

café
gyoen
ぎょえん

matcha on the left, onigiri on the right

6 Gyoen Summer Essentials

Seasoned minced beef, rich cured egg yolk

\$17.9

Searched tuna, fresh greens, crispy ginger, homemade wafu

Maguro Tataki Salad

Charcoal-grilled unagi & onigiri, crispy ginger, seaweed, dashi

Unagi Chazuke

\$24.9

Charcoal-grilled salmon & onigiri, crispy ginger, seaweed, dashi

Salmon Chazuke

\$24.9

Minced Akami Tuna, Spring Onions, Toasted Sesame

Negitoro Fresh Onigiri

\$9.5

Silky steamed egg custard with sweet corn, served chilled

Cold Corn Chawanmushi

\$5

17 May 2026
Uji, Kyoto
Byōdo-in Temple

How is Matcha Made?

Before harvest:

- Tencha is shaded manually for 3-4 weeks to slow photosynthesis
- Boosts chlorophyll (vibrant green)
- Increases L-theanine (umami, smoothness, caffeine)
- Reduces bitterness

After harvest:

- Soft leaves are handpicked
- Steamed, dried, and deveined
- Stone-milled into fine microns



How to Spot Good Matcha

Good

Bright, vibrant green
Whisks into thick foam
Sweet, grassy aroma
Presence of umami
Smooth silky powder

Bad

Yellowish green
Clumps or sinks
Fishy or stale
Sharp bitterness
Gritty or coarse

Matcha is \$\$\$!

Shading tea leaves is labour intensive.

Ichibancha harvest only happens once a year, and nature is unpredictable.

Steaming and drying process is time-consuming and delicate. It also takes 1 hour to grind 30g of tencha into matcha by stone-milling!

Tea is often graded, sorted, blended by the hands of artisans.

The global demand for matcha has surpassed the ability to produce, resulting in an increase in price.

Matcha Grading

Ichibancha = First harvest (Apr/May)
Layered flavour profile,
creamy, easy to whisk, sweet
finish, bright emerald green,
ceremony matcha

Nibancha = Second harvest (late June)
More sencha-like, bitter,
sharp, flat, common in
normal matcha lattes

ichibancha *ichibancha*
 & *nibancha* *nibancha* *sanbancha*



Fun fact!

Cafe Gyoen's matcha is proudly sourced from Kagoshima, Mie, and Uji – using only *ichibancha* for its taste, nutrition, and excellent source of caffeine.

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MINI MATCHA GUIDE

Matcha's Secret Weapon

4g of matcha ≈ 140-150mg caffeine
espresso shot ≈ 70-80mg caffeine

✨ The higher the grade, the more L-Theanine (caffeine) present, especially in first-flush matcha.



L-Theanine boosts relaxation & clarity. It gives you a calm focus instead of jitters, and absorbs slowly without spiking and crashing.

It is easy to overdose on matcha. If you experience heart palpitations, nervousness, shakiness, insomnia, nausea, you might be overdoing it. Consume less than 8g a day, and never on an empty stomach, or risk liver stress in the long-term.

Did you know?

If you drink matcha straight like usucha, you'll taste all its subtle notes – sweet, nutty, grassy or even floral. But once you add milk, the flavor changes completely. Creamier, softer, more muted.

Matcha's Different Faces

Just like wine or specialty coffee, matcha's flavor is shaped by terroir, harvest, cultivar, and craftsmanship.

Cultivar Okumidori, Saemidori, Yabukita, and Samidori, are more commonly found. Each is unique in its flavour profile, colour, and texture.

Region & Terroir Humidity, temperature, elevation. Uji (Kyoto) – elegant, deep umami
Mie – bright, fresh greens
Kagoshima – nutty, volcanic aroma

Process & Milling Farmers have different practices. From how the *tencha* was grown and processed, to whether it was stored in the right temperature, the same raw material can become an entirely different product.

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specialty matcha

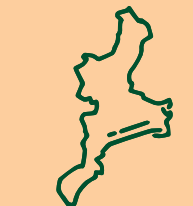
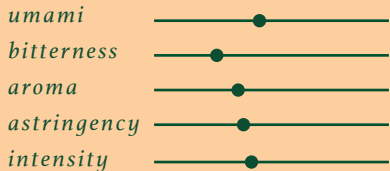
Our matchas are carefully selected from trusted producers, stone-milled using first-flush shaded leaves, offering a smooth & silky mouthfeel with a lingering depth and aroma.

step 1: choose your region



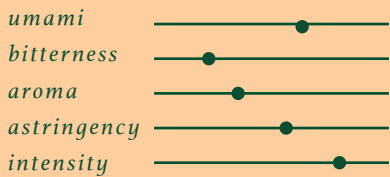
KAGOSHIMA

Nutty and creamy, with a forward macadamia aroma, bright umami, and a smooth, sweet pea finish.



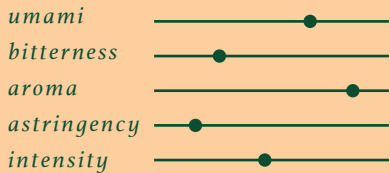
MIE +\$2

Opens tea-forward, then turns savoury with a light nuttiness, creamy aroma, and a gentle astringent finish.



UJI, KYOTO +\$2.5

Strong and bold, opening with deep umami and a firm, tea-forward body, easing into a lingering floral finish.



step 2: choose your style



LATTE

classic, milky & smooth

(hot/iced)

8.5

EXTRA RICH

more matcha, thick & strong

9.5

STRIGHT

no milk, pure matcha

8

step 3: choose your sweetness

no sugar

less sweet

regular sugar

MATCHA

FLIGHT

Savour all three regions, side by side, in its purest forms.
※ weekdays only

21

take me home!

TINS

Kagoshima (30g)

\$30

Mie (30g)

\$35

Uji, Kyoto (40g)

\$53

TOOLS

Bamboo whisk

\$18

Resin whisk

\$12

Fine mesh sift

\$15

new to matcha?

Latte (only iced)

STRAWBERRY MATCHA latte

8.9

LYCHEE OSMANTHUS matcha latte with salt cream cloud

9.3

MATCHA CREAM CLOUD latte

8.9

DOUBLE MATCHA FLOAT matcha latte + matcha gelato

11.0

Spritz (only iced)

MATCHA YUZU spritz

7.5

STRAWBERRY MATCHA spritz

7.5

LYCHEE OSMANTHUS MATCHA spritz

7.5

hojicha

Medium roast, malty, & toasty. Pistachio aroma, sesame depth.

HOJICHA LATTE

8

HOJICHA STRAIGHT

7.5

HOJICHA CHOCO latte with salt cream cloud

10.9

HOJICHA KINAKO latte

8.9

CUSTOMISE:

oat milk

1

cold cream cloud

1

vanilla syrup

1

coffee

8oz, double shot

100% Arabica, Brazilian & Colombian beans, offering a full-bodied cup with a velvety mouthfeel and a chocolatey aroma with a lingering finish.

LONG BLACK / americano

(hot/iced)

6.5

FLAT WHITE

7

LATTE

7

CAPPUCCINO

7

MOCHA (chocolate)

8.5

DOUBLE ESPRESSO

6.5

sweet coffee

double shot

VANILLA latte

(hot/iced)

8

DIRTY MATCHA latte

9

SPANISH latte (condensed milk)

8

KOHI CREAM CLOUD iced latte

8

HOKKAIDO LATTE float

10.5

iced latte + hokkaido milk gelato

not coffee

(hot/iced)

GOMA LATTE (black sesame)

7.5

GOMA CREAM CLOUD latte (only iced)

8.5

HOT CHOCOLATE

8.5

YUZU CHA (only hot)

6.5

STRAWBERRY spritz (only iced)

7

YUZU CHA spritz (only iced)

7

LYCHEE OSMANTHUS spritz

7

CUSTOMISE:

add double
espresso shot

2

oat milk

1

cold cream cloud

1

vanilla

1

sweet pairings



matcha burnt
cheesecake

8.5



hojicha burnt
cheesecake

8.5



“tiramisu” burnt
cheesecake

8.5

AFFOGATO

espresso + hokkaido milk gelato

9

MATCHA affogato

koicha (matcha) + hokkaido milk gelato
(add matcha sake +\$4)

9

KOHI JELLY OAT LATTE

homemade coffee jelly + oat milk

8.5

KOHI JELLY + GELATO

homemade coffee jelly +
hokkaido milk gelato

11

gyoen specials!

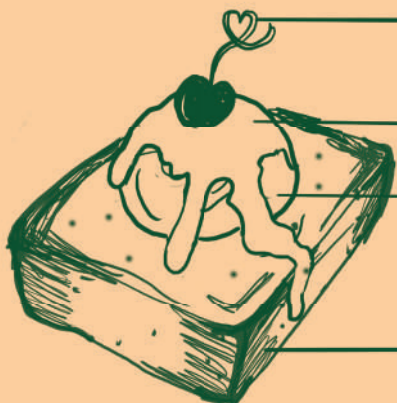
Gyoen's MATCHA

HONEY BUTTER TOAST

21.9

(15 MIN WAIT)

limited portions daily



TLC (tender loving care)

MATCHA KOICHA (concentrate)

MATCHA ICE CREAM

HOMEMADE SHOKUPAN
COATED IN SHATTERINGLY CRISP
BROWN SUGAR HONEY BUTTER

For when you can't decide.

strawberry hojicha latte,
choco hojicha with salted cream cloud,
kinako hojicha latte



Hojicha Sweetener Flight 17.9



定食

japanese teishoku balanced meal 🍣🍱

A modern take on traditional Japanese set meals. Each set comes with a balanced diet and nutrition of: tamagoyaki, cold marinated scallops, onigiri, miso soup, tater tots, pickles.

	KATSU pork	21
	fresh panko, pork loin, deep-fried infused with charcoal	
🍳	HOKKAIDO KOJI AGED pork	27
	extra succulent and tender pork collar, patiently aged with shio koji to intensify umami, grilled over charcoal for an unmatched smoky aroma	
	SOFTSHELL crab 🦀	24
	deep-fried japanese softshell crab & spicy mentaiko sauce	
🍳	SHIO TORI chicken	20
	charcoal-grilled boneless chicken thigh with yuzu kosho dip	
	TORI KARAAGE chicken	19
	marinated chicken, deep-fried	
🍳	SABA SHIOYAKI fish 🐟	22
	charcoal-grilled mackerel *small bones	
🍳	WAGYU TATAKI beef	29
	charcoal-grilled wagyu steak	
🕒 10-15 mins	WAGYU HAMBURG beef	24
	charcoal-grilled wagyu patty & wafu sauce	

donburi 丼

🍳	WAGYU TATAKI don	26.9
	charocal-grilled sliced wagyu steak, rice, onsen egg, pickles	
new!	WAGYU HAMBURG don	18.9
	charocal-grilled wagyu patty, rice, wafu radish oroshi	

want more...

rice bowl (180g)	3
2 furikake onigiris (220g)	4
miso soup	3

sharing plates 前菜

	TRUFFLE EDAMAME	6.5
	TORI KARAAGE fried chicken	15
🍳	TORI NANBAN miyazaki fried chicken topped with homemade egg mayo 🦀	17.9
	SOFTSHELL CRAB KARAAGE	17.9
new!	KOMBU BUTTER GRILLED IKA	32
	charcoal-grilled squid drizzled with kombu beurre blanc & yuzu kosho mayo dip	
	SHOESTRING FRIES	11
	double-coated shoestring fries	
🍳	TRUFFLE FRIES with parmesan	13
	ABURI MENTAICO FRIES (spicy)	13
	(change any fries to tater tots +\$2)	

麺

noodles

	SPICY ROSÉ EBI UDON	24.9
	spicy tomato base, garlic prawns, sanuki udon, aged dashi, charred asparagus	
	TOFU COLD SOBA (v) 🍱🥤	16.9
	vegetarian soba, onsen egg, seaweed, sesame sauce, soft tofu	
🍳	CREAMY MENTAI UDON	17.9
	cod roe cream sauce, sanuki udon, onsen egg, parmesan, tobiko, nori	
	add on option:	
	+ SHIO TORI chicken (\$7.5)	
	+ WAGYU MEATBALLS 4pcs (\$7.5)	

sandos サンド

	FOCACCIA KATSU SANDO	19
	deep-fried pork loin, cabbage, toasted focaccia bread	
	FOCACCIA YUZU TORI SANDO	19
	charcoal grilled chicken thigh, yuzu kosho mayo, cabbage, toasted focaccia bread	
new! 🍳	“FAMICHIKI” FOCACCIA SANDO	20.9
	inspired by the famed konbini creation, deep-fried chicken, egg mayo, tater tots, toasted focaccia bread	

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no gst, 10% svc charge

café gyoen

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spirits & beer



KAKU WHISKY HIGHBALL 13

suntory kakubin whisky, soda, lemons

KAKU WHISKY ICHIGO HIGHBALL 14

suntory kakubin whisky, soda, lemons, strawberry puree

ICHIGO NIGORI SAKE FIZZ 14

unfiltered strawberry sake, soda, frozen strawberries

MATCHA-TINI 14

matcha sake, fresh matcha, milk

AKAI BERRY SANGRIA 15

mixed berries, red wine, soda

UMESHU SODA 16

Sawanotsuru aged umeshu, soda



ORION CRAFT DRAFT BEER

Malted barley, Hops, Corn
& rice, Water from
Okinawa, Yeast

LIGHT BEER (pint) 14

A smooth, refreshing lager brewed in Okinawa. Light-bodied with subtle sweetness and a crisp finish – perfect with any meal or on its own.

DARK BEER (pint) 16

A dark lager that surprises. Roasted malt gives it a toasty aroma, but it's light, smooth, and easy to drink. Rich in flavor, not in heaviness.

GYOEN'S MATCHA BEER (330ml) 11

A bold fusion of craft beer and premium Japanese matcha. Earthy, slightly bitter notes from the tea meet the crisp, refreshing finish of beer – smooth, aromatic, and unexpectedly addictive.

GYOEN'S YUZU BEER (330ml) 11

A crisp, refreshing brew infused with the bright citrus of Japanese yuzu. Light-bodied with a gentle bitterness, each sip bursts with tangy yuzu aroma and a hint of sweetness.



sake

AIZU HOMARE Junmai Daiginjo Black Label

ABV 16% | SMV +1 | 39%RPR | Fukushima

Melon - Strawberry - Smooth
IWC gold for 5 years running, selected by Prime minister Shinzo Abe
as an official G7 Ise-Shima Summit gift in May 2016

135, 720ml

KAGATOBI AI Junmai Daiginjo

ABV 16.1% | SMV +4 | 50%RPR | Ishikawa

Fruity Aroma - Vivid Umami - Crisp Peppery Tail
Yamadanishiki rice, subtle acidity that emerges gently in the finish,
fine-grained texture with a silky mouthfeel

49, 300ml

KOSHI NO KANCHUBAI Namachozo Ginjo

ABV 14% | SMV +6 | 50%RPR | Niigata

Subtle Chestnut - Refreshing & Dry
IWC commended sake, mellow with medium dry that helps cleanse
the palate, using gohyakumangoku rice

35, 300ml

SAKE HOUSEPOUR

served by tokkuri carafe, sake on rotation

27, 300ml

white

THUNEVIN CALVET Bad Boy Chardonnay

Citrus - Oaky - Earthy
Bordeaux, France 2016

250

red

BODEGAS EL INICIO Rivendel

Cherry plum - Earthy Leather - Vanilla Spice
Spain, 2022

16 / 72

THUNEVIN CALVET L’a Mourette Maxima Bulsa

Earthy - Dark-berry - Soft-tannins
Languedoc-Roussillon, France 2016

176

CHÂTEAU LAFONT FOURCAT Bordeaux

Black-currant - Bright-acidity - Smooth
Bordeaux, France 2016

146

THUNEVIN CALVET Récolte

Ripe-fruit - Structured - Approachable
Languedoc-Roussillon, France 2016

236

CHÂTEAU TOUR LABATUT Montaigne Saint-Émilion

Spicy - Textured - Matured
Montagne-Saint-Émilion, Bordeaux, France, 2012

176

THUNEVIN CALVET Cuvée Constance

Ripe black fruits - Cocoa & Peat - Dynamic finish
Languedoc-Roussillon, France 2015

186

CHÂTEAU GAILLOT FOURNIER Bordeaux

Red berry - smooth tannins - refined
Bordeaux, France 2015

176

GRAND JACQUES Cabernet Sauvignon

Bold - Cabernet driven - youthful tannins
Bordeaux, France 2016

176

THUNEVIN CALVET Domaine des Sabines

Black fruits - Lush chocolate earth - juicy
Lalande-de-Pomerol, Bordeaux, France 2016

246

THUNEVIN CALVET Clos Badon

Plush - Black olive - Chewy
Saint-Émilion Grand Cru, Bordeaux, France 2016

496

CHÂTEAU BEL-AIR-OUY Grand Cru

Plush - Black olive - Chewy
Saint-Émilion Grand Cru, Bordeaux, France 2014

346

CHÂTEAU VALENDRAUD Grand Cru

Lush plum - licorice - elegance
Saint-Émilion Grand Cru, Bordeaux, France 2012

750