

# 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

Steamed Japanese rice 7.5

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

## Main

Japanese style braised  
Pork Belly w/ miso, yuzu  
& sancho pepper, daikon  
& pickled ginger 51

Grilled fresh fish of the  
day w/ King Prawn &  
olive butter risotto 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