ALL DAY BREAKFAST

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

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 your choice of seeded sourdough *or* CIBI rice blend (*qf)

- + Heirloom tomato & chilli koji 7
- + 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 cheese, served with toast

+extra egg +3
*qf bread +3

Avocado Toast 18 *vegan

Avocado, parsley, red peppercorn, lemon, Mt Zero olive oil, on seeded sourdough *qf bread +3

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

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

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
Fig & ginger pound cake	5.5
Matcha & white chocolate cookie	5
Butter	+500
House made jam	+500

Please ask about our seasonal offerings





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