

## 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.

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.



sleigh the season with matcha

# 6 Gyoen Winter Essentials



Umami takana & pickled ginger, good for the gut

free!

\$16.9



Juicy Japanese wagyu patty with savoury wafu radish

Wagyu Hamburg  
Wafu Oroshi Don



Warm, aromatic chai and toasty hojicha

\$8.5

Seven-Spice Chai  
& Hojicha Latte

\$11

\$22



Smoky, tender, fatty, creamy spinach sauce for sharing

Charcoal Grilled  
Pork Jowl



Matcha latte topped with matcha ice cream

Double Matcha  
Latte Float



café

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matcha

step 1: choose your drink

※ less milk available upon request

|        |                            | (hot/iced) |
|--------|----------------------------|------------|
| MATCHA | latte, milky & smooth      | 8.5        |
|        | extra rich, thick & creamy | 9.5        |
|        | straight, no milk          | 8          |



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

|         |                   |     |
|---------|-------------------|-----|
| HOJICHA | latte, with milk  | 8   |
|         | straight, no milk | 7.5 |



|                     |                                                                    |
|---------------------|--------------------------------------------------------------------|
| SHIZUOKA            |                                                                    |
| nutty, toasty, deep |                                                                    |
| astrin.             | <div><div></div><div></div><div></div><div></div><div></div></div> |
| umami               | <div><div></div><div></div><div></div><div></div><div></div></div> |
| bitter              | <div><div></div><div></div><div></div><div></div><div></div></div> |
| aroma               | <div><div></div><div></div><div></div><div></div><div></div></div> |

step 2: choose your region

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



|                                                                                           |                                                                    |
|-------------------------------------------------------------------------------------------|--------------------------------------------------------------------|
| KAGOSHIMA                                                                                 |                                                                    |
| delicate, nutty, velvet texture from minamikyushu, famed for winning the minister's award |                                                                    |
| astring.                                                                                  | <div><div></div><div></div><div></div><div></div><div></div></div> |
| umami                                                                                     | <div><div></div><div></div><div></div><div></div><div></div></div> |
| bitter                                                                                    | <div><div></div><div></div><div></div><div></div><div></div></div> |
| aroma                                                                                     | <div><div></div><div></div><div></div><div></div><div></div></div> |

※ recommended with sugar ✓ / no sugar ✓



|                                                                                 |                                                                    |
|---------------------------------------------------------------------------------|--------------------------------------------------------------------|
| MIE +\$2                                                                        |                                                                    |
| strong, grassy, tea sharpness mountaineous region provides nutrient dense crops |                                                                    |
| astring.                                                                        | <div><div></div><div></div><div></div><div></div><div></div></div> |
| umami                                                                           | <div><div></div><div></div><div></div><div></div><div></div></div> |
| bitter                                                                          | <div><div></div><div></div><div></div><div></div><div></div></div> |
| aroma                                                                           | <div><div></div><div></div><div></div><div></div><div></div></div> |

※ recommended with sugar ✓ / no sugar ✓



|                                                                                      |                                                                    |
|--------------------------------------------------------------------------------------|--------------------------------------------------------------------|
| UJI, KYOTO +\$2.5                                                                    |                                                                    |
| refreshing, strong floral aroma multi-award winning matcha for six consecutive years |                                                                    |
| astring.                                                                             | <div><div></div><div></div><div></div><div></div><div></div></div> |
| umami                                                                                | <div><div></div><div></div><div></div><div></div><div></div></div> |
| bitter                                                                               | <div><div></div><div></div><div></div><div></div><div></div></div> |
| aroma                                                                                | <div><div></div><div></div><div></div><div></div><div></div></div> |

※ recommended with no sugar ✓

new to matcha?

Try these sweet concoctions: (only iced)

|                          |     |
|--------------------------|-----|
| STRAWBERRY MATCHA latte  | 8.9 |
| RASPBERRY MATCHA latte   | 8.9 |
| MATCHA MILK CLOUD latte  | 8.9 |
| MATCHA YUZU spritz       | 7.5 |
| STRAWBERRY MATCHA spritz | 7.5 |

step 3: customise!

make it yours

|            |   |          |   |
|------------|---|----------|---|
| oat milk   | 1 | vanilla  | 1 |
| milk cloud | 1 | hazelnut | 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

|                        | (hot/iced) |
|------------------------|------------|
| LONG BLACK / americano | 6.5        |
| FLAT WHITE             | 7          |
| LATTE                  | 7          |
| CAPPUCCINO             | 7          |
| MOCHA (chocolate)      | 8.5        |
| DOUBLE ESPRESSO        | 6.5        |

sweet coffee

double shot

|                                   | (hot/iced) |
|-----------------------------------|------------|
| VANILLA latte                     | 8          |
| HAZELNUT latte                    | 8          |
| DIRTY MATCHA latte                | 9          |
| KOHI MILK CLOUD iced latte        | 8          |
| HOKKAIDO LATTE float              | 10.5       |
| iced latte + hokkaido milk gelato |            |

not coffee

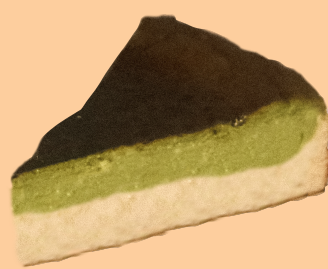
|                                   | (hot/iced) |
|-----------------------------------|------------|
| GOMA latte (black sesame)         | 7.5        |
| GOMA MILK CLOUD latte (only iced) | 8.5        |
| HOT CHOCOLATE                     | 8.5        |
| YUZU CHA (only hot)               | 6.5        |
| STRAWBERRY spritz (only iced)     | 6.5        |
| YUZU CHA spritz (only iced)       | 7          |

make it yours

add double espresso shot 2

|            |   |          |   |
|------------|---|----------|---|
| oat milk   | 1 | vanilla  | 1 |
| milk cloud | 1 | hazelnut | 1 |

sweet pairings



matcha burnt  
cheesecake

8.0



hojicha burnt  
cheesecake

8.0

new!



“tiramisu” burnt  
cheesecake

8.0

|                                 |   |
|---------------------------------|---|
| AFFOGATO                        | 9 |
| espresso + hokkaido milk gelato |   |

|                                        |   |
|----------------------------------------|---|
| MATCHA affogato                        | 9 |
| koicha (matcha) + hokkaido milk gelato |   |

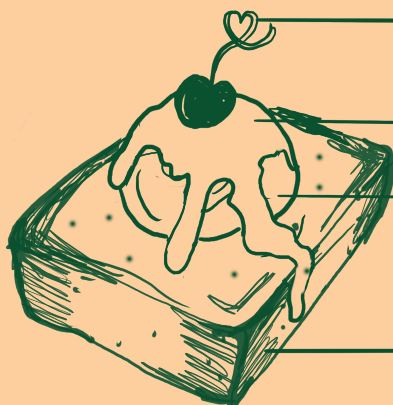
|                                  |     |
|----------------------------------|-----|
| KOHI JELLY OAT LATTE             | 8.5 |
| homemade coffee jelly + oat milk |     |

|                                              |    |
|----------------------------------------------|----|
| KOHI JELLY + GELATO                          | 11 |
| homemade coffee jelly + hokkaido milk gelato |    |

gyoen special!

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

Gyoen's COOL GIRL  
STRAWBERRY MATCHA SLUSHIE 9



NO ICE  
100% SLUSH

NO  
MILK

FROSTY  
REFRESHING



## 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.

|                 |                                                                                            |      |
|-----------------|--------------------------------------------------------------------------------------------|------|
|                 | <b>KATSU</b> pork<br>fresh panko, pork loin, deep-fried<br>infused with charcoal           | 21   |
| 👨🍳              | <b>HOKKAIDO</b> pork<br>charcoal-grilled tender pork collar                                | 25   |
|                 | <b>SOFTSHELL</b> crab 🦀<br>deep-fried japanese softshell crab &<br>spicy mentaiko sauce    | 24   |
|                 | <b>SHIO TORI</b> chicken<br>charcoal-grilled boneless chicken thigh<br>with yuzu kosho dip | 19.5 |
| 👨🍳              | <b>TORI KARAAGE</b> chicken<br>marinated chicken, deep-fried                               | 18   |
| 👨🍳              | <b>SABA SHIOYAKI</b> fish 🐟<br>charcoal-grilled mackerel *small bones                      | 21   |
| 👨🍳              | <b>WAGYU TATAKI</b> beef<br>charcoal-grilled wagyu steak                                   | 29   |
| 🕒<br>10-15 mins | <b>WAGYU HAMBURG</b> beef<br>charcoal-grilled wagyu patty & wafu sauce                     | 24   |

#### LIMITED SPECIAL

#### DRY-AGED HOKKAIDO pork 28

extra succulent and tender hokkaido pork, patiently dry-aged to intensify umami, grilled over charcoal for an unmatched smoky aroma

\*limited portions daily

## donburi 丼

|    |                                                                                      |      |
|----|--------------------------------------------------------------------------------------|------|
| 👨🍳 | <b>WAGYU</b> don<br>charocal-grilled sliced wagyu steak,<br>rice, onsen egg, pickles | 26.9 |
|----|--------------------------------------------------------------------------------------|------|

### want more...

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

## sharing plates 前菜

|      |                                                                                                                     |      |
|------|---------------------------------------------------------------------------------------------------------------------|------|
|      | <b>TRUFFLE EDAMAME</b>                                                                                              | 6.5  |
|      | <b>TORI KARAAGE</b> fried chicken                                                                                   | 15   |
| 👨🍳   | <b>TORI NANBAN</b> miyazaki fried chicken<br>topped with homemade egg mayo 🦀                                        | 17.5 |
|      | <b>SOFTSHELL CRAB KARAAGE</b>                                                                                       | 17.9 |
| new! | <b>KOMBU BUTTER GRILLED IKA</b><br>charcoal-grilled squid drizzled with<br>kombu beurre blanc & yuzu kosho mayo dip | 32   |
| new! | <b>WAGYU &amp; MASH</b><br>charcoal-grilled wagyu meatballs, yuzu sauce,<br>parmesan, buttery mashed potatoes       | 15.9 |
|      | <b>SHOESTRING FRIES</b><br>double-coated shoestring fries                                                           | 11   |
|      | <b>TRUFFLE FRIES</b> with parmesan                                                                                  | 13   |
| 👨🍳   | <b>ABURI MENTAICO FRIES</b> (spicy)<br>(change any fries to tater tots +\$2)                                        | 13   |

## 麺

### noodles

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

## sandos サンド

|    |                                                                                                                |      |
|----|----------------------------------------------------------------------------------------------------------------|------|
|    | <b>FOCACCIA KATSU SANDO</b>                                                                                    | 19   |
|    | deep-fried pork loin, cabbage,<br>toasted focaccia bread                                                       |      |
|    | <b>FOCACCIA YUZU TORI SANDO</b>                                                                                | 19   |
|    | charcoal grilled chicken thigh, yuzu kosho<br>mayo, cabbage, toasted focaccia bread                            |      |
| 👨🍳 | <b>“FAMICHIKI” FOCACCIA SANDO</b>                                                                              | 20.5 |
|    | inspired by the famed konbini creation,<br>deep-fried chicken, egg mayo, tater tots,<br>toasted focaccia bread |      |

café  
gyoen  
ぎょえん

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

TRIVENTO Organic Malbec

Plum - Blackberry & Raspberry - Oak - Spice  
Argentina & Japan, 2021

13 / 56

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