

CONSUMER INFORMATION MANUAL

ALLERGENS AND CROSS-CONTAMINATION

LAST UPDATED: MAY 2026

Daily Dough-Based Products

The products prepared daily in our workshop using dough contain egg, sugar, gluten, lactose, and traces of soy or nuts.

This includes:

- Taiyakis
 - Baby Taiyakis
 - Baby Sweets
 - Taiyakitos
 - Taiyaki Wraps
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Food Handling Certificates & Nuts

We want to assure our customers that all our staff have obtained official Food Handling Certification. This certification guarantees that our team is fully trained in safe food handling practices, hygiene, and procedures to prevent cross-contamination. Their commitment to food safety is essential to ensure that every experience with our products is safe and enjoyable.

Nuts such as almonds, hazelnuts, walnuts, and peanuts may cause allergies. Although we strive to avoid their inclusion, we cannot guarantee their complete absence due to possible traces and cross-contamination.

We recommend caution for individuals with nut allergies and consumption only by people who tolerate traces.

Procedures to Avoid Cross-Contamination – Gluten

- Separate utensils: We use specific utensils and containers for gluten-containing doughs and gluten-free ice cream.
 - Rigorous cleaning: We implement thorough cleaning protocols for mixers and equipment after each use.
 - Production shifts: Gluten-free products are prepared first.
 - Separate storage: Gluten-free ingredients are stored separately and clearly labeled.
 - Hand cleaning and apron changes: Staff must wash hands and change aprons between preparations.
 - Staff training: Employees receive training on avoiding cross-contamination.
 - Ingredient label review: All ingredients are carefully reviewed to ensure they do not contain gluten.
 - Separate hopper: A separate hopper is maintained exclusively for Pink Lemonade ice cream to prevent dairy cross-contamination.
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Doughs and Ice Cream

Our sponge cakes are made with ingredients containing gluten, milk, and egg, making them unsuitable for people with intolerances or allergies to these components.

Nuts are not part of the recipe or formulation of our products. However, due to production and handling processes in our workshop, cross-contamination may occur. Therefore, we cannot guarantee their complete absence.

Most of our ice creams do not contain nuts or gluten in their recipes. However, due to manufacturing and handling processes, traces may be present.

Special flavors:

- Nocciola: Contains nuts directly in the recipe.
 - Pink Lemonade: Lactose-free and 100% vegan.
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Bakery Display Products – Allergens

Brookie, Brownie, Cheesecake, Muffin Tulipe, Shokusan, American Cookie, Triple Chocolate Cookie, and Brownie Cookie all contain:

- Milk
 - Sugar
 - Gluten
 - Egg
 - Nuts
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Non-Rotating Toppings

Several toppings may contain allergens such as gluten, milk, soy, eggs, or nuts depending on the product.

Examples include:

- Chips Ahoy Mini – gluten, milk, soy
 - Lotus Biscoff – gluten
 - LU Prince – gluten, egg, milk
 - Nocilla – nuts
 - Oreo – gluten and may contain milk
 - Panko breadcrumbs – gluten
 - Pistachio cream – milk, soy, nuts
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Premium Toppings

Premium toppings such as Pistachio Cream, Caramel Cream, Nocciola Cream, American Cookie, Brownie, Brookie, and M&M; contain combinations of:

- Milk
 - Sugar
 - Gluten
 - Egg
 - Nuts
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House Beverages

- Lemonades – No added sugars
 - Smoothies – No added sugars
 - Matchas / Ice Matchas – No added sugars
 - Batiyaki – Contains milk, sugar, gluten, egg, and nuts
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Legend

- Contains Gluten
- Contains Lactose
- Contains Egg
- Contains Nuts
- Contains Soy
- Vegan

For any special situation and/or food intolerance, please consult store staff.
