



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 · 195 pp

+ Aotearoa Beverage Pairing · 150 pp

Snacks *paramanawa*

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

TIO Waiheke · 32 km 9
Te Matuku oyster + Ahi garden fennel & celery granita + Marlborough méthode 'sea foam'

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

MAPARI TARTARE TART Waikato · 131 km 20
Angus picanha + Sturgeon Valley caviar + Coppersolly wasabi sour cream + nashi pear

PĀUA D'Urville Islands · 450 km 20
Blackfoot pāua fritter + pāua emulsion + crispy kumara

TUNA HŪHUNU Ngāruawāhia · 108 km 16
BBQ'd long-finned eel + horopito glaze + puha verde + rēwena fried bread + pickled fennel

Starters *kaitimata*

HĀMANA Akaroa Harbour · 784 km 34
Akaroa salmon + kina cream + nasturtium + granny smith apple + smoked salmon & kimchi on 'vogels'

WHEKE Bluff Coast · 1,200 km 36
grilled octopus + glazed daikon + pickled grapes + octopus XO + grilled pikopiko & spring onion

KAMOKAMO Clevedon · 41 km 34
terrine of grilled butternut & kamokamo + buffalo curd + fire blanched beans + witloof jam + kale veloute

Koura *Fiordland* · 1,119 km

totara-flamed whole live crayfish + heirloom carrots + blood orange + mustard butter 500g
139

Mains *kāi matua*

IKA Aotearoa · ~ km 46
steamed fish + Jerusalem artichoke + pickled pioppino + smoked whey beurre blanc + puffed buckwheat + sorrel

HĪPI Hawke's Bay · 349 km 46
Matangi lamb + carrot & kawakawa pavé + carrot piccalilli + sheeps labneh + walnut & toasted yeast crumble + brussels sprout

RAKIRAKI Cambridge · 130 km 55
wood-fired duck breast + duck leg & cranberry mortadella + smoked beetroot + celeriac + choko + orange vinaigrette

KAU Taranaki · 410 km 500g
Ahi backyard BBQ: 180
Greenstone Creek scotch + Marmite brown butter + crispy agria potatoes + creamed leeks + baby gem + kiwi onion dip

Extras *kāi tāpiri* 15ea

HUAWHENUA
roasted greens from the Ahi's Garden + our dressing

RIWAI
Ahi's crispy agria potatoes + Ora's farm mushroom ketchup

HUAMATA
Salad leaves from Ahi's Garden + vinaigrette of Kakariki EV00