December 2026 Menu

A cold wind is blowing, and winter has truly arrived.
Vegetables that are in season during winter, such as radishes, Chinese cabbage, and broccoli, become sweeter and more delicious as the weather gets colder.
So why do winter vegetables become sweeter?
The secret lies in the vegetables' "cold weather countermeasures." When the temperature drops, vegetables become sweeter as they store sugar in their bodies to prevent freezing.
The vegetables are also being carefully prepared so they won't succumb to the winter cold!
Furthermore, many winter vegetables contain vitamin C and other nutrients, which help support your health during the cold season.
Seasonal vegetables are bursting with the delicious flavors unique to that time of year.
Enjoy them and stay healthy until the end of the year, even in the cold!
Thank you for enjoying FCN's bento boxes this year. We look forward to your continued patronage next year.

MENU HIGHLIGHTS

Daisetsu (Great Snow Day) Menu (7th)
The aioli sauce, with its white color reminiscent of a snowy landscape, is a perennial favorite ❄ It's made easy to eat by combining it with potatoes!

New Year's Preparation Menu (11th)
As we begin our preparations for the New Year, please enjoy this menu that allows you to reflect on the past year and feel the arrival of the New Year ♪

Winter Solstice Menu (21st & 22nd)
On the winter solstice, it's customary to take a yuzu bath and eat pumpkin to wish for good health throughout the cold winter. These dishes will also be featured in our bento boxes for two consecutive days!

Mon	Tue	Wed	Thu	Fri
	1 Sprouted brown rice (aonori) Deep-fried pork, curry sauce Shrimp and cheese gratin Konjac kinpira Broccoli salad Mandarin orange or apple	2 Barley rice (yukari) Deep-fried fish w/ cheese Stir-fried pork w/ sauce Hijiki seaweed stew Refreshing salad Healthy candied sweet potatoes	3 Millet rice (curry sesame) Teriyaki Chicken Pork and egg sautéed in ketchup Curry-braised dried daikon radish Spinach namul Sugar donuts	4 Barley rice (wakame) Japanese-style hamburg (pork & chicken) Chicken and deep-fried tofu stew Rice flour tempura Miso dressing salad Cherry tomatoes
7 'Great Snow Day' menu Barley rice (aonori) Spicy fried squid Japanese-style chicken pot-au-feu Potatoes w/ aioli sauce Sesame and bonito flake salad Mandarin orange	8 Millet rice (Chinese-style wakame) Pork ginger Deep-fried diced chicken w/ chili sauce Oden stew with daikon radish Dried sardine salad Bite-sized rice flour cakes	9 Sprouted brown rice (bonito) Seaweed and salt fried chicken Cheese omelet Okotojiru-style simmered vegetables Miso dressing salad Kinako Macaroni	10 Barley rice (homemade furikake) Mackerel simmered in miso Pork yakisoba w/ plenty of sauce French fries Chinese salad Mandarin orange	11 Sprouted brown rice (yukari) Matsukaze-yaki (ground chicken) Braised pork and wheat gluten Spaghetti Aglio e Olio Chinese cabbage w/ bonito flakes Crispy sweet potato
14 Sprouted brown rice (curry & bonito) Deep-fried fish Japchae (pork & chicken) Baked lotus root w/ cheese Addictive Cabbage Mandarin orange or apple	15 Barley rice (aonori) BBQ Chicken Chunky Mapo Tofu (pork) Stir-fried shredded kelp Blanched vegetables Sweet potato tempura	16 - Donburi Menu - Barley rice Pork Curry Garlic grilled potatoes Homemade style fukujin-zuke	17 Millet rice (sesame salt) Bite-sized pork cutlet Chicken and egg stew Spicy grilled burdock root Cabbage with seaweed dressing Mandarin orange or apple	18 Yellowtail Day (20th) Sprouted brown rice (Kimmuchi) Teriyaki yellowtail Chicken in cream sauce Stir-fried dried daikon radish Salt-boiled broccoli Chewy donuts
21 Winter Solstice Menu Millet rice (nori & sesame) Spicy fried chicken with yuzu Richly braised pork Miso glazed konjac Refreshing yukari salad Mandarin orange or apple	22 Winter Solstice Menu Sprouted brown rice (sesame) Deep-fried fish with garlic Meat macaroni (pork & chicken) Grilled pumpkin Chinese cabbage w/ yuzu miso Mandarin orange or apple	23 Barley rice (wakame) Teriyaki chicken meatballs Garlic pork sauté Dried daikon radish arrabbiata Broccoli w/ sesame dressing Tofu Brownies	24 Sprouted brown rice (bonito & nori) Homemade spring rolls (pork & chicken) Simmered Koya Tofu German Tuna Potato Addictive Cabbage Cherry tomatoes	25 Millet rice (dried sardines) Pork chop Colorful omelet Kinpira mushrooms Refreshing salad Honey lemon sweet potato
28 Last bento of the year Sprouted brown rice (bonito) Fried chicken Dry curry (pork & chicken) Salty grilled potatoes with seaweed Japanese-style dressing salad Mandarin orange				

Ingredients and Allergen Information

Please bring a spoon on rice-bowl (donburi) menu days.

For preschool meals, items such as shiratama rice dumplings and cherry tomatoes may be omitted to reduce choking risk.
Seasoning is also adjusted for younger children.