



UJA
KING DAVID SOCIETY

JAPAN

RESTAURANT GUIDE

WHERE TO EAT IN KYOTO

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WHERE TO EAT IN KYOTO

RESTAURANT RECOMMENDATIONS

Kyoto, with its centuries of tradition and breathtaking scenery, is a city that tantalizes the senses. Beyond its picturesque temples and serene Zen gardens lies a culinary playground that offers something for every food enthusiast. Whether you're craving authentic sushi, traditional kaiseki dining, or a global fusion of flavours, Kyoto has it all.

Dive into this comprehensive guide to discover the best eateries in Kyoto, neatly categorized so you can pick the perfect spot for your next meal.





SUSHI

SUSHI KAPPO NAKAICHI

Blending Tokyo-style sushi (also known as Edomae) with Kyoto cuisine, this family-run establishment is a favourite among locals. Edomae sushi is a traditional style of sushi from Tokyo during the Edo period, featuring bite-sized pieces of fish on top of vinegared rice. Enjoy fresh seafood paired with elegant tableware, demonstrating an appreciation for both food and aesthetics.

Address: 570-196 Giommachi Minamigawa, Higashiyama-ku, Kyoto, 605-0074, Japan

SUSHI OVINO

A tiny, reservation-only sushi spot where the chef's extraordinary sense of smell shapes every dish. Here, sushi is a carefully calibrated balance of aroma, texture, and taste, making for an unparalleled dining experience.

Address: WAKABA Bldg. 585, Takamiyacho, Nakagyo Ward, Kyoto, 604-8056, Japan

Website: <https://sushi-ovino.com/en/>

SUSHI RAKUMI

Enjoy a unique omakase experience that combines traditional Kyoto cuisine with *Edomae* sushi. Using only the freshest of ingredients—purchased daily at the Kyoto Central Market as well as other specialty markets—expect bold flavours with precise craftsmanship. Special consideration was also given to the layout; the bar-seating is designed so that every guest is equally spaced apart with a perfect view of the chef.

Address: 332-6 Miyoshicho, Higashiyama-ku, Kyoto, 605-0081, Japan

Website: <https://gionsasaki.com/sushirakumi.html>

IZUJU

Izuju, a historic sushi restaurant in Kyoto's Gion district, has been serving Kyoto-style sushi since its founding in 1892. Located opposite Yasaka Shrine's main gate, this intimate wood-paneled eatery preserves its traditional charm, complete with cobblestone floors and an ancestral wood-fired kitchen. Chef Kitamura, the third-generation owner, passionately preserves signature dishes like lightly vinegared mackerel sushi and *inari-zushi*—fried tofu pockets filled with seasoned rice and fish. Unlike Tokyo-style nigiri, Izuju specializes exclusively in Kyoto-style sushi, offering a unique taste of the city's culinary heritage.

Address: 292-1 Gionmachi Kitagawa, Higashiyama Ward, Kyoto, 605-0073, Japan

Website: <https://gion-izuju.com/english-page/>

JAPANESE CUISINE

Japanese cuisine is a rich tapestry of flavours, traditions, and artistry, offering an unforgettable dining experience. From the elegant multi-course *kaiseki* meals that showcase seasonal ingredients to the chef's-choice adventure of *omakase* sushi, every dish reflects a deep respect for balance and precision.

Dining in Japan is as much about the experience as it is about the food. Sushi counters highlight the skill and craftsmanship of chefs, while *izakayas* provide a lively, casual atmosphere to enjoy small plates and drinks with friends. Each meal tells a story, making Japanese cuisine not just a way to eat but a way to connect with culture and tradition.



KITCHO ARASHIYAMA

Experience the artistry of Japanese *kaiseki* cuisine at Kyoto Kitcho Arashiyama, a revered restaurant, known for blending exquisite flavours with traditional elegance. Established in 1948 in a former antique dealer's residence, Kitcho has been meticulously maintained by master craftsmen, creating a setting that evolves with the seasons—every meal a bespoke experience. Each dish in the Chef's Course is crafted from Japan's finest ingredients, thoughtfully presented to engage all five senses. Chef Kunio Tokuoka, the third-generation owner of Kyoto Kitcho, has promoted Japanese cuisine globally through summits, Food and Agriculture Organization of the United Nations (FAO) lectures, guest professorships, and preparing banquets for world leaders.

Address: 58 Susukinobaba-cho, Saga Tenryuji, Ukyo-ku, Kyoto, 616-8385, Japan

Website: <https://kyoto-kitcho.com/en/restaurant/arashiyama/>

HYOTEI

With more than 400 years of history, Hyotei offers a refined *kaiseki* dining experience at the entrance of Kyoto's Nanzenji Temple. Chef Yoshihiro Takahashi's light, elegant dishes pay homage to traditional Japanese cuisine, acknowledging the restaurant's origins as a teahouse—the menu inspired by the traditional tea ceremony. Highlights include their famed soft-boiled egg, wine-marinated tilefish, and a congee breakfast like no other.

Address: 35 Nanzenji Kusakawacho, Sakyo Ward, Kyoto, Japan

Website: <http://hyotei.co.jp/en/>

JAPANESE CUISINE CONTINUED

GION MATAYOSHI

A two-Michelin-star *kaiseki* dining experience that is shaped by the chef's hands-on approach of personally sourcing the finest ingredients from across Japan. From umami-packed broths to delicately fried sesame tofu coated in Okinawan wheat flour, every dish reflects precision and devotion to Kyoto's culinary traditions.

Address: 570-123 Gionmachi Minamigawa, Higashiyama-ku, Kyoto, Japan

Website: <http://www.gion-matayoshi.com/>

KENNINJI GION MARUYAMA

Steeped in the spirit of Kyoto's tea ceremony, two-Michelin-star Gion Maruyama offers a harmonious blend of tradition and refinement. Guests can enjoy impeccable *kaiseki* cuisine in a tranquil setting, either at the counter or in private ryotei-style rooms. Every detail, from the hand-selected tableware to the balance of flavours, reflects the depth of Kyoto's culinary heritage.

Address: 570-171 Gionmachi Minamigawa, Higashiyama-ku, Kyoto, 605-0074, Japan

Website: <https://gionmaruyama.com/>

YOSHIKAWA TEMPURA

Expect perfectly crisp, light-as-air tempura made from the finest seasonal ingredients at this Kyoto staple. Surrounding a tranquil Japanese garden, the restaurant is located in a *Sukiya-zukuri* building—a traditional Japanese architectural style primarily associated with tea houses. Enjoy the peaceful atmosphere while watching chefs prepare tempura dishes in cauldrons filled with boiling hot oil—amazingly coming out non-greasy and easy on the stomach.

Address: Tominokoji, Oike-sagaru, Nakagyo-ku, Kyoto, 604-8093, Japan

Website: <http://www.kyoto-yoshikawa.co.jp/en/>

TEMPURA MATSU

A family-run gem in the Arashiyama neighbourhood, Tempura Matsu blends traditional Japanese cuisine with contemporary artistry. Now helmed by Toshio Matsuno—who trained under culinary legends Alain Ducasse and Grant Achatz—the restaurant delivers stunning tasting menus using the finest ingredients. Served on vibrant *Oribe* ceramics—a type of Japanese pottery dating back to the 16th century—each dish is a visual and gastronomic masterpiece.

Address: 21-26 Umezu Onawabacho, Ukyo-ku, Kyoto, 615-0925, Japan

TORISAKI

Enjoy a modern take on yakitori with premium Fukushima chicken at this Michelin-star restaurant. Their signature skewer—combining liver with *chochin* (egg yolk sacs)—delivers rich umami in every bite. The nostalgic *machiya* (traditional wooden townhouse) setting and lively atmosphere make this an unforgettable Kyoto yakitori experience.

Address: 292-1 Takoyakushicho, Nakagyo-ku, Kyoto, 604-0021, Japan

Instagram: https://www.instagram.com/torisaki_kyoto/?hl=ja

JAPANESE CUISINE CONTINUED

KIKUNOI & ROAN KIKUNOI

A Kyoto institution, Kikunoi serves impeccable *kaiseki* cuisine in private tatami-lined rooms. Expect 12 courses of seasonal delicacies, such as sashimi with pickled chives and mountain yam octopus gelee. For a more approachable—and perhaps less fussy—dining experience, visit Roan Kikunoi, a two-starred sister restaurant in Gion. Here you will find a modern and internationally inspired take on *kaiseki*.

Address (Kikunoi): 459 Shimokawara-cho, Higashiyama-ku, Kyoto, Japan

Address (Roan Kikunoi): 1F 118 Saito-cho, Shijo-sagaru, Kiyamachi-dori, Shimogyo-ku, Kyoto, Japan

Website: <https://kikunoi.jp/en/>

SOJIKI NAKAHIGASHI

Chef Hisao Nakahigashi transforms freshly foraged mountain vegetables, herbs, and flowers into a *kaiseki* experience brimming with flavour and tradition. The signature crispy white rice, served with rock salt and homemade sansho oil, is just one of the restaurant's highlights, while the chef's personal service at the counter creates for a warm atmosphere. Chef Nakahigashi's philosophy of 'herbivorous cuisine' respects nature by utilizing every part of the ingredient, resulting in dishes that tell the story of the seasons. In addition to two Michelin stars, the restaurant was also awarded the Michelin Green Star—the highest award given to sustainable restaurants.

Address: 32-3 Jodoji Ishibashicho, Sakyo Ward, Kyoto, 606-8406, Japan

Website: <https://www.soujiki-nakahigashi.co.jp/>

SEN

Taking a playful and seasonal approach to local cuisine, the dishes at Sen change constantly, tailored to suit the atmosphere of the evening. During the summer Gion Festival, the restaurant even displays a replica of the festival's first parade float. Beyond great food, guests can expect the embodiment of Japanese hospitality at this Michelin-star restaurant.

Address: 379 Shiogamacho, Shimogyo-ku, Kyoto, Japan

Website: <https://kyoto-sen.com/en/sen/>

GION SASAKI

With three Michelin stars, Gion Sasaki offers nothing less than a one-of-kind gastronomical experience. Under the guidance of Hiroshi Sasaki, innovative ideas from rising chefs take shape, creating dishes that push the boundaries of Japanese cuisine. Watch as chefs work in synchronized motion around a central charcoal brazier to create culinary perfection. Warning: it's extremely difficult for non-Japanese patrons to get a reservation, as the chefs rarely speak English and don't want language barriers impacting the theatrical dining experience.

Address: 566-27 Komatsucho, Higashiyama-ku, Kyoto, 605-0811, Japan

LOOKING FOR MORE RECOMMENDATIONS? TRY:

- **GION NISHIKAWA:** Handpicked seasonal Kyoto ingredients take centre stage in a setting that captures the refined elegance of old Gion at this two-star-Michelin restaurant. Address: 473 Shimokawaracho, Higashiyama-ku, Kyoto, 605-0825, Japan. [Website](#).
- **GION OWATARI:** Mastering the *kaiseki* experience, Gion Owatari offers an unforgettable dining experience at this two-Michelin-star restaurant, where soulful flavours meet impeccable Japanese craftsmanship. Address: 570-264 Gionmachi Minamigawa, Higashiyama Ward, Kyoto, 605-0074, Japan. [Instagram](#).
- **ENYUAN KOBAYASHI:** Enjoy Kyoto's local and seasonal ingredients, tempura-style, at this Michelin-star *kaiseki* restaurant. Address: 125-2 Tominagacho, Higashiyama-ku, Kyoto, 605-0078, Japan. [Website](#).
- **MIKURI:** Enjoy refined Kyoto cuisine with expert wine and sake pairings from a master sommelier. Address: 38-1 Higashiikesucho, Nakagyo Ward, Kyoto, 604-0922, Japan. [Website](#).
- **OGATA:** Chef Toshiro Ogata's eponymous restaurant specializes in refined omakase dining, where simple presentations let bold, rich flavours take centre stage. Address: 726 Shinkamanzacho, Shimogyo-ku, Kyoto, 600-8471, Japan
- **NAKAMURA:** A family-run institution for nearly two centuries, Nakamura presents omakase menus that highlight Kyoto's best luxury ingredients in comforting, yet sophisticated dishes. Address: 136 Matsushitacho, Nakagyo Ward, Kyoto, 604-8093, Japan. [Website](#).
- **GOKOMACHI TAGAWA:** A master of charcoal-grilling, the chef at Tagawa applies creative techniques to elevate Japanese cuisine, creating a *kaiseki* dining experience worthy of its Michelin star. Expect smoky, seared eel sashimi, perfectly scorched Wagyu, and beautifully balanced soups. Address: 575 Matsumotocho, Nakagyo-ku, Kyoto, Japan. [Website](#)



NOODLES

HONKE OWARIYA

Kyoto's soba noodles are legendary, and Honke Owariya serves some of the best. Founded as a confectionery shop in 1465, Owariya evolved into a soba restaurant in 1702. Historically, soba were made in temples, but as demand grew, priests turned to confectionery shops equipped with the tools for kneading, stretching, and cutting. Owariya soon became a restaurant, serving Kyoto's Zen temple priests, along with the Royal Court, earning its place as a soba purveyor to the Imperial Household Agency. Over generations, the family has introduced beloved confections like soba mochi, *soba-ita* crackers, and *soba-warabimochi*, each reflecting Kyoto's rich culinary heritage. Now led by Ariko Inaoka, the 16th-generation and first female head, Owariya continues to honour tradition while innovating with new flavours and techniques.

Address: 322 Niōmontsukinukechō, Nakagyo Ward, Kyoto, 604-0841, Japan

Website: <https://honke-owariya.co.jp/en/>

OMEN

A local favorite near Ginkaku-ji Temple, enjoy thick udon noodles in hot or cold broth, plus a diverse à la carte menu featuring seasonal ingredients. The cozy tatami seating, counter spots for solo diners, and upstairs tables cater to all guests. With an English menu and friendly staff, it's a favorite among Kyoto's expat community. Casual, yet exceptional, expect noodles prepared with meticulous care and served in a rich, umami-packed dashi broth.

Address: 74 Ishibashi-cho, Jodo-ji, Sakyo-ku, Kyoto, 606-8406, Japan

Website: <https://omen.co.jp/>

RAMEN MURAJI

A hidden gem in Gion, located in a refurbished *machiya* (traditional Kyoto wooden house), Ramen Muraji serves soul-warming ramen in a relaxed and stylish setting. With English menus available, communal tables, and a laid-back atmosphere, guests will find Ramen Muraji an easy and approachable option. Fan favourites include the lemon ramen.

Address: 404 Izutsuyacho, Nakagyo Ward, Kyoto, 605-0084, Japan



ITALIAN CUISINE

CENCI

Blending Italian heritage with Japanese precision, Cenci offers an unforgettable dining experience near Kyoto's famous Heian Shrine. Chef Ken Sakamoto uses Japan's seasons to create his 10-course Italian tasting menu, featuring dishes like Matsutake mushroom spaghetti, oyster on a bed of rice risotto, and chestnut ice cream. Enjoy a front-row seat to Japanese artistry paired with Italian cuisine.

Address: 44-7 Shogoin Entomi-cho, Sakyo Ward, Kyoto

Website: <https://cenci-kyoto.com/>

MONK

A hidden gem along the Philosopher's Path—a walking trail famous for its cherry blossoms—Monk reimagines pizza through a Kyoto lens. Chef Yoshihiro Imai crafts wood-fired creations using locally sourced and foraged ingredients, from *saba* (sardine) pizza to charred sashimi. Dining here is both an intimate and deeply meditative experience—you'll never question unusual pizza toppings again.

Address: 147 Jodoji Shimominamidacho, Sakyo Ward, Kyoto

Website: <https://restaurant-monk.com/>

ETTO

An intimate, counter-style Italian-Japanese fusion experience, Etto blurs the line between home kitchen and fine dining. Enjoy a Japanese take on antipasto misto, inspired by the seasons, with an impressive Italian wine list. Helpfully, Etto posts frequently on their Instagram letting guests know about available spots for the upcoming month(s).

Address: 47 Daikokuyacho, Kamigyo-ku, Kyoto, 602-8055, Japan

Website: <https://e-tto.com/>

TAKAYAMA

Modern Italian cuisine meets Kyoto elegance with a tapas-style prix fixe menu. Vibrant, artfully plated dishes are served in a bright dining space, where the open kitchen creates an interactive experience. Expect playful interpretations of classic Italian flavours with each new small plate at this Michelin-star restaurant. Expect to savour this Italian-fusion meal over three to four hours.

Address: 2F, Good Nature Station, 318-6 Inaricho, Shimogyo-ku, Kyoto, Japan

Website: <https://takayama-kyoto.com/en/>

LOOKING FOR MORE ITALIAN RECOMMENDATIONS? TRY:

- **VENA:** Enjoy perfectly refined and extremely flavourful Italian food, paired with an extraordinary collection of vintage wines, at this one-Michelin-star restaurant. Address: 46-3 Kagamiyacho, Nakagyo-ku, Kyoto, 604-0002, Japan.
- **DODICI:** Featuring innovative dishes like risotto made with Japanese rice and sauces crafted from fermented vegetables, DODICI offers an elegant fusion of Italian cuisine and Kyoto flavours, earning it one Michelin star. Address: 239 Kami Hakusan-cho, Fuyacho-dori Oike-agaru, Nakagyo-ku, Kyoto, 604-0943, Japan. [Website.](#)

FRENCH CUISINE

ASPERGE BLANCHE

Asperge Blanche is a French haven for minimalists just looking to enjoy the flavours of French gastronomy. The chef's devotion to *binchotan* charcoal, which is traditionally used to cook yakitori, extends beyond grilling, even into the baking of bread. The atmosphere infuses French charm with a mix of antique accents sprinkled throughout. In spring, enjoy the restaurant's namesake dish—perfectly prepared, delicate white asparagus.

Address: 313-2 Yokosuwancho, Shimogyo-ku, Kyoto, 600-8179, Japan

Website: <https://www.aspergeblanche.com/>

HIRAMATSU KODAIJI

A breathtaking blend of classic French techniques and Kyoto's finest local ingredients, with an emphasis on herbs from the chef's family garden, this Michelin-starred restaurant offers refined, artful dishes that are as beautiful as they are delicious. Set against the stunning backdrop of Yasaka Pagoda, enjoy dishes such as char-grilled Wagyu beef with winter vegetables and a red wine sauce made with black pepper or variations of Jerusalem artichokes with a pan-fried escalope of duck foie gras drizzled in a Périgieux sauce.

Address: 353 Masuyacho, Higashiyama-ku, Kyoto

Website: hiramatsurestaurant.jp

DROIT

Droit offers rich French cuisine, reinterpreted with modern ingredients and incorporating local and seasonal elements. Drawing inspiration from historical cookbooks, expect dishes infused with butter, wine, and spice-laden sauces. Fresh herbs from Oharano and ingredients from across Kansai bring a Japanese touch to this refined Michelin-star dining experience.

Address: 49-1 Higashisakuracho, Kamigyo-ku, Kyoto, 602-0858, Japan

Website: <https://droit-kyoto.jp/>

HUNTER

HUNTER is a meat-lovers paradise. Chef Imai, an expert in French cuisine, focuses on charcoal-grilled meats, from premium cuts of beef to seasonal game. His house-made charcuterie, including pâté and rillettes, is elegantly plated for a rustic, yet refined dining experience. Sit at the counter for a front-row seat to the chef's passionate craft.

Address: 533-2 Tsuboyacho, Nakagyo-ku, Kyoto, 604-0814, Japan

Instagram: <https://www.instagram.com/explore/locations/265474280556206/hunterkyoto/>

MUNI ALAIN DUCASSE

Alain Ducasse's award-winning artistry meets Kyoto's refined elegance in this contemporary French haven. French delicacies, like lobster and truffles, seamlessly intertwine with Japanese ingredients, such as bamboo shoots and daikon radish. Sauces are poured tableside, enhancing the sensory experience in this world of refined luxury. As per Alain Ducasse's beloved Parisian establishments, Muni is a Michelin-star restaurant.

Address: B1F, MUNI KYOTO, 3 Sagatenryuji Susukinobabacho, Ukyo-ku, Kyoto, 616-8385, Japan

Website: <https://muni.by-onko-chishin.com/en/cuisine/>

INTERNATIONAL CUISINE

LURRA

Fusing Kyoto's finest ingredients with global influences, Lurra delivers a Nordic-inspired, fire-cooked tasting menu with bold, seasonal flavours. Housed in a historic Higashiyama townhouse, this intimate Michelin-star restaurant spotlights local vegetables, innovative techniques, and expertly paired wines and sake.

Address: 396 Sekisenincho, Higashiyama-ku, Kyoto, 605-0021, Japan

Website: <https://lurrakyo.com/>

TO.

With an eight-seat counter and only two tables, guests are treated to a unique and intimate Italian-Japanese-Moroccan fusion experience. Sample a variety of flavours, all made with incredibly fresh ingredients and a small plate, *izakaya*-style approach. The sake counter serves local favourites along with rare finds.

Address: 500 Takada-cho, Nakagyo Ward, Kyoto, 604-0834, Japan

Website: <https://www.fudokyoto.com/to/>



VEGETARIAN & VEGAN FRIENDLY

SHIGETSU

Nestled within Tenryu-ji Temple, Shigetsu offers an authentic *shojin ryori* experience—the vegetarian cuisine of Buddhist monks. Thoughtfully prepared dishes reflect spiritual gratitude, promoting simplicity and mindfulness through seasonal ingredients, with deep umami flavours. Shigetsu was awarded the Michelin Green Star and Bib Gourmand classifications.

Address: Address: 68 Sagatenryuji Susukinobabacho, Ukyo-ku, Kyoto, Japan

Website: <https://www.tenryuji.com/en/>

AIN SOPH. JOURNEY KYOTO

A go-to spot for vegan dining in downtown Kyoto, Ain Soph offers delicious plant-based meals. Their desserts, especially the pancakes and chocolate gateau, are fan favourites. Originally from Tokyo, Ain Soph has multiple locations, each with a different menu reflective of its location. The name Ain Soph is derived from Hebrew and means 'infinity'—the name was chosen to reflect the restaurant's guiding philosophy that through food, one can reconnect themselves to nature and become closer to the essence of who they are.

Address: 538-6 Nakanocho, Shijo-dori Shinkyogoku-dori, Nakagyo ward, Kyoto, 604-8042, Japan

Website: <https://en.ain-soph.jp/journey-kyoto>

TOSUIRO

A tofu lover's dream, Tosuiro elevates Kyoto's famous soy-based specialty into an art form. Hidden down a narrow alleyway off of Kiyamachi-dori, their outside deck overlooking the Kamo-gawa River, Tosuiro is a well-kept secret amongst locals. Offering a tofu-based *kaiseki* experience, guests can enjoy unique vegetarian creations in unimaginable flavours.

Address: 517-3 Kamiosakacho, Nakagyo Ward, Kyoto, 604-8001, Japan

Website: <https://tousuiro.com/en-gallery>

TOWZEN

Tucked away in the northern suburbs of Kyoto, Towzen is Japan's first vegan ramen shop, offering customizable bowls made with rich soymilk broth. While located outside the city centre, visitors to Towzen will be pleased to find it still has plenty nearby to offer, including the Shimogamo Shrine—a 2,000-year-old Shinto shrine—and the Kyoto botanical gardens. No reservations required.

Address: 13-4 Shimogamo Higashitakagicho, Sakyo Ward, Kyoto, 606-0865, Japan



TEA HOUSES

Hidden among Kyoto's winding streets and serene gardens, traditional Japanese tea houses (*chashitsu*) offer a glimpse into Japan's deep-rooted tea culture. These intimate spaces, often tucked within lush temple grounds or historic districts like Gion, serve as sanctuaries of tranquility where the art of tea is elevated to a spiritual practice. Rooted in Zen Buddhism, the tea ceremony (*chanoyu*) emphasizes harmony, respect, purity, and tranquility—values embodied in the minimalist aesthetics and ritualistic precision of each gathering. Whether you experience matcha in a centuries-old teahouse or a modern *ryokan*, Kyoto's tea culture invites you to slow down, savour the moment, and connect with tradition.

Ippodo

Founded in 1717 by Rihei Watanabe, Ippodo has been a cornerstone of Kyoto's tea culture for over three centuries. Originally named Omiya, the shop was renamed Ippodo in 1846 by Prince Yamashina, who wished for it to "preserve one" tradition—providing high-quality tea. Despite adapting to the times, Ippodo has remained dedicated to preserving excellence in Japanese tea.

Located near the Imperial Palace, the flagship store blends history with modernity. Visitors enter through traditional curtains, immediately greeted by walls lined with old tea jars. Perfect for a relaxing cup of tea or a takeaway treat, Ippodo is a must-visit when looking to appreciate Japanese culture and craftsmanship in one.

Address: 52 Tokiwagi-cho, Nakagyo-ku, Kyoto-shi, Kyoto 604-0915

Website: <https://global.ippodo-tea.co.jp/pages/store-kyoto>

Kagizen Yoshifusa

One of the oldest tea houses in the city and a serene escape from the crowds, Kagizen Yoshifusa is a perfect spot to indulge in some local sweets (*wagashi*) with a traditional cup of matcha tea. One of the most popular dishes to try is their *kuzukiri*—a delicate summertime dessert made from kudzu starch and water, served chilled with black sugar syrup.

Address: 264 Gionmachi Kitagawa, Higashiyama Ward, Kyoto, 605-0073, Japan

Website: <https://www.kagizen.co.jp/en/kissa/>



DESSERT & SWEET SHOPS

ICHIMONJIYA WASUKE

Sat beside the Imamiya Shrine, this family mochi shop has been feeding shrine-goers since 1002. Its millennium-old recipe for Kyoto's classic abura mochi hasn't changed. Mochi—a sticky, chewy pounded rice cake—is skewered and sprinkled in *kinako* (roasted soybean powder), before being grilled over charcoal in front of the shop.

Address: 69 Murasakino Imamiyacho, Kita Ward, Kyoto, 603-8243, Japan

DEMACHI FUTABA

A Kyoto institution for nearly two centuries, Demachi Futaba is renowned for its *Myodai Mamemochi*—a rice cake filled with Hokkaido red bean paste and black beans. Seasonal specialties like *Kurimochi* (chestnut rice cake) round out their rotating menu. Expect long lines, but the authenticity is worth the wait.

Address: 236 Seiryucho, Kamigyo Ward, Kyoto, 602-0822, Japan

KAWABATA DOUKI

Dating back to the Muromachi period (14th–16th century), this historic confectionery has supplied sweets to the Japanese Imperial Palace for generations. Their delicate *suisen chimaki* (*wagashi* wrapped in bamboo leaves) and fresh sweet dumplings must be consumed within days due to their all-natural, preservative-free ingredients.

Address: 2-12 Shimogamo Minaminonokamicho, Sakyo-ku, Kyoto, 606-0847, Japan

ASSEMBLAGES KAKIMOTO

Tucked inside a traditional *machiya*, ASSEMBLAGES KAKIMOTO is the brainchild of World Chocolate Masters competitor Akihiro Kakimoto. His pastries and chocolates balance classic technique with unexpected ingredients, such as myoga ginger, rosemary, and celery-infused bonbons. The house specialty features layers of caramel, chocolate, and banana mousse.

Address: 587-5 Matsumotocho, Nakagyo Ward, Kyoto, 604-0982, Japan
Instagram: <https://www.instagram.com/assemblageskakimoto/>

