



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 *Commercial Bay · 5 m* 7
Ahi's kawakawa sourdough + house-cultured butter

TIO *Waiheke · 32 km* 9
Te Matuku oyster + garden granita + Morningside cider

WILD GOAT TART *Awatere Valley · 538 km* 18
braised goat shoulder + sweet & sour mustard + hot sauce

TUNA HŪHUNU *Ngāruawāhia · 108 km* 16
BBQ'd long-finned eel + spiced apple ketchup +
pickled daikon + wagyu tendon

KOURA RANGI *Auckland Islands · 1,688 km* 19
poached scampi + koji butter sauce + crispy wasabi

PĀUA *D'Urville Islands · 450 km* 20
braised pāua + pāua emulsion + crispy kumara

Starters *kaitimata*

HĀMANA *Marlborough Sounds · 502 km* 34
Ōra King salmon + heirloom tomato & nectarine tartare +
fermented tomato ponzu + nasturtium sorbet

RIKIROA *Clevedon · 41 km* 32
fire-roasted leeks + buffalo curd + green olive tapenade +
leek & potato velouté + malt vinegar crisps

HARORE *Mangawhai · 106 km* 36
grilled oyster mushrooms + fresh peas + shaved beef tongue +
sourdough & pine nut brown butter + spaghetti squash

WHEKE *Bluff Coast · 1,200 km* 36
grilled octopus + octopus XO + mandarin +
Sally's beans + chilli

A New Zealand Food Story

4 snacks + 4 courses · 180 pp

Mains *kai matua*

KOURA *Fiordland · 1,119 km* 26
wood-fired crayfish + heirloom carrots + mustard butter per 100g

IKA *Aotearoa · ~ km* 46
steamed fish + wood fired cabbage + garden purée +
pickled mussels + kohlrabi & whey sauce

TIA *Fiordland · 1,119 km* 46
wild-shot wapiti + courgette flower + smoked beetroot +
tamarillo & black pudding jam + pickled radish

HĪPĪ *Marlborough · 574 km* 46
Middlehurst Station lamb + kawakawa eggplant +
fire-roasted capsicum + almonds + tomatillo salsa verde

KAU *Hawke's Bay · 349 km* 165
Matangi sirloin
~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 salad + our dressing