

m u m o k u t e k i c a f e
KYOTO

mumokuteki cafe

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“Eating”

Eating is an essential part of life.

At mumokuteki cafe, we cook in a way that lets the natural flavors shine, and hope to bring a small sense of joy and comfort to your everyday life.

We want to share the safety of well-grown crops and the richness that good food brings to your loved ones.

Vegetables and rice, like us, have a place they come from, and producers who face their land and nature with care.

Through food that is kind to the body and the environment, we hope to pass on the smell of the soil, the growers' thoughts, and the connections between people into the future.

Safe and Reliable Ingredients

We pursued menus that value the health and safety of each guest, and arrived at one answer: no animal-derived ingredients.

Vegan and vegetarian guests can enjoy our food with peace of mind.

About Our Vegan / Gluten-Free Menu

We do not use eggs, dairy products, refined white sugar, meat, fish, or chemical seasonings.

Icons Used in This Menu

V = Vegan : No animal ingredients (no eggs, dairy, honey, etc.)

GF = Gluten free : No wheat or other gluten-containing ingredients

※Notes on Gluten-Free Menu Items

Our GF dishes do not use wheat (gluten) in the ingredients, but our kitchen is not a dedicated gluten-free kitchen. Utensils and dishes may have traces of wheat. There is also a possibility of contamination during production or distribution of ingredients.

If you have a severe allergy, please read this carefully before ordering.

For some menu items, we may be able to make them without nuts, sesame, or the Five Pungent Spices.

If you have any concerns, please feel free to ask our staff.



Creating a Life We Value mumokuteki's Commitment and Practices



NO MEATS / NO EGG / NO MILK

All dishes at mumokuteki cafe are made without any animal products. We use soy meat or okara-konjac as alternatives to meat, soy milk instead of dairy milk, and beet sugar instead of refined white sugar. The "omelet" in our omurice is recreated with soft yuba, pumpkin, and corn. We also use organic vegetables whenever possible.

Carefully Prepared by Hand

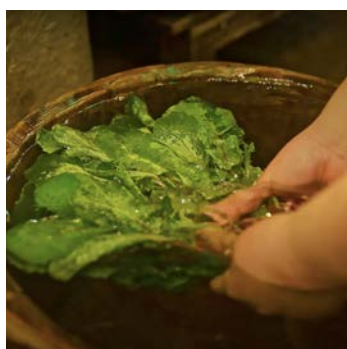
Our demi-glace sauce, soy milk mayonnaise, dressings, miso sauce, ponzu, meat-free miso topping, harissa, and more are all made in-house, using selected ingredients and no chemical seasonings.

Our miso soup is made every morning with broth from kombu and dried shiitake, and each vegetable is cooked in the way that best brings out its natural flavor.



Our Farm in Miyama & mumokuteki Rice

At our own farm, mumokuteki farm in Miyama (Nantan City in Kyoto), we grow Koshihikari rice with reduced pesticides during cultivation. Thanks to Miyama's pure water and strong temperature differences, the rice develops a deeper sweetness and strength as it grows. Please enjoy our original mumokuteki rice.



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We share more about our philosophy and activities through various channels.

LINE



Pure, Natural Vegetable Flavor



Seasonal Steamed Vegetable Set

¥2,500

GF V

Approx. 746kcal

Steaming vegetables in a bamboo steamer keeps in more nutrients and flavor than boiling, making them healthier, sweeter, and richer in their natural taste. Enjoy them with our house-made ponzu, house-made miso, and mellow deep-sea salt. Please savor them with your preferred seasoning.



Hearty, Yet Healthy



mumokuteki Special Trio Set

¥2,500

V

1 Tofu Hamburger / 7 Okara Karaage / 2 Miso Cutlets
Approx. 920kcal

This set includes three different mains, three unique side dishes, rice (mumokuteki rice), pickles (Nishiki Takakuraya), salad, miso soup, "Kohakuto", and a "vegetable-to-drink" juice — a truly satisfying meal. (Ingredients vary by season.)



mumokuteki Set with Your Choice of Main



mumokuteki Trio Set

1 Tofu Hamburger / 3 Okara Karaage / 1 Miso Cutlets
Approx. 788kcal

¥2,200



Tofu Hamburger & Okaraage Set

1 Tofu Hamburger / 3 Okara Karaage
Approx. 707kcal

¥2,000



Tofu Hamburger & Miso Cutlet Set

1 Tofu Hamburger / 1 Miso Cutlets
Approx. 748kcal

¥2,000



Tofu Hamburger Set

1 Tofu Hamburger
Approx. 667kcal

¥1,800



Okaraage Set

7 Okara Karaage
Approx. 643kcal

¥1,800



Miso Cutlet Set

2 Miso Cutlets
Approx. 710kcal

¥1,800

Animal-Free Main Dishes



Tofu Hamburger

Made with tofu, okara-konjac, soy meat, and several vegetables, this patty has a variety of textures and satisfying bite. Its rich flavor makes it hard to believe it's entirely plant-based.



Okaraage

Okara-konjac gives a firm, enjoyable texture, and the soy-based marinade adds a deep, savory taste.



Cutlet

Slices of okara-konjac are coated in flour and additive-free breadcrumbs, then fried until crisp. The crunchy cutlet pairs perfectly with our rich house-made miso sauce and rice.



Vegetable Shiraae

Tofu meets almonds and black olives—our No.1 “unexpected combination.”



Chilled Potato Dish

Crisp potatoes dressed with a refreshing balance of sansho pepper and vinegar.



Hijiki and Beans with Miso Mayo

A gentle side dish of hijiki and beans mixed with white miso and our house-made soy-milk mayonnaise.



Vegetable Juice

A thick, hearty juice made from seasonal vegetables, with a pleasantly crisp texture.



Takakuraya Pickles (Nishiki Market)

Seasonal Kyoto vegetable pickles from Takakuraya, a long-established shop in Nishiki Market.



Kohakuto by Origin

A Japanese sweet by a Kyoto craftsman, made with sweet potato, purple sweet potato, and Uji matcha.

Addictive and Mysterious Curry



※Photo shows the Salad Set.

Two Grated-Style Curries with Seasonal Vegetables

¥1,700 *Salad Set ¥2,000

v

Approx. 397kcal

Enjoy mixing our white potato curry and red tomato curry little by little to your liking.

Adjust the spiciness with our house-made harissa. (Vegetables vary by season.)

Looks Like an Egg! Truly Unforgettable



※Photo shows the Salad Set.

Creamy Yuba Omurice

¥1,700 *Salad Set ¥2,000

v

Approx. 500kcal

What looks like an egg is actually soft, creamy yuba. Sweet corn and pumpkin add natural sweetness to the ketchup rice, topped generously with yuba and rich demi-glace sauce. A popular dish at mumokuteki.



+¥300 to add a Salad Set.

Salad

À la carte ¥350 / Set ¥300

v

Approx. 154cal

A salad made with organic and reduced-pesticide vegetables, served with our house-made soy-milk mayonnaise.



Miso soup (¥150) can also be ordered separately.

Toppings ¥400 each ※Available as add-ons to main dishes.



Tofu Hamburger
Approx. 90kcal



Made with tofu, okara-konjac, soy meat, and several vegetables, this patty offers varied textures and a satisfying bite.



Okaraage
一皿あたり約93kcal



Okara-konjac gives a firm, enjoyable texture, and the soy-based marinade adds a deep, savory taste.



Cutlet
一皿あたり約137kcal



Slices of okara-konjac are coated in flour and additive-free breadcrumbs, then fried to a crisp.

Side Dishes ¥300 each ※Available as add-ons to main dishes.



Vegetable Shiraae
Approx. 59kcal



Tofu meets almonds and black olives—our No.1 “unexpected combination.”



Chilled Potato Dish
Approx. 45kcal



Crisp potatoes dressed with a refreshing balance of sansho pepper and vinegar.



Hijiki and Beans with Miso Mayo
Approx. 54kcal



A gentle side dish of hijiki and beans mixed with white miso and our house-made soy-milk mayonnaise.



Kids' Omurice Plate

¥800



Approx. 452kcal

Egg-free. Our special omurice is topped with plenty of creamy yuba instead of egg, perfectly pairing with the ketchup rice.

The pumpkin soup (contains wheat) can be changed to miso soup. (Ingredients vary by season.)

Vegan Ramen & Dan Dan Noodles



Sesame Miso Soy Milk Ramen Set

¥2,000 *À la carte ¥1,500

GF V



Made with white sesame paste, white miso, and soy milk, this dish offers a deep sesame flavor with a rich, mild, and comforting taste.



Sichuan-style Dan Dan Noodle Set

¥2,000 *À la carte ¥1,500

GF V



A spicy miso-enriched broth topped with plant-based mince made entirely from plants, seasoned with star anise and other aromatic spices for a rich, lingering flavor.



Tiramisu Parfait

220kcal

GF V

¥1,500

Our popular tiramisu parfait is back. The bittersweet coffee sauce pairs perfectly with soy-milk soft serve, and its easy-to-eat size is also appealing.



Tiramisu

304kcal

GF V

¥850

The batter uses cashew nuts. The rich harmony of the plain and cocoa layers melts in your mouth. The bottom is made with a rice-flour sponge, making it completely gluten-free.



Seasonal Cheesecake

286kcal

GF V

¥850

A rich cashew-based cheesecake on a crunchy oatmeal and almond crust, perfect with coffee. Varieties change by season:
[Spring / Summer] Lemon Yogurt Cheesecake
[Autumn / Winter] New York-style Cheesecake with a coconut cream base



Soy-Milk Soft Serve

83kcal

GF V

¥650

Made with organic unsweetened soy milk and beet sugar. It has a gentle sweetness and smooth texture—our original vegan soft serve. A perfect size for a light dessert after your meal.



House-Made Soy Yogurt Drink

Plain

112kcal

GF V

¥600

A must-try for yogurt lovers. Our naturally fermented soy yogurt has a mild tartness, sweetened with maple syrup.



House-Made Soy Yogurt Drink

Blueberry

114kcal

GF V

¥600

Our fermented soy yogurt topped with blueberry and apple juice sauce, creating a balanced sweet-and-tart smoothie.

Soy-Milk Soft Serve Shake (5 Flavors)

GF V

¥850 each

A healthy shake made with our original soy-milk soft serve, with just the right sweetness. Filling enough to enjoy as a dessert.



Soy-Milk Matcha

172kcal

Made with Uji matcha—a shake unique to Kyoto.



Soy-Milk Chocolate

170kcal

Smooth cocoa and soy milk with a clear chocolate flavor.



Soy-Milk Strawberry

173kcal

A refreshing shake with plenty of sweet-and-tart strawberries.



Soy-Milk Hojicha

173kcal

Made with fragrant, organic hojicha powder.



Soy-Milk Banana

178kcal

A gently sweet shake made with organic bananas.

coffee

mumokuteki Organic Coffee Blend Hot/Ice ¥600



Caffeine-Free Grain Coffee Hot/Ice ¥600 (+¥50 to change to oat milk.)
 Soy Latte Hot/Ice ¥650 (+¥100 to change to oat milk.)
 Soy Coffee Hot only ¥650 (+¥50 to change to oat milk.)

tea

Bancha (Sun-Roasted Tea) Hot/Ice ¥500
 Green Tea (Kama-iri Jiman) Hot/Ice ¥500
 Matcha Hot/Ice ¥600
 Assam Tea from Jalinga Estate
 Hot (Plain / Soy / Lemon) ¥600
 Ice (Soy only) ¥600
 Soy Chai Hot/Ice ¥650

hot drink

Soy Kinako Maple Latte ¥650
 Hot Ginger ¥650
 Soy Cocoa ¥650
 Hojicha Latte ¥650
 Matcha Latte ¥650

Wild Herb Tea Hot only ¥850

A mild blend of familiar shiso, refreshing kakidoshi, roasted horsetail, and lightly sweet loquat leaves.
 Made with herbs harvested in Miyama, Kyoto—warming and soothing for body and mind.



juice

House-Made Lemonade Hot/Ice ¥750 / Soda ¥850

Made with Japanese organic lemons for a refreshing sweet-tart flavor, accented with aromatic organic lemongrass. Limonene promotes relaxation, and citric acid supports recovery from fatigue.

House-Made Ginger Ale Hot/Ice ¥750 / Soda ¥850

Japanese organic ginger, chili, and spices simmered with coconut sugar for a rich, deep flavor.
 Ginger supports fat burning and circulation, and offers strong antioxidant benefits.

House-Made Red Shiso Juice Hot/Ice ¥750 / Soda ¥850

Made with pesticide- and chemical-free red shiso. Sweetness is kept light to highlight its natural aroma. Blue agave syrup has a low GI and helps keep blood sugar stable. Enjoy with berries.

*Seasonal items may be temporarily unavailable depending on the time of year.



Apple Juice (100% juice) ¥650

Mikan Juice (100% juice) ¥650

Sparkling Water ¥400

alcohol

Organic Beer ¥1,000

Lemon Beer ¥1,000

Organic Wine (Glass) Red / White ¥1,000



TAKEOUT MENU

Made without eggs, dairy, refined white sugar, meat, fish, or chemical seasonings.



Tofu Hamburger Bento

1 Tofu Hamburger
Approx. 650kcal

¥1,800



Okaraage Bento

7 Okara Karaage
Approx. 626kcal

¥1,800



Miso Cutlet Bento

2 Miso Cutlets
Approx. 693kcal

¥1,800

sweets menu



Seasonal Cheesecake

286kcal

¥850



Tiramisu

304kcal

¥850



Seasonal Tart

289kcal

¥1,000



Soy-Milk Soft Serve

83kcal

¥650

drink menu

- Original Organic Coffee hot / ice ¥600
- Soy Latte hot / ice ¥650
- Soy Chai hot / ice ¥650
- House-Made Lemonade hot / ice / soda ¥650
- House-Made Ginger Ale hot / ice / soda ¥650
- House-Made Red Shiso Juice hot / ice / soda ¥650
- House-Made Yogurt (Plain) ¥600
- House-Made Yogurt (Blueberry) ¥600
- Apple Juice (100% Juice) ¥650
- Mikan Juice (100% Juice) ¥650