





Lunch menu November

		1 (Wed.)	2 (Thu.)	3 (Fri.)
		 <div> <div>Fried chicken</div> <div>Yellowtail teriyaki</div> </div> <div> <div>Barley rice</div> <div>Miso soup with soy milk</div> </div>	<div> <div>Shrimp cutlet</div> <div>Round bread</div> </div> <div> <div>Dried strips of raddish Salad</div> <div>Brown stew</div> </div>	
6 (Mon.) Miss Kagami noa's Menu	7 (Tue.)	8 (Wed.) Good teeth day	9 (Thu.)	10 (Fri.) Taste tour (Akita Prefecture)
<div> <div>Chinese salad</div> <div>Yangnyeom Chicken</div> </div> <div> <div>Kimchi fried rice</div> <div>Seaweed soup</div> </div>	<div> <div>Grilled basil chicken</div> <div>Soboro bread</div> </div> <div> <div>Cabbage garlic saute</div> <div>Soup spaghetti</div> </div>	<div> <div>Sweet potato chips</div> <div>Stir fried meat vegetables</div> </div> <div> <div>Seaweed Rice</div> <div>Root vegetables miso soup</div> </div>	<div> <div>Pork in apple sauce</div> <div>Milk shirishiri bread</div> </div> <div> <div>Yogurt with fruits</div> <div>Consomme</div> </div>	<div> <div>Apple Jelly</div> <div>Simmered taro</div> </div> <div> <div>Fried hatahata</div> <div>Kiritampo soup</div> </div>
13 (Mon.)	14 (Tue.)	15 (Wed.) Magowayasashii	16 (Thu.)	17 (Fri.)
<div> <div>Let's serve well!</div> <div>Almond tofu</div> </div> <div> <div>Chirinaorose bowl</div> <div>Vermiceli and meatballs soup</div> </div>	<div> <div>Jelly</div> <div>Fried smelt with green nori Chikuwa</div> </div> <div> <div>Inarizushi</div> <div>Yoshida's Udon</div> </div>	<div> <div>Simmered lotus root and chopped kelp</div> <div>Barley rice</div> </div> <div> <div>Grilled Salmon with sesame</div> <div>Three types potato soup</div> </div>	<div> <div>Yogurt</div> <div>Hamburg Steak</div> </div> <div> <div>Germ bread</div> <div>Sausage and vegetables soup</div> </div>	<div> <div>Persimmon</div> <div>Barley rice</div> </div> <div> <div>Corn and spinach Saute</div> <div>Pork curry</div> </div>
20 (Mon.) Prefectural Citizen's Day	21 (Tue.)	22 (Wed.)	23 (Thu.) Labor appreciation Day	24 (Fri.) Miss Inoue Koiki's menu
	<div> <div>Tandori chicken</div> <div>Children's bread</div> </div> <div> <div>Macaroni salad</div> <div>Autumn vegetables cream stew</div> </div>	<div> <div>Milmake</div> <div>Nikujaga</div> </div> <div> <div>Plain rice</div> <div>Fried horse mackerel marinated in sweet and spicy vinegar Japan base stock soup</div> </div>		<div> <div>Simmered Mackerel with</div> <div>Miso soup with lots of ingredients</div> </div> <div> <div>Japanese mustard spinach with sesame</div> <div>Chestnut rice</div> </div>
27 (Mon.)	28 (Tue.)	29 (Wed.)	30 (Thu.)	
<div> <div>Namul</div> <div>Gyoza E: two pieces J: three pieces</div> </div> <div> <div>Gomoku fried rice</div> <div>Chinese corn soup</div> </div>	<div> <div>Spanish mackerel grilled with bread crumbs</div> <div>Carrot roll bread</div> </div> <div> <div>Sauted penne</div> <div>Chicken and vegetables soup</div> </div>	<div> <div>Let's serve well!</div> <div>Chunky</div> </div> <div> <div>Plain rice</div> <div>Irodoridon</div> </div>	<div> <div>Cup gratin</div> <div>Rye bread</div> </div> <div> <div>Apple</div> <div>Pork stroganoff</div> </div>	