

# Chic cafés, bakeries and confectioners

Perfect for a short break!

Muko is home to chic cafés, delicious bakeries, and confectioners selling famous local flavor. From much-loved local institutions to trendy new cafés, this section will introduce a wide range of places for you to enjoy!

Piping hot fried bread, prepared with tender loving care

Cheese and sausage packed into a delicious cheese fried bread bun, for just ¥151!

The yakisoba roll has plenty of cabbage! It costs just ¥194. Great for when you're feeling a little peckish!

We've got everything from bread buns to baked desserts, all at an affordable price!

## Ma's Kitchen

TEL 075-921-5596 MAP P12B3

This cozy bakery is operated entirely by Masako Shibata, from the oven to the counter. The cheese fried bread buns—an increasingly big seller—are coated in crushed corn flakes so the outside is crunchy and the inside is soft, melty cheese. You can also enjoy delicious desserts including the *fondant au chocolat* (¥216).

- 24-3 Hachinotsubo, Teradocho, Muko
- 7 min. on foot from Hankyu Rakusaiguchi Sta.
- 10:00 am – 6:00 pm (Saturday, Sunday: 7:30 am – 6:00 pm) X Thursday, Friday P N/A



The bakery may be small, but it's extremely popular and is never short on business!

Enjoy homemade bread with peace of mind knowing it's additive-free

Get a delicious cream bread bun filled with fresh ham and camembert cream for just ¥151.

For just ¥313 you can get a baguette with homemade custard cheese—perfect for lunch!

## Cerfeuil Boulangerie & Pâtisserie

TEL 075-933-6063 MAP P12B3

This cozy little *boulangerie* serves between 60 and 70 varieties of hand-baked bread. At any given time you can select any of 5 or 6 kinds of *casse-croûte* sandwiches, made with naturally leavened baguettes using only those ingredients that are personally approved by the manager. They also have a "Bread of the Day" so you'll want to come back tomorrow and the day after!

- 8-9 Nishitanakase, Teradocho, Muko
- 3 min. on foot from Hankyu Higashi-muko Sta.
- 7:00 am – 6:00 pm (Saturday, holidays: 7:00 am – 5:00 pm)
- X Sunday, Tuesday P N/A

Western-style toilets available

Whether it's a light snack or a meal you're after, we serve up safe, additive-free bread, cooked fresh every day!



## Pâtisserie Lait Lait Lait

TEL 075-777-3695 MAP P12D3

A much-loved local western-style confectioner with more than 10 years of history. Here you will find an array of delicious pastries bursting with originality, including the Box Series that features sponge cakes to be dipped in whipped cream, the Pecha Croi-Cream—croissants baked in a waffle maker and sandwiching thick custard cream—and more!

- 7-1 Gomyorin, Kamiuenocho, Muko
- 12 min. on foot from Hankyu Nishi-muko Sta.
- 10:00 am – 8:00 pm X Open every day
- P 4 spaces



At all three of Lait Lait Lait's locations, the Croissant Rusk (¥756) is especially popular.

The Pecha Croi-Cream is loaded with butter and tastes simply exquisite, and comes in at just ¥324. Enjoy it as you walk—it's the perfect size for a sightseer on the go!

New desserts brimming with originality



The Box Series comes in any of 6 delicious flavors including Chocolate and Kinako, or sweet soybean flour, each ¥810. The Cheese flavor includes baked cheese!



The bamboo shoot entryway curtain is iconic.

## Takamura An

TEL 075-934-3637 MAP P12C2

The sister shop of Mukoshi Narumimochi, a beloved Muko institution with a history of more than 50 years. Their specialty are small tasty buns that are handy and make great souvenirs. Putting careful thought into all their ingredients, they use only the finest *tanba dainagon* beans and *wasanbon* sugar. With many kinds of Japanese confectioneries, including seasonal ones, it is very popular with local Mukoans.

- 28-1 Dencho, Teradocho, Muko
- 3 min. on foot from Hankyu Higashi-muko Sta.
- 9:00 am – 7:00 pm X Thursday P 2 spaces

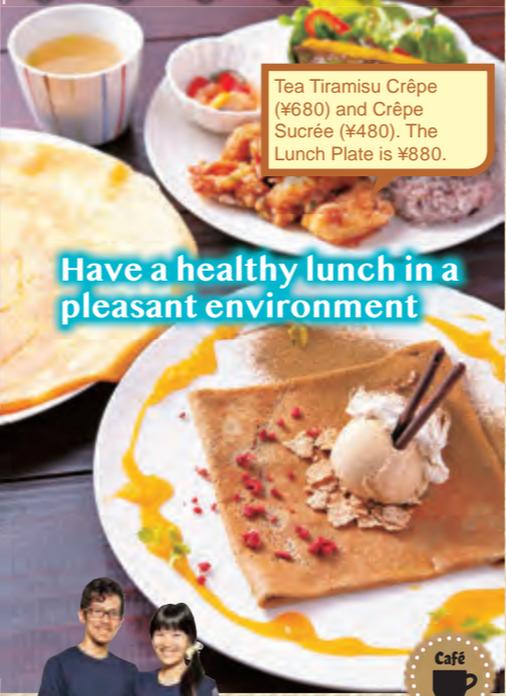
Filled to the brim with good Japanese *wagashi* confectioneries, loved by all be they young or old, man or woman

The "Takenoko Otokuni Monaka" for ¥190 has an outer crust shaped to look like a bamboo shoot, which is packed with delicious bean paste and candied bamboo shoot.



The "Takenomichi Street Kofungaki" consists of a Swiss roll stuffed with strained bean paste, rice flour delight, and bamboo shoot, and costs just ¥170. It also comes in sweet sasa bean paste flavor.

Have a healthy lunch in a pleasant environment



## Chabana Café

TEL 075-922-0866 MAP P12C2

This is the sister café of Saredo Café at Shichijo Shinmachi in Kyoto City, and celebrated its 2nd anniversary in June 2019. Serving healthy dishes, including a Lunch Plate loaded with seasonal vegetables aplenty. For dessert the crêpes are very popular: made with 100% Hokkaido-grown wheat flour, their batter is light and fluffy, and tastes delicious!

- 5-3 Kaedebata, Kaidecho, Muko
- 8 min. on foot from Hankyu Nishi-muko Sta.
- 11:00 am – 5:00 pm
- X Irregular P N/A
- Western-style toilets available

We have Japanese-style *zashiki* seating, as well as baby chairs, so kids are also very much welcome!

The sofa seating looks like something out of a painting, and without even realizing it you'll have taken your camera out to catch a photo.

Enjoy a unique flavor combining French pastry with Japanese ingenuity



The limited edition Kaide Rolls change every month! This is the strawberry one.

## CATERING & CAFE CANVAS

TEL 075-931-7731 MAP P12A2

In addition to catering service for parties, this is also a café on-and-off. For lunch you can enjoy a buffet with a selection of three different pastas as well as hors d'oeuvres and deli, with fresh-baked bread, all for ¥1,382+. The buffet menu, featuring salad made with Kyoto-grown white miso and paella, is a real treat.

- 5-3 Nagano, Mozumecho, Muko
- 15 min. on foot from Hankyu Rakusaiguchi Sta.
- 11:30 am – 3:00 pm X Irregular P 4 spaces
- Western-style toilets available

Surrounded by wood and plant life, it has a bright, natural feel.

Hill I'm the Squid & Lemon Pollack Roe Cream Pasta! And you can only eat me on certain days!

The buffet features original deli and hors d'oeuvres made with the freshest vegetables. The elegant layout with the salads all arranged on dazzling glass trays is a sight to behold.

Very popular with women the vegetable-loaded deli of elegance



An atmosphere in which wonderful coffee meets Japanese sensibilities

For ¥700 you can get the voluminous Egg Toasted Sandwich, packed with delicious *dashi*-flavor thick omelet. If you order the Lunch Set, you can get a drink for an additional ¥200 and/or a dessert for ¥500.

You can also get our lovingly-brewed coffee to go: it goes great with various desserts!

## Shina Café

TEL 075-202-2452 MAP P12C3

This café serves homemade Japanese cakes as well as a lunchtime menu, both of which go great with your coffee! With Japanese-style pork rib curry using *dashi* soup stock made from pork, ginger, and kelp for ¥800, and their delicious-but-light tofu cheesecake garnished with berry sauce for ¥450, Shina Café is noted for its many dainty, elegant, Japanese-style dishes very popular with women.

- 1-14 Joko, Kaidecho, Muko
- 15 min. on foot from Hankyu Nishi-muko Sta.
- 11:00 am – 6:30 pm (last order, Friday–Sunday, holidays: 9:30 pm last order) X Irregular P N/A
- Western-style toilets available
- From the hole-in-the-floor Japanese-style seats, you can gaze out upon the garden.



## Pâtisserie Pyramide

TEL 075-925-0609 MAP P12D3

A much-loved local western-style confectioner. From cakes to baked goods, this is an iconic dessert shop that couldn't exist anywhere but Muko. The thick and puffy texture of the Kaide Rolls resembles that of a sponge cake, and into these is added exquisitely delicious cream to make this pleasurable piece the most popular of Pâtisserie Pyramide's products. On top of the standard vanilla flavor, on weekends you can also enjoy matcha (powdered green tea) and black tea flavored versions, as well as limited edition seasonal varieties. The variants all cost ¥650 apiece.

- 9-2 Mondo, Kaidecho, Muko
- 10 min. on foot from Hankyu Nishi-muko Sta.
- 10:00 am – 8:00 pm
- X Monday (Wednesday if holiday) P 4 spaces
- Western-style toilets available



The stylish blue and yellow storefront really stands out!

Prices indicated are generally amended to include the consumption tax as it will be on October 1, 2019, but some prices may differ. It is recommended that you contact each establishment in advance, by telephone or otherwise.

# Our recommended Muko dishes

All the finest Japanese and world cuisine!

Welcome gourmands, one and all! Muko is home not only to the famous Gekikara super-spicy cuisine, but also elegant Japanese *washoku*, as well as western-

and Chinese-style dishes galore! Experience the fantastic results of Muko's master chefs at work.



## Yakiniku Nakamura

TEL 075-921-6447 MAP P12B2

This popular restaurant serves Japanese Black beef of the top class. Before your eyes, the 2nd-generation chef will select and cut off for you the finest pieces of meat, and serve it to you in an exquisite state. The great-value set meals include super-fresh wagyu beef offal, but individual menu items are also available.

- 19 Donomae, Mozumecho, Muko
- 10 min. on foot from Hankyu Rakusaiguchi Sta.
- 5:00-10:00 pm (except for holidays) 20 spaces
- Western-style toilets available
- Since its founding in 1971, it has been much loved by the local populace.
- In fall 2017, it was renovated to be even more spacious than before. The 2nd floor also has Japanese *horigotatsu* (hole-in-the-floor) style seating.

The top-ranked Japanese Black beef served up to you in a friendly manner—pure happiness

The Yakiniku Nakamura Gensen Set costs ¥7,500, but with upper tongue salt, special roast, upper rib, and more, it's voluminous enough to serve 2 or 3 people.



## Mendokoro Kusunoki Noodles

TEL (private) MAP P12B3

The ramen here will allow you to enjoy any of three kinds of soup made with a Nagoya Cochon chicken and Omi Shamo chicken base, as well as delicious hand-made shumai. Experience the wide variety of dishes, from the fantastically tasty Salt Ramen for ¥750 to the Thick Sesame White Noodles rich in the taste of tahini or the Braised Pork Belly Takana Noodles with a strong soy sauce aroma (both ¥780).

- 2-15 Nishitanakase, Teradocho, Muko
- Right by Hankyu Higashi-muko Sta.
- 11:30 am - 2:00 pm, around 6:00-10:00 pm
- Wednesday P N/A Western-style toilets available

- The stylish storefront is a treat for the female clientele, who will enjoy a visit whether alone or with company.
- The 4-seater tables on the 2nd floor allow you to spread your legs.



Compare 3 kinds of soup, in a clean and attractive atmosphere

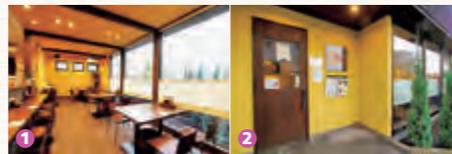
The Salt Chashu Ramen (¥900) is loaded with rare chashu. For just ¥400 you can add four different shumai dumplings as a side dish to your ramen noodles!

## GYAAA Curry Restaurant

TEL 075-921-0878 MAP P12B3

These extra-hot curry specialists use a total of 25 distinct spices. The soup stock used as the basis for the curry is carefully selected to suit each different dish. For example, the "Veggie Broth" is high in nutrients, incorporating a variety of vegetables. The "That Minamimorimachi Curry..." dish includes 7 different spices and its unbearable heat will make you cry out "Gyaaaaaaah!!!" You can choose to enjoy two or even three different types of curry.

- 120 Hachinotsubo, Teradocho, Muko 5 min. on foot from Hankyu Rakusaiguchi Sta. 11:30 am - 2:30 pm (last order), 6:00-8:00 pm (last order; dinner is Monday, Saturday, and 2nd and 4th Fridays of the month only) Wednesday, Thursday P 5 spaces Western-style toilets available



- The restaurant's interior has a wide-open, wood-based feel.
- It's the kind of place you can feel comfortable to stop by alone or to bring your family.

2 types of curry ("Maroyaka Veg-Potage-Chicken Curry" and "That Minamimorimachi Curry..."): ¥800 (regular size). White cheese topping: ¥130. Japanese Black Beef Gyu, Gyu ... GYAAA! Rice: ¥1080. The perfect combo!



Drawn in by the spice; suddenly without warning, you want to cry out!

## Fusen Kazura Easy-Going Dining

TEL 075-934-6630 MAP P12D2

The Japanese/western cuisine at this restaurant is made with carefully selected ingredients such as pesticide-free vegetables. The popular lunch deal allows you to select a main dish and any three sides, as well as a mini-salad, white rice, and miso soup—very filling! Enjoy the wide variety of meals from set meals to à la carte, such as Mie Mochibuta Pork Cutlets for ¥1180.

- 1-15 Kamigahara, Kamiuenocho, Muko
- 5 min. on foot from Hankyu Nishi-muko Sta.
- 11:00 am - 2:00 pm (last order), 5:30-10:00 pm (last order)
- Wednesday evening, Sunday P N/A
- Western-style toilets available



Good food for young and old; with dish after delicious dish, your mouth will water!



Get the A Lunch for ¥780. You have to try the Spicy Chicken Nanban. The homemade tartar sauce is available in limited quantities due to the incredible demand from customers who love it.

## Kyuzo Teppanyaki & Bar

TEL 075-935-3939 MAP P12B3

The batter, made with homemade *tenkasu* (crunchy bits of deep fried flour-batter) and *sujikon* (stew cow line meat and konnyaku), is thick and fluffy! The Special Kyuzo-yaki and other *onomiyaki* dishes that you eat with sweet sauce are super-popular. Ordering a delicious steak, you can choose the part of the cow you want your steak cut from: rib roast, skirt steak...

- 6-3 Nishitanakase, Teradocho, Muko
- 3 min. on foot from Hankyu Higashi-muko Sta.
- 5:00-11:30 pm (last order) Monday (following day if holiday)
- Nearby contracted parking lot available
- Western-style toilets available

- The storefront is laid-back and chic. This is the storefront, with its iconic banner.
- The casual layout of the restaurant makes it comfortable for everyone to enjoy.

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Enjoy traditional Japanese seasonal goodness in a modern environment



The Enju Bean Tray is ¥1,760. Using fine seasonal ingredients.

- Amidst a quiet, traditional Japanese neighborhood hides this modern restaurant! Look out for the weeping pagoda tree (enju in Japanese).
- A laid-back atmosphere. They are also amply stocked with local sake.

## Enju Bar & Restaurant

TEL 075-921-5273 MAP P12D2

In the "retro" atmosphere of a reupholstered old townhouse, you can taste delicious creative cuisine. For lunch the "Enju Bean Tray" has a fine balance of Japanese and western. Every Saturday night there is an à la carte *obanzai* selection, making it even easier to come in and enjoy.

- 31-2 Nogamiyama, Kamiuenocho, Muko
- 3 min. on foot from Hankyu Nishi-muko Sta.
- 11:30 am - 4:30 pm (last order; lunch until 2:00), 6:00-9:30 pm (last order; dinner is reservation-only Monday-Friday)
- Sunday, Monday, holidays P 3 spaces
- Western-style toilets available

## Kirinen Chinese Restaurant

TEL 075-933-1370 MAP P12B3

This Chinese restaurant has been well-loved by the local people since its establishment 50 years ago. Here you can try a wide range of dishes, from new and original concepts to old classics; the menu includes such appetizing items as chili sauce with the real taste of shrimp, made using a Chinese flavoring called *jiuniang*, and Chinese Seafood Carpaccio made with fresh sashimi seasoned with peanut oil.

- 5-54 Higashitanakase, Teradocho, Muko
- 3 min. on foot by JR Mukomachi Sta.
- 11:30 am - 2:00 pm, 4:30-10:30 pm (last order)
- Tuesday P 3 spaces
- Western-style toilets available

Delicious cuisine in a pleasant atmosphere, whatever your mood



The Kanitama (crab and egg) dish includes bamboo shoot and shitake mushroom and costs ¥1,050, the Shrimp Chili Sauce comes at ¥1,350, and the Chinese Seafood Carpaccio is ¥1,150



- The 1st floor has both tables (pictured) and a counter.
- The 2nd floor has seating for around 70 people, in a hole-in-the-floor round table style.

The special steak, cooked up for you on a special thick *teppan*, is reasonably priced and has become extremely popular of late



The Rib Roast Steak has a rich thickness and delicious *umami* flavor, and is a steal at just ¥1,078. The Special Kyuzo-yaki (¥858) and the Tonpei-yaki (¥748) are also highly recommended!

You'll find yourself repeatedly going back for more of the delicious buffalo wings!