

## To Guests with Food Allergies

Every effort will be made to accommodate the needs of guests with food allergies so that all the guests can enjoy their meals safely without having to worry about potential effects of the food that they are consuming.

The items on our menus can be prepared without using the seven major food allergens (mandatory labeling) and 20 other food allergens (advisory labeling) upon request. Please contact us in advance to request this special arrangement.

### What are food allergens?

【Seven major food allergens】 Eggs, milk, wheat, buckwheat, peanuts, shrimps and crab.

【20 other food allergens】 Abalone, salmon roe, squid, salmon, mackerel, beef, chicken, pork, orange, kiwi fruit, banana, peach, apple, cashew nut, walnut, sesame, soybean, Matsutake mushroom, yam and gelatin

### Food allergy disclaimer:

The safety check of ingredients produced by external contractors is conducted based on the information provided by the suppliers/manufacturers.

Menu items that do not contain any allergens (according to their original recipes or specially prepared) are prepared in the same kitchen where other menu items containing allergens are prepared, and dishes are also washed in the same dishwasher, leaving the risk that even a specially prepared meal for those with food allergies may still contain a trace amount of allergens.

For the reasons mentioned above, we cannot guarantee a total absence of these allergens in any of the finished food products. Please note that we may choose to refuse to serve guests who have severe food allergies in order to protect their safety and health.

Guests are requested to make their own final decisions on what food they consume based on the conditions described above, and Sheraton Okinawa Sunmarina Resort does not assume any liability for adverse reactions to foods consumed, or food items that may come in contact with such while eating at any outlet in the hotel.

Thank you for your understanding.