

# ALL DAY BREAKFAST

## 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

### Fruit toast 14 \*veg

Served with mascarpone and poached seasonal fruit, 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 (\*gf)

- + CIBI bean mix 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
- \*gf bread +3

### Koji baked egg 22 \*veg

Free-range egg, CIBI bean mix, feta, koji pork sausage, 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

### 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*

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.

10% WEEKEND SURCHARGE APPLIES,  
15% FOR PUBLIC HOLIDAY.  
CREDIT CARD AND EFTPOS SURCHARGE OF 1.2% APPLIES.

## PASTRY CABINET

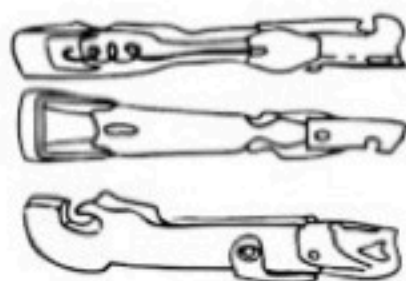
Croissant	7
Sweet muffin	5.5
Savoury muffin	6
Savoury pastry	9.5
Raspberry chocolate gateau	8
Orange & almond cake (gf)	8
Baked cheese cake	8.5
Yuzu pound cake	5.5
Matcha pound cake	5.5
CIBI ANZAC	5
<i>Butter</i>	+50c
<i>House made jam</i>	+50c



**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