



I C O N S

90.00 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.

MISO & FURIKAKE SOURDOUGH

Cultured Beef Butter

S T A R T E R S

HAMACHI SASHIMI

Aji Amarillo and Ponzu Sauce
Brunoised Red Onion, Pickled
Jalapeños, Basil, Red Shizo Cress

MUSHROOM GYOZA

Chestnut Mushrooms, Leek,
Ponzu Dressing

FILLET OF BEEF TATAKI

Katsuobushi-Infused Soy, Pickled
Daikon, Toasted Garlic Chips,
Spring Onion, Red Shizo Cress

M A I N S

All served with: M Chips, Chargrilled Tenderstem, M Salad, Shiitake XO Sauce
and Firecracker Sauce

CRISPY MISO TOFU

Edamame, Spring Onion,
Ginger, Red Chillies, Coriander,
Red Shizo Cress

STICKY PORK BELLY
WITH UMEBOSHI

Caramel Soy-Glazed Pork with
Japanese Plum Purée, Grilled
Bok Choy, Roasted Plums

SEARED TUNA STEAK

Korean-Spiced Glaze, Ponzu
Dressing, Mooli, Fresh Ginger,
Red Chillies

WAGYU SKIRT

Highland Wagyu Grade 9+ Skirt | 200G

RIBEYE

Aberdeen Angus | 300G

Upgrade to Fillet of Aberdeen Black 250G for +15.00

D E S S E R T S

MATCHA TIRAMISU

Coffee, Matcha Cake, Japanese
Whisky, Cream

JAPANESE PLUM
CHEESECAKE

Hazelnut Duka, Plum Ice Cream

SELECTION OF
BRITISH CHEESES

Colston Bassett Stilton, Keen's
Cheddar, Bath Soft, Luna Goat's
Spiced Tomato Chutney



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.