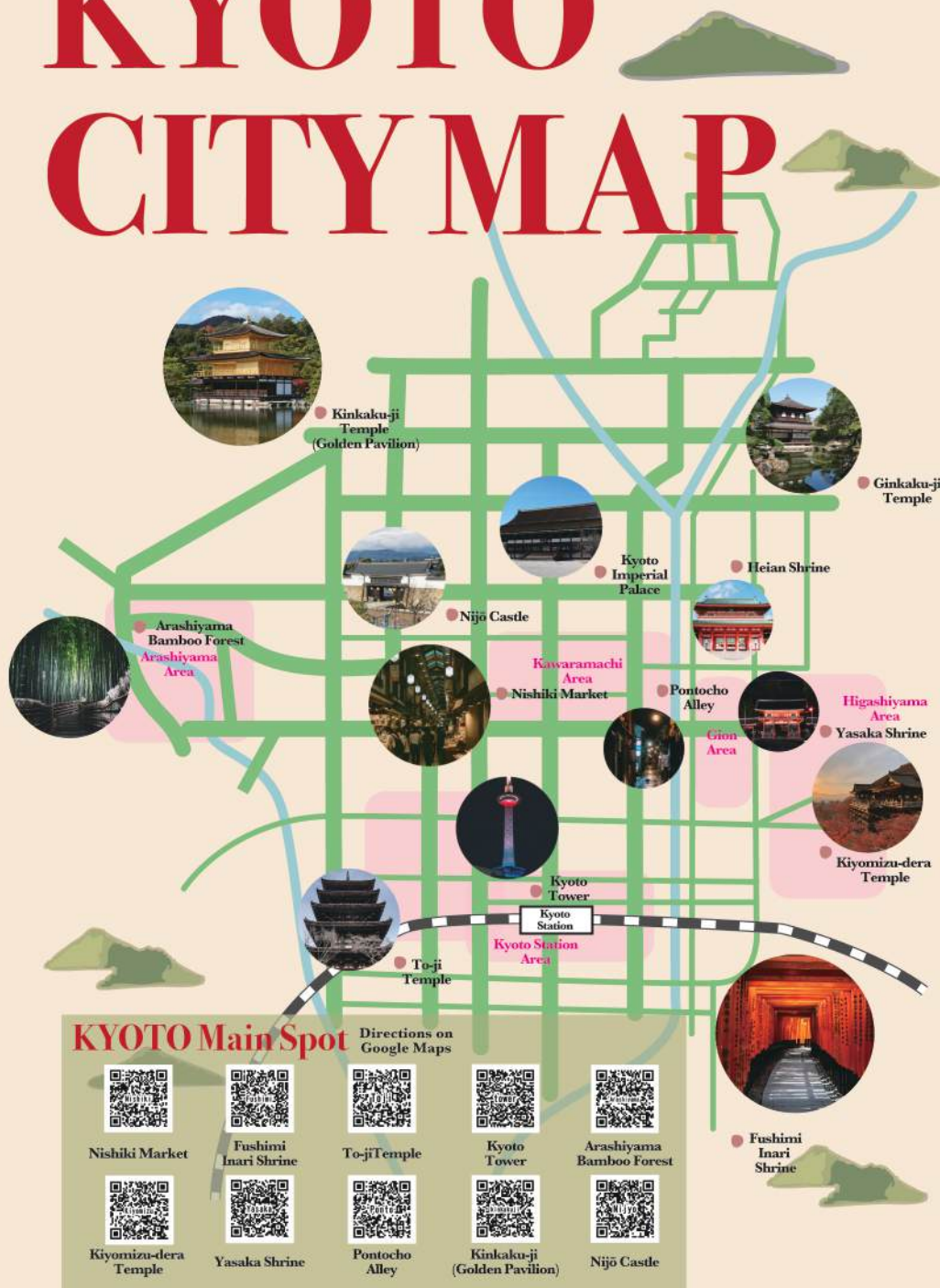


Kyoto **FREE GUIDE**



KYOTO CITY MAP



WELCOME TO KYOTO

Where Tradition Meets Your Journey

Kyoto is a city where the past quietly walks beside you.

Wooden townhouses, narrow alleys, and the distant ring of a temple bell create a gentle rhythm.

This is not an open-air museum—it is a living city where people work, pray, eat, fall in love, and raise families.

Kyoto's culture is built upon small, thoughtful details.

A bow when entering a shop.

A perfectly cut piece of tofu.

A garden designed to look most beautiful for only a short moment each season.

For first-time visitors, Kyoto can feel beautifully mysterious.

Why are trains so quiet?

Why are there so many customs at shrines and temples?

Why does the food change with each season?

This guide exists to help you understand these “little mysteries” so you can feel less like a visitor and more like a welcomed guest.

If you slow down, observe carefully, and show a touch of respect, Kyoto will open its heart to you.

Behind every bowl of ramen, every cup of tea, and every lantern-lit street, there is a story waiting for you.

5 Truths About Kyoto

Respect is Kyoto's Invisible Language

Quiet voices, tidy lines, and small gestures show care for others. In Kyoto, politeness is expressed through actions more than words.

Craftsmanship Takes a Lifetime

From ceramics to cuisine, many artisans spend decades mastering one skill.

Their dedication lives in even the simplest details.

Food Reveals the Soul of the City

Kyoto's flavors are delicate, seasonal, and rooted in tradition.

Every dish reflects centuries of culture and local ingredients.

The Seasons Are the Main Characters

Cherry blossoms, summer festivals, autumn leaves, and winter stillness - Kyoto changes completely with each season.

Shrines & Temples Are Living Places, Not Photo Stops

They are active spiritual sites where people pray and reflect.

A little respect makes your visit deeper and more meaningful.



KYOTO FOOD CULTURE

The Essence of Taste

The Heart of Kyoto: *Dashi Culture*

Dashi – delicate broth made from kombu seaweed and bonito flakes—defines Kyoto's refined taste and reflects its centuries-old culinary heritage.

A Growing Vegan *Friendly City*

More travelers are seeking plant-based options, and Kyoto is responding fast. Many restaurants now provide vegan ramen, tofu dishes, and vegetable-based plates rooted in traditional techniques.

Rice, Miso, and Fermentation

Japanese rice and miso are more than ingredients—they are cultural symbols. Kyoto miso is lighter and slightly sweet, while local rice farmers preserve long-standing artisan methods.





Kyoto's Kitchen

Nishiki Market

A Living Market at the Heart of Kyoto

Nishiki Market- often called “Kyoto’s Kitchen” is a 400-year-old food street filled with local ingredients, family-run shops, and traditional flavors. From pickles and tofu to fresh seafood and sweets, every shop reflects the city’s culinary heritage. Walking through the narrow arcade, you’ll feel the rhythm of Kyoto’s food culture in its most authentic form.

Travel Tip

Visit between 10 AM and 1 PM for the best selection of fresh items and avoid the afternoon peak crowds. Evening is quieter and ideal for a relaxed stroll.

Taste Kyoto, One Bite at a Time

The charm of Nishiki lies in its variety and small details: skewers of tamagoyaki, delicate yuba, roasted tea, handcrafted knives, and seasonal specialties. Many shops offer bite-sized treats perfect for sampling as you explore. Whether you’re curious about traditional flavors or searching for unique souvenirs, Nishiki offers something for every traveler.



How to Get There

Location: Central Kyoto – Nakagyo Ward

Train:

Hankyu Karasuma Station → 3 min walk
Subway Shijo Station → 3 min walk

Nearby Spots

Nishiki Tenmangu Shrine
Teramachi Shopping Street
Pontocho Alley



Directions on Google Maps



KINKAKU-JI THE GOLDEN PAVILION

Kyoto's Most Iconic Zen Temple

The Temple That Reflects Kyoto's Spirit

Kinkaku-ji, or the Golden Pavilion, is one of Kyoto's most famous Zen temples.

Its upper floors are entirely covered in gold leaf, creating a glowing reflection over the peaceful Kyōko - chi pond.

Originally built as a shogun's villa, it later became a temple symbolizing purity, calm, and elegance.

A View That Changes With Every Season

The temple looks different throughout the year:

- Spring: soft greenery and calm waters
- Summer: golden brilliance under bright sunlight
- Autumn: fiery red leaves framing the pavilion
- Winter: a stunning contrast of white snow on gold

Each season offers a new and unforgettable view.

A Peaceful Garden Walk

A circular garden path leads you along the pond, providing many perfect photo angles.

Further along the trail, you'll find small shrines, tea spots, and quiet spaces for reflection—ideal for experiencing Kyoto's spiritual atmosphere.

Travel Tip

Arrive early in the morning to enjoy soft natural light and fewer crowds. You'll get a clear view of the golden reflection before the busy hours begin.



How to Get There

(From Central Kyoto / Kawaramachi)

Bus: Kyoto City Bus 205 or 101 →

Kinkaku-ji-michi stop → 5 min walk

Train:

Karasuma Line to Kitaoji Station →

bus 204/205 → Kinkaku-ji-michi

Taxi:

About 15–20 minutes from downtown Kyoto

Nearby Spots

- Ryōan-ji Temple
- Ninnaji Temple



**Directions on
Google Maps**

KYOTO: A HIDDEN VEGAN HAVEN

The Roots of Plant-Based Culture

The Temple Connection: Shojin Cuisine

Long before “vegan” became a global trend, Kyoto had already embraced plant-based cooking through shojin ryori, the traditional Buddhist temple cuisine. Created by monks who avoided meat, fish, and strong flavors, shojin dishes focus on vegetables, tofu, and seasonal ingredients—allowing the natural taste of each ingredient to shine.

Why Kyoto Naturally Became Vegan-Friendly

Temple culture shaped Kyoto’s food philosophy. The city developed a gentle, plant-centered culinary style that values balance, simplicity, and respect for nature. This heritage makes Kyoto one of the easiest cities in Japan for vegan travelers, often without the food even being labeled “vegan.”



Tofu, Yuba, and Kyoto’s Plant-Based Craft

Kyoto is renowned for tofu, yuba (tofu skin), and subtle vegetable dishes refined over centuries. From silky tofu made with pure spring water to delicately seasoned simmered vegetables, these foods reflect craftsmanship rooted in temple traditions. Understanding this background reveals why Kyoto’s plant-based dishes feel both humble and deeply satisfying.



KIYOMIZU-DERA THE TEMPLE IN THE SKY

Kyoto's Most Breathtaking Wooden Stage

The Temple That Overlooks Kyoto

Kiyomizu-dera is one of Kyoto's most celebrated temples, famous for its massive wooden stage that extends from the hillside without a single nail.

From here, you can enjoy an open panoramic view of the entire city - especially magical during cherry blossom season and autumn foliage.

A View That Changes With Every Season

Kiyomizu-dera offers a spectacular atmosphere throughout the year:

- Spring: cherry blossoms surrounding the wooden stage
- Summer: lush green mountains and clear blue skies
- Autumn: brilliant red leaves glowing around the main hall
- Winter: crisp air and peaceful scenery dusted with snow

A Walk Through Historic Streets

Approaching the temple through Ninen-zaka and Sannen-zaka, two beautifully preserved stone-paved lanes, is part of the experience itself.

Traditional houses, cafés, and craft shops line the streets, giving a glimpse of old Kyoto.

Travel Tip

Visit around sunset - the golden light over the city and temple adds a dramatic, unforgettable glow.



How to Get There

Bus: Kyoto City Bus 100 or 206 → Gojo-zaka or Kiyomizu-michi → 10–15 min uphill walk

Train: Keihan Line → Kiyomizu-Gojo Station → 20 min walk

Taxi: About 10–15 minutes from downtown Kyoto

Nearby Spots

- Kodaiji Temple
- Yasaka Pagoda



**Directions on
Google Maps**

JAPAN'S GLUTEN-FREE GAP



Tradition Meets the Next Food Revolution

Why Gluten-Free Is Still Rare in Japan

Unlike many Western countries, Japan has little cultural awareness of celiac disease or gluten intolerance. Because Japanese people traditionally grow up eating rice, the idea of avoiding wheat for health reasons is unfamiliar. As a result, "gluten-free" is often misunderstood or simply overlooked in everyday dining.

The Common Confusion with Vegan Cuisine

In Japan, gluten-free options are frequently grouped together with vegan restaurants.

But gluten-free does not mean plant-based.

Many travelers who can't eat wheat still want to enjoy meat, fish, or broth—yet gluten-free searches often lead only to vegan cafés. This mismatch makes dining difficult for visitors who simply need to avoid wheat, not all animal products.

A Growing Need for Allergy-Friendly Dining

Around the world, gluten-free meals have become standard in restaurants, cafés, hotels, and airlines.

However, Japan is still catching up.

Despite rapid inbound tourism, restaurants offering reliable gluten-free meals remain scarce, and awareness varies widely among chefs and staff.

A Turning Point for Japan's Food Culture

As international visitors increase, Japan may be standing at the beginning of a new culinary shift.

A future where traditional Japanese flavors, precise craftsmanship, and global dietary awareness come together is not far away.

The next food revolution in Japan could begin with understanding—and embracing—the needs of gluten-free travelers.



FUSHIMI INARI TAISHA

THE THOUSAND TORII GATES

Kyoto's Most Iconic Shrine Path

The Shrine of Endless Vermilion Gates

Fushimi Inari Taisha is world-famous for its Senbon Torii, the thousands of bright red shrine gates lining the mountain path. Dedicated to Inari, the Shinto deity of prosperity, the shrine has been a spiritual center for more than 1,300 years.

A View That Changes With Every Season

he torii paths and forested mountain offer shifting beauty:

- Spring: gentle breezes and soft greenery around the gates
- Summer: deep green forests providing cool shade
- Autumn: torii glowing vividly against bright red leaves
- Winter: quiet trails with crisp mountain air

A Mountain Trail of Discovery

The full hike to the summit takes about 2–3 hours, passing small shrines, fox statues, and scenic viewpoints overlooking Kyoto. Even walking part of the trail is rewarding and full of photo opportunities.

Travel Tip

Go early in the morning or late at night for the most peaceful experience - 24-hour access means you can enjoy the gates without crowds.



How to Get There

(From Central Kyoto / Kawaramachi)

Train:

JR Nara Line → Inari Station (right in front of the shrine)

Keihan Line → Fushimi-Inari Station → 5 min walk

Taxi:

About 15–20 minutes from central Kyoto

Nearby Spots

- Tofuku-ji Temple
- Sekiho-ji Temple



Directions on
Google Maps

Flagship MOON and BACK Kyoto Ramen Bar

Modern Japanese Dining for Travelers

A New Kyoto Dining Experience

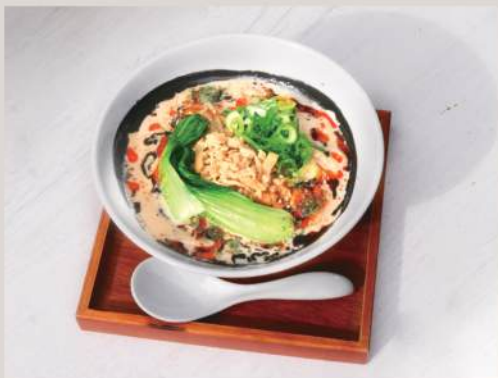
Located in the heart of the Kawaramachi and Nishiki area, MOON and BACK Kyoto Flagship reimagines Japanese ramen and café culture in a modern way.

The restaurant embraces diverse dietary needs - including vegan and gluten-free options - while offering bowls designed for everyone to enjoy.

A Menu Designed for Every Guest

Highlights include the luxurious Seared Wagyu Ramen, the fragrant Teriyaki Chicken Ramen (no pork / no pork broth), and the rich, creamy Vegan Tantan Miso Soymilk Ramen.

The chicken and vegan bowls are especially popular among travelers looking for non-pork options, all presented with Kyoto's signature delicacy and refined plating.



A Space for Comfort and Connection

The interior feels more like a modern café than a typical ramen shop, offering a calm, stylish atmosphere that surprises many guests. With smooth English-friendly service, it's a comfortable stop for international travelers perfect for lunch, dinner, or a late-evening meal after exploring Kyoto.

A Brand Loved by Guests Worldwide

The Kyoto location has welcomed notable international guests who praised the restaurant's refined balance of flavors and presentation. In 2024, MOON and BACK launched its first original instant ramen, now available at selected Don Quijote stores across Japan. Perfect for hotels and late-night cravings, it brings the MOON and BACK experience beyond the restaurant - straight into travelers' hands.

Travel Tip

The busiest time is 6-8 PM. Visiting a little earlier ensures a more relaxed dining experience.

How to Get There

Location: Central Kyoto – Nakagyo Ward

Train:

Hankyu Karasuma Station → 5-7 min walk

Subway Shijo Station → 7-8 min walk

Nearby Spots

Nishiki Tenmangu Shrine

Teramachi Shopping Street

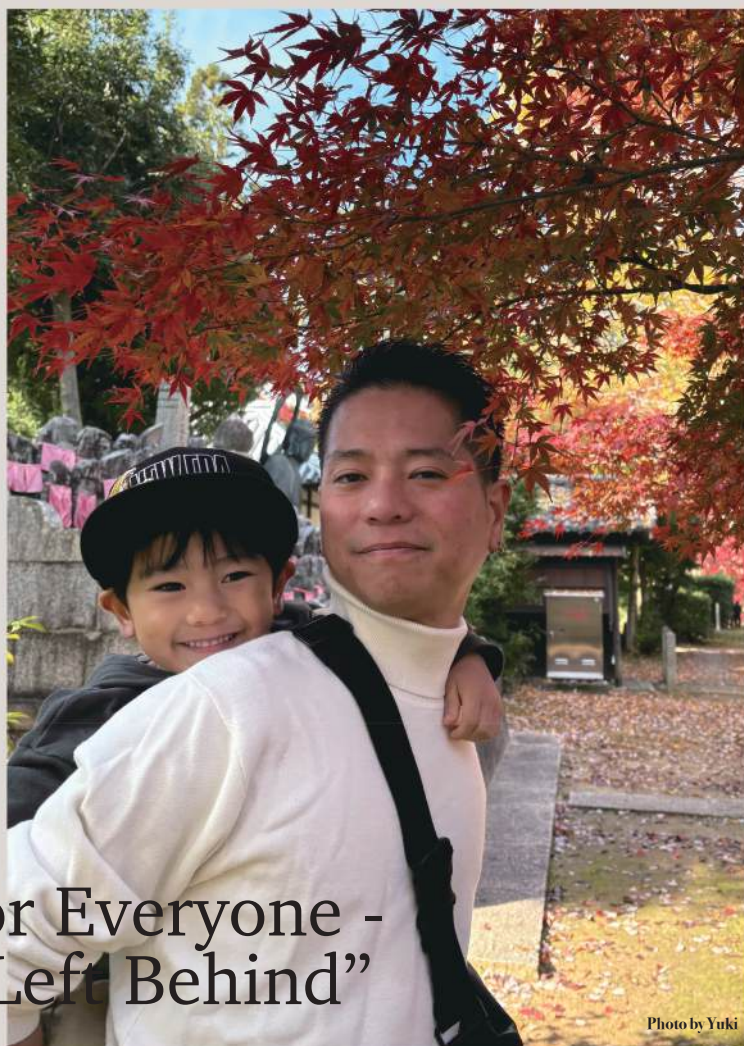
Pontocho Alley



Directions on
Google Maps

Chef t@tsuy@ Fukuda

*MOON and BACK Onwer Chef , Graphic Designer
The Infinity LTD CEO,*



“Food for Everyone -
No one Left Behind”

Photo by Yuki

MOON and BACK's Mission to Connect the World Through Food



The Beginning: A Life-Changing Chapter in Sydney

"My cooking career changed completely when I moved to Australia at 23."

In Sydney, Tatsuya worked at a fine-dining restaurant visited by guests from all over the world. By the age of 28, he became the head chef - an experience that immersed him in diverse cultures, religions, and dietary restrictions.

"People from completely different backgrounds could sit at the same table and enjoy the same dish. Seeing that every day shaped my belief in 'food that leaves no one behind.'"

After Australia, the Next Step Was Not Japan -It Was Korea

Instead of returning home, he moved directly from Sydney to Korea, where he helped produce a restaurant that blended food with fashion and entertainment.

"Korea absorbs culture incredibly fast. Fashion, music, and food merge into one seamless scene.

Working there strengthened my perspective on how food should be presented, not just cooked."

February 2026:

SAKE Restaurant × MOON and BACK Collaboration

In February 2026, MOON and BACK will

collaborate with SAKE Restaurant, operated by Australia's prestigious Hunter St, Hospitality Group.

"I'm honored to serve MOON and BACK ramen to guests from around the world. There's something special about letting people taste my food in the air of Sydney."

The collaboration will take place in Sydney's historic The Rocks waterfront district a location loved by locals and travelers alike.



The Goal: A Global 'Entertainment Restaurant' Where Everyone Belongs

"What I ultimately want to create is a place where everyone can share the same table - regardless of dietary restrictions, lifestyle, or culture."

His vision goes beyond Japanese cuisine. He aims to build a new genre of entertainment restaurant, uniting food, fashion, culture, and creativity on a global stage.

"Food × Fashion × Culture. With this combination, I want to make people around the world genuinely happy."

Tatsuya Fukuda

Born in Osaka in 1988, Chef Tatsuya began his culinary journey at sixteen, entering a kappo kitchen where he learned both the foundations of Japanese cuisine and the art of presentation. At twenty-three, he moved to Sydney and rose to become head chef at a renowned fine-dining restaurant near the Opera House. He later worked in Korea producing innovative, culture-driven restaurant concepts before returning to Japan to found MOON and BACK, now operating in Kyoto, Osaka, and Kobe. He is dedicated to creating inclusive cuisine that welcomes all dietary lifestyles.



NISHIKI MARKET ALLEY by MOON and BACK

A New Way to Experience Kyoto's Oldest Market

A Modern Dining Street for Travelers

Nishiki Market Alley by MOON and BACK is a contemporary dining space located just steps from Kyoto's centuries-old food market.

It preserves the atmosphere of "Kyoto's Kitchen" while offering an experience that is modern, welcoming, and easy for international travelers to enjoy.

Signature Dishes with Kyoto's Touch

The menu highlights Kyoto-inspired ramen, vegan-friendly options, gluten-free tempura prepared in a dedicated fryer, and seasonal small plates crafted with local ingredients.

Guest favorites include the Vegan Tantan Ramen, Kyoto-style tempura, and limited-edition dishes available only at certain times of the year.

Ideal for Groups and Global Travelers

The alley features private rooms, karaoke spaces, family seating, and multilingual menus, making it a perfect choice for tour groups, families, and visitors searching for a reliable dinner spot in central Kyoto. The thoughtful layout and comfortable atmosphere ensure a smooth dining experience for all.

Travel Tip

Nishiki Market becomes quiet in the evening, making this alley one of the best hidden dinner spots after 6 PM.



How to Get There

Location: Central Kyoto – Nakagyo Ward

Train:

Hankyu Karasuma Station → 3 min walk

Subway Shijo Station → 3 min walk

Nearby Spots

Nishiki Tenmangu Shrine

Teramachi Shopping Street

Pontocho Alley



**Directions on
Google Maps**



ARASHIYAMA BAMBOO FOREST

Kyoto's Most Enchanting Natural Walkway

A Place Where Nature Moves Like Silk

Arashiyama Bamboo Forest is one of Kyoto's most iconic landscapes - a serene pathway surrounded by towering bamboo that sway gently with the wind.

The sound of rustling leaves, the filtered green light, and the cool air create a dreamlike atmosphere that feels far removed from the busy city.

A View That Changes With the Light

The bamboo grove shifts in expression throughout the day:

Early Morning: soft light and quiet paths

Midday: vivid green glow with sun filtering through the stalks

Late Afternoon: long shadows and a mystical atmosphere
Each visit feels like stepping into a natural sanctuary.

Travel Tip

Arrive before 8 AM to avoid crowds and enjoy the bamboo illuminated by gentle morning light.



How to Get There

Location: Western Kyoto - Arashiyama

Nearest Stations:

JR Saga-Arashiyama Station → 10 min walk

Hankyu Arashiyama Station → 15 min walk

Nearby Spots

Tenryu-ji Temple

Togetsukyo Bridge



Directions on
Google Maps

Limited Collaboration Week at SAKE – The Rocks
February 23 - March 1, 2026

SAKÉ × MOON & BACK RAMEN BAR



Sydney The Rocks Collaboration

MOON and BACK
Arrives in Sydney -The Rocks

Exclusive Ramen Collaboration at SAKE Restaurant

From Kyoto to Sydney's historic waterfront,
MOON and BACK brings its modern Japanese ramen experience
to SAKE Restaurant for a special collaboration event.

Enjoy a curated lineup crafted for global diners:

- Vegan Ramen – rich, creamy, plant-based flavors
- Gluten-Free Ramen – specially developed GF noodles & broth
- Wagyu Ramen – premium Japanese beef with Kyoto-inspired depth
- Ramen Omakase Course – a multi-bowl tasting experience

Each dish reflects MOON and BACK's philosophy:

Food for Everyone – No One Left Behind.

Experience Kyoto's craftsmanship, now served in Sydney.



Event Period:
February 23 – March 1

From Kyoto to Sydney, Chef
Tatsuya Fukuda will be cooking
on-site at
SAKE Restaurant – The Rocks for
this exclusive collaboration week.
Experience his signature ramen
crafted live in Sydney
from Wagyu Ramen to Vegan and
Gluten-Free bowls,
along with a special Ramen
Omakase Course available only
during this event.

Don't miss this rare chance to taste
Kyoto's craftsmanship in Australia.

SAKÉ
×

 MOON & BACK
RAMEN BAR

Reservations

To reserve your seat for the SAKE ×
MOON and BACK collaboration event,
please scan the QR code below and
complete your booking through
SAKE Restaurant Sydney – The Rocks
official reservation form.
Limited seats available. Early reservations
are highly recommended.



**Directions on
Google Maps**