

柚之茶屋 そば・甘味処 Yunochaya The Original Soba Noodles with Grated Yam Restaurant

Located near the world heritage site of Kokedera Temple, and famous for its specialty soba, "Koke no Tsuki" (Moon of Moss).

"Koke no Tsuki" is a soba noodle dish with grated yam, served in a sepia-colored Kiyomizuyaki pottery bowl. The yam is Japanese yam from Kyoto's Tamba region, carefully grated and flavored in a mortar, and is spread over handmade soba noodles in a broth made from bonito and kelp. Decorated with an egg yolk, toasted nori seaweed and dried green seaweed flakes, this special dish is finished with aromatic yuzu fruit. At around the time of Yunochaya's establishment, Kinkakuji Temple's 13th chief abbot Jikai Murakami smacked his lips, declaring the dish to look just like the moon reflecting in the lake at Kokedera temple's moss garden, and gave it the name "Koke no Tsuki" or "Moon of Moss". The restaurant was honored with one of the abbot's works of calligraphy. The dish has many repeat customers.

Sanmaian is Yunochaya's sister sweets restaurant, located in front of the gates of Suzumushidera Temple. Recommended dishes are the "Shiratama azuki", rice-flour dumplings with plenty of Dainagon red beans from the Tamba region, and the "Ousu set" which includes a bowl that comes with sakurayu, an infusion of pickled cherry blossoms and boiled water. There are also seasonal sweets, such as handmade "Hiyashi ame" (cold sweet ginger drink) and "Kuro-mitsu koori" (shaved ice with black sugar syrup) in the summer, and "Kuri zenzai" (red bean soup with chestnuts) in the winter. If you are visiting either the world heritage site of Kokedera Temple or Suzumushidera Temple, you are very welcome to drop by.



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茗寺畔 柚之茶屋
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柚之茶屋 Yunochaya

京都市西京区松尾万石町53(茗寺畔)

Near Kokedera Temple, 53 Mangoku-cho, Matsuo, Nishikyō-ku, Kyoto

TEL: 075-381-4461 OPEN: 10:00 to 17:00
30 min. from Kyoto Station by taxi

URL: <http://www.yunochaya.jp>

COUPON Show this magazine when ordering a meal to get a free Warabimochi dessert.

MAP 22



Google MAP



↑ "Koke no Tsuki", Yunochaya's specialty dish.

Koke no Tsuki (soba noodles with grated yam)	¥1,150
Nishin (herring) soba noodles	¥1,150
Wheat rice with grated yam	¥1,360
Cold soba noodles	¥890
Desserts also available	
*Seating for 35 people.	
*All prices include tax.	
*Prices are subject to change from Oct 2019.	

←The exterior of Yunochaya, right in front of the gates of Kokedera Temple.



Seasonal limited menu

Rice with seasonal ingredients and Tempura Udon set ¥1,050

Warabimochi set	¥740
Ousu set	¥790
Kyoto Namafu Dengaku set (wheat gluten with miso sauce)	¥840
Matcha pudding set	¥890
Nishin (herring) soba noodles	¥950

*Prices are subject to change from Oct 2019.



三味庵 Sanmaian

京都市西京区松室地家町(鈴虫寺門前)

In front of Suzumushidera Temple Gate, Jige-cho, Matsumuro, Nishikyō-ku, Kyoto

TEL: 075-394-6565
OPEN: 10:00 to 17:00
30 min. from Kyoto Station by taxi

MAP 23



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