

Regarding food allergies

we are very careful about accommodating guests with food allergies.
Please check the details below.

Food allergy handling

Food allergies are limited to the following 【7 specified raw materials】 and 【21 specified raw materials】 ..

We do not accept any other food allergies except for the following 28 food allergies.

【7 specified raw materials】

Eggs, milk, wheat, buckwheat, peanuts, shrimps and crabs.

【21 specified raw materials】

Seafood...abalones, squid, salmon roe, salmon roe, salmon, mackerel

Meat...Beef, chicken, pork

Fruits...Oranges, kiwifruit, bananas, peaches, apples

Other...Almonds, cashew nuts, walnuts, sesame seeds, soy beans, matsutake mushrooms, yams, gelatine

Points to bear in mind when dealing with food allergies

1. As all foodstuffs are prepared in the same kitchen and cooking and dishwashing equipment is used in common, there is a possibility that small amounts of allergenic ingredients may be secondarily mixed in during the cooking process, even with the 28 items listed above.
2. If you have a severe food allergy or multiple allergies, or if you wish to completely remove all allergens from your diet, we may have no choice but to refuse to serve you your meal for reasons of safety.

In such cases, please inform us in advance so that we can accept the meal as a bring-in.

Please check the above details and make your own decision.

Please requests for food allergies must be made at least 1 week in advance.

Ryotei Rangetsu