# BREAKFAST 8:00 - 11:30

# CIBI JAPANESE BREAKFAST PLATE based on CIBI grandma's 'Asa Gohan' breakfast

## **Traditional 27**

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

## More Vegetable 26

Seasonal cooked vegetables, free range *Tamagoyaki*, seasonal vegetables *ae-mono*, potato salad, CIBI rice blend, heartful 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.

If you are undecided, please ask for our recommendations so we may help to guide your selection.

\* CREDIT CARD AND EFTPOS SURCHARGE OF 1% APPLIES.

## 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
- + CIBI bean mix 7.5
- + 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

## Koji Baked Egg 25

Free-range egg, CIBI tomato bean mix, koji sausage, spring onion, sheeps milk feta, 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

#### Zou-sui 26

Savoury rice porridge with King Ora salmon, onsen egg, lotus root and yuzu pepper

## 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 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

## Kinoko udon noodle soup 24 \*veg

Roasted muchsroom and leek, abura age, onsen egg, house made shichimi & chrysanthemum leaves, CIBI vegan broth

## 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

