



List of Food Allergens

Spring/Summer Menu
(April-September 2026)

※This list indicates the allergens contained in the products sold (8 specified allergens and 20 allergens similar to specified allergens) with a ● mark.
 ※The contents and ingredients of the products sold may change.
 ※During the manufacturing and preparation process, trace amounts of allergens not marked with a ● may be present.
 ※The information in this list does not guarantee that you will not experience allergic symptoms. Furthermore, individual reactions to allergens vary, so please make your own final judgment when placing an order.
 ※All dishes are prepared in a kitchen that handles products containing eight designated allergens and 20 equivalent allergens.

Menu name	Specified allergens (mandatory labeling): 8 items								20 items of ingredients that are considered to be allergens (recommended labeling).																				
	小麦	卵	乳	そば	落花生	えび	かに	くるみ	アーモンド	あわび	いか	いくら	さけ	さば	オレンジ	フルーツ	マカダミアナッツ	バナナ	リンゴ	もも	牛肉	大豆	ごま	カシューナッツ	鶏肉	豚肉	やまいも	ゼラチン	
Menu name	Wheat	Egg	Milk	Buckwheat	Peanut	Shrimp	Crab	Walnut	Almond	Abalone	Squid	Salmon	Salmon	Mackerel	Orange	Kiwi	Macadamia	Banana	Apple	Peach	Beef	Soy	Sesame	Cashew	Chicken	Pork	Yam	Gelatin	
B r e a k f a s t	Grilled Local Vegetables in a Light Marinade with Mushroom Tartar Sauce	●	●	●																		●	●					●	
	Spanish Mackerel Marinated in Miso, Cooked at Low Temperature, and Paired with Yuasa Moromi Cream Sauce	●		●											●														
	Carrot Mousse with Arida Mandarin Gelée, Served with Duck Confit	●																											
	Tender Japanese Roast Beef with Jabara Citrus Sauce	●	●																	●		●	●						
	Green Tiger Prawn and Japanese Yam in a Delicate Dashi Glaze with a Touch of Wasabi	●	●	●			●																						●
	Fruits Along the Railway Line																												
	Crab Cake Sandwiches on "Rikuro Ojisan's Okage Bread"	●	●	●				●												●			●						●
	Lemon Terrine Sandwich	●	●	●	●															●			●						●
	Chilled White Sesame Tofu Potage, Infused with the Aroma of Fresh Arida Sansho Pepper	●		●																			●	●			●		
	M e a l	Chef's Signature White Sesame Tofu with Leaf Wasabi and Kinzanji Miso	●		●																			●	●				
Grilled Local Vegetables in a Light Marinade with Mushroom Tartar Sauce		●	●	●											●														●
Spanish Mackerel Marinated in Miso, Cooked at Low Temperature and Paired with Yuasa Moromi Cream Sauce		●		●											●														
Senshu Octopus Confit Accented with a Light Spicy Shishito Pepper Sauce		●	●	●																									
Carrot Mousse with Arida Mandarin Gelée, Served with Duck Confit		●																											
Marinated Tuna with Burdock Root Gari and Ume Plum Sauce		●													●					●			●						
Tender Japanese Roast Beef with Jabara Citrus Sauce		●	●																	●		●	●						
Green Tiger Prawn and Japanese Yam in a Delicate Dashi Glaze with a Touch of Wasabi		●	●	●			●																						●
Artisanal Kawachi Duck Sausage with Cream Cheese Mixed with Dried Fruits		●						●		●																			
Aged Chicken Seasoned with Fresh Arida Sansho Pepper Salt		●																					●				●		
Burrito-Style Tandoori Chicken	●		●	●															●			●				●			
Beni Nanko Ume Plum and Fresh Sansho Pepper Pudding		●	●																			●						●	
Steamed Rice with Seasonal Ingredients	●		●																			●	●			●			
Chilled Dobin-mushi Style Broth Steamed in an Earthenware Pot	●		●				●																					●	
A f t e r n o o n t e a	Beni Nanko Ume Plum and Fresh Sansho Pepper Pudding	●	●	●																		●						●	
	GENJI BAKE Butter Sand	●	●	●					●																				
	GENJI BAKE Dolce Cookies	●	●	●					●																				
	Seasonal Fruit Tart	●	●	●				●															●						●
	Mont Blanc		●	●					●														●						
	French-Style Vanilla Tart	●	●	●					●														●						●
	Grilled Local Vegetables in a Light Marinade with Mushroom Tartar Sauce	●	●	●																			●	●				●	
	Chef's Signature White Sesame Tofu with Leaf Wasabi and Kinzanji Miso	●		●																			●	●					
	Burrito-Style Tandoori Chicken	●		●	●															●			●				●		
D r i n k	AGARA CRAFT Yuzu Ale 330ml																												
	Asahi Super Dry small bottle 334ml																												
	Asahi Dry Zero small bottle 334ml																						●						
	Japan-made Blended Malt Whisky Kumano																												
	Kishu Nanko Plum Wine Kumano Red																												
	Junmai Ginjo Koyasan Hannyatou 300ml																												
	Amano Sake Ginjo 300ml																												
	TENKU KOYA Beer 330ml																												
	Wakayama Yuasa Winery TOA200 Sea Red Wine																												
	Wakayama Yuasa Winery TOA200 Sea White Wine																												
	Taishi-no-Mizu Mineral Water 500ml																												
	Kobe Foreign Settlement Sparkling Water (Highly Carbonated)																												
	TENKU Blend (Hot)																												
	TENKU Blend (Iced)																												
	Ito En Oi Ocha Uji Matcha Green Tea (Hot)																												
	Ito En Oi Ocha PET bottle 350ml																												
	CelebiTEA Darjeeling Gold (HOT)																												
	Organic black tea (Iced)																												
	Arakawa peach juice 200ml																					●							
	Jabara 10% Drink 160ml																												
Mixed Juice by Sennariya Coffee 180ml															●			●	●	●									
Sowa Fruit Orchard Arida Mandarin Orange Cider 250ml																													
Sowa Fruit Orchard 100% Fruit Juice Ajimaro Shibori 180ml																													
*No-brand fresh 4.3ml x 50 packs				●																								●	
*Unbranded commercial syrup (6g x 30 packets)																													
*OC 3g Stick Sugar, 300 sticks																													
GRAN TENKU Original Natural Water																													
M e r c h a n d i s e	GRAN TENKU Original Heart-shaped Monaka Wafer																												
	GRAN TENKU Original Konpeito Sweets																												
	GRAN TENKU Original Vegetable Chips																												
	Gyokurin-en green soft serve ice cream	●		●																			●						
	GRAN TENKU Original Fruit Jam																												
	Yura Mandarin Orange Marmalade Jam																												
	GRAN TENKU Original Fruit Jam: Arakawa Peach Confiture																				●								
	GRAN TENKU Specially Packaged Dolce Tin (14)	●	●	●						●																			
	GRAN TENKU Specially Packaged Butter Sand (8)	●	●	●						●																			
	Raisins (4) / Apricot & Pecan Nuts (4)	●	●	●																									
Aizuya Original Radio Yaki Snack (12)	●	●	●			●								●								●	●						
Hokkyokusei Special Chicken Omelet Rice (with signature omelet rice sauce)	●	●	●																			●				●			
Jiyuken (Osaka/Namba) Curry-flavored Kaki no Tane (rice crackers)	●																					●				●			
Jiyuken (Osaka/Namba) Moist Curry-flavored Rice Crackers	●		●																			●				●	●		