琴音茶房®

Enjoy a moment of relaxation at Kotone Sabo.

Lunch Menu

Lunch Hours: 11:30 a.m. – Last Order 1:30 p.m.
**After 1:30 p.m., we switch to our afternoon tea service featuring cakes .*

＊“琴音茶房” is a registered trademark of Ikoma Spa Service Co., Ltd.

営業時間
11:30～17:00
ケーキ類 L.O. 15:30

琴音茶房

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“Sosyoku” at Kotone Sabo

What is “Sosyoku” cuisine? ...

It is healthy, creative cuisine made with plant-based ingredients—the bounty of the fields.

It is also known as shojin ryori, vegetarian, vegan, or plant-based cuisine. We use only plant-based ingredients, without any meat or fish.

At “Kotone Sabo”, we’ve prepared vegetarian dishes that pair perfectly with Chinese tea. Please enjoy our wholesome meals and Chinese tea.

Plant Based

- Important Note -

Strict vegetarian are classified as follows:

① Orientai-Vegetarian : Plant-based foods that exclude all dairy products, eggs, and the “Five Spices.” (green onions, onions, garlic, pickled radish, chives).

② Ovo-vegetarian: Essentially vegan, but includes eggs.

③ Lacto-vegetarian: Essentially a strict vegetarian diet, but includes dairy products.

④ Lacto-ovo-vegetarian: Essentially a strict vegetarian diet, but includes both dairy products and eggs.

⑤ Plant-based with the “Five Spicy Vegetables”: Plant-based foods that contain the “Five Spicy Vegetables” (green onions, onions, garlic, pickled radish, chives). These are classified into five types.

The vegetarian dishes at “Kotone Sabo” do not use eggs or dairy products. This corresponds to category ⑤, “Plant-Based with the Five Spices.”

Regarding vegan options, while the ingredients themselves are vegan-friendly, the kitchen uses eggs and milk to prepare certain menu items, such as cakes.

* With a reservation made at least one day in advance, we can accommodate a strictly vegan meal without the “Five Spices.” (Please note that some menu items may not be available.)

Lunch Menu

- Chinese Tea Pairing Menu -

Lunch at “Kotone Sabo” features plant-based, healthy dishes.
Please enjoy these healthy meals paired with delicious Chinese tea.

- Healthy Dim Sum Set -

This is a vegan dim sum set that’s gentle on the body.

- Steamer basket… Baozi (burdock root buns), xiaolongbao, shumai, and leek buns. All plant-based.
- Soup… Matcha soup topped with squid balls and shrimp (substitute).
- Salad… Seasonal four-color salad (with Nanko-ume plum dressing).
- Tea Sweets... Includes tea sweets made with health-boosting ingredients such as jujubes and goji berries. (The selection of tea sweets may vary depending on the day)

1,800 yen (tax included)



※ Add a small size rice 200 yen

- Recommended Chinese Teas -

Aged Pu-erh

A fermented tea from Yunnan with a deep, complex flavor that matures over time. It has a rich yet smooth taste and is recommended after meals.
It is popular as a tea that warms the body.

Value Set Menus

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- Recommended Pairing Set -
Old-Tree Sun-Dried Black Tea & Lunch

We’ll give you a 300-yen discount.
No discounts are available on teas other than “Old-Tree Sun-Dried Black Tea.”

Chinese Teas at “Kotone Sabo”

First-Grade White Tea 950 yen (tax included)	Old Tree Sun-Dried Black Tea 800 yen (tax included)
Aged Pu-erh Tea 800 yen (tax included)	Mu Mei Ren (Oolong Tea) 800 yen (tax included)

甘さ × 香り × 余韻 ── 中国茶は、口の中をリセットし、次の一口をより美味しくしてくれます。

Lunch Menu

- Chinese Tea Pairing Menu -

Lunch at “Kotone Sabo” features plant-based, healthy dishes.
Please enjoy these healthy meals paired with delicious Chinese tea.

Lunch Set (Please choose your favorite main dish)

1,800 yen (tax included)

※ Set menus only. You may order additional à la carte items.

Kotone’s Tofu Dengaku

We’ve put our own spin on tofu dengaku, a traditional dish from the northern Shiga region.
The green version features our original scallion miso with a hint of sansho pepper, while the yellow version uses sweet miso.
Please enjoy these two distinct flavors.

Matcha Soup

This soup features a matcha-based broth with a miso ball floating on top. Pour in as much hot water as you like, break up the miso ball, and enjoy.
The mitsuba adds a nice flavor accent.
The miso ball is also delicious when served as is, with just a small amount placed on top of rice.



Main dish

Please choose your favorite dish.

Four-Color Salad

(Nanko Ume Dressing)
We’ve paired a crisp salad made with seasonal vegetables with a dressing based on Nanko Ume plum vinegar. Please enjoy this salad with its refreshing tartness.

Rice

Carefully cooked using premium Japanese rice.

※ SaCha Fried Rice does not come with rice.

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Lunch Set Main Dish

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Plant Based

* Eggs, milk, and other similar ingredients are used in the same kitchen. This facility does not accommodate food allergies.



Main Dish(includes 3 side dishes and rice)

Deep-Fried Lotus Root Sandwiches

We’ve recreated lotus root tempura using plant-based ground meat. Enjoy it with either the sweet soy sauce glaze or the salted version. The salted version comes with our original spice blend.

Recommended Chinese Tea

Old Tree Sun-Dried Black Tea

A black tea made from ancient tea tree leaves from Yunnan and finished with sun-drying. It is characterized by a natural sweetness and a mellow richness, with a subtle, honey-like aroma. It has a smooth mouthfeel and a long-lasting finish.



Main Dish(includes 3 side dishes and rice)

Jian Hu Rou Yuan

“RouYuan” means meatballs. We made these using plant-based meat. They come in two flavors: the savory version is seasoned with cumin, and the sweet-and-spicy version is served with balsamic vinegar.

Recommended Chinese Tea

Aged Pu-erh Tea

This fermented tea from Yunnan offers a deep, complex flavor that matures over time. It has a rich yet smooth taste and is recommended for after meals. It is popular as a tea that warms the body.



Main Dish(includes 3 side dishes and rice)

La Zi G

It looks spicy with all those chili peppers, but it’s not actually that spicy. It’s full of flavor and really delicious. The plant-based meat is so realistic that when you eat it, you might mistake it for fried chicken.

Recommended Chinese Tea

Aged Pu-erh Tea

This fermented tea from Yunnan offers a deep, complex flavor that matures over time. It has a rich yet smooth taste and is recommended for after meals. It is popular as a tea that warms the body.



Main Dish(includes 3 side dishes and rice)

Tian Jiao Mushroom Sauce

It doesn’t contain any meat at all. The plant-based thin-sliced meat, four colors of bell peppers, and mushroom-based sauce make for a truly exquisite dish.

Recommended Chinese Tea

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A black tea made from ancient tea tree leaves from Yunnan and finished with sun-drying. It is characterized by a natural sweetness and a mellow richness, with a subtle, honey-like aroma. It has a smooth mouthfeel and a long-lasting finish.

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Lunch Set Main Dish

- Chinese Tea Pairing Menu -

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Main Dish(includes 3 side dishes and rice)

Vegan Fried Chicken

This deep fried is incredibly delicious, thanks to the bold flavors of spices like garlic, cumin, and pepper. The plant-based meat is so realistic that you might mistake it for real fried chicken when you eat it.

Recommended Chinese Tea

Aged Pu-erh Tea

This fermented tea from Yunnan offers a deep, complex flavor that matures over time. It has a rich yet smooth taste and is recommended for after meals. It is popular as a tea that warms the body.

Options Available Orientai-Vegetarian



Main Dish(includes 3 side dishes)

Sacha Fried Rice

This is a spicy fried rice flavored with oriental spices like Chinese cedar. It doesn’t contain any meat; instead, it uses vegan sausage. It’s a very healthy fried rice.

Recommended Chinese Tea

Aged Pu-erh Tea

This fermented tea from Yunnan offers a deep, complex flavor that matures over time. It has a rich yet smooth taste and is recommended for after meals. It is popular as a tea that warms the body.

Coming Soon

Recommended Chinese Tea

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Recommended Chinese Tea

Value Set Menus

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Lunch Menu

- Chinese Tea Pairing Menu -

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Additional Menu Items (a la carte)

※ These menu cannot be ordered individually.

Rice (one bowl)	350 yen
Small Rice (one bowl)	200 yen
Deep-Fried Lotus Root Sandwiches	950 yen
Jian Fu Rou Yuan	950 yen
La Zi G	950 yen
Tian jiao Mushroom Sauce	950 yen
Vegan Fried Chicken	950 yen
Sacha Fried Rice	1,200 yen
Kotone’s Tofu Dengaku	500 yen
Matcha Soup	500 yen
Four-Color Salad (with Nanko Ume Dressing)	500 yen
Mineral Water (one glass)	100 yen

※ Please ask a staff member if you’d like to order a la carte items for takeout.

Lunch Menu

- Chinese Tea Pairing Menu -

Lunch at “Kotone Sabo” features plant-based, healthy dishes.
Please enjoy these healthy meals paired with delicious Chinese tea.

Chewy Pancakes

These are chewy, chilled pancakes.
Why not try them for dessert after lunch?
Choose from maple syrup or caramel sauce.

We have a limited supply of 6 servings total per day. Please order early.
※ This item is available only to customers who have ordered lunch.



Maple Syrup
600 yen (tax included)



Caramel Flavor
600 yen (tax included)

- Please Note -
“Chewy Pancakes” are not plant-based. They contain eggs and milk.

Chinese Tea Menu





First-Grade White Tea

Made from carefully selected tea leaves from ancient large-leaf tea trees in Yunnan, China, that are over 100 years old. Carefully crafted using new shoots consisting of one bud and two leaves. Rich in amino acids and tea polyphenols. (950 yen)



White Tea Dragon Pearls

Made from the first flush of tea leaves from old trees. Not only does it have a vivid flavor and a rich aroma, but it also retains the tea leaves' abundant nutrients and is rich in pectin, offering potential beauty benefits. (800 yen)



Fresh Pu-erh Tea

Carefully selected from Yunnan, China, this "Shaiqing Maocha(晒青毛茶)" has been crafted using traditional methods. It has a soft, smooth mouthfeel and a gentle sweetness. Its aroma lingers in the mouth. (800 yen)



Aged Pu-erh Tea

It has aromas of molasses and jujube. Well-fermented ripe Pu-erh tea is rich in beneficial tea bacteria, is gentle on the stomach, and is believed to aid in weight loss. Highly recommended for Chinese tea lovers. (800 yen)



Mu Mei Ren (Oolong Tea)

This is a traditional oolong tea made from Shaiqing Maocha raw tea leaves from Yunnan, China. It has a fruity aroma reminiscent of orchid honey. It also has a smooth mouthfeel with a hint of sweetness, and its lingering aftertaste is particularly notable. (800 yen)



Old Tree Sun-Dried Black Tea

Because it is air-dried naturally in the sun, the UV rays help preserve its unique tea aroma for a long time, resulting in a black tea with a richer flavor. This black tea is also appealing for its natural sweetness and aroma. (800 yen)



Wild Black Tea

This black tea is characterized by its strong sense of mountainous wilderness. When brewed, it has a clean, high-pitched, and pure aroma, with a rich, orchid-like fragrance that stands out. (800 yen)



Kyoto Wazuka "Yabukita" Black Tea

We have carefully hand-picked pesticide-free tea leaves from Wazuka, Kyoto-using the "one bud, two leaves" method-and hand-rolled and sun-dried them to create this Chinese black tea. It is a premium black tea with a fruity flavor and a natural sweetness. (800 yen)



Kyoto Wazuka "Okumidori" Black Tea

We have carefully hand-picked pesticide-free tea leaves from Wazuka, Kyoto-using the "one bud, two leaves" method-and hand-rolled and sun-dried them to create this Chinese black tea. It is a premium black tea with a fruity flavor and a natural sweetness. (800 yen)

※ The prices listed are for in-store consumption (including 10% tax). Please ask the shop owner for takeout prices.
※ We also offer a variety of other Chinese teas. Please ask the shop owner for more information.

Kotone's Commitment to Quality

The Chinese teas at "Kotone Sabo" are safely sourced through official import channels, with a focus on teas from China's "Jue Cha Dao." They are made from large-leaf tea leaves grown in Yunnan, China, from trees that are hundreds of years old. These tea leaves contain few alkaline substances and far more beneficial compounds than ordinary small-leaf varieties, making them a high-quality Chinese tea that is sweet and fragrant.

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