

## Osechi Allergen List

Menu	Take out	8 specified ingredients
Herring Roe flavored with Saikyo miso	○	
Black beans simmered in sweetened soup stock	○	
Dried small fishes simmered in sweetened Soy Sauce	○	wheat (soy sauce)
Japanese-Style Sauteed Lotus Root	○	wheat (soy sauce)
Red and White Fish cake	○	egg
Japanese radish and Carrot pickled in vinegar	○	
Salmon Roe pickled in Soy Sauce	○	wheat (soy sauce)
Shrimp Vegetables and Seafood simmered in sweetened Soy Sauce	○	wheat (soy sauce), shrimp
Kumquats simmered in sweet stock	○	
Mashed sweet potatoes with sweet chestnuts and Matcha	○	
Herring simmered with Bancha (coarser tea)	○	wheat (soy sauce)
Grilled yellowtail with green tea	○	
(Japanese zodiac) Conger eel skewered to resemble a snake and grilled with sauce	○	wheat (soy sauce)
Simmered scallop with Sencha		wheat (soy sauce)
Salmon wrapped in kelp simmered with Hojicha (roasted green tea)	○	wheat (soy sauce)

Sweetened walnut with bonito flakes	○	wheat(soy sauce),walnuts
Simmered beef flavored with Japanese black tea and sweet and spicy sauce		wheat (soy sauce)
Grilled vegetables wrapped in CHA-MI-TON Pork		wheat (soy sauce)
Grilled minced chicken with Tencha (steamed green tea)	○	wheat (soy sauce), egg
Simmered freeze-dried tofu, taro, ball-shaped wheat gluten	○	wheat (soy sauce)
Thickly rolled sweet omelet	○	wheat (soy sauce), egg
Japanese soup with rice cake		wheat (soy sauce)
Chazuke: Rice soaked in soup stock		wheat (soy sauce)

\*This is a list of allergens for the "Osechi Buffet" to be held at Restaurant 1899 Ochanomizu from January 1st to 3rd, 2025.

\*Things marked with circles are dishes included in "Takeout Osechi" and "Hotel 1899 Tokyo Osechi Accommodation Plan."

\*If you have any questions, please feel free to contact Restaurant 1899 Ochanomizu (03-3251-1150).