



## 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

#### FILLET OF BEEF TATAKI

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

#### TUNA TARTARE

Red Kimchi, Yuzu Mayonnaise,  
Smoked Soy Dressing

#### 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

*Upgrade to Fillet 200G or  
Ribeye 300G Aberdeen Angus for +15.00*

#### MISO SALMON

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

#### UDON YAKISOBA

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

#### STICKY PORK BELLY WITH UMEBOSHI

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

## DESSERTS

#### 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.