



## C L A S S I C

60.00 per person

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.

## S T A R T E R S

### TUNA TARTARE TACOS

Sesame Oil, Gochujang Emulsion, Spring Onion, Black and White Sesame Seeds

### MUSHROOM GYOZA

Chestnut Mushrooms, Leek, Ponzu Dressing

### KOREAN FRIED CHICKEN

Gochujang, Coriander, Mint, Spring Onion, Iceberg Lettuce, Miso Buttermilk Sauce

## M A I N S

All main courses are served with: M Chips, Seasonal Greens and Firecracker Sauce

### MISO SALMON

Tofu and Sesame Emulsion, Ginger, Spring Onion, Red Chillies

### SIRLOIN STEAK

Aberdeen Angus | 300G

*Upgrade to Ribeye  
300G for +5.00*

### UDON YAKISOBA

Shiitake Mushroom, Shredded Cabbage, Yakisoba Sauce, Spring Onion, Red Chilli, Aonori

## D E S S E R T S

### JAPANESE PLUM CHEESECAKE

Hazelnut Duka, Plum Ice Cream

### CHOCOLATE AND MISO CARAMEL MILLE-FEUILLE

Tonka Bean Ice Cream



**ALLERGEN INFORMATION**  
Scan the QR code to view allergen details

All prices include VAT. A discretionary 14% service charge will be added to your bill.

### Sustainability & CSR

The sourcing and provenance of the ingredients used in our group menus are in line with your business's CSR goals. Ask for details.