

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 verify the ingredients used based on information from our suppliers.
- 2. Due to the use of the same kitchen and cleaning procedures as other menu items, there is a possibility of cross-contamination with traces of allergenic substances during the cooking and cleaning processes.
- 3. Please be aware that the dishes we provide may not be completely allergen-free due to the reasons mentioned above.
- 4. Please be advised that the food we provide is not a fully allergy-friendly menu for the reasons mentioned above. With the utmost priority on customer safety, there may be occasions where we unavoidably have to refuse service.
- We prioritize your safety and may need to decline serving certain dishes if necessary.
 When placing an order, we kindly request that you review the information above and make the final judgment based on your own discretion.