

To Guests with Food Allergies

We strive to accommodate guests with food allergies to ensure that everyone can enjoy their meals.

We are happy to modify the relevant menu items and provide a "Low Allergen Menu" that excludes the following allergenic ingredients:

[7 Major Allergenic Ingredients]:

Eggs, Milk, Wheat, Buckwheat, Peanuts, Shrimp, Crab

[20 Allergenic Ingredients Similar to Major Allergens]:

Abalone, Salmon Roe, Squid, Salmon, Mackerel, Beef, Chicken, Pork, Orange, Kiwi, Banana, Peach, Apple, Cashew Nuts, Walnuts, Sesame, Soybeans, Matsutake Mushrooms, Yam, Gelatin

Regarding Allergens

1. We confirm the ingredients used based on information provided by the manufacturer.
2. Since the food is prepared in the same kitchen as other menu items, and the same cooking and washing equipment is used for different dishes, there is a possibility that allergenic substances may be unintentionally introduced during the cooking process. Additionally, ingredients may also contain traces of allergens due to the production process at the manufacturer.
3. For the reasons above, please note that the dishes we provide are not completely allergen-free. We ask for your understanding in advance. We will do our best to accommodate your requests, but depending on the specifics. Please also note that we may not be able to accommodate any requests made on the day of the event.

Before placing an order, we kindly ask that you review the above information and

4. make the final decision accordingly.