

January 14 (WS Day 2) Bento Box Options for Conference Lunch

Ichifuji Catering

• Contains the allergen — Does not contain the allergen (Allergy info covers the 8 specified major allergens)

5



Photo is for illustration only and is subject to change.

ICHIFUJI Makunouchi Bento

Wheat	Egg	Milk	Shrimp	Crab	Buck-wheat	Peanut	Walnut
●	●	●	—	—	—	—	—

PORK

Yes

BEEF

Yes

ALCOHOL

Yes

HALAL

Not certified

A traditional makunouchi assortment with simmered beef & pork, sesame-crusted fried chicken, dashi-seasoned rolled omelet, and kamaboko fish cake, served with simmered root vegetables, four kinds of rice, and matcha warabi mochi.

6



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Grilled Eel & Yakiniku Rice Box

Wheat	Egg	Milk	Shrimp	Crab	Buck-wheat	Peanut	Walnut
●	—	—	—	—	—	—	—

PORK

No

BEEF

Yes

ALCOHOL

Yes

HALAL

Not certified

Grilled eel (unagi) served over rice alongside stir-fried yakiniku-style beef with cabbage, carrot, and onion, presented in a self-heating container. Pull the string to activate the heating element and wait 5–10 minutes before eating.

7



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Vegetarian Bento Box

Wheat	Egg	Milk	Shrimp	Crab	Buck-wheat	Peanut	Walnut
—	—	—	—	—	—	—	—

PORK

No

BEEF

No

ALCOHOL

No

HALAL

Muslim-friendly

Dashi-simmered vegetables (konjac, carrot, shiitake, bamboo shoot, pumpkin, daikon, tofu), a soy-protein ball, crispy fried lotus root and bell peppers, candied sweet potato, and seasoned rice.

* Allergen information is provided only for the eight specified major allergens.

* The menu is subject to change depending on ingredient availability.

* A carton of green tea is included with each lunch box.