

BREAKFAST 8:00 - 11:30

CIBI JAPANESE BREAKFAST PLATE

based on CIBI grandma's 'Asa Gohan' breakfast

Traditional 27

Grilled Ora King salmon, free range *Tamagoyaki*, seasonal vegetables *ae-mono*, potato salad, CIBI rice blend, heartfelt miso soup

More Vegetable 26

Seasonal cooked vegetables, free range *Tamagoyaki*, seasonal vegetables *ae-mono*, potato salad, CIBI rice blend, heartfelt miso soup*

** contains dashi*

Ultimate 33 / 32

Your choice of **Traditional** or **More Vegetable** plate, plus:

- Natto (fermented soybeans)
- Umeboshi (sour plum)
- Nori (dried seaweed)
- Seasonal pickled vegetables

KID'S PLATE 16

Served with a glass of apple juice

Choose from

- Rice & Miso Soup
- Salmon Flake Rice Bowl
- Toast with Jam

** for 10 y/o and under*

While we will cheerfully accommodate for allergies, we politely decline other dish alterations. Please ask for our recommendations so we may help to guide your selection.

Granola 15

House-made granola with poached rhubarb, yoghurt and fresh berries

Fruit toast 14

Served with mascarpone and poached pear, kinako and sesame

Mum's Scrambled Eggs 21 *veg

Two free-range eggs, cherry tomato, spring onion, tamari, sesame & mizuna, on seeded sourdough or CIBI rice blend (*gf)

- + Avocado 6
- + Sautéed mushrooms 6.5
- + Spinach with ginger & sesame 6
- + Feta 6
- + Koji sausage 7.5

Miso Baked Egg 22 *veg

Free-range egg, house made sweet miso, roasted eggplant, butternut, provolone, served with toast

- +extra egg +3
- *gf bread +3

Avocado Toast 18 *vegan

Avocado, parsley, red peppercorn, lemon, Mt Zero olive oil, on seeded sourdough

- *gf bread +3

House cured Salmon 23

Sake and kombu cured salmon, soft boiled egg, pickles, mixed leaves with yuzu pepper dressing, served on seeded sourdough or CIBI rice blend (*gf)

Meg's Grandma's Miso Soup 6.5

** contains dashi*

LUNCH 11:30 - 15:00

CIBI LUNCH PLATE 27 / 26

*gf/ vegan option

All the goodness of CIBI's food philosophy on one plate.

Pan-fried Ora King salmon OR vegetarian dish, with changing seasonal vegetables, salad, pickles & CIBI rice blend

Japanese Vegetable Curry 21 *veg

Mild home style Japanese curry, chickpeas and vegetables, CIBI rice blend

Chicken Soboro 22 *gf

Free-range chicken mince with miso & ginger, soy egg, green beans, edamame & mizuna, CIBI rice blend

Udon noodle soup 24 *veg option

Topped with chicken soboro mince, roasted eggplant, onsen egg, sour plum, shiso leaf, togarashi & spring onion. CIBI house made broth. (Your choice of hot or cold)

Soba Salad 21 *vegan

Soba noodles, avocado, cherry tomato, pan-fried Japanese bean curd, spring onion & green salad

Meg's Grandma's Miso Soup 6.5

** contains dashi*

* CREDIT CARD AND EFTPOS SURCHARGE OF 1% APPLIES.

PASTRY CABINET

Croissant	7
Sweet muffin	5.5
Savoury muffin	6
Savoury pastry	9.5
Raspberry chocolate gateau	8
Orange & almond cake (gf)	8
Baked cheese cake	8.5
Yuzu pound cake	5.5
Matcha pound cake	5.5
<i>Butter</i>	+50c
<i>House made jam</i>	+50c

Please ask about our seasonal offerings



Cibi
Chrissie

Matcha & white chocolate
cookie (gf) 5.5

Ginger, macadamia &
chocolate cookie (gf) 5.5

Spiced fruit brownie,
Pepe Saya creme fraiche 9.5



Cibi
Chrissie