

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

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.

Fruit toast 14 *veg

Served with mascarpone and poached seasonal fruit, kinako and sesame

Zou-sui 26 *gf

Japanese savoury rice porridge, daikon, carrots & shiitake in dashi broth, onsen-egg, grilled salmon & furikake

Mushroom toast 19 *veg

Seasonal mushrooms & onsen egg, on seeded sourdough, mixed Ramarro Farm leaves

*gf bread +3

Avocado toast 18 *vegan

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

*gf bread +3

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 / Feta / Spinach, ginger & sesame 6

+ Sautéed mushrooms 6.5

+ CIBI bean mix 7

+ Koji pork 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 bean mix, feta, koji pork sausage, served with toast

+extra egg +3

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

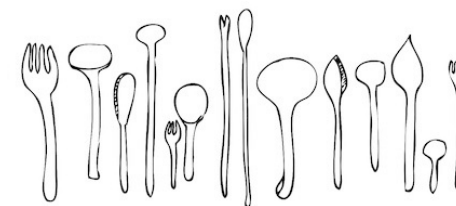
Meg's Grandma's miso soup 6.5

** contains dashi*

* CREDIT CARD AND EFTPOS SURCHARGE OF 1.2% 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
CIBI ANZAC	5
<i>Butter</i>	+50c
<i>House made jam</i>	+50c



KID'S PLATE 16

Served with a glass of apple juice

Choose from

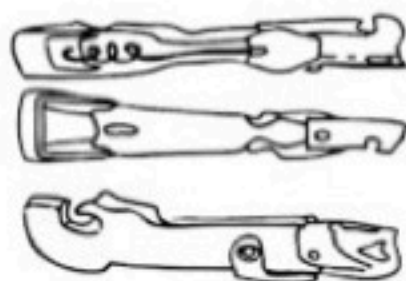
- Rice & Miso Soup
- Salmon Flake Rice Bowl
- Toast with Jam

** for 10 y/o and under*

CIBI

We offer simple,
nourishing meals with a
touch of Japanese flavour

CIBI



SAKE

Shiragiku Tokubetsu Junmai, Okayama, Japan	90ml 16	250ml 45
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CIBITIVO

Mac Forbes 'Lip Service' Wine spritz with Australian Botanicals	12
Umeshu Spritz	15
Gin & Yuzu	15

WINE

	75ml	150ml	750ml
2022 Mac Forbes Chardonnay Yarra Valley, VIC	6	12	55
2022 Alto! Alto!! Rosato Macedon, VIC	6	12	55
CIBI X Mac Forbes red blend Yarra Valley, VIC	7	14	58

BEER

Orion Draft, Okinawa, Japan	12
Yebisu Premium, Tokyo, Japan	10
Karuizawa Black, Karuizawa, Japan	12
Heaps Normal XPA, ACT (less than 0.5% ABV)	8

NON-ALC

House made red shiso soda	8
Iced Yuzu lemonade	7
Cold pressed Valencia orange juice	8
Biodynamic apple juice	7
Biodynamic sparkling apple juice	7
Buchi ginger turmeric kombucha	8
Sparkling water	8

JAPANESE TEA

sourced from organic farms in Japan

Sen-cha	6.5
Genmai-cha	6.5
Hoji-cha	6.5
Ryoku-cha	6.5
Iced green tea	6.5
Cold brewed Sen-cha	7
Cold brewed Hoji-cha	7

HOUSE MADE TEA

Hot Yuzu	6.5
Lemon ginger tea	6.5
Fresh mint infusion	6.5

BLACK TEA

English Breakfast	5.5
Earl Grey	5.5
Australian Daintree	5.5

CIBI BLEND COFFEE

Black espresso	4.8
Milk espresso	5
CIBI Single Origin Batch Brew	5.5
Cold Brew	5.5
Mocha	6
Hot chocolate	5.5

<i>Soy, Oat, Decaf</i>	+50c
<i>Extra shot</i>	+50c