

Ahi.

Welcome to our home.

A restaurant where we honour the special ingredients of New Zealand and the people who harvest, prepare and serve them.



Sweet As

BOMBE AOTEAROA *Te Mata*

kiwifruit jam + kawakawa parfait +
meringue + applejack brandy

Tom's **RHUBARB** *Te Miro*

kapiti honey cake + rhubarb & cardamom sorbet +
orange mascarpone

coal-roasted **PINEAPPLE** *Ruakākā*

taste of NZ chocolate + candied walnuts +
fresh sheep's cheese + pineapple parfait

BANOFFEE TART *Waipu*

lady finger banana + salted dulce de leche +
banana ice-cream + pistachio

CHOCOLATE BONBONS *Matakana*

by Honest

NEW ZEALAND CHEESE SELECTION

Smoked Tania *Otago*

cow, brie

Reginald *Marlborough*

goat, semi-soft

Gouda *Waikato*

goat, semi-hard

Mahoe Very Old Edam *Kerikeri*

cow, hard

Mahoe Blue *Kerikeri*

cow, blue

24 ea.

6 ea.

two 28
three 38
four 48

Wine & Such

2019	Churton Petit Manseng	Marlborough	22
2022	Pegasus Bay Aria Riesling	North Canterbury	16
2021	Wooin Tree Tickled Pink Pinot Noir	Central Otago	27
2018	Gibbston Valley Pinot Gris	Central Otago	18
2022	Judge Rock The Verdict Saint Laurent	Central Otago	20
NV	Yalumba Antique Muscat	Australia	18
NV	Niepoort 10 Year Old Tawny	Douro, PT	20

From the Bar

Ahi. × Thomson Ahi Cask Finish Whiskey	Auckland	26
Pōkeno Prohibition Porter Whiskey	Pōkeno	28
Elsewhen Applejack	Nelson	15
Rose Rabbit Butterscotch Liqueur	Cardrona	17
Hans Herzog Grappa	Marlborough	24
Delord Armagnac	France	22
Pierre Ferrand 1840 Cognac	France	22
Kōkako Martini	coffee-washed vodka, Quick Brown Fox, coffee	24
Raumati	white rum, banana, milo, menthe, aquafaba	24
Greensleeves	aged rum, vanilla, lime, clarified whey	24