



Breaky Bottom & Lafcadio Hearn at Moshi Moshi

Tuesday 23rd September 2014

7.15 PM

Reception glass of Breaky Bottom sparkling wine

Cuvée Koizumi Yakumo (Lafcadio Hearn)

Gold Medal IWC 2014

Presented by Peter Hall (winemaker)

Bento box of:

mackerel & cucumber salad, teriyaki asparagus & bacon, chicken teriyaki

or

aubergine miso dengaku, seaweed salad, green bean in sesame dressing

Sashimi of Loch Duart salmon, Isle of Mull scallop, yellow fin tuna, Cornish catch of the day

or

agedashi tofu

Breaky Bottom

Cuvée Tom Inglis Hall 2009

Tempura of sea-fayre, organic prawn & vegetable

Teriyaki rib-eye steak, courgette, sweet potato curls

or

Aubergine & mochi rice cake in a dashi broth

Sushi set of salmon nigiri, tuna nigiri, avocado maki, ume plum & shiso maki

Hakushika junmai sake

Macha crème, Chocolate pot or Ice cream of black sesame, yuzu, green tea

Ume shu plum wine

£27.50 per head

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www.moshimoshi.co.uk

