

ADDRESS 28-4 Shinsencho, Nakagyo
Ward, Kyoto 604-8371
LINK altroasters.thebase.in
HOURS 11am ~ 6pm
ACCESS 6 min walk from Nijo Castle
RECOMMEND Coffee Flight and Today's Cookie
¥1,300

 VEGAN COFFEE

alt. coffee roasters





alt.coffee roasters has transitioned to a fully vegan operation, now using oat milk exclusively for its coffee drinks and desserts. Founded in 2019 by Chihiro Nakamura, a trained nutritionist, the cafe made this shift to align with her growing concerns about the environmental and health impacts of dairy products. alt.coffee roasters employs the world's first organic oat milk designed specifically for baristas, created by Minor Figures, enhancing the coffee's flavor without the environmental toll of dairy or almond milk. Oat milk's minimal environmental impact, nutritional benefits, and compatibility with coffee have made it a popular choice among alt.coffee roasters's customers. The cafe also practices sustainability through initiatives like Second Brew Coffee, which reuses coffee grounds for a second beverage, reflecting Nakamura's commitment to environmental stewardship and societal improvement.



Vegan coffee

The founder is a trained nutritionist who implemented the use of oat milk from the get-go for environmental good and well-being of customers.

Local ingredients

Beyond just serving vegan coffee and desserts, the cafe sources ingredients from domestically grown producers.

Local ingredients

Through a special brewing process, the cafe serves Second Brew Coffee, which allows double brewing, and enjoyment of taste