



SILVERLAKE  
RAMEN

## ALLERGEN INFORMATION

(U.S. RESTAURANTS)

At Silverlake Ramen, we're committed to making the dining experience for every guest, including our guests with food allergies, an exceptional one. That's why we are proud to offer this information to help you make an informed food selection.

Here are a few key points to know when reviewing this guide:

1. The information inside details which menu items contain the most common allergens and intolerances, based on the information provided by our suppliers. We work to keep this information as up-to-date as possible, and suggest you check our allergen information each time you dine with us. Please also note that this information does not indicate which items may have been made in a facility with an allergen.
2. Because of the handcrafted nature of our menu items, the shared cooking and preparation areas in our kitchens and our reliance on our suppliers for accurate information, we cannot completely eliminate the risk of cross-contact or guarantee that any item is free of any allergen. Items cooked on our grill or in our fryer present a special risk for cross-contamination, so we've clearly identified those for you. In addition, our noodles with egg and without egg are cooked in the same noodle boiler.
3. Note on Gluten... Our menu items are freshly prepared in our kitchens, which are not free of gluten. Cross-contact with other food items that contain gluten is possible. While we aim to accommodate the dietary needs of our guests, we cannot ensure that these items meet the definition of "gluten-free." Please let your server know you are avoiding gluten.
4. Note on Soy... According to the U.S. Food and Drug Administration, highly refined soybean oil is not considered major food allergen and therefore is not listed here.
5. If you have questions about this information, please ask to speak to a restaurant manager. Please know that due to limited ingredient information available in our kitchen, we may not be able to answer all of your questions. In these cases, please contact us online at [www.silverlakeramen.com/contact-us](http://www.silverlakeramen.com/contact-us). Please know that depending on your questions, we may need from several days to up to two weeks to investigate.

Before placing your order, please inform your server if a person in your party has a food allergy.

THE INFORMATION BELOW DETAILS WHICH OF THE MOST COMMON ALLERGENS ARE PRESENT IN EACH MENU ITEM. PLEASE NOTE THIS DOES NOT INCLUDE WHICH ITEMS MAY HAVE BEEN MADE IN A FACILITY WITH THE ALLERGEN. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

KEY TO THIS GUIDE	PREPARATION			COMMON ALLERGENS												
	Fried (in 100% soy oil)	Grilled	Boiled	Dairy	Egg	Fish	Shellfish (shrimp, mussel, oyster, scallop)	Tree Nut	Peanut	Rice	Wheat	Gluten	Soy	Sesame	Sulfites	
<b>APPETIZERS</b>																
EDAMAME			•										Y			
COLD CHICKEN SALAD		•								Y						
CREAMY BROCCOLINI	•				Y								Y	y		
GYOZA (FRIED)	•											Y	Y	Y		
GYOZA (GRILLED)		•										Y	Y	Y		
THREE KINDS OF MUSHROOM WITH BUTTER		•		Y												
CRISPY CHICKEN KARAAGE	•										Y		Y			
SPICY CHICKEN BUN	•				Y	Y	Y			Y	Y	Y		Y		
IMPOSSIBLE BUN	•										Y	Y				
PORK BUN		•		Y							Y	Y	Y		Y	
GHOST PEPPER KIMCHI		•				Y	Y			Y				Y		
<b>ROLLS</b>																
CALIFORNIA ROLL					Y	Y	Y			Y				Y		
SPICY TUNA ROLL					Y	Y	Y			Y				Y		
SHRIMP TEMPURA ROLL	•						Y			Y	Y	Y		Y		
LEMON ROLL										Y				Y		
CRISPY RICE WITH SPICY TUNA	•					Y	Y			Y	Y	Y		Y		
<b>RICE BOWLS</b>																
SOBORO BOWL					Y	Y				Y		Y	Y	Y	Y	
SPICY TUNA BOWL					Y	Y	Y			Y		Y		Y		
CHICKEN KARAAGE BOWL	•									Y	Y	Y	Y	Y	Y	
PORK BOWL		•			Y					Y		Y	Y	Y	Y	
MABO TOFU BOWL			•							Y		Y	Y	Y	Y	
<b>RAMEN</b>																
THE CLASSIC		•	•	Y	Y					Y	Y	Y	Y			
THE BLAZE		•	•	Y	Y					Y	Y	Y	Y			
THE SHOYU		•	•		Y						Y	Y				
THE SHOYU ON FIRE		•	•		Y						Y	Y				
THE GARLIC TRUFFLE		•	•	Y	Y						Y	Y	Y			
THE VEGGIE	•		•		Y						Y	Y				
TSUKEMEN		•	•	Y	Y	Y	Y				Y	Y	Y			