

炭火焼肉ぐら Food allergy list ①

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Examination in June 2017 (We will revise when there is change)

MENU	Specified raw materials (7items)							Those equivalent to specified raw materials (20 items)																				
	Egg	Milk	Wheat	Buckwheat (Soba)	Peanut	Shrimp	Crab	Abalone	Cuttlefish	Salmon roe	Orange	Kiwi fruit	Beef	Walnut	Salmon	Mackerel	Soybean	Chicken	Pork	Matsutake Mushroom	Peach	Yam	Apple	Gelatin	Banana	Cashew nuts	Sesame	
Sauce on table																												
※ Sauce on the customer's table	・	・	●	・	・	・				・		・					●	・	・					・				・
Spicy miso on the customer's table	・	・	●	・		・				・		・					●	・	・					・				・
Grated garlic on the customer's table	・	・	・	・		・				・		・					・	・	・					・				・
Attached to dish																												
Wasabi	△	△	△	△		△				△		△					●	△	△					△				△
Lemon	△	△	△	△		△				△		△					△	△	△					△				△
Beef menu																												
※ Kalbi : boneless short rib	△	△	●	△		△				△		●					●	△	△					△				●
Gura's Gyuutan [Ⓢ] : Beef tongue	△	△	△	△		△				△		●					△	△	△					△				●
※ Gura's Harami : Outside skirt	△	△	●	△		△				△		●					●	△	△					△				●
※ Assorted special beef 3 types [Ⓢ]	△	△	●	△		△				△		●					●	△	△					△				●
※ A5 ranked Sendai beef Kalbi	△	△	●	△		△				△		●					●	△	△					△				●
Beef tongue with salt and green onions [Ⓢ]	△	△	△	△		△				△		●					△	△	△					△				●
※ Nakaochi-kalbi : Rib finger	△	△	△	△		△				△		●					△	△	△					△				●
Nakaochi-kalbi [Ⓢ] : Rib finger	△	△	●	△		△				△		●					●	△	△					△				●
GURA's kalbi part2 : Boneless shart rib with	●	△	●	△		△				△		●					●	△	△					△				●
※ Jukusei-rousu : Aged loin	△	△	●	△		△				△		●					●	△	△					△				●
Rib no Ganenyaki : Spencer Roll [Ⓢ]	△	△	△	△		△				△		●					△	△	△					△				●
Beef offal menu																												
Joumino [Ⓜ] : 1st stomach	△	△	●	△		△				△		●					●	△	△					△				●
Hachinosu [Ⓜ] : 2nd stomach	△	△	●	△		△				△		●					●	△	△					△				●
Korikori [Ⓢ] : Aorta	△	△	△	△		△				△		●					△	△	△					△				●
Hatsu [Ⓜ] : Heart	△	△	●	△		△				△		●					●	△	△					△				●
Wasabi DE shiohatsu [Ⓢ] : Heart with wasabi	△	△	△	△		△				△		●					△	△	△					△				●
Liver [Ⓜ]	△	△	●	△		△				△		●					●	△	△					△				●
Gyara [Ⓜ] : 4th stomach	△	△	●	△		△				△		●					●	△	△					△				●
Shimacyou [Ⓜ] : Large intestine	△	△	●	△		△				△		●					●	△	△					△				●
Marucyou [Ⓜ] : Small intestine	△	△	●	△		△				△		●					●	△	△					△				●
Senmai [Ⓜ] : 3rd stomach	△	△	●	△		△				△		●					●	△	△					△				●
Urute [Ⓜ] : Gristle	△	△	●	△		△				△		●					●	△	△					△				●
Pork menu																												
Tontoro [Ⓢ] : Fatty pork	△	△	△	△		△				△		△					△	△	●					△				●
Pork offal menu																												
Butatan [Ⓢ] : Pork tongue	△	△	△	△		△				△		△					△	△	●					△				●
Hormon [Ⓢ] : Intestines	△	△	△	△		△				△		△					△	△	●					△				●
Assorted of variety Hormon [Ⓜ]	△	△	●	△		△				△		△					●	△	●					△				●
Nankotsu [Ⓢ] : Pork cartilage	△	△	△	△		△				△		△					△	△	●					△				●
Kobukuro [Ⓢ] : Pork womb	△	△	△	△		△				△		△					△	△	●					△				●
Kobukuro [Ⓜ] : Pork womb	△	△	●	△		△				△		△					●	△	●					△				●
Toku-A Gatsu [Ⓢ] : A ranked stomach	△	△	△	△		△				△		△					△	△	●					△				●
Chicken menu																												
Iwaidori-momo [Ⓢ] : Chicken thigh	△	△	△	△		△				△		△					△	●	△					△				●
Iwaidori-momo [Ⓜ] : Chicken thigh	△	△	●	△		△				△		△					●	●	△					△				●

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A la carte menu																											
Yakumi-tofu : Tofu sprinkled with spices	△	△	●	△		△				△		△					●	△	△				△				●
※ Tonsoku : Pig's trotters	△	△	●	△		△				△		△					●	△	●				△				△
Ninniku-age : Deep fried garlic	△	△	△	△		△				△		△					●	△	△				△				●
Yasaiyaki : Mixed vegetables	△	△	△	△		△				△		△					△	△	△				△				●
Tail-mushi : Steamed boiled oxtail	△	△	●	△		△				△		●					●	△	△				△				●
※ Kimchi : Korean pickles	△	△	△	△		●				△		△					△	△	△				△				△
Kakuteki : Chinese raddish kimchi	△	△	△	△		●				△		△					△	△	△				△				●
Oikimchi : Cucumber kimchi	△	△	△	△		●				△		△					△	△	△					●			●
※ Kimchi-moriawase : Assorted kimchi	△	△	△	△		●				△		△					△	△	△					●			●
Moyashi-namul : Bean sprouts namul	△	△	△	△		△				△		△					△	△	△				△				●
※ Namul-moriawase : Assorted namul	△	△	●	△		△				△		●					●	△	△				△				●
Cyanja : Spicy cod innards	△	△	●	△		△				△		△					△	△	△				△				●
Salad menu																											
GURA's radish salad	△	△	●	△		△				△		△					●	△	△				△				●
Salad with jellyfish	△	△	△	△		△				△		△					●	△	△				△				●
Korean Lettuce	△	△	●	△		△				△		△					●	△	△				△				●
Rice menu																											
Bibimbap (Korean rice dish)	●	△	●	△		●				△		●					●	△	△				△				●
Bibimbap with cheese	●	●	●	△		●				△		●					●	△	△				△				●
Yukhoe bibimbap	●	△	●	△		●				△		●					●	△	△				△				●
Oxtail ojiya : Mixed porridge	△	△	△	△		△				△		●					△	△	△				△				●
Rice	・	・	・	・		・				・		・					・	・	・				・				・
Noodles/Soup menu																											
Reimen : Korean cold noodles	●	△	●	●		●				△		●					△	△	△				△				●
Bibinmen : Korean spicy cold noodle	●	△	●	●		●				△		●					●	△	△				△				●
Onmen : Korean hot noodles	●	△	●	●		△				△		●					●	△	△				△				●
Karai-Onmen : Korean spicy hot noodles	●	△	●	●		△				△		●					●	△	△				△				●
Egg gukbap : Korean rice soup	●	△	△	△		△				△		△					△	△	△				△				●
Karai-gukbap : Korean spicy rice soup	●	△	△	△		△				△		△					△	△	△				△				●
※ Wakame-soup : Seaweed soup	△	△	△	△		△				△		△					△	△	△				△				●
Karai-soup : Spicy soup	●	△	△	△		△				△		●					△	△	△				△				●
Yasai-soup : Vegetable soup	△	△	△	△		△				△		●					△	△	△				△				●
Tamago-soup : Egg soup	●	△	●	△		△				△		△					●	△	△				△				●
Oxtail soup	△	△	△	△		△				△		●					△	△	△				△				●
Kalbi soup : Boneless short rib soup	●	△	●	△		△				△		●					●	△	△				△				●
Sashimi menu																											
Senmai-sashi : 3rd stomach sashimi	△	△	△	△		△				△		●					●	△	△				△				●
※ Basashi-yukhoe : Horse meat sashimi	●	△	●	△		△				△		△					●	△	△				△				●
Hachinosu-sashi : 2nd stomach sashimi	△	△	△	△		△				△		●					●	△	△				△				●

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Dessert menu																												
Vanilla ice cream		●															●											
Matcha ice cream		●															△											
Lemon sherbet - Checking -																												
White sesame pudding		●																						●			●	
Coke ice cream float		●															●											
Melon soda ice cream float		●															●											
Soft drink menu																												
Oolong tea																												
Green tea																												
Calpico (Japanese milk-based soft drink)		●															●											
Calpico soda		●															●											
Coke or Pepsi																												
Ginger ale																												
Grapefruit juice																												
Orange juice										●																		
Melon soda																												

■ Sauce of yakiniku you can change it to other sauce if you hope. (Some menus cannot be changed)

■ Food allergic substances contained in alcoholic beverages, please check with staff.

■ If there are menus not listed in this list in the store, please check with staff.

Ⓢ : Salt base taste

Ⓜ : Miso base taste

No mark : Soysauce base taste