

Mochi

CATERING – FLYING MENU

We bring the Mochi experience to your home, office or any other place of your choice.
Let us make your event special – with great passion for big and small details!

**The exclusive Flying Menu is served on small plates.
It can be eaten while standing without any problems.
Please note that the Flying Menu can only be offered in connection with the booking of our
chefs and service staff.**



CONTACT US: CATERING@MOCHI.AT / +43 1 212 25 75 28

Please note that our caterings are tailor-made and the final cost depends on variables such as the event location,
the infrastructure on site, the required staff and the choice of beverages.

Mochi

CATERING – FLYING MENU

Flying Menu

Fingerfood as an aperitif
(we calculate with 4 pieces of sushi)

SUSHI CANAPÉS

Spicy Salmon | Ceviche Roll | Avocado Aburi Roll

We then serve the flying buffet
(each guest gets 1 plate/bowl per dish)

OPTION I

CHAR CRUDO

Kalamansi | soy dressing

BROKKOLINO

Nori dressing | Peanut crumble

SHRIMP GYOZA

Yuzu Dashi | Daikon

ROBATA BEEF

Fillet | Potato-Wasabi Puree |
Teriyaki Sauce | Shiso Gremolata

CHOCOLATE MOUSSE

Raspberries | Cookies

OPTION II

HAMACHI TATAR

Yuzu Skin | Green Apple | Negi Salad

MOCHI RICE CAKES vegetarian

Hon Tsuyu Velouté | Furikake

CONFIT JERUSALEM ARTICHOKE

Goma | Ponzu | Chili

SEABASS

Dashi Beurre Blanc | Root Spinach | Ginger

PANNA COTTA

Miso honey

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PRICE PER PERSON STARTING FROM 59€

All prices quoted are exclusive of
of value added tax.

DRINKS IMPRESSIONS

APERITIFS & SPARKLING

MOCHI SPRITZ

Yuzu Sake | Frizzante | Limette | Minze | Soda

8,50 €

FIZZY HOUSE NEGRONI

Gin | Yuzu | Bitters

8,50 €

CREMANT ROSÉ

Langlois Chateau | Loire | FR | 750 ml

32,90 €

CHAMPAGNER BRUT BLANC DE BLANC

Henriet Bazin | Champagne | FR | 750 ml

74,00 €

CLASSICS

GRÜNER VELTLINER KLASSIK

Rudi Hofmann | Traisental | AT | 750 ml

23,00 €

RIESLING KAMPTAL TERRASSEN DAC

Bründlmayer | Kamptal | AT | 750 ml

28,00 €

WIENER GEMISCHTER SATZ DAC

Zahel | Wien | AT | 750 ml

25,00 €

CHARDONNAY CARNUNTUM DAC

Gerhard Markowitsch | Carnuntum | AT | 750 ml

19,40 €

ROSÉ

Triennes | Vin de Pays | FR | 750 ml

31,40 €

BLAUFRÄNKISCH

Gernot Heinrich | Neusiedlersee | AT | 750 ml

23,80 €

CRISP & AROMATIC

GELBER MUSKATELLER

Jürgen Trummer | Südsteiermark | AT | 750 ml

30,50 €

SAUVIGNON BLANC KALK & KREIDE

Tement | Südsteiermark | AT | 750 ml

33,00 €

FRÄULEIN ROSÉ VON DÖBLING

Mayer am Pfarrplatz | Wien | AT | 750 ml

20,60 €

ZWEIGELT KIESELSTEIN [GEKÜHLT SERVIERT]

Claus Preisinger | Burgenland | AT | 750 ml

22,80 €

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of value added tax.

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