



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>	9
Te Matuku oyster + garden granita + Morningside cider	
WALLABY + TŌMATO <i>Hunter Hills · 900 km</i>	18
wallaby tart + tula tomato tartare	
TUNA HŪHUNU <i>Ngāruawāhia · 108 km</i>	16
BBQ'd long-finned eel + kiwi onion dip + wagyu tendon	
PĀUA 'FISH FINGER' <i>Chatham Islands · 1,060 km</i>	18
boil-up of pāua & pork + watercress butter	
KOURA rangi <i>Auckland Islands · 1,688 km</i>	19
poached scampi + koji butter sauce + crisp wasabi	

Starters *kaitimata*

WAREHENGĀ <i>Ruakākā · 134 km</i>	34
shaved kingfish + burnt cucumber + avocado sorbet + ponzu + rocket	
RAPIKAMA <i>Matamata · 130 km</i>	32
fire-roasted capsicums & Anabelle's sheep's curd + sunflower seed & garden pesto + tomato water	
KĀNGA <i>Northland · 225 km</i>	34
charred sweet corn + buffalo mozzarella + pickled eggplant + hazelnut butter + burnt husk oil	
WHEKE <i>Bluff Coast · 1200 km</i>	36
grilled octopus + bone marrow + basil gremolata + black garlic & almond spread	

A New Zealand Food Story

4 snacks + 4 courses · 180 pp

Mains *kai matua*

IKA <i>Aotearoa · ~ km</i>	46
steamed fish + mushroom & miso duxelle + cauliflower + lemon & whey veloute	
RAKIRAKI <i>Cambridge · 130 km</i>	55
wood-fired duck breast + carrot sauerkraut + duck leg & apricot stuffing + nettle chimichurri	
TIA <i>Tapuae-ō-Uenuku · 580 km</i>	46
wild-shot red deer + black pudding + blackberries + wood-fired beets + pickled onion	
HĪPĪ <i>Central Otago · 1,476 km</i>	46
Lumina lamb loin & shoulder + courgette flower + grilled courgette + kawakawa	
KAU <i>Lake Ōhau · 1374 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