



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
4 snacks + 4 courses · 180pp

Snacks *vegetarian*

Ahi. kawakawa SOURDOUGH <i>Commercial Bay</i> cultured butter	7
Croppers TOMATO TART <i>Clevedon</i> tomato tartare + pickles + crispy shallot	12
tempura ENOKI MUSHROOM <i>Mangawhai</i> chilli XO + burger sauce	14
Ahi. garden BEETROOT BHAJI <i>Patumāhoe</i> fermented hot sauce	12
Ora's MUSHROOM BROTH <i>Mangawhai</i> Te Anau saffron + agria crunchies	14

Vegetarian

summer CAPSICUM TERRINE <i>Matamata</i> fire-roasted capsicums & Annabelle's sheeps' cheese + sunflower seed & parsley pesto + tomato water	32
charred SWEET CORN <i>Northland</i> buffalo mozzarella + pickled eggplant + hazelnut butter + burnt husk oil	32 or 46
roasted CAULIFLOWER <i>Patumāhoe</i> runner bean miso + Ora's mushrooms + fire-blanching beans + black garlic	32 or 46

Dessert

plum & rose ICE-BLOCK <i>Hawke's bay</i>	8
coal-roasted PEAR <i>Hastings</i> taste of NZ chocolate + candied walnuts + pear sorbet & jelly	24