



# 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*

|                                                        |    |
|--------------------------------------------------------|----|
| <b>PARAOA</b> <i>Commercial Bay · 5 m</i>              | 7  |
| Ahi’s kawakawa sourdough + house-cultured butter       |    |
| <b>TIO</b> <i>Waiheke · 32 km</i>                      | 9  |
| Te Matuku oyster + garden granita + Morningside cider  |    |
| <b>TAHR + TŌMATO</b> <i>Otira, West Coast · 710 km</i> | 18 |
| tahr tataki tart + tula tomato tartare                 |    |
| <b>TUNA HŪHUNU</b> <i>Ngāruawāhia · 108 km</i>         | 16 |
| BBQ’d long-finned eel + kiwi onion dip + wagyu tendon  |    |
| <b>PĀUA ‘TOAST’</b> <i>Chatham Islands · 1,060 km</i>  | 18 |
| boil-up of pāua & Farmgate pork + watercress butter    |    |
| <b>KOURA</b> <i>Fiordland · 1,140 km</i>               | 15 |
| crayfish broth + Te Anau saffron + agria crunchies     |    |

# Starters *kaitimata*

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| <b>WAREHENG</b> A <i>Ruakākā · 134 km</i>                                                        | 34 |
| shaved kingfish + burnt cucumber + shiso + avocado sorbet + rocket                               |    |
| <b>RAPIKAMA</b> <i>Matamata · 130 km</i>                                                         | 32 |
| fire-roasted capsicums & Anabelle’s sheep’s curd + sunflower seed & parsley pesto + tomato water |    |
| <b>KĀNGA</b> <i>Northland · 225 km</i>                                                           | 34 |
| charred sweet corn + buffalo mozzarella + pickled eggplant + hazelnut butter + burnt husk oil    |    |
| <b>WHEKE</b> <i>Bluff Coast · 1200 km</i>                                                        | 36 |
| grilled octopus + bone marrow + celtuce + calendula glaze + black garlic & almond spread         |    |

**A New Zealand Food Story**

4 snacks + 4 courses · 180 pp

# Mains *kai matua*

|                                                                                               |     |
|-----------------------------------------------------------------------------------------------|-----|
| <b>IKA</b> <i>Aotearoa · ~ km</i>                                                             | 46  |
| steamed fish + mushroom & miso duxelle + caulilini + lemon & whey veloute                     |     |
| <b>RAKIRAKI</b> <i>Cambridge · 130 km</i>                                                     | 55  |
| wood-fired duck breast + carrot sauerkraut + duck leg & apricot stuffing + nettle chimichurri |     |
| <b>TIA</b> <i>Tapuae-ō-Uenuku · 580 km</i>                                                    | 46  |
| wild-shot red deer + black pudding + blackberries + wood-fired beets + pickled onion          |     |
| <b>HĪPĪ</b> <i>Central Otago · 1,476 km</i>                                                   | 46  |
| Lumina lamb rump & shoulder + courgette flower + grilled courgette + kawakawa                 |     |
| <b>KAU</b> <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.

|                                                |
|------------------------------------------------|
| <b>HUAWHENUA</b>                               |
| roasted greens from the Ahi. Garden            |
| <b>RIWAI</b>                                   |
| Ahi’s crispy agria potatoes + mushroom ketchup |
| <b>HUAMATA</b>                                 |
| Ahi. Garden cover crop salad + our dressing    |