



# 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 · 180 pp

## 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>WILD GOAT TART</b> <i>Awatere Valley · 538 km</i>	18
braised goat shoulder + sweet & sour mustard + hot sauce	
<b>KOURA RANGI</b> <i>Auckland Islands · 1,688 km</i>	19
poached scampi + koji butter sauce + crispy wasabi	
<b>PĀUA</b> <i>D'Urville Islands · 450 km</i>	20
braised pāua + pāua emulsion + crispy kumara	

## Starters *kaitimata*

<b>HĀMANA</b> <i>Marlborough Sounds · 502 km</i>	34
Ōra King salmon + heirloom tomato & nectarine tartare + fermented tomato ponzu + nasturtium sorbet	
<b>RIKIROA</b> <i>Clevedon · 41 km</i>	32
fire-roasted leeks + buffalo curd + green olive tapenade + leek & potato veloute + malt vinegar crisps	
<b>HARORE</b> <i>Mangawhai · 106 km</i>	36
grilled oyster mushrooms + fresh peas + shaved beef tongue + sourdough & pine nut brown butter + spaghetti squash	

## Mains *kai matua*

<b>KOURA</b> <i>Fiordland · 1,119 km</i>	26
wood-fired crayfish + heirloom carrots + mustard butter	per 100g
<b>IKA</b> <i>Aotearoa · ~ km</i>	46
steamed fish + wood fired cabbage + garden puree + pickled mussels + kohlrabi & whey sauce	
<b>TIA</b> <i>Fiordland · 1,119 km</i>	46
wild-shot wapiti + courgette flower + smoked beetroot + tamarillo & black pudding jam + pickled radish	
<b>HĪPĪ</b> <i>Marlborough · 574 km</i>	46
Middlehurst Station lamb + kawakawa eggplant + fire-roasted capsicum + almonds + tomatillo salsa verde	
<b>KAU</b> <i>Hawke's Bay · 349 km</i>	165
Matangi sirloin ~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 salad + our dressing	

## Dessert

<b>KUMARA ā KAWHE</b> <i>Dargaville</i>	24
brown butter cake + coffee cream + salted caramel + kumara ice-cream + hazelnuts	
<b>HUKIHUKI TIERE</b> <i>Central Otago</i>	24
fire roasted cherries + texture of Dreamview milk + dark chocolate mousse & frozen aero	