



ON ARRIVAL

MISO & FURIKAKE SOURDOUGH
Cultured Beef Butter

GREEN KIMCHI
Our house-made kimchi unique to M



TACOS

- TUNA TARTARE** 12.50
Sesame Oil, Gochujang Emulsion, Spring Onion, Black and White Sesame Seeds
- HAMACHI & AVOCADO** 12.50
Aji Amarillo and Ponzu Sauce, Smacked Cucumber, Coriander, Crushed Avocado, Lime & Chilli Seasoning
- WAGYU TARTARE** 16.50
Yuzu Koshō Mayonnaise, Capers, Gherkins, Parsley
- ROAST BEETROOT** 10.50
Cherry Blossom Vinegar, Dill, Chives, Crushed Avocado



LARGE

- BLACK GARLIC KOJI CHICKEN SUPREME** 25.00
Orange, Ginger, Soba Noodles, Green Vegetables, Yuzu Jus
- UDON YAKISOBA** 20.00
Shiitake Mushroom, Shredded Cabbage, Yakisoba Sauce, Spring Onion, Red Chilli, Aonori
- STICKY PORK BELLY WITH UMEBOSHI** 25.00
Caramel Soy-Glazed Pork with Japanese Plum Purée, Grilled Bok Choy, Roasted Plums
- CRISPY MISO TOFU** 18.50
Edamame, Spring Onion, Ginger, Red Chillies, Coriander, Red Shizo Cress
- SEARED TUNA STEAK** 30.00
Korean-Spiced Glaze, Ponzu Dressing, Mooli, Fresh Ginger, Red Chillies

FUSION STEAKHOUSE

M has been reborn as the UK's first Fusion Steakhouse. We still source the world's best beef - curating expertly matured cuts from Japan, Argentina and the UK and adding age in-house - but we're pairing them with a hit of the East. The sides and sauces are inspired by the steakhouses of Japan and Korea, bringing piles of flavour and a new breed of fusion that will take the City by storm.

RUMP

- ABERDEEN ANGUS** | 250G/350G 24.00/31.00
- WAGYU RUMP** | 200G/300G 30.00/35.00

SIRLOIN

- ABERDEEN ANGUS** | 300G/400G 37.50/48.50
- JAPANESE AKUNE GOLD A5 WAGYU** | 150G 75.00

SPECIALITY CUTS

- WAGYU SKIRT** | 200G 40.00
- MISO-MARINATED RIBEYE** | 500G 65.00
- KOBE WAGYU 10+ FILLET** | 100G 150.00

TOPPINGS

- FRIED EGG** 2.00
- MISO NORI BUTTER** 3.00

FILLET

- ABERDEEN ANGUS** | 200G/300G 40.00/55.00
- USDA BLACK ANGUS** | 200G/300G 65.00/85.00

RIBEYE

- ABERDEEN ANGUS** | 300G/400G 42.00/55.00
- ARGENTINIAN WAGYU** | 200G 60.00

SAUCES

- KOREAN CHIMICHURRI** 3.50
- SHIITAKE XO SAUCE** 3.50
- FIRECRACKER SAUCE** 3.50
- BÉARNAISE SAUCE** 4.00
- PEPPERCORN SAUCE** 4.00

SIDES

- M CHIPS** 6.50
Triple Cooked
- CRISPY KIMCHI FRIED RICE** 6.50
Garlic, Ginger, Soy
- RAW VEGETABLE SALAD** 7.50
Crispy Chilli Rice, Smacked Cucumber, Golden Beetroot, Red Chicory, Rocket, Tokyo Turnips, Sweet Yuzu Dressing
- CHARGRILLED TENDERSTEM** 7.50
Yuzu, Fresh Ginger, Mint
- CHARGRILLED HISPI CABBAGE** 6.50
Yoghurt and Shiitake XO Sauce
- JOSPER-ROASTED SWEET POTATO** 6.50
Char Siu Dressing, Umeboshi Emulsion
- MASHED POTATO** 6.50
Potato Purée
- M SEASONAL SALAD** 6.50
Sweet Yuzu Dressing

SMALL SHARING

- FILLET OF BEEF TATAKI** 16.00
Katsubushi-Infused Soy, Pickled Daikon, Toasted Garlic Chips, Spring Onion, Red Shizo Cress
- KOREAN FRIED CHICKEN** 13.50
Gochujang, Coriander, Mint, Spring Onion, Iceberg Lettuce, Miso Buttermilk Sauce
- LACED WAGYU DUMPLINGS** 14.00
Sesame Seeds, Chilli, Ginger, Garlic, Aged Soy Sauce
- HAMACHI SASHIMI** 25.00
Aji Amarillo and Ponzu Sauce, Brunoised Red Onion, Pickled Jalapeños, Basil, Red Shizo Cress
- MUSHROOM GYOZA** 12.00
Chestnut Mushrooms, Leeks, Ponzu Dressing
- SEASONAL VEGETABLE AND SHISO TEMPURA** 12.50
Aubergine, Butternut Squash, Firecracker Mayonnaise, Tentsuyu Dashi Dipping Sauce
- TUNA TARTARE** 13.50
Red Kimchi, Yuzu Mayonnaise, Smoked Soy Dressing



THE M BUTCHER'S FEAST

The City's finest steak feast
55.00 per person

100g each of prime grass-fed Fillet, Rump and Sirloin. Served with Crispy Kimchi Fried Rice, Raw Vegetable Salad and Chargrilled Hispi Cabbage, accompanied by Béarnaise, Korean Chimichurri and house-made XO Sauce

Wagyu upgrade:
A5+ Japanese Akune Sirloin 100G for +40.00
Argentine Wagyu Skirt 100G for +20.00

SHARING STEAKS

- CHATEAUBRIAND** 80.00
Aberdeen Angus | 500G
- RIBEYE ON THE BONE** 95.00
Dedham Vale Beef | 800G

ALLERGEN INFORMATION
Scan the QR code to view allergen details





THE WORLD'S BEST BEEF

WE CARE ABOUT YOUR BEEF

From the moment M launched 10 years ago in the heart of the City, meat became our métier. For our chefs and team sourcing our beef, quality is sacrosanct. Nothing but the world's best finds its way onto your plate, be it from the UK, US, Argentina or Japan.

We have a three-pronged approach to our steak selection:

1

Firstly and simply – is it delicious?
We only offer two breeds of each cut on our menu, so it needs to be the very best available from anywhere in the world

2

Is the quality consistent? We have been working with our suppliers, farmers and butchers for decades to develop the relationships that ensure M receives the best cuts before anyone else

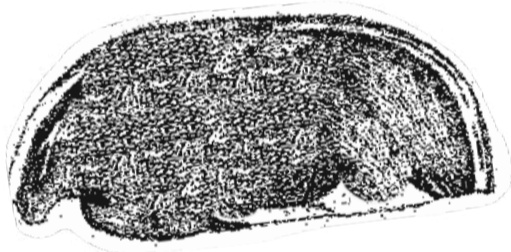
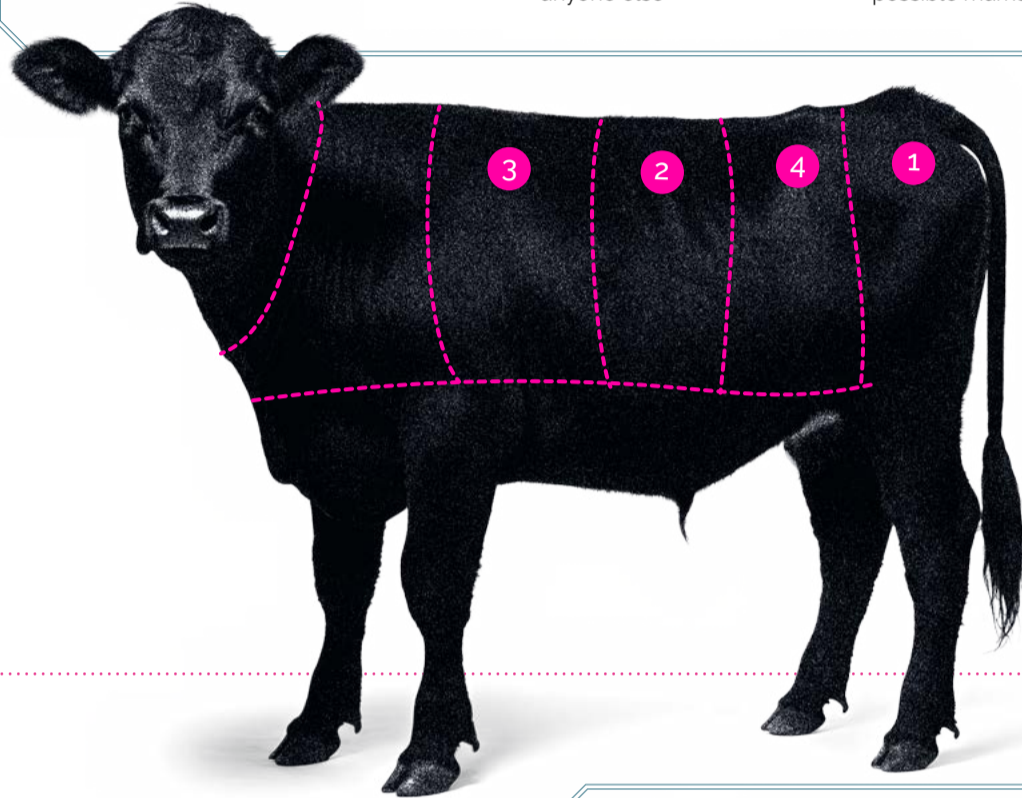
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Is the price point fair? We want you to have an incredible dining experience with us and you can be confident that price you see on our menu reflects the quality of the steak and the best-possible market price

STEAK IS A WAY OF LIFE

Beef is more than just an ingredient, it's part of our history – it's no coincidence the French call us *les rosbifs*. Beef is a symbol of Britishness and our history is punctuated with mentions in literature dating back to the 14th century. Until the 19th century, soldiers were given beef to devour before battle for braveness and fortitude.

As the UK's first Fusion Steakhouse, the cooking at M shows a profound respect for beef. Every cut tells a story of meticulous sourcing and expert preparation, ensuring that each dish served is a masterpiece of taste and texture. We then pair it with flavours influenced by the *izakaya* drinking dens of Japan and spice-soaked steakhouses of Korea.



1

RUMP

Tasting notes: Gamey, minerally, lean
Cut from the cow's backside, the rump is a well-worked muscle which allows the meat to develop a beautifully deep, gamey flavour. It's the leanest cut on the animal with the least fat and marbling. Ask for it cooked medium-rare and above.

OUR WAGYU

Wagyu beef is renowned worldwide for its exceptional marbling, rich flavour, and melt-in-the-mouth tenderness. Originating from Japan, Wagyu cattle are raised with meticulous care, following strict breeding and feeding practices that enhance the quality of the meat.

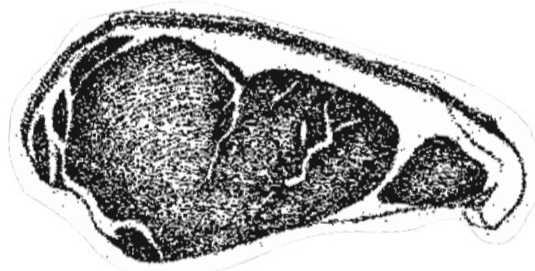
The high intramuscular fat content gives Wagyu its signature buttery texture and deep umami taste, making it a prized ingredient among chefs and steak connoisseurs. At M, we source only the finest Wagyu, ensuring that every cut meets the highest standards of quality and sustainability.



2

SIRLOIN

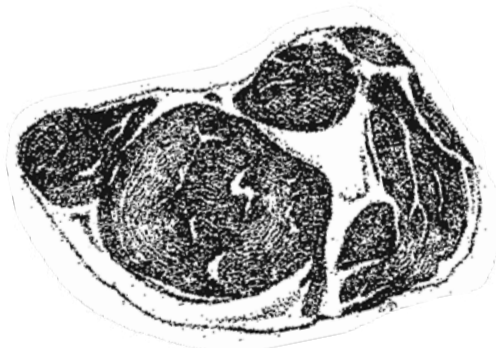
Tasting notes: Soft, juicy, well-balanced
A classic cut taken from the middle of the back between the ribs and the rump. The marbling sits around 6-8%, which when rendered as it cooks imparts an excellent juiciness and softness to the beef. Ask for it rare and above.



3

RIBEYE

Tasting notes: Rich, powerful, intense
Cut from the rib section of the cow, the defining feature of the ribeye is the delicious channel of marbling running through the centre, the 'eye', which renders down beautifully on the grill. Ask for it cooked medium rare and above.



4

FILLET

Tasting notes: Elegant, subtle, tender
A beautifully delicate and lean cut which comes from the lower middle of the back. It is one of the most tender cuts due to it being one of the least-worked muscles and has a low intramuscular fat ratio with only 4% marbling. Ask for it served rare and above.



At M Restaurants, we are committed to fostering a safe, respectful, and inclusive environment for both our guests and our staff. As part of this commitment, we take a firm stance against staff harassment, which is why we include a clear message at the bottom of our menus reminding diners that inappropriate behavior towards our team will not be tolerated. Our employees work hard to deliver exceptional service, and they deserve to be treated with kindness and respect. Additionally, a discretionary 14% service charge is added to all bills to ensure fair compensation for our staff, recognizing their dedication and professionalism. This charge helps support our team, reflecting the high level of service and hospitality that defines the M Restaurants experience.