

# 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.



# Sweet As

## **RŌPERE RAUMATI** *Clevedon · 43 km*

many ways of Clevedon strawberries +  
fennel bavarois + honey sablé

24 ea.

## **KĀNGA & PARAMU** *Pukekohe · 53 km*

sweet corn ice cream + plum + polenta cake +  
buttermilk mousse + shiso

## **HUKIHUKI TIERE** *Central Otago · 1517 km*

fire roasted cherries + texture of Dreamview milk +  
dark chocolate mousse & frozen aero

## **TIAKARETE** *Matakana · 68 km*

chocolate bonbon by Honest

6 ea.

## **KAWHE**

Black  
White

5  
7

## **ZEALONG ORGANIC TEA**

Pure New Zealand grown organic tea

9

Origins aromatic oolong  
Origins green  
Green tea, spearmint & peppermint  
New Zealand breakfast  
Aromatic earl grey  
Lemon & ginger

## **AHI GARDEN TEA**

7

## **TĪHI Ō AOTEAROA**

### **Smoked Tania** *Otago · 1457 km*

cow, brie

two 28  
three 38  
four 48

### **Meyer Gouda** *Hamilton · 133 km*

sheep, hard

### **Mahoe Very Old Edam** *Kerikeri · 241 km*

cow, hard

### **Mahoe Blue** *Kerikeri · 241 km*

cow, blue

## **WĀINA** *100ml*

2023 **Solaire Petit Manseng** Marlborough 19

2025 **Pegasus Bay Aria Riesling** North Canterbury 16

2021 **Wooring Tree Tickled Pink Pinot Noir** Central Otago 29

2018 **Gibbston Valley Pinot Gris** Central Otago 18

## **FORTIFIED** *75ml*

2023 **Judge Rock The Verdict Saint Laurent** Central Otago 20

NV **Campbells Muscat** Victoria, AU 18