



Lunch menu September

1 (Fri.)				
Curry Kinpira / Hamburg Steak (Grated radish sauce) Plain rice / Fried tofu miso soup				
4 (Mon.)	5 (Tue.)	6 (Wed.) Kamikami	7 (Thu.)	8 (Fri.)
Chinese salad / Shrimp Shumai E: two pieces J: three pieces Barley rice / Mabo tofu	Yogurt with blueberry Meat sauce spaghetti / Chicken and vegetables soup	Mixed pickled watercress / Crispy grilled Kibinago Fish E: three fish J: four fish Chicken Soboro rice / Root vegetables Miso soup	Bonito cutlet / Milk bread Sauteed penne / Zucchini soup	Baked printerto / Cabbage and tuna salad Barley rice / Pork curry
11 (Mon.)	12 (Tue.)	13 (Wed.) Magowayasashii	14 (Thu.)	15 (Fri.)
Pickled cabbage / Ginger pork saute Barley rice / Pumpkin miso soup	Fried white fish / Soft Baguette Black soybean flour jam / Dried strips of raddish Salad / Fresh tomato soup	Grape two pieces / Boiled Bottle gourd / Grilled Salmon with sesame Plain rice / Taro miso soup	Yangnyeom Chicken / Butter roll Yakisoba saute / Chinese corn soup	Nikujaga / Simmered Mackerel with Miso Barley rice / Kenchin soup
18 (Mon.) Respect for the Aged Day	19 (Tue.)	20 (Wed.) Taste tour (Okayama Prefecture)	21 (Thu.)	22 (Fri.)
	Spanish Omelette / Sesame toast Colorful salad / Sausage and vegetables soup / Milmake	Kibidango / Vegetables with okaka cheese / Fried mackere with lemon soy sauce Yellow leek and Jako rice / Nameko mushroom soup	Muscatchicken basil / Lotus Root and mushroom butter saute Chocolate round bread / Minestrone	Yogurt / Fried soy Barley rice / Pork stroganoff
25 (Mon.)	26 (Tue.)	27 (Wed.)	28 (Thu.)	29 (Fri.) Jugoya
Simmered hijiki and / Salt koji grilled pork Plain rice / Eggplant miso soup	Pear Shrimp cutlet / Round bread Corn and spinach Saute / Autumn vegetables stew	Almond tofu Bibimbap / Chinese soup with seaweed	Grilled Squid with Soy Sauce / Sesame bread Deep-fried fish cake and Vegetable saute / Local noodle in Yamanashi / Yogurt Drink	Daifuku / Takuan Marinated / Grilled pacific saury Chestnut rice / Ito kamaboko Japan base