



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.

Snacks *Paramanawa*

are for the table
priced per person

PARAOA *Commercial Bay · 5 m* 7
Ahi's kawakawa sourdough + house-cultured butter

TIO *Waiheke · 32 km* 8
Te Matuku oyster + garden granita + Morningside cider

WĀRAPI *Hunter Hills · 900 km* 14
wallaby tartare + puffed wagyu tendon + fermented hot sauce

Ahi's **SCAMPI CORN DOG** *Auckland Islands · 1,600 km* market value
American-style burger sauce

TUNA HŪHUNU *Ngāruawāhia · 108 km* 14
BBQ'd long-finned eel + kiwi onion dip + cucumber

Starters *Kaitiāmatā* 34 ea.

TUNA *Northland · 225 km*
bigeye tuna + confit turnip + watercress +
shiso & wild garlic flower dressing

APAREKA *Cambridge · 130 km*
new season white asparagus + BBQ'd celeriac + buffalo mozzarella +
lamb prosciutto + green peppercorn

WHEKE *Bluff Coast · 1,200 km*
grilled octopus + octopus chorizo + baby carrots +
tomatillo salsa verde + koji

RAKIRAKI *Cambridge · 130 km*
wood-fired duck breast + Ahi. Garden sauerkraut + puffed rice +
daikon radish + nettle chimichurri

KOURA *Fiordland · 1,140 km* 90
half a Wild Legend crayfish smoked over totara +
horopito & rosemary

A New Zealand Food Story 180 pp
4 snacks + 4 courses

+ matched wine 95 pp
+ matched non-alcoholic 85 pp

Mains *Kai Matua*

IKA *Aotearoa · ~ km* 46
steamed fish + scampi velouté + celtuce +
pickled oyster mushroom + ice plant

TIA *Tapuae-ō-Uenuku · 580 km* 46
wild-shot red deer + 'cookies & cream' +
lion's mane + wood-fired beets

HĪPĪ *Wānaka, Central Otago · 1120 km* 46
Lumina lamb saddle & shoulder + wood ear +
celeriac + rainbow chard + kawakawa

KAU *Lake Ōhau · 910 km* 165
BBQ'd wagyu grade 6+ scotch fillet ~400 grams to share +
any two extras + beef jus gras

Extras *Kai Tāpiri* 15 ea.

HUAWHENUA
roasted greens from the Ahi. Garden

RIWAI
Ahi's crispy agria potatoes + mushroom ketchup

HUAMATA
Ahi. Garden cover crop salad + our dressing