



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.

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

Express lunch 90 pp
snack + starter + main + treat

Snacks

PARAOA *Commercial Bay · 5 m* 7

Ahi's kawakawa sourdough + house-cultured butter

TIO *Waiheke · 32 km* 9

Te Matuku oyster + garden granita + Morningside cider

TAHR + TOMATO *Otira, West Coast · 710 km* 18

tahr tataki tart + tomato tartare

KOURA *Fiordland · 1,140 km* 15

crayfish broth + Te Anau saffron + agria crunchies

Starters

WAREHENG *Ruakākā · 134 km* 34

shaved kingfish + burnt cucumber + shiso +
avocado sorbet + rocket

RAPIKAMA *Matamata · 130 km* 32

fire-roasted capsicums & Anabelle's sheep's curd +
sunflower seed & parsley pesto + tomato water

KĀNGA *Northland · 225 km* 34

charred sweet corn + buffalo mozzarella + pickled eggplant
+ hazelnut butter + burnt husk oil

Mains

IKA *Aotearoa · ~ km* 46

steamed fish + mushroom & miso duxelle +
caulilini + lemon & whey veloute

TIA *Tapuae-ō-Uenuku · 580 km* 46

wild-shot red deer + black pudding + blackberries +
wood-fired beets + pickled onion

HĪPĪ *Central Otago · 1,476 km* 46

Lumina lamb loin & shoulder + courgette flower +
grilled courgette + kawakawa

KAU *Lake Ōhau · 910 km* 165

BBQ'd wagyu grade 6+ scotch fillet
~400 grams to share + beef jus gras

Extras

HUAWHENUA 15

roasted greens from the Ahi. Garden

RIWAI 15

Ahi's crispy agria potatoes + mushroom ketchup

HUAMATA 15

Ahi. Garden cover crop salad + our dressing

Dessert

coal-roasted **PEAR** *Hastings* 24

taste of NZ chocolate + candied walnuts +
fresh sheep's cheese + pear sorbet

summer **BERRIES** *Maungatapere* 24

raspberry consommé + strawberry & fennel sorbet +
kapiti honey cake + orange mascarpone