



ON ARRIVAL

MISO & FURIKAKE  
SOURDOUGH



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



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

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 Puree, Grilled Bok Choy, Roasted Plums
- CRISPY MISO TOFU** 18.50  
Edamame, Spring Onion, Ginger, Red Chillies, Coriander, Red Shizo Cress
- SEARED TUNA STEAK** 29.50  
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 CAP | 200G/250G 39.75/49.75

SIRLOIN

- ABERDEEN ANGUS | 300G/400G 37.50/48.50
- HIGHLAND WAGYU GRADE 9+ | 150G 95.00

SPECIALITY CUTS

- KOBE WAGYU 10+ FILLET | 100G 150.00
- HIGHLAND WAGYU GRADE 9+ SKIRT | 200G 30.00
- MISO-MARINATED RIBEYE | 500g 65.00

TOPPINGS

- FRIED EGG 2.00
- MISO NORI BUTTER 3.00

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

FILLET

- ABERDEEN ANGUS | 200G/300G 40.00/55.00
- ABERDEEN BLACK | 200G/300G 42.00/59.50

RIBEYE

- ABERDEEN ANGUS | 300G/400g 42.00/55.00
- HIGHLAND WAGYU GRADE 9+ | 150G 105.00

SAUCES

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

- 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



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, M Chips and Chargrilled Hispi Cabbage, accompanied by Béarnaise, Korean Chimichurri and house-made XO Sauce

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

