Mousse, Yoghurt & Hazelnut

60 per person

Option 2

Edamame, Moromi Miso
Wood Fired Sourdough, Whipped Miso Butter
House Pickles
Oyster, Sweet Sake, Finger lime

Tuna tataki, Karashi miso, Grapefruit
Chicken Kaarage, Espelette mayo, Spring onion
Seaweed salad, Almond, Chilli oil

35 Day Aged Short Rib, Roscoff Onions
Flourish Salad, Kombu Dressing

Chocolate Mousse, Yoghurt & Hazelnut

75 per person

Option 3

Edamame, Moromi Miso
Wood fired Sourdough, Whipped Miso Butter
House Pickles
Oyster, Sweet Sake, Finger lime

Tuna tataki, Karashi Miso, Grapefruit
Chicken Kaarage, Espelette Mayo, Spring onion
Seaweed Salad, Almond, Chilli oil
Lamb belly Skewer, Curry Emulsion

35 Day Aged Short Rib, Roscoff Onions
Flourish Salad, Kombu Dressing

Chocolate Mousse, Yoghurt & Hazelnut

90 per person

Menus are seasonal and subject to change in line with the freshest available produce.
We are happy to accommodate dietary requirements and preferences wherever possible.

SUSHI ADDITIONALS

25 per person

Nigiri 3 pcs

Trout Yuzu Maki 3 pcs

Vegetarian: 25 per person

Vegetarian Maki 4pcs

Vegetarian Onigiri 1pcs

PREMIUM: 40 per person

Wagyu Nigiri 2pcs

Crab Maki 2pcs

Lobster Maki 2pcs

Party Platters

Nigiri & Temaki Sushi Platter (21pcs)

140 per platter

Trout nigiri 5 pcs

Seasonal fish nigiri 5pcs

Tuna nigiri 5pcs

Mix of temaki 6pcs

Premium Sushi Platter (36pcs)

200 per platter

Lobster Maki 6pcs

Toro, kimijoju, Truffle Maki 6pcs

Wagyu Roll 6pcs

Mix Premium Nigiri 6 pcs

Tuna Sashimi Selection, Caviar 9pcs

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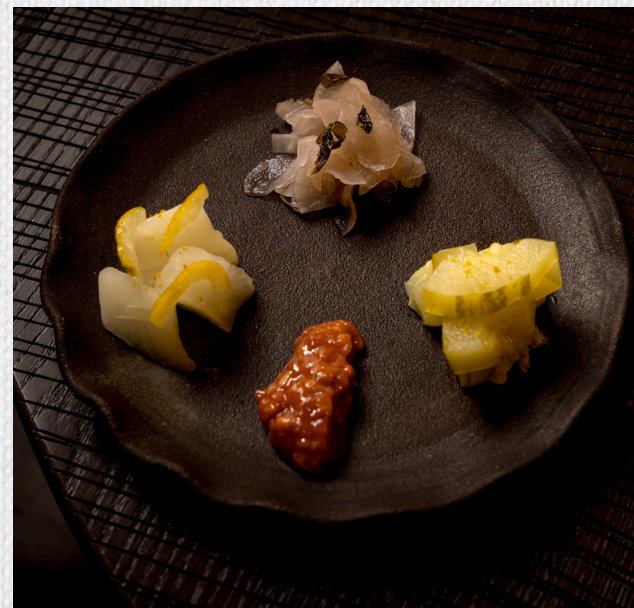


MAKE IT YOURS

The space is yours to personalise. Brand, decorate and style the room to suit your event, with bespoke menus and personalised name tags available on request.

We can also recommend a selection of trusted cake and floral suppliers to help bring your event to life.

For meetings, presentations, screenings and more, ROOM86 is equipped with an AV projector, making the space as versatile as it is distinctive.



SEATED CHRISTMAS MENU

AVAILABLE NOVEMBER & DECEMBER

Sample Menu 1

Edamame, Moromi Miso
Wood fired Sourdough, Whipped Miso Butter
House Pickles
Oyster, Sweet Sake, Finger lime

Tuna Tataki, Karashi Miso, Grapefruit
Chicken Kaarage, Espelette Mayo, Spring onion
Seaweed salad, Almond, Chilli Oil
Lamb belly Skewer, Curry Emulsion

35 Day Aged Short Rib, Baked Rice
Flourish Salad, Kombu Dressing

Chocolate Mousse, Yoghurt & Hazelnut

80 per person

Sample Menu 2

Edamame, Moromi Miso
Wood fired Sourdough, Whipped Miso Butter
House Pickles
Oyster, Sweet Sake, Finger lime

Orkney Scallop, Green Tomato,
Pickled Seaweed
Tuna Tataki, Karashi Miso, Grapefruit

Chicken Kaarage, Espelette Mayo, Spring Onion
Seaweed Salad, Almond, Chilli Oil
Oyster & Cauliflower Mushroom Skewer,
Yuzu Gel

Scottish Lobster Rice
35 Day Aged Sirloin on the Bone
Roasted Potatoes, Kosho Butter
Tenderstem Broccoli, White Soy Yoghurt,
Almond

Chocolate Mousse, Yoghurt & Hazelnut

120 per person

Menus are seasonal and subject to change in line with the freshest available produce.
We are happy to accommodate dietary requirements and preferences wherever possible.

STANDING RECEPTION

CANAPÉS

Cod's Roe, Milk Buns, Chilli Crisp
Potato Cake, Dashi Mayo, Crab
Potato Cake, Dashi Mayo, Trout Roe
Shiitake Tempura
Aubergine Skewer
Beef Korokke, Damson Mustard
Steak Tartare, Egg Yolk, Potato Cracker
Rice Senbei, Spicy Tuna Tartare
Lamb Belly Skewer & Curry Emulsion
Chicken Karaage & Yuzu Kosho Emulsion
Octopus Skewer, Gochujang Glaze, Lime
Aubergine, Whipped Smoked Tofu

Hazelnut Financier
Macaroon

4 per canapé

BOWLS

Agedashi Tofu, Leek, Myoga
Tuna Tataki, Karashi Miso, Grapefruit
Seaweed Salad
Wild Mushroom, Baked Rice
Short rib, Roscoff Onions, Shiso Pickled Daikon
Steamed Cod, Yuzu Beurre Blanc, Spinach
Brassicas, White Soy Yoghurt, Chili Crisp

12 per bowl

Menus are seasonal and subject to change in line with the freshest available produce.
We are happy to accommodate dietary requirements and preferences wherever possible.

SAKE • SHOCHU • NATURAL WINE

Our cocktails take their cues from the kitchen, and we bring the same spirit of discovery to sake, shochu, and natural, low-intervention wine.

Ahead of lunch or dinner, guests can enjoy a pre-meal sake tasting or a wine pairing curated to complement our bespoke set menus.

Our sommelier team is on hand to talk through options in advance of your event.

WINE PAIRING

Somm's Choice 45pp

Three x75ml pours. A curated deep dive into low-intervention pioneers, rare sub-regions, and stylistic innovation.

High End & Bespoke wine pairing 75pp+

Three x75ml pours. A fully customised, top shelf tasting, built live around your palate and curiosity.



SAKE TASTING

An introduction to sake through the lens of brewing philosophy, how technique alone can produce dramatically different flavour profiles.

Entry Level £25pp + £50 sommelier fee
Three x 75ml pours

Kenbishi "Sword and Diamond"

The benchmark. Deep, umami-rich, and savoury, with a texture that coats the palate.



Tori "Bird"

the counterpoint. Bright, delicate, and soaring, showing sake's crisp, modern edge.



Genroku Redux

the outlier. A bold nod to 17th-century brewing, intense and layered, unlike anything modern polishing produces.



WINE TASTING

Shades of Orange: A Skin-Contact Journey

A side-by-side look at how skin maceration shapes texture, aromatics, and structure.

Entry Level £25pp + £50 sommelier fee

Uivo Curtido

the aromatic showcase.
Floral and elegant, with the grip of light skin contact.

Just Enjoy Orange

the approachable baseline.
Fresh, vibrant, and easy-drinking, free of heavy tannin or funk.

Longarivo Catártico

the wildcard. Structured, savoury, and serious — a striking contrast to the lighter styles.



GET IN TOUCH

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M A D

MAD Restaurants is the London-based hospitality group founded by Artem Login, creating ambitious dining and entertainment concepts that are individual in character but united by a shared spirit of creativity, quality and energy.

From Japanese-inspired dining at MOI, to the evolving ROOM86 listening room and the flavours of Northern Spain at ALTA, each concept is designed as a complete experience — bringing together exceptional food, thoughtful spaces, music and a distinctly modern approach to hospitality.