



T O K Y O B R U N C H

Enjoy three courses from the selection below,
along with 90 minutes of free-flowing cocktails for £70 per person

Every Saturday | 12pm - 3pm

S T A R T E R S

Enjoy one round of starters for the table and choose your Bao and Yakitori option per person

M FRIED CHICKEN

Gochujang Apple
Kaffir Lime Mayonnaise

CRISPY SQUID

Salt & Togarashi A 7 Japanese
Spice Blend | Tonkatsu Ketchup

DIM SUM SELECTION

Served with Ponzu Dressing

Wagyu & Pork

Pork & Kimchi

Mushroom & Leeks (V) (Ve)

BAO BUNS

Hoisin Sauce | Pickles | Crispy Shallots

Choose between:

Wagyu Beef

Tofu (V)

YAKITORI

Served with Yuzu | Koshu Mayonnaise

Choose between:

Pork Belly

Celeriac (V)

M A I N S

Choose one per person

JAPANESE PANCAKE

Okonomiyaki | Yuzu Kewpie Mayonnaise
Chilli | Hoisin Sauce | Shallots | Spring Onion

KIMCHI FRIED RICE

Sushi Rice | Fried Egg | Furikake

CHICKEN RAMEN

Slow-Cooked Broth | Ramen Noodles
Egg | Shiitake Mushrooms | Kombu

MUSHROOM RAMEN

Slow-Cooked Broth | Ramen Noodles
Egg | Shiitake Mushrooms | Kombu

D E S S E R T S

Choose one per person

MATCHA TIRAMISU (V)

Coffee | Matcha Cake | Japanese Whiskey | Cream

WHITE CHOCOLATE PARFAIT

Rhubarb | Miso Fudge | Grapefruit Gel

One drink per person at any one time. Our brunch and beverage offering is only available for a maximum of 90 minutes from the reservation/seating time. M promotes responsible drinking and will refuse service if you or your guests appear intoxicated. Management will not tolerate poor behaviour towards staff or other guests and you will be asked to leave if your party does not respect these rules

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross-contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need.



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



TOKYO BRUNCH BEVERAGES

Enjoy 90 minutes of free-flowing cocktails or Prosecco for £70 per person

COCKTAILS

JAPANESE GARDEN

Tanqueray Gin | St. Germain Elderflower
Liqueur | Lychee | Matcha | Lemon

PLUM HIGHBALL

Bulleit Bourbon | Akashi -Tai Shiraume
Umeshu Plum Sake | Plum Tincture
Double Dutch Soda Water

YUZU MERINGUE

Finlandia Vodka | Fortunella Golden
Orange | Lemon | Gomme | Yuzu

JAPANESE SLIPPER

Midori | Cointreau | Lemon

APEROL SPRITZ

Aperol | Prosecco
Double Dutch Soda Water

PORN STAR MARTINI

Finlandia Vodka | Passoa | Passion
Fruit | Pineapple | Vanilla | Prosecco

ORIENTAL NEGRONI

Tanqueray Gin | Mancino Sakura
Vermouth | Campari

ESPRESSO MARTINI

Finlandia Vodka | Kahlua | Vanilla
Cold Brew Coffee

NON - ALCOHOLIC COCKTAILS

DESIGNATED DRIVER

CleanCo G Rhubarb | Apple | Cranberry
Lime | Jasmine

LYCHEE & ELDERFLOWER FIZZ

CleanCo G | Lychee | Elderflower | Lemon

YUZU MARGARITA

CleanCo T | Yuzu | Agave Nectar

COLD BREW TONIC

CleanCo R | Cold Brew Coffee
Double Dutch Tonic Water

BUBBLES

PROSECCO

VEUVE CLICQUOT

Yellow Label | Champagne | France | NV
£70 per person bolt-on

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