

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

Nikutama
Fresh Onigiri

\$17.9

Seared tuna, fresh greens, crispy ginger, homemade wafu

Maguro
Tataki Salad

\$8.5

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*

café
gyoen
ぎょえん

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.

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.

café gyoen

ぎょえん

matcha

step 1: choose your drink

※ less milk available upon request

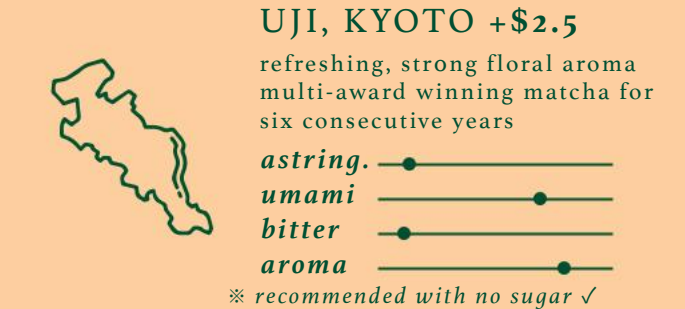
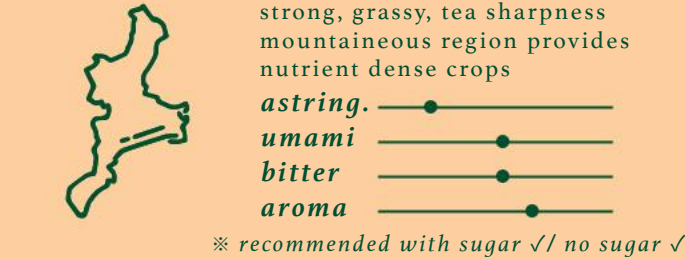
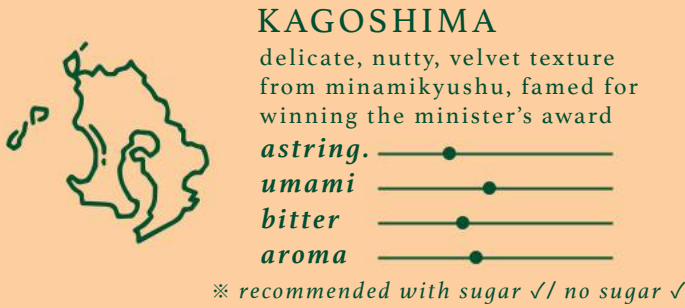
MATCHA	latte	(hot/iced)	8.5
	classic, milky & smooth		
	extra rich		9.5
	more matcha, thick & strong		
	straight		8
	no milk, pure matcha		



MATCHA FLIGHT	Savour three region's flavours, all in one single experience ※ weekdays only	21
---------------	---	----

step 2: choose your region

Flavour intensity varies by preparation. Enjoy the true flavours in a straight, or more mellow in a latte.



new to matcha?

Try these sweet concoctions: (only iced)

STRAWBERRY MATCHA	latte	8.9
new! LYCHEE OSMANTHUS	matcha latte with salt cream cloud	9.3
MATCHA CREAM CLOUD	latte	8.9
DOUBLE MATCHA LATTE	float	11.0
	iced matcha + matcha gelato	
MATCHA YUZU	spritz	7.5
STRAWBERRY MATCHA	spritz	7.5
new! LYCHEE OSMANTHUS	matcha spritz	7.5

step 3: customise!

make it yours

oat milk 1 vanilla syrup 1
cold cream cloud 1

take me home!



Kagoshima (30g)	\$30
Mie (30g)	\$35
Uji, Kyoto (40g)	\$53



Bamboo whisk (120/80±)	\$18
Resin whisk	\$12
Fine mesh sift	\$15

coffee

8oz, double shot
100% Arabica, Brazilian & Colombian beans, offering a full-bodied cup with a velvety texture and a clean 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	8.5
HOT CHOCOLATE		8.5
YUZU CHA	(only hot)	6.5
STRAWBERRY	spritz (only iced)	6.5
YUZU CHA	spritz (only iced)	7
LYCHEE OSMANTHUS	spritz	7

make it yours

add double espresso shot 2

oat milk 1 vanilla 1
cold cream cloud 1 hazelnut 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!

limited portions daily

Gyoen's MATCHA

HONEY BUTTER TOAST 21.9

(15 MIN WAIT)



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 matcha latte, matcha cream cloud,
matcha yuzu spritz, in 3/4 portions



Matcha 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	

café
gyoen
ぎょえん

no gst, 10% svc charge

café gyoen

ぎょえん

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