

Ian Ngo (Weekly Contributor, Author, Editor, and Bay Area Travel Expert)
What's the Move? Weekly Spots to Gate Keep

Kiss of Matcha, located at 750 Clement St in San Francisco, is a delightful spot for matcha enthusiasts and dessert lovers alike. A cozy tea shop nearby Baker Beach, it offers a cozy atmosphere and a diverse menu that includes matcha soft serve, lattes, teas, and unique desserts.

Nestled in the Inner Richmond district, Kiss of Matcha features a charming wooden exterior and a welcoming interior. The space is designed to be both cute and functional, making it an ideal spot for casual hangouts or dates. The location is convenient for those exploring the area, adding to its appeal as a go-to dessert destination. Many will find the location to be near Golden Gate Park and the famed Baker Beach. Personally, when I give tours for friends of San Francisco, I would grab lunch at Ushi Taro Ramen, walk around the Botanical Gardens at Golden Gate Park, visit Japan Town, and grab a stop at Kiss of Matcha before heading towards Baker Beach to end the day.

Menu Highlights

Soft Serve: The standout item is undoubtedly the matcha soft serve, which many reviewers describe as rich, creamy, and perfectly balanced in flavor. Some patrons have noted that it doesn't taste overly sweet, allowing the matcha flavor to shine through.

Popular combinations include the matcha swirl with vanilla or other flavors.

Desserts: In addition to soft serve, the menu boasts items like:

- **Matcha Parfaits:** Layers of matcha soft serve with cereal, cake, red beans, and jelly.
- **Taiyaki:** A fish-shaped cake filled with various fillings served alongside soft serve.
- **Croffles:** A unique take on waffles made from croissant dough, crispy on the outside and chewy on the inside.

The café also serves a variety of matcha-based drinks and smoothies. While some drinks received mixed reviews regarding their sweetness and flavor balance, others were praised for their authenticity. The main drink is the Matcha Latte. Their own take on the traditional drink with ceremonial grade matcha powder from Uji and Kagoshima, Japan. Compared to other big names, the drink is less sweetened and more grounded with the natural flavors

Many customers rave about the quality of the matcha, noting it as some of the best in the Bay Area. The service is generally noted as efficient, with quick preparation times for orders with visible areas to see how the matcha powder is prepared before consumption.

Kiss of Matcha stands out for its focus on high-quality organic matcha and creative dessert offerings. I find it the perfect place to end a long day of exploring the city as well as scratching that itch for authentic and premium matcha cravings. For anyone in San Francisco looking to indulge in matcha treats, Kiss of Matcha is definitely worth a visit.

Images by Ian Ngo





