

The way to the state of Māha is through sharing great kai!

Starter / Side

Warm house bread with:
Plain butter or Kowhai
Point EV olive oil 9
or Māha butter made w/
Manuka honey, fresh
kawakawa leaf 13

Agria hand cut potato
chips w/ Māha mayo 17

Pala organic green salad
leaves, ponzu dressing,
pickled cucumber,
tobikko 19

Sautéed seasonal
vegetables in garlic,
salted soy bean sauce 20

Entree

Māha Paua Fritters
w/ wakame salad &
Japanese mayo 27

Chargrilled NZ Octopus
& cherry tomato w/
paprika & white bean
ragout 28

Sashimi of the day
w/ wasabi, house pickled
ginger, premium
Japanese soy sauce 38
+ Fresh NZ wasabi 5

Main

Spanish style wood roast
Pork Belly w/ smoky
romesco & salsa verde 52

Crispy soft shell Crab,
braised super Tiger
Prawn, fish & potato
w/ tomatillo & saffron 53

Beef Cheeks braised
w/ Kawakawa, horopito,
Vietnamese spices, duck
fat roast kumara 53

Ramen & Rice

Māha ramen w/ Miso
broth, sweet soy Tofu,
bamboo shoot,
marinated wakame,
poached egg 40

Oyakodon - chicken
sautéed w/ onion, garlic,
dashi & teriyaki sauce
finished w/ slow cooked
egg, over Japanese
steamed rice 42

Māha ramen w/ slow
cooked prime NZ Wagyu
brisket, soy broth, sesame
scented soybean shoot,
pickled mustard green 45