

松阪牛



Matsusaka beef
specialty

Only a Matsusaka beef specialty restaurant can offer quality and price of the meat.

We thank you for visiting us today. Our M restaurants are experts of Matsusaka beef and its unique history. Thanks to our deep knowledge and long-lasting partnerships with Matsusaka farmers, we are committed to prepare and serve you the best Matsusaka beef on the market. Using the traditional Japanese grilling method called “YAKINIKU” as our signature, we will let you discover the best Matsusaka Beef dining experience.



Matsusaka Beef Specialty “RIGHTHOUSE Inc.”
the Matsusaka Beef Association “Designated No. 92” of regular member

Our commitment

Having a dedicated Matsusaka beef purchasing manager allows us to carefully select and receive the best quality of beef from the Matsusaka farmers. This farm to table system ensures that you will only be served pure and high quality Matsusaka beef in our M restaurants.

With their enhanced skills and knowledge, our craftsmen will professionally slice each part of the Matsusaka beef to give you the best cuts and premium flavours.

Our Chef's specials

(1) Special Yakiniku Sauce

Our soy based "YAKINIKU" sauce combines perfectly with the Matsusaka Beef by enhancing its rich flavor. Its delicious "UMAMI" flavor is also a perfect match with a bowl of steamed rice.

(2) Special salt blend

M restaurants use a special seasoning made of a blend of two types of salt and pepper which perfectly reveals the sweetness of Matsusaka Beef. This combination creates an explosion of flavours that will make you crave for the next bite.

(3) Secret Sukiyaki Sauce

In his quest to create the perfect sauce for Matsusaka Beef, our Chef has developed and perfected that secret "SUKIYAKI" sauce that you will only find at M restaurants.

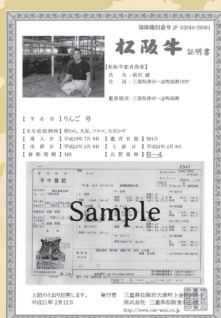
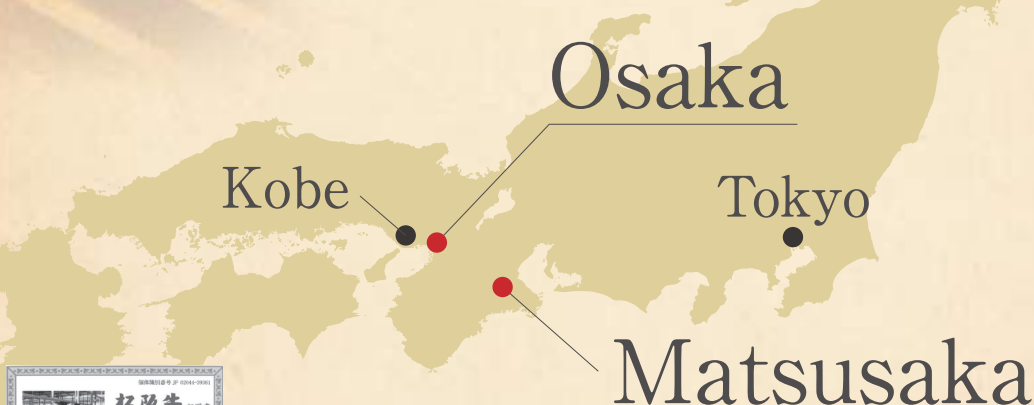
Its "UMAMI" flavor gets revealed through the process of carefully boiling down and reducing a mix of mirin and sake.

(4) Special sushi vinegar

The vinegar used in our delectable Matsusaka Beef Aburi-sushi is a concoction of different types of vinegar specially made for this hand-crafted dish.

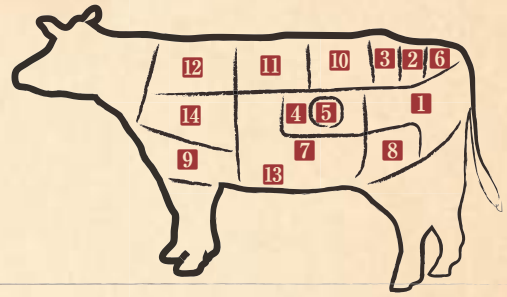
Our Chef only knows the secret of this combination of vinegars used at M restaurants.

We have combined nothing but the best in terms of ingredients and talent in order to provide you with the best food and service experience here at Matsusaka-Gyu Yakiniku M restaurant.



Matsusaka beef is Japanese Black Cattle which is raised in the strictly specified breeding district. After shipping the Matsusaka beef, the inspectors thoroughly go through each beef to examine its quality. This process includes an inspection for BSE. If the beef is qualified as Matsusaka beef after the strict tests, the product is finally allowed to obtain the certification as a Matsusaka brand.

Our Matsusaka Beef cuts



LEAN BEEF

Lightly



1 Top Round

¥2,800
(Tax included ¥3,080)

Savour each bite since its rich flavor comes out from every chew.



2 Rump

¥3,000
(Tax included ¥3,300)

This leaner beef cut is overflowing with flavor.



3 Round

¥2,800
(Tax included ¥3,080)

Less marbling means less fat for those who enjoy leaner cuts.



4 Tenderloin

¥3,200
(Tax included ¥3,520)

This is the most tender part of the meat with a flavor and taste considered as the best.



5 Chateaubriand Steak

¥8,000
(Tax included ¥8,800)

This cut is simply the best. The most rare and delicious piece of Matsusaka beef that you could get to taste in your life.



6 Top Sirloin Cap

¥2,800
(Tax included ¥3,080)

This part of the beef will give you the best balance of lean and fatty flavors combined into one.



7 Bottom Sirloin Flap

¥2,800
(Tax included ¥3,080)

This cut is known for its tender texture and sweetness similar to the taste of ribs.



8 Tri-Tip

¥2,800
(Tax included ¥3,080)

This part of the thigh, that can be more or less marbled, is very rich in flavor.



9 Top Blade

¥3,200
(Tax included ¥3,520)

This rare part of the shoulder is known for its rich marbling and unique flavor.



10 Sirloin Steak

¥6,000
(Tax included ¥6,600)

This cut, considered as one of the best, can be enjoyed simply with salt and pepper.



11 Loin (Rib-eye)

¥3,000
(Tax included ¥3,300)

A part of the beef with an excellent balance of lean and fat that will let you enjoy the authentic flavor of Matsusaka Beef.



12 Chuck Flap

¥3,200
(Tax included ¥3,520)

This cut, with its fine texture, is enjoyed for the natural richness of its "UMAMI" flavor.



13 Short-Plate

¥3,000
(Tax included ¥3,300)

This cut will let you enjoy the sweetness of the fat and the unique aroma of Matsusaka Beef.



14 Short-Rib

¥3,200
(Tax included ¥3,520)

For those looking for a highly marbled and premium piece of beef that will melt in their mouth, this cut is the right choice.

Thickly

MARBLED BEEF



OMAKASE PLATTER

MATSUSAKA BEEF OMAKASE ASSORTMENT

(omakase=Chef's recommendation)

Our Chef's Matsusaka Beef cuts selection of the day



*Picture Shows serving for two persons

Our fine selection of six Matsusaka Beef cuts

OMAKASE
SPECIAL OF THE DAY

※Minimum order 2 people

for 2 persons **¥19,000**
(Tax included ¥20,900)

for 3 persons **¥28,500**
(Tax included ¥31,350)

for 4 persons **¥38,000**
(Tax included ¥41,800)



Our platinum course includes our special steak of the day, a premium Matsusaka beef cut selected by our chef.

PLATINUM FULL COURSE

饗

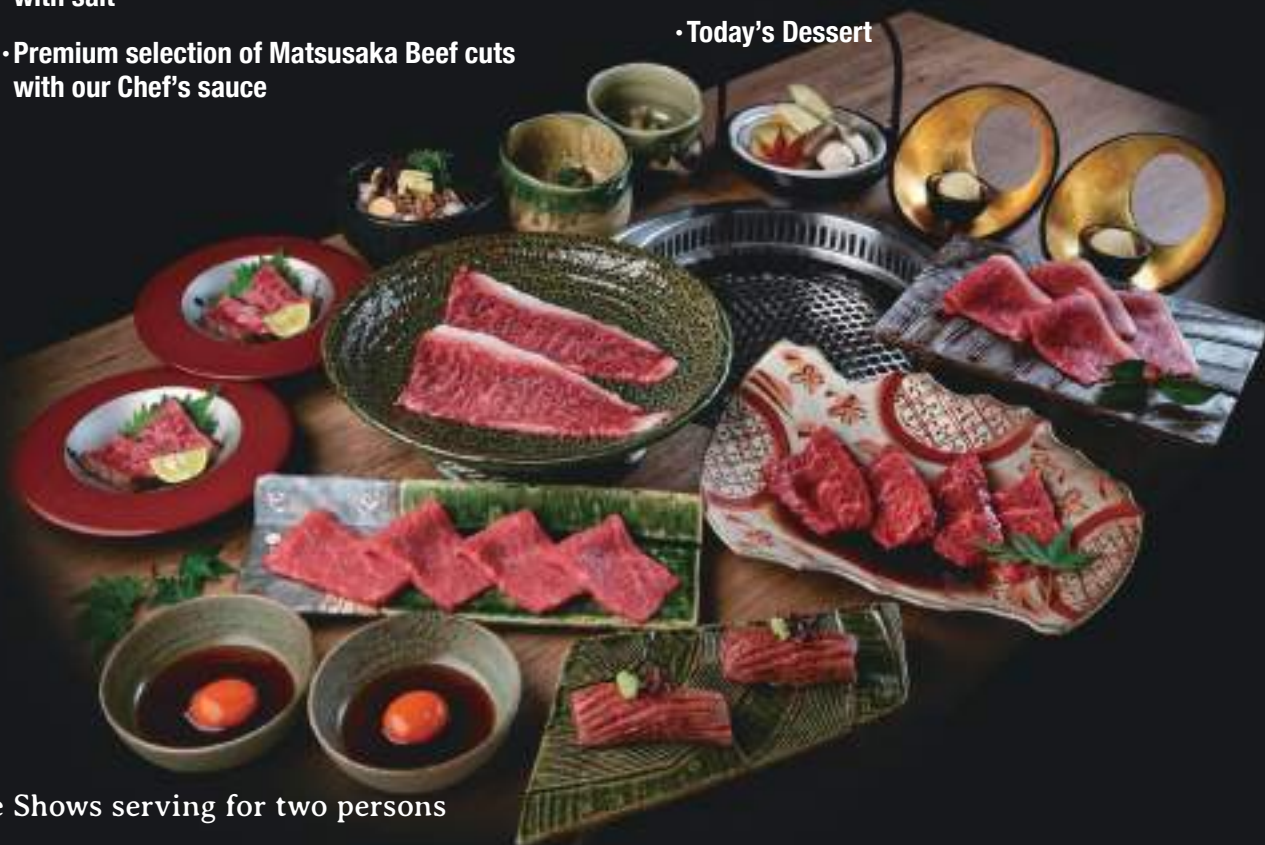
[Motenashi]

¥13,800 Per person

(Tax included ¥15,180)

※Minimum order 2 people

- Appetizer of the day
- Assorted Grilled Vegetables
- Seared Matsusaka Beef cuts with salt
- “Aburi” Matsusaka Beef marbled cut sushi (1 piece)
- Premium selection of Matsusaka Beef cuts with salt
- Premium selection of Matsusaka Beef cuts with our Chef’s sauce
- Matsusaka Beef Yakishabu with ponzu sauce (Thinly sliced Matsusaka Beef with soy sauce and vinegar)
- Steak of the day (premium cut selected by our chef)
- “SUKIYAKI” Sliced Matsusaka Beef (Teriyaki Sauce and egg yolk)
- Hot stone pot Matsusaka Beef garlic rice
- Today’s Dessert



*Picture Shows serving for two persons

PREMIUM FULL COURSE

耀 [Kagayaki]

¥9,800 Per person

(Tax included ¥10,780)

※Minimum order 2 people



- Appetizer of the day
- Assorted Grilled Vegetables
- Seared Matsusaka Beef cuts with salt
- “Aburi” Matsusaka Beef marbled cut sushi (1 piece)
- Premium selection of Matsusaka Beef cuts with salt
- Premium selection of Matsusaka Beef cuts with our Chef’s sauce
- Matsusaka Beef Yakishabu with ponzu sauce (Thinly sliced Matsusaka Beef with soy sauce and vinegar)
- “SUKIYAKI” Sliced Matsusaka Beef (Teriyaki Sauce and egg yolk)
- Hot stone pot Matsusaka Beef garlic rice
- Today’s Dessert

*Picture Shows serving for two persons

*Picture Shows serving for two persons



CHEF RECOMMENDED

Yaki-sukiyaki sirloin

¥6,000 (Tax included ¥6,600)

*Picture Shows serving for two persons

Please place your order with our staff.



MATSUSAKA BEEF SUSHI



“Aburi”Matsusaka Beef sushi (2 pieces:one marbled, one lean)



¥1,160(Tax included ¥1,276)

“Aburi”Matsusaka Beef
marbled cut sushi (1 piece)

¥580(Tax included ¥638)

“Aburi”Matsusaka Beef
lean cut sushi (1 piece)

¥580(Tax included ¥638)

“ABURI” is a special technique used to slightly
flame-cook beef



*The picture shown is for illustration purpose only

A LA CARTE

Yaki-sukiyaki sirloin

¥6,000 (Tax included ¥6,600)



CHEF'S CHOICE Tender beef tongue

¥2,400 (Tax included ¥2,640)

Thinly sliced beef tongue

¥1,480 (Tax included ¥1,628)

Beef liver

〈Chef's sauce or Salt〉

¥880 (Tax included ¥968)

Beef small intestine

〈Chef's sauce or Salt〉

¥880 (Tax included ¥968)

Beef stomach

〈Chef's sauce or Salt〉

¥980 (Tax included ¥1,078)



*The picture shown is for illustration purpose only

MEATS



Japanese kurobuta pork

¥1,000 (Tax included ¥1,100)

Japanese chicken thighs

〈Chef's sauce or Salt〉

¥1,000 (Tax included ¥1,100)

Sausage

¥480 (Tax included ¥528)

SEA FOOD

Shrimp

¥1,200 (Tax included ¥1,320)

Scallop

¥1,200 (Tax included ¥1,320)

Squid

¥1,000 (Tax included ¥1,100)



EXTRA SAUSE



Suki-yaki sauce with egg yolk

¥200 (Tax included ¥220)

*The picture shown is for illustration purpose only

SIDE MENU



Assortment of kimchi



Garlic with sesame oil



Seasoned bean sprouts



Assorted Grilled Vegetables



Shiso leaf salad



Garlic seasoned cabbage

〈KIMCHI〉

Chinese cabbage kimchi
¥500 (Tax included ¥550)

Cucumber kimchi
¥500 (Tax included ¥550)

Daikon radish kimchi
¥500 (Tax included ¥550)

Assortment of kimchi
¥800 (Tax included ¥880)

〈VEGETABLES〉

Garlic with sesame oil
CHEF'S CHOICE ¥500 (Tax included ¥550)

Seasoned bean sprouts
¥450 (Tax included ¥496)

Edamame
¥450 (Tax included ¥495)

Assorted grilled vegetables
¥680 (Tax included ¥748)

〈SALAD〉

Chef's Salad
¥800 (Tax included ¥880)

Shiso leaf salad
CHEF'S CHOICE ¥800 (Tax included ¥880)

Garlic seasoned cabbage
¥500 (Tax included ¥550)

Fresh lettuce with miso dip sauce
¥650 (Tax included ¥715)

RICE, NOODLES & SOUP



Hot stone pot
Matsusaka beef garlic rice

CHEF'S CHOICE ¥880 (Tax included ¥968)



Cold noodles

¥780 (Tax included ¥880)



MATSUSAKA BEEF SOUP

Egg drop soup

¥680 (Tax included ¥748)

Seaweed soup

¥680 (Tax included ¥748)

Spicy Matsusaka Beef soup

¥780 (Tax included ¥858)

Steamed rice

large ¥450 (Tax included ¥495)

medium ¥350 (Tax included ¥385)

small ¥250 (Tax included ¥275)

DESSERT

Vanilla ice cream

¥400 (Tax included ¥440)



Yuzu sherbet

¥400 (Tax included ¥440)



Matcha Green tea ice cream

¥400 (Tax included ¥440)

CRAFT BEER

JAPAN'S FIRST LUXURY BEER



Defining the
Taste of
Luxury Beer

ROCCO
Tokyo
WHITE

¥1,800
(Tax included ¥1,980)



OSAKA CRAFT
MINOH
BEER

WORLD BEER AWARD NO.1

A typical ale
with a crisp
flavor,
characterize
d by hop
aroma and
bitterness.

PALE ALE

¥1,000
(Tax included ¥1,100)

A 9% alcohol
strong ale
made with 2.5
times the malt
and hops of a
regular beer.

W-IPA

¥1,200
(Tax included ¥1,320)



BEER

The Premium Malt's Draft beer Medium size

Detailed with materials and
manufacturing method,
we have created creamy foam.

¥600(Tax included ¥660)

Commitment to materials



Natural Water

Made with European Hop Aroma

Diamond Malt



The
PREMIUM
MALTS



Non-alcohol beer

All Free ¥500(Tax included ¥550)

4 Zero Alcohol

ALC.0.00% non-alcoholic

Zero sugar*¹

Zero calories*¹

Zero purine*²

*¹ According to the Nutrition Labeling Standards

*² Less than 0.5 mg of purines per 100 ml is labeled as purine 0

JAPANESE WHISKY



Limited amount **YAMAZAKI** Single Malt Whisky **¥1,200**(Tax included ¥1,320)

HIBIKI Japanese Harmony Whisky **¥950**(Tax included ¥1,045)

HIBIKI Blender's Choice Whisky **¥1,380**(Tax included ¥1,518)



YAMAZAKI
aged 12 years

¥1,800
(Tax included ¥1,980)

A single malt representing Japan with a delicate and refined taste. The complex aroma of this single malt, which is never boring to drink, continues to fascinate the world.



HAKUSHU

¥1,200
(Tax included ¥1,320)

Clear, cool water, clean air, and a harsh climate at high altitude. The flavors and aromas of "Hakushu" reflect the very nature of this vibrant forest.



**WHISKY with
SODA WATER**

¥500
(Tax included ¥550)

GIN

ROKU, THE JAPANESE CRAFT GIN

A journey through the four seasons with six Japanese botanicals.



Sakura flower



Sakura leaf



Sencha tea



Gyokuro tea



Sanshō pepper



Yuzu peel



ROKU GIN
THE JAPANESE CRAFT GIN



ROKU GIN ON THE ROCKS

¥750 (Tax included ¥825)

ROKU GIN with TONIC WATER

¥850 (Tax included ¥935)

ROKU, GIN with SODA

¥850 (Tax included ¥935)



SOUR

LEMON SOUR

¥500 (Tax included ¥550)

CALPICO SOUR

¥500 (Tax included ¥550)

FRUIT SAKE

PLUM WINE

¥500 (Tax included ¥550)

PEACH SAKE

¥660 (Tax included ¥726)

YUZU SAKE

¥660 (Tax included ¥726)

on the rocks, soda water



SHOCHU



KUROKIRISHIMA

¥500 (Tax included ¥550)

ROSANJIN

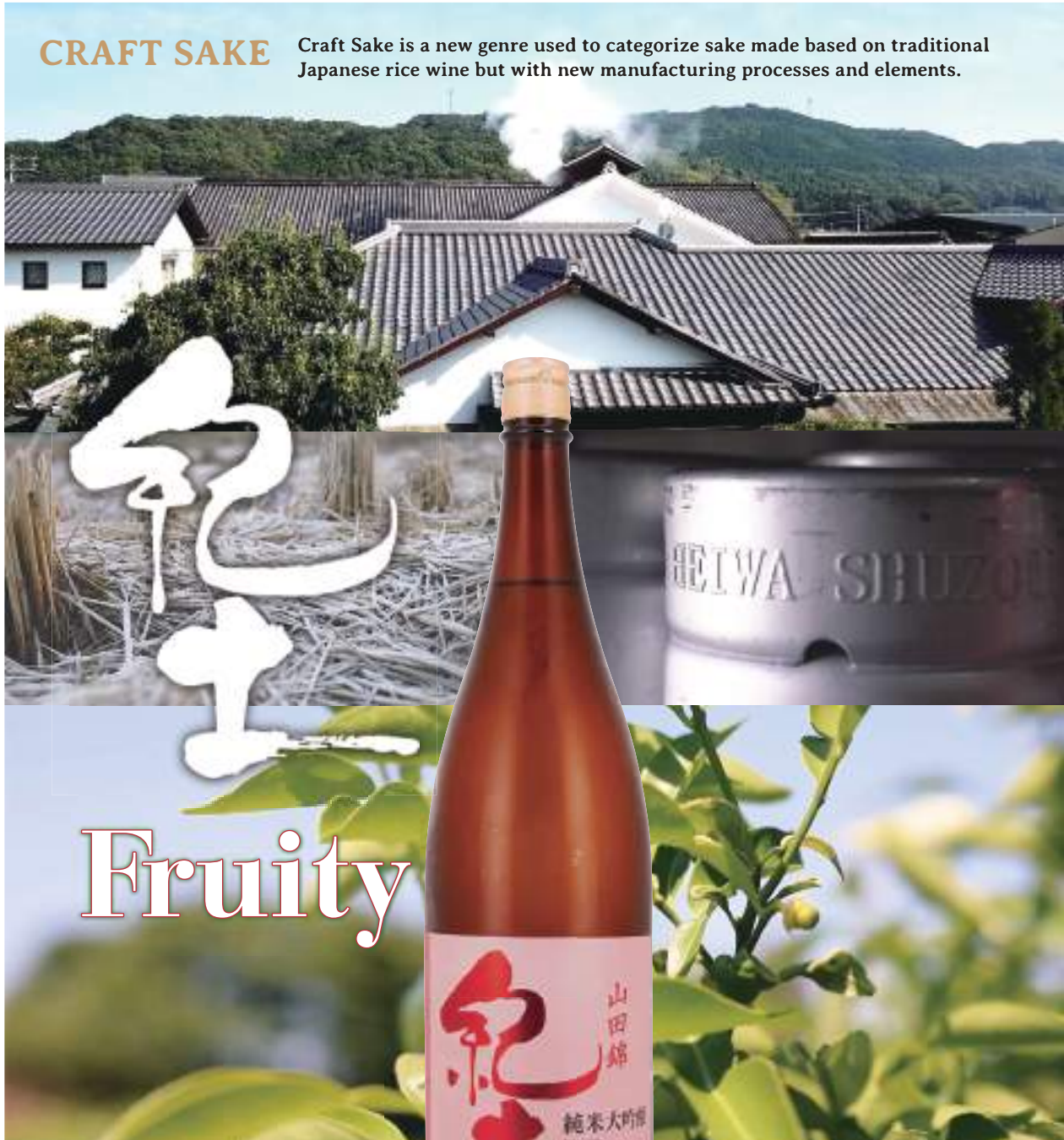
¥600 (Tax included ¥660)

On the rocks, On the water,
hot water or green tea

"Yakiniku M" restaurant's exclusive sake

CRAFT SAKE

Craft Sake is a new genre used to categorize sake made based on traditional Japanese rice wine but with new manufacturing processes and elements.



KID is an exquisite sake born out of the brewmaster's desire to "give the world a taste of Kishu's terroir." It is a Junmai Daiginjo (Extra Premium) sake made from Yamada Nishiki, renowned as the best rice for sake-brewing, polished to 48%. Within its fruity flavor is a gentle and clear taste of "KID," which will grow on you.

The picture shown is for illustration purpose only

Glass 120ml **¥1,000**(Tax included ¥1,100)

Bottle 720ml **¥6,000**(Tax included ¥6,600)

ALCOHOL-FREE

100% PURE FRESH JUICE

100% FRESH PEACH JUICE ¥400 (Tax included ¥440)

100% FRESH APPLE JUICE ¥400 (Tax included ¥440)

100% FRESH ORANGE JUICE ¥400 (Tax included ¥440)



CRAFT SOFT DRINK

NOSE GINGER ALE ¥500 (Tax included ¥550)

YUZU CIDER ¥500 (Tax included ¥550)

SAKURAGAWA CIDER ¥500 (Tax included ¥550)



SOFT DRINK



NATURAL
MINERAL
WATER

¥250
(Tax included ¥275)



COKE ¥400 (Tax included ¥440)

ZEROCOKE ¥500 (Tax included ¥550)

CALPICO ¥400 (Tax included ¥440)

OOLONG TEA ¥500 (Tax included ¥550)

KYOTO GREEN TEA ¥400 (Tax included ¥440)

GLASS OF WINE

White wine 【Semi-Dry】

¥500(Tax included ¥550)

Red wine 【Light Body】

¥500(Tax included ¥550)



BOTTLE OF WINE

WHITE WINE



FRANCE
【Dry】



**Chablis
William Fevre**

¥6,000
(Tax included ¥6,600)

An Elegant and Flavorful White Wine.
The Signature White Wine with a Mild
Dryness. The M's Sommeliers Has picked
the Wine that Compliments
Matsusaka-Beef. When You Feel Like
"Would Rather Drinking White Wine."

CHEF'S
CHOICE

CHAMPAGNE



FRANCE
【Dry】



**Laurent-Perrier
La Cuvée BRUT**

¥12,000
(Tax included ¥13,200)

A Luxury Champagne with Fresh Dryness.
Entertains Your Celebrations. Good for a Starter of
Special Celebrations.

RED WINE



FRANCE
【Medium Body】



**Barons de Rothschild
Bordeaux Réserve**

¥5,000
(Tax included ¥5,500)

An Elegant Full Bodied-Wine. Unique Flavors of
"Cabernet Sauvignon" and "Merlot" are
Well-Balanced. Suitable When You Feel Like
Enjoying "Bordeaux Wine."



AMERICA
【Medium Body】



**Mac Murray
Central Coast
Pinot Noir**

¥5,500
(Tax included ¥6,050)

A Medium Bodied-Wine by The Premium
Brand that has been Raising Only "Pinot
Noir" more than 100 years in Sonoma,
California. Has a Smooth and an Aroma
of Berries.

CHEF'S
CHOICE



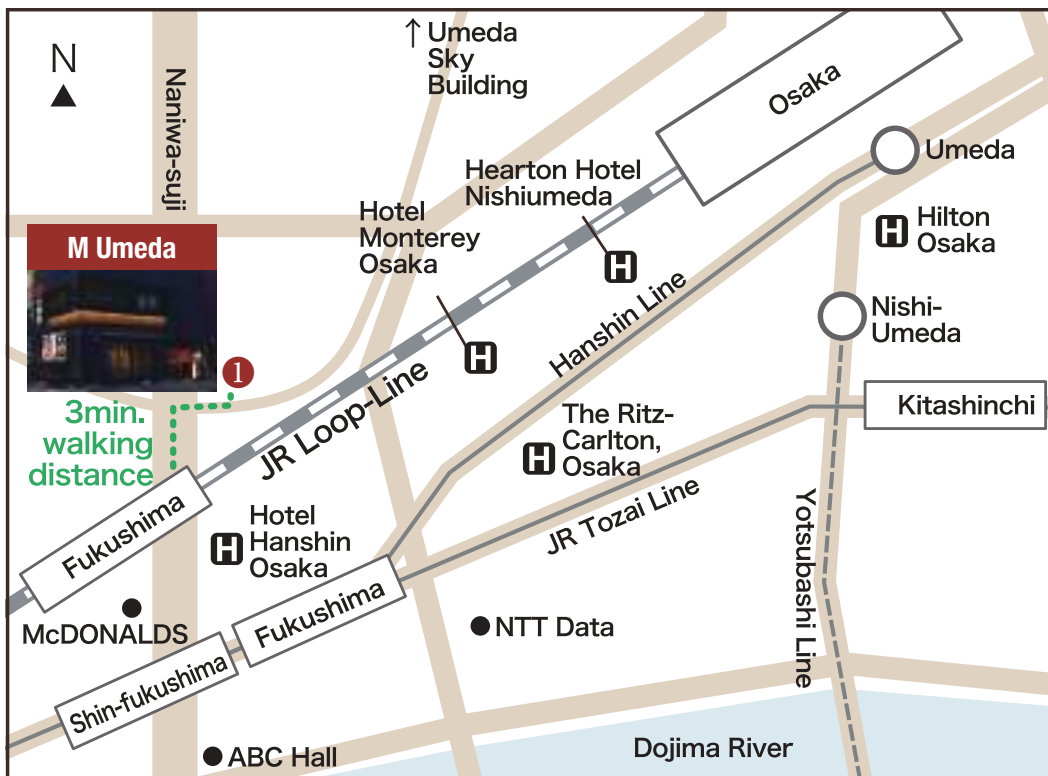
FRANCE
【Full Body】



**Château
Lagrange**

¥16,000
(Tax included ¥17,600)

A Full Bodied-Wine that is ranked "Bordeaux
St-Julien AC Grand-Cru 3rd Grade". Has a Full of
Berries' Flavor. Admired by People All Over The
World. It Is More Structured Than "Barons de
Rothschild Bordeaux Réserve." and Has Tannin of
Berries.



1 Umeda Branch



2 Hozenji Yokocho Branch



3 Hozenji Hanare Branch



4 Namba Branch



5 Dotombori Sennichimae Branch

