

ZUND-BAR

Food Allergy Table

- In accordance to the Food Sanitation Law, the 7 allergens required and the 21 allergens recommended are shown in this table.
- The information on this table is based on the checking of the raw materials of our ingredients.
All products are cooked in the same kitchen using the same cookware.
Therefore, it is possible that allergens may be transferred from one item to the other in the kitchen.
- Niboshi (boiled and dried sardines) used in our shop are collected by a fishing method that mixes shrimps and crabs.
- Every individual's susceptibility to allergens indicated or not in the table are all different.
This table is to be used as just a reference. Please consult a specialist or refrain from eating any products if you are not sure.

Allergen Analysis		Required 7 Items							Recommended 21 Items																					
		Dairy	Eggs	Wheat	Buckwheat	Peanuts	Crab	Shrimp	Pork	Chicken	Beef	Soybeans	Gelatin	Abalone	Squid	Ro Salmon	Orange	Kiwi	Walnuts	Salmon	Mackerel	Matsutake	Peach	yam	Apple	Banana	Nuts Cashew	Sesame	Almond	
Product Name																														
Ramen	Yuzu shio	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	●	-	-	-	-
	Yuzu shoyu	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	-
	Shio	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	●	-	-	-	-
	Shoyu	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	-
	Yuzu ratan	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	●	-
	Ume shio	-	●	●	-	-	-	-	-	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	●	-	-	●	-
	Wantan shio	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	●	-	-	-	-
	Wantan shoyu	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	-
	ZUND-BAR CLASSIC shio	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	●	-	-	-	-
	ZUND-BAR CLASSIC shoyu	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	-
	Cold yuzu shio (Seasonal)	-	●	●	-	-	-	-	●	●	-	●	●	-	-	-	-	-	-	-	-	●	-	-	-	●	-	-	-	-
	Aradaki (Seasonal)	-	●	●	-	-	-	●	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	●	-	-	-	-
Tsukemen	Ama-tsuyu	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	●	-
	Yuzu -tsuyu	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	●	-
	Kara-tsuyu/Yuzu-karatsuyu	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	●	-
Rice bowls	Gohan	-	-	●	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Tare gohan	-	-	●	-	-	-	-	-	●	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	●	-
	Okaka gohan	-	-	●	-	-	-	-	-	●	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	Niku gohan	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	Aburi koro chashu gohan	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Toppings	Pork kakuni chashu	-	●	●	-	-	-	-	●	-	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Pork aburi chashu	-	●	●	-	-	-	-	●	-	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Chicken chashu	-	-	●	-	-	-	-	-	●	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Nitamago	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	-
	Wantan	-	●	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	-
	Nori 7 pieces	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Menma	-	-	●	-	-	-	-	●	●	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Kurenai no moto (Spicy sauce)	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	●	-
Dessert	Soft serve	●	●	●	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	blancmange(fruit sauce)	●	-	-	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	●	
	blancmange(kinako)	●	-	-	-	-	-	-	-	-	-	●	●	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	●	