

Moi

PRIVATE DINING & EVENTS



MOI is a Japanese inspired restaurant and omakase bar situated in the heart of Soho. Our menus are centred around a love of live fire cooking, with a selection of small plates and large grill dishes.

Sushi and raw dishes are created daily by our team, showcasing Japanese techniques with fish and seafood from British coastal waters wherever possible.

At **MOI**, we offer a variety of unique spaces to suit every occasion.

Our ground floor dining room accommodates groups of 8–14 at one table, with guests invited to dine from our Chef's Selection Menus.

From weddings to festive parties, press launches, corporate lunches and dinners, company meetings, and canapé receptions, our events team can tailor every detail to suit your requirements.

Every event with us is bespoke.



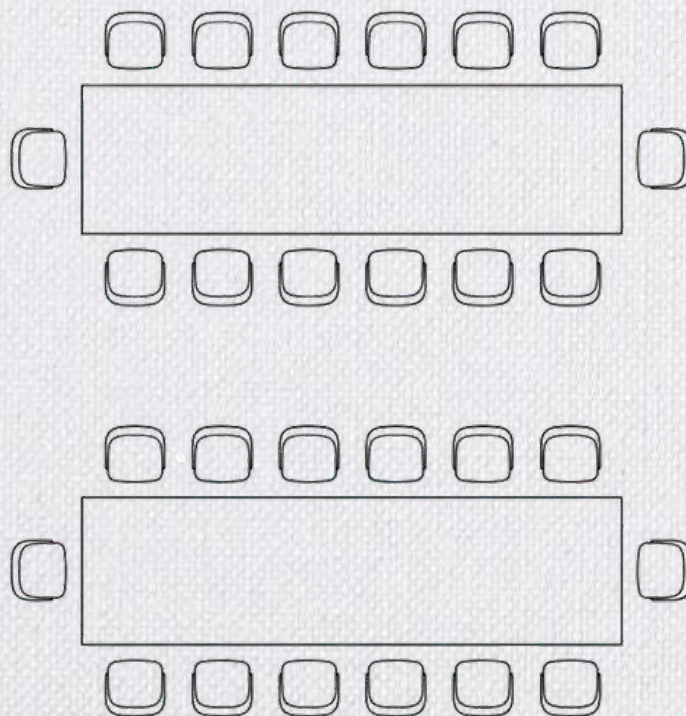


YUTORI PRIVATE DINING SPACE

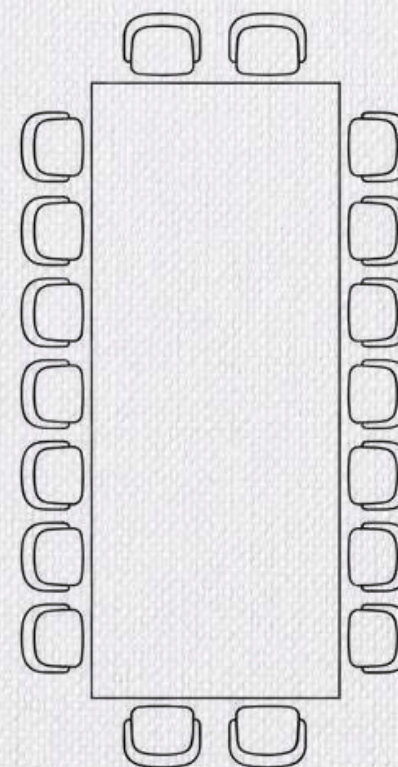
One table 18 Seated
Two tables 28 Seated
30 Standing

“Yutori” embodies spaciousness, a calm, intentional space where there’s room to breathe, to be fully present, and to truly savour time with others.

The space can accommodate up to 18 guests at one table, or up to 24 across two adjoining tables. It can also be used as a standing networking area for up to 30 guests.



OPTION 1 - 28 GUESTS SEATED



OPTION 2 - 18 GUESTS SEATED

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

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

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

Raspberry & Yoghurt Sorbet

60 per person

Option 2

Edamame, Moromi Miso
Wood Fired Sourdough, Whipped Miso Butter
Smoked Aubergine Dip
House Pickles

Tuna Tataki, Karashi Miso, Grapefruit
Chicken Kaarage, Espelette Mayo, Spring Onion
Seaweed Salad, Almond, Chilli Oil

Aged Lamb Rack, Coriander Emulsion
Flourish Salad, Kombu Dressing
Roasted Potatoes, Kosho Butter

Chocolate Mousse, Yoghurt & Hazelnut

75 per person

Option 3

Edamame, Moromi Miso
Wood Fired Sourdough, Whipped Miso Butter
Crispy Fried Buns, Cod's Roe & Chilli Crisp
House Pickles

Orkney Scallop, Green Tomato, Pickled
Seaweed
Tuna tataki, Karashi Miso, Grapefruit
A4 Wagyu Tartare

Seaweed Salad, Almond, Chilli Oil
Oyster & Cauliflower Mushroom Skewer,
Yuzu Gel

Whole Roast Seabream, Sake Beurre Blanc
35 Day Aged Sirloin On The Bone
Roasted Potatoes, Kosho Butter
Tenderstem Broccoli, White Soy Yoghurt,
Almond

Yuzu & Meringue Tart

90 per person

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

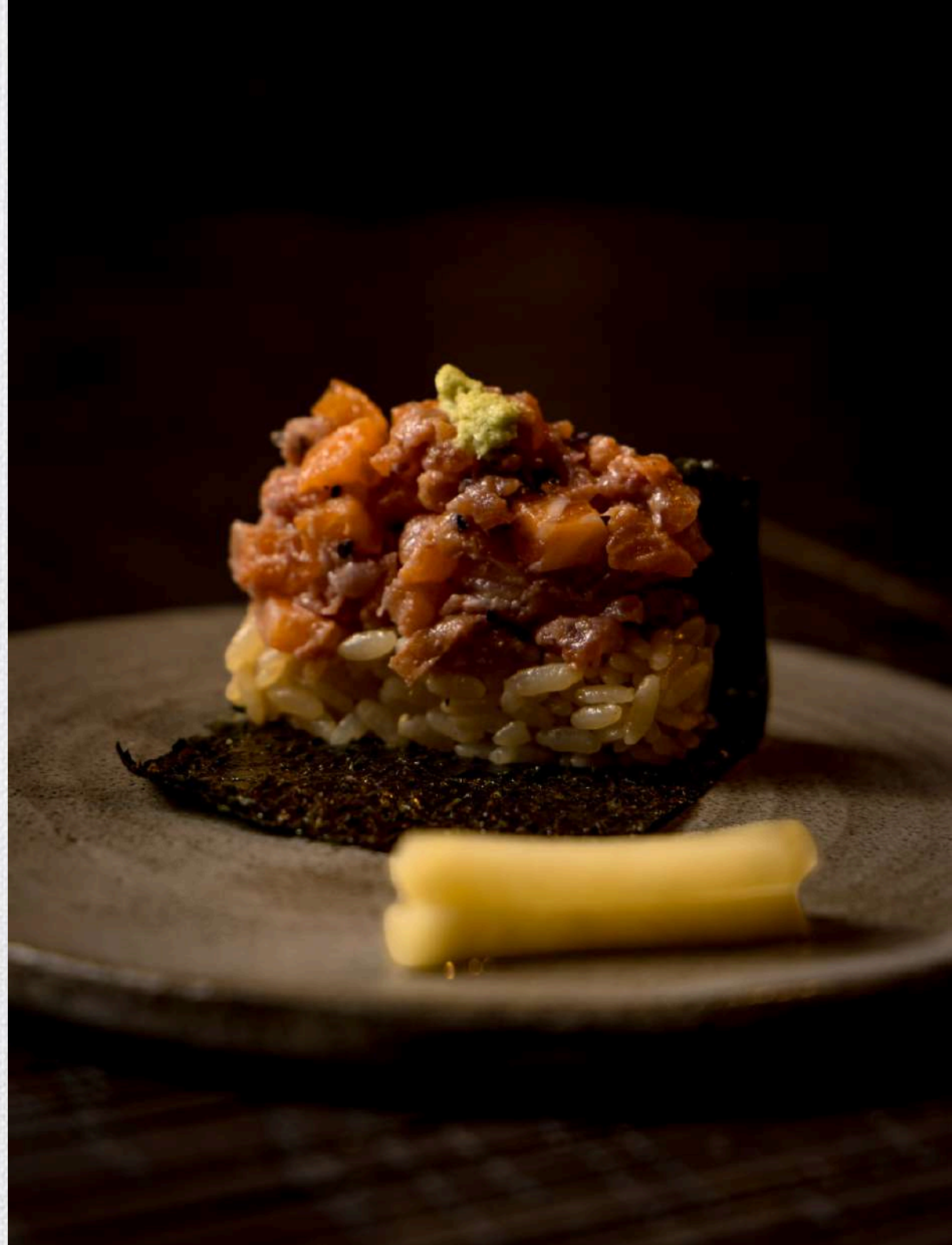
Trout nigiri 5 pcs
Seasonal fish nigiri 5pcs
Tuna nigiri 5pcs
Mix of temaki 6pcs

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

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.





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, Yutori is equipped with an AV projector, making the space as versatile as it is distinctive.



SEATED CHRISTMAS MENU'S

AVAILABLE NOVEMBER & DECEMBER

Lunch Menu

Wood Fired Sourdough, Whipped Miso Butter
Smoked Aubergine Dip
House Pickles

Chicken Kaarage, Espelette Mayo, Spring Onion
Agedashi Tofu, Leek, Myoga & Ginger

Blythswood Pork Chop,
Apple & Lemon Thyme Jus
Roasted Potatoes, Kosho Butter
Tenderstem Broccoli, White Soy Yoghurt, Chestnut
Flourish Salad, Kombu Dressing

Suntory Whiskey
Sticky Toffee Pudding, Oolong Ice Cream

60 per person

Sample Menu 2

Wood Fired Sourdough, Whipped Miso Butter
Smoked Aubergine Dip
Crispy Fried Buns, Cods Roe & Chilli Crisp
House Pickles

Tuna Tataki, Karashi Miso, Grapefruit
Agedashi Tofu, Leek, Myoga & Ginger

Octopus, Gochujang, Lime
Oyster & Cauliflower Mushroom, Yuzu Gel

Slow Cooked Lamb Balentine, Fermented Blackberry
& Tarragon Jus
Roasted Potatoes, Kosho Butter
Tenderstem Broccoli, White Soy Yoghurt, Chestnut
Flourish Salad, Kombu Dressing

Suntory Whiskey
Sticky Toffee Pudding, Oolong Ice Cream

Mince Pie Madeleine

80 per person

Sample Menu 3

Wood Fired Sourdough, Whipped Miso Butter
Smoked Aubergine Dip
Crispy Fried Buns, Cods Roe & Chilli Crisp
House Pickles

MOI Sashimi Selection

Iberico Pork Tonkatsu, Teriyaki, Pear Miso Sauce
Agedashi Tofu, Leek, Myoga & Ginger

Octopus, Gochujang, Lime
Oyster & Cauliflower Mushroom, Yuzu Gel

Slow Cooked Lamb Balentine, Fermented Blackberry
& Tarragon Jus

Roast Seabream, Sake Beurre Blanc, Shiso
Roasted Potatoes, Kosho Butter
Tenderstem Broccoli, White Soy Yoghurt, Chestnut
Flourish salad, Kombu Dressing

Suntory Whiskey
Sticky Toffee Pudding, Oolong Ice Cream

Mince Pie Madeleine

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

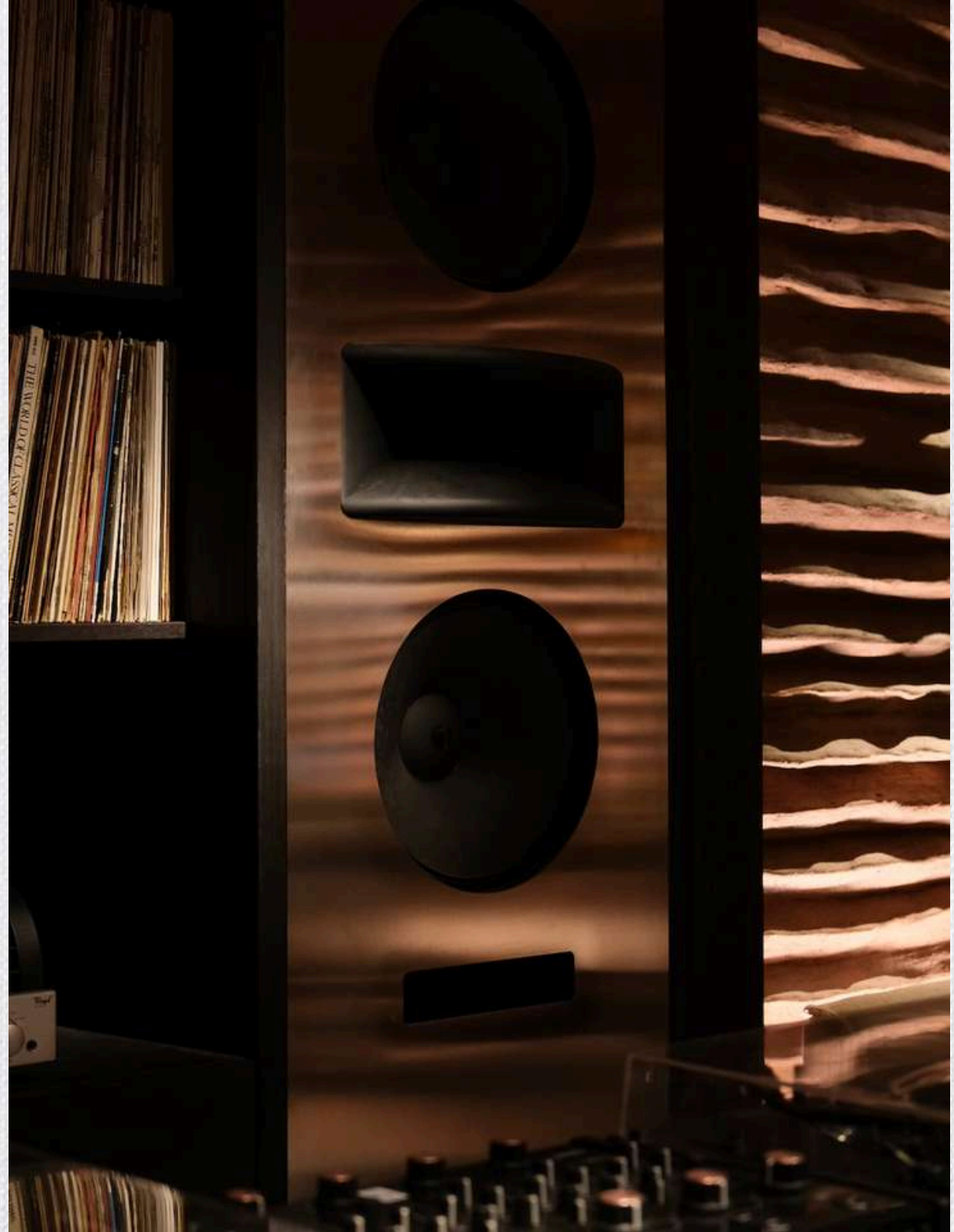
the wildcard. Structured,
savoury, and serious — a
striking contrast to the lighter
styles.



FANCY ANYTHING AFTER?

ROOM86 is a subterranean space beneath MOI on Wardour Street in the heart of Soho. ROOM86 offers cocktails, wines, and curated DJ sets, the perfect place to venture after your meal, letting the evening carry on without moving to a different venue.

Get in touch: hello@room86.com



GET IN TOUCH

HELLO@MOIRESTAURANT.COM

020 4628 0115

WWW.MOIRESTAURANT.COM

84 Wardour St, London W1F 0TQ

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.