

- Food Allergies / Restrictions ●

We have no vegetarian/vegan menu.

If you are allergic to one of the ingredients above, chef Isao HŌRAI will replace it with other products. If you do not **inform us in advance**, we may not be able to accommodate your request.

We would be happy to satisfy you as far as possible and therefore kindly ask for your cooperation.

**⚠** However, please note that menus excluding allergenic foods are **not completely allergy-free** and may contain trace amounts and **may not meet the needs of those with severe allergies.**

**⚠** Please note that for **menus requiring numerous changes**, we will charge an **additional fee of 20 euros.**

**⚠** Please note that there is an **additional charge of 20 euros for processing requests on site.** Otherwise, we will just remove the ingredient.

Below is a list of foods that cannot be excluded, as well as a list of ingredients that can be substituted or removed.

**Here is a list of food that cannot be excluded :**

- **Soy Sauce** : Please note that it contains traces of gluten. Unfortunately, our restaurant is not suitable for people with celiac disease.
- **Gluten** : Wheat flour can be substituted with rice flour or tapioca flour. Sushi sauces cannot be substituted.
- **Steamed sake** : The alcohol is heated to a boiling point of 78.3°C and evaporates. The alcohol has no intoxicating effect, though it is not entirely absent.
- **Vinegar**
- **Rice**
- **Raw fish** : For pregnant guests, an alternative option is available for an additional 20 euros. We do not offer a vegetarian or vegan menu.

**Non-exhaustive list of foods that can be substituted or removed :**

- **Dairy products** : cow's milk, mascarpone cream, desserts...
- **Wheat flour** : mainly used for TEMPURA
- **Fish eggs** : caviar, dried mullet roe
- **Hen eggs** : mayonnaise, dessert, omelette...
- **Molluscs** : squid, cuttlefish
- **Crustaceans** : Shrimp, langoustine, lobster, crab...
- **Shellfish** : sea urchin, scallops
- **Fish without scales or fins** : eel, turbot...
- **Blue fish** : mackerel, amberjack
- **Sesame, buckwheat seeds**
- **Tree nuts**
- **Condiments** : wasabi, ginger, chives, leek, shiso, japanese mustard, yuzu pepper...
- **Vegetables, mushrooms**
- **Fruits**
- **Meat** : usually, except for the WA course, we do not have meat in our menu.