

Allergy labeling regulations (9 items)

Exhibition Guidelines

- Shown when usage constitutes 30% or more of the total.
- Seasonings and minimal quantities utilized (e.g., soy in soy sauce) are not included.
- The displays are numbered at the bottom of the menu.

①	gluten		Wheat, bread, pasta, etc.
②	crustaceans		Shrimp, crab, and other seafood.
③	Fish		Mackerel, salmon, and various other fish
④	Dairy items		Dairy, fromage, margarine
⑤	mushrooms		Shiitake mushrooms, shimeji mushrooms, and others.
⑥	Soybeans		Tofu, natto, soy sauce, and similar items.
⑦	Eggs		Eggs, mayonnaise, and other condiments.
⑧	peanuts		Peanut oil, peanut butter, and similar products.
⑨	Nuts		Walnuts, almonds, and similar varieties.

Appeal to Parents

Please review the allergen information (①–⑨) when making your menu selections.

For children with severe allergies, we advise personalized consultation.

[For Parents] Allergy Labeling Manual

At our company, we prioritize children's safety and categorize food allergies according to the following "9 allergen classifications."

Furthermore, we have implemented display regulations that prioritize both practicality and safety.

9 varieties of allergies and common ingredients

1. Gluten

Protein present in wheat, barley, rye, and similar grains.

Representative ingredients - illustration

- bread

Noodles (Chinese noodles for yakisoba, udon noodles for yakisoba)

Pasta

All flour-based dishes

Breadcrumbs

Pastries such as cookies and cakes

Soy sauce (contains wheat during production)

The wheat present in the fried chicken batter is classified as a "trace amount" and is consequently not displayed (see below).

② Crustaceans

Shrimp, crab, stomatopod, etc.

Utilized in fried dishes, stir-fries, broth, and more.

③ Fish

Fish or processed fish products.

salmon, mackerel, cod, bonito flakes, dried sardines, fish sauce, fish paste (chikuwa, kamaboko, etc.)

Dairy products

Dairy-derived components.

milk, cheese, butter, cream, yogurt, béchamel sauce

⑤ Mushrooms

Shiitake, Shimeji, Maitake, Enoki, Fungi

⑥ Soybeans

Tofu, miso, soy sauce, soy milk, natto, fried tofu, and additives for processed foods

⑦ Eggs

Examples: tamagoyaki, boiled eggs, mayonnaise, egg noodles, cakes, etc.

⑧ Peanuts

peanuts, peanut butter, condiments, confections

9. Tree Nuts

almonds, cashews, walnuts, macadamia nuts, hazelnuts

2. Regulations for Allergy Labeling

Trace amounts of allergens are not indicated.

Trace quantities of allergens present in seasonings, garnishes, batter, and similar items are exempt from labeling requirements.

[Example of non-disclosure (trace amount)]

Wheat utilized in the production of soy sauce

Wheat incorporated into fried chicken batter (added and revised this time)

Residues of egg in fried food batter

A modest portion of tamagoyaki (rolled egg) served as a side dish.

Refined soybean oil

A dash of sesame seeds

Trace elements in seasonings and processed foods.

Reason: The likelihood of developing the disease is minimal at minute doses, and this is intended to prevent confusion in judgment.

② Present solely the primary ingredients that constitute 30% or more of the total dish.

Allergenic foods constitute the primary components of the dish.

This is indicated when it constitutes 30% or more of the total weight.

[Instances necessitating labeling]

Fried noodles and fried udon (noodles = gluten as the primary ingredient)

Pasta preparations (wheat serves as the primary ingredient)

Cream stew (milk serves as the primary ingredient)

Egg preparations (egg stews, omelets, etc.)

Dishes rich in tofu and soy products

③ Cross-contamination

Given that various dishes are prepared in the same kitchen, it is challenging to entirely eliminate allergens. If your child has severe allergies, please ensure that you consult with the school or the provider beforehand.

3. Summary

Labeling focus: nine primary allergens

· Minor quantities of ingredients utilized in fried chicken batter, among others, are not disclosed.

Yakisoba, yakidon noodles, and wheat flour dishes are classified as containing gluten.

Displayed only if it constitutes 30% or more of the dish.

If you suffer from severe allergies, we advise you to consult with us beforehand.