

Yamanashi Food Diversity Certified

■ Certified No.

YFDC034-39-VF-24

■ Company

Kakurinbo, a religious corporation

<https://kakurinbo.jp/>

■ Certified Category

Vegan Friendly



■ Product(1) Kakurinbou dinner Yuba set meal

•Raw Material : sweet potato(sweet potato, sugar, white wine, water, gardenia) Otafuku beans(black kidney beans and brown sugar) Mozuku yuba(black vinegar, mozuku seaweed, yuba, soy sauce) Crispy yuba and homemade natto(fried yuba, natto, green laver, black sesame, soy sauce) Seasonal Yamanashi fruits and vegetables with Shiraae sauce(persimmon, pear,chrysanthemum, shimeji mushrooms, tofu, white sesame seeds, soy sauce) Steamed yuba cherry blossoms (Yuba, potato starch, kelp, salad oil, domyoji flour, soy sauce, salt) Sesame tofu (white sesame seeds, sugar, soy sauce, Yoshino kuzu, salt, tofu) Yuba sashimi (yuba, soy sauce koji, wasabi, wakame seaweed) tomato pot (Tomato, yuba, tofu, soy milk, salt, salad oil, garlic, konbu, shimeji mushrooms, corn) fried food (Maitake mushrooms, Shishito peppers, seaweed, yam, green onion, kelp, natto, soy sauce, salt, seaweed, white sesame seeds, shiso leaves) rice,soup(Shiitake mushrooms, kelp, soy sauce, salt, somen noodles, yuba, mitsuba)pickles(daikon radish, salt, sugar, cucumber, salt) amazake ice cream [koji and sugar](koji,sugar)fruits,

•Food Allergy : soy,flour,sesame,yamaimo,



Contaminated



Above allergy information provided here is for reference only. Please check directly with each company for accurate information.

Yamanashi Food Diversity Certified

- Certified No.
YFDC034-39-VF-24
- Company
Kakurinbo, a religious corporation
<https://kakurinbo.jp/>
- Certified Category
Vegan Friendly
- Product(2) Kakurinbou Breakfast



•Raw Material : rice,soup(shiitake mushrooms, kelp, soy sauce, salt, somen noodles, yuba, Mitsuba) natto(natto, soy sauce, sesame, green onion) marinade(cucumber, radish, paprika, vinegar, salt, oil) Sake lees pickles(Sake lees and green vegetables) deep-fried tofu mixed with thinly sliced vegetables(tofu, sesame, hijiki, carrots, shiitake mushrooms, kelp, soy sauce) Japanese Butterbur Simmered in Soy Sauce(butterbur, soy sauce, sugar) Koya tofu(soy sauce, kelp, sugar) Sweet boiled red kidney beans(sugar,beans) Dried strips of daikon radish(radish, carrot, sugar, soy sauce, kelp) Simmered hijiki seaweed(Hijiki, carrots, kelp, soy sauce)

•Food Allergy : soy,



Contaminated

Above allergy information provided here is for reference only. Please check directly with each company for accurate information.

Yamanashi Food Diversity Certified

- Certified No.
YFDC034-39-VF-24
- Company
Kakurinbo, a religious corporation
<https://kakurinbo.jp/>
- Certified Category
Vegan Friendly
- Product(3) Ote Lunch



•Raw Material : Steamed yuba cherry blossoms(yuba, potato starch, kelp, salad oil, domyoji flour, soy sauce, salt) fried food(maitake mushrooms, shishito peppers, seaweed, yam,) Seasonal Yamanashi fruits and vegetables with Shiraae sauce (persimmon, pear, chrysanthemum, shimeji mushrooms, tofu, white sesame seeds, soy sauce) Sesame tofu (white sesame seeds, sugar, soy sauce, yoshino kuzu, salt, tofu) Yuba sashimi(yuba, soy sauce koji, wasabi, wakame seaweed)rice,soup(shiitake mushrooms, kelp, soy sauce, salt, somen noodles, yuba, Mitsuba) amazake ice cream [koji and sugar](koji,sugar)fruits,

•Food Allergy : soy,flour,sesame,yamaimo,



Contaminated

Above allergy information provided here is for reference only. Please check directly with each company for accurate information.