



## SIGNATURE

75.00 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

## STARTERS

#### TUNA TARTARE TACOS

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

#### WAGYU TARTARE TACO

Yuzu Koshō Mayonnaise, Capers,  
Gherkins, Parsley

#### SEASONAL VEGETABLE AND SHISO TEMPURA

Aubergine, Butternut Squash,  
Firecracker Mayonnaise,  
Tentsuyu Dashi Dipping Sauce

## MAINS

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

#### SIRLOIN

Aberdeen Angus | 300G

#### RIBEYE

Aberdeen Angus | 250G

*Upgrade to Fillet of Aberdeen Angus 200G for +15.00*

*Upgrade to Fillet of Aberdeen Black 200G for + 15.00*

#### STICKY PORK BELLY WITH UMEBOSHI

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

#### UDON YAKISOBA

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

## DESSERTS

#### MATCHA TIRAMISU

Coffee, Matcha Cake,  
Japanese Whisky, Cream

#### CHOCOLATE AND MISO CARMEL 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.