

MUKYO

Sake Reimagined.

Beyond the Bottle. Beyond Tradition.

A contemporary Japanese dining experience
in Shibuya, Tokyo.

MUKYO is derived from the Buddhist concept **Yuishiki Mukyo**, the idea that

boundaries exist only within perception.

MUKYO exists to:

reimagine
the future of Japanese sake

cross boundaries
between tradition and innovation

reinterpret
Japanese culture through a contemporary lens



a new way to experience japanese sake.

MUKYO is an intimate Japanese restaurant in Shibuya, Tokyo, where cuisine and sake come together in a completely new way.

Through temperature, glassware, and original sake cocktails, we explore the full expressive potential of sake.

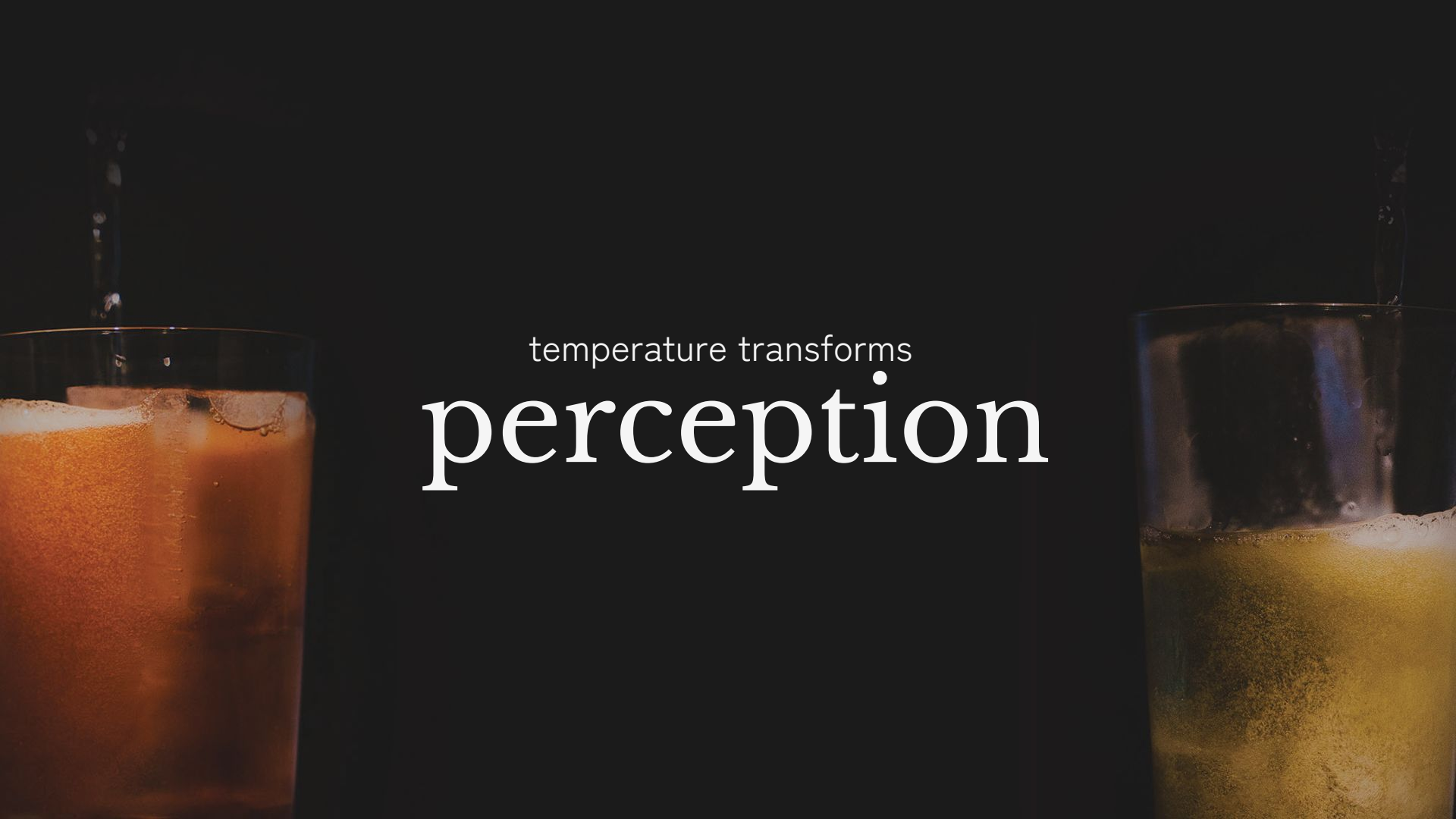
Rather than simply pairing sake with food, we create one seamless dining experience where every element enhances the next.





core principles

that guide us and what we create


temperature transforms
perception



temperature design.

Sake is not experienced at a single “correct” temperature.

As it changes, so does the experience. Mukyo explores how warmth and chill can reveal entirely different expressions of the same sake.

beyond tradition.



Honoring centuries of craftsmanship while exploring new possibilities for Japanese sake.

curated glassware.



Each vessel is carefully selected to transform aroma, texture, and balance.

original sake cocktails.



Japanese ingredients reimagined through contemporary techniques.



Horse Mackerel, Grilled Eggplant, Monaka



A Landscape of Tateyama: Aori Squid & Black Truffle



A Coastal Landscape: Pen Shell & Seasonal Vegetables

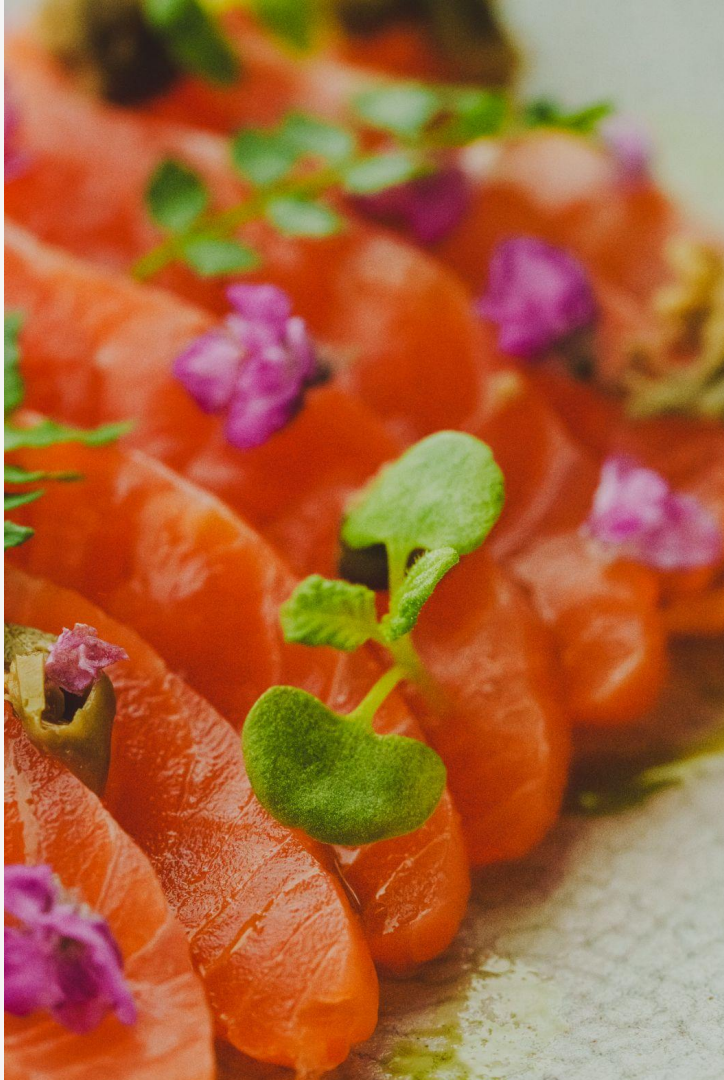


Takoyaki, Reimagined

Our seasonal eight-course tasting menu is inspired by Japan's forests, mountains, rivers, sea, and changing seasons.

Each dish is designed to tell a story, creating

an immersive journey through Japanese culture.



counter.



4 Seats | An immersive chef's experience where every dish and every pour unfolds before you.

table.



4 Seats | Perfect for couples, friends, and small groups seeking a relaxed yet refined dining experience.

terrace standing counter.



A casual outdoor space to enjoy sake and original sake cocktails before dinner or later in the evening.

Yoshinobu Kimura has spent two decades asking one question:

how far can japanese sake evolve?



Former Head Sommelier of NARISAWA, **Yoshinobu Kimura** has spent more than two decades exploring the relationship between Japanese cuisine and sake.

His work has been presented through collaborations in Canada, Portugal, Australia, and beyond, and featured in The Japan Times and dancyu.



Yoshinobu Kimura

Founder & Beverage Director

international perspective

- ⇛ International collaborations across Canada, Portugal, Australia, and beyond
- ⇛ Featured in The Japan Times and in Dancyu Magazine
- ⇛ Innovative sake pairing and sake cocktail programs
- ⇛ Collaborations with leading Japanese breweries and chefs





the japan times

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Sake, coffee and fish bones: Anything goes for Sushi M's cocktails

Yoshinobu Kimura is not afraid to break the accepted norms when it comes to devising surprising new sips for Sushi M. | COURTESY OF YOSHINOBU KIMURA

BY MELINDA JOE
CONTRIBUTING WRITER
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MUKYO represents Yoshinobu Kimura’s

vision for the future of Japanese sake.

At MUKYO,

We don’t just serve sake.

We don’t just serve food.

We bring them together in ways you may never have experienced before.

New flavors. New pairings. New possibilities.

Discover a new way to experience sake.





At a Glance:

Location	Shinsen, Shibuya, Tokyo
Experience	Seasonal 8-course tasting menu
Seating	Counter (4) Table (4) Terrace Standing Counter
Language	Japanese / English
Ideal For	Luxury travelers, Food enthusiasts, Guests curious about Japanese sake, Couples, Small groups, Solo travelers seeking a unique dining experience




MUKYO
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Beyond the Bottle.
Beyond Tradition.
A destination for those seeking
a new perspective on Japanese sake.
Book your
reservation
SNS: @mukyo.sakeandbeyond
WEB: mukyo-sakebeyond.com