

PRIVATE DINING



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MOI

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.

Cocktails take on culinary cues; we celebrate sake and shochu, as well as natural, low intervention wines.







EVENTS & PRIVATE HIRE

We have two spaces available at MOI: the Yutori private dining room and the Listening Room.

‘Yutori’ referring to spaciousness, room to breathe; a calm, considered space to be fully present, truly making the most of time with your guests.

The Listening Room, with its world class sound system and hidden lounge aesthetic, plays host to larger groups, tap wines and impeccable cocktail offering.

Our spaces provide private and elegant settings for groups at both lunch and dinner.

CAPACITY

The YUTORI private dining room:
up to 18 guests seated or
20 guests standing

The Listening Room:
up to 45 guests seated or up to
80 guests standing





MENUS

We have two private dining menus available, with drinks pairings including cocktails – non/alcoholic – tailored to your preferences.

	Today's Nigiri Selection 30/42 Seared A5 Wagyu Nigiri 48 Seasonal Sashimi Selection 32 House Pickles Steamed And Fried Buns Smoked Cod's Roe, Chili, Toasted Sesame Silken Tofu, Toasted Buckwheat, Ebisu Soy Miso Smoked Aubergine, Citrus, Shisho Bluefin Tuna Tataki, Karashi Miso, Grapefruit Cornish Sea Bream, Langoustine Sauce, Pickled Courgette Duroc Pork Chop, Fermented Pepper & Peach, Karashi Mustard Baked Rice, Scottish Girolles, Cacklebean Egg Flourish Farm Leaves, Shiso Vinaigrette Chocolate Mousse, Jersey Milk Ice Cream 80 pp Fresh white truffle shavings available to add: 12 per gram	Moi
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SAMPLE CANAPE SELECTION



- Fried Potato Cake, Dashi Emulsion, Trout Roe, Chives
- Steak Tartare, Black Garlic, Cep, Potato Cracker
- Tuna Tartare, Egg Yolk, Sesame, Rice Senbei
- Yuzu pickled Cucumber, Smoked Eel, Toasted Sesame
- Porthilly Oyster, Sweet Sake, Finger Lime
- Fried Steamed Bun, Whipped Cod’s Roe, Chilli Crisp
- Salmon Roe Gunkan
- Hay smoked Trout Nigiri
- Akami Tuna Nigiri
- Cuttlefish Nigiri
- Mackerel Ohizushi, White Kombu
- Toro Taku Temaki, Miso Aioli
- Potato Bread, Nori Butter
- Corn-fed Chicken and Blood Sausage Tsukune, Cured Egg Yolk

£4.50 per canape
(minimum 15 per item)

BOWL FOOD SELECTION



- Baked Rice, Scottish Girolles, Cacklebean Egg
- Duck Dumplings, Duck Broth, Wasabi
- Prawn Gyoza, Black Vinegar
- Grilled Pork Belly, Fermented Pepper, Blueberry Mustard
- Longhorn Beef Shortrib, Roscoff Onions, Pickled Daikon
- Silken Tofu, Toasted Buckwheat, Soy
- Bluefin Tuna Tataki, Karashi Miso, Grapefruit
- Steamed Cod, Yuzu Sake Beurre Blanc, Spinach
- Miso Aubergine, Furikake, Herb Salad
- Warm Brassica Salad, Sesame Dressing, Sunflower Seed
- Miso and Okinawa Sugar Cheesecake, Apple Caramel
- Yuzu and Black Sesame Meringue Pie
(supplement £10 per piece)

Choice of three hot food options
£46 pp
(minimum 8 per item)





BESPOKE

Every event enquiry at MOI is handled personally by our Reservations & Events Manager alongside our Front of House team. For seasonal celebrations, corporate entertaining, or unique private parties, we are on hand to ensure your time with us is as memorable as possible.

Please speak with us directly regarding any special requests you have, and we will do our utmost to accommodate them.

TERMS

All spaces can be taken exclusively on a minimum spend basis and can be hired together, or separately, on selected dates.

The menus above are samples and will evolve in line with the availability of seasonal produce. Our sommelier team is available to discuss wine options in advance of your event. Kindly note, we require a deposit to secure your preferred date.



CONTACT

Private Dining enquiries detailing your requirements and specific dates and times can be made via the website here or by contacting our Reservations & Events Manager at hello@moirestaurant.com.

