



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*

PARAOA <i>Commercial Bay · 5 m</i>	7
Ahi's kawakawa sourdough + house-cultured butter	
TIO <i>Waiheke · 32 km</i>	8
Te Matuku oyster + garden granita + Morningside cider	
TAHR + TŌMATO <i>Otira, West Coast · 710 km</i>	18
tahr tataki tart + tula tomato tartare	
TUNA HŪHUNU <i>Ngāruawāhia · 108 km</i>	16
BBQ'd long-finned eel + kiwi onion dip + wagyu tendon	
PĀUA 'TOAST' <i>Chatham Islands · 1,060 km</i>	18
boil-up of pāua & Farmgate pork + watercress butter	
KOURA <i>Fiordland · 1,140 km</i>	15
crayfish broth + Te Anau saffron + agria crunchies	
Starters <i>kaitimata</i>	
WAREHENG <i>Northland · 225 km</i>	34
shaved kingfish + confit turnip + watercress + shiso + avocado sorbet	
RAPIKAMA <i>Matamata · 130 km</i>	32
fire-roasted capsicums & Anabelle's sheep's curd + sunflower seed & parsley pesto + tomato water + peas	
APAREKA <i>Cambridge · 130 km</i>	34
Bill's buttered white asparagus + buffalo mozzarella + chicken wafers + green peppercorn + smoked hazelnuts	
WHEKE <i>D'urville Island · 450 km</i>	36
grilled octopus + bone marrow + broad beans + calendula glaze + black garlic & almond spread	

A New Zealand Food Story

4 snacks + 4 courses · 180pp

Mains *kai matua*

IKA <i>Aotearoa · ~ km</i>	46
steamed fish + mushroom & miso duxelle + caulilini + lemon & whey veloute	
RAKIRAKI <i>Cambridge · 130 km</i>	55
wood-fired duck breast + carrot sauerkraut + Christmas stuffing of duck leg & apricot	
TIA <i>Tapuae-ō-Uenuku · 580 km</i>	46
wild-shot red deer + black pudding + blackberries + wood-fired beets + pickled onion	
HĪPĪ <i>Wānaka, Central Otago · 1,120 km</i>	46
Merino lamb rump & shoulder + nasturtium + courgette carpaccio + snow peas + kawakawa	
KAU <i>Lake Ōhau · 910 km</i>	165
BBQ'd wagyu grade 6+ scotch fillet ~400 grams to share + 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	