

Yamanashi Food Diversity Certified®

- Certified No.
YFDC047-52-VF-46
- Company
**Office Megumi Ltd.
Hotel Bell Kaneyama**

<https://hotel-bell.com>

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https://www.instagram.com/hotel_bell_kaneyama

<https://x.com/fujiyoshidaHBK>



- Certified Category
Vegan Friendly

- Product(1) Breakfast

•Raw Material : Brown & White Rice, Wakame seaweed, Japanese mastard spinach, Miso, Vegetable Stock, Tofu, Spinach. sesame, Brown sugar, Burdock root, Carrot, sesame, soy sauce, Brown Sugar, Natto, Japanese Mountain Yam, Green onions, Umeboshi , Salt, Cucumber, Vegetable broth

•Food Allergy : Soy, Flour, Sesame, Alcohol, Fish,



Soy
大豆

Fish
魚

Alcohol
酒



Flour
小麦

Sesame
ごま



Contamination-free

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

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- Certified Category
Vegan Friendly

- Product(2) Dinner

•Raw Material : Brown & White Rice, Nameko Mushrooms, Tofu, Red miso, vegetable stock, Soy meat, Ginger, Soy sauce, Mirin, Egg plant, Green peppers, Ginger, Soy sauce, Bineger, Sesaami oil, Hijiki, Carrot, Soy beans, Soy sauce, Mirin, Brown Sugar, Radish, Vinegar, Yuzu, Orange, Apple

•Food Allergy : Soy, Flour, Sesame, Alcohol, Fish,



Contamination-free

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