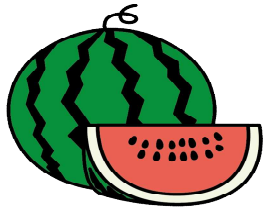
Lunch menu July and August



3 (Mon.) Mt.Fuji mountain opening

- Grapefruit
- Simmered hijiki and potato / Simmered Mackerel with Miso
- Yogurt Drink
- Barley rice
- Kenchin soup

4 (Tue.)

- Honey mustard chicken saute / Round bread
- Yogurt with strawberry
- Minestrone

5 (Wed.)

- Vegetable namul / Grilled Squid with Oyster and Soy Sauce
- Plain rice
- Mabo tofu

6 (Thu.)

Sandwich between bread!

- Hamburg Steak / Sliced cheese / Germ bread
- Lettuce salad
- Summer vegitables Miso soup with lots of ingredients

7 (Fri.) Tanabata

- Jelly
- Shichimi-boiled chicken / Sand borer tempura (1st to 3rd grade・・・one, 4th to 6th grade・・・two, J…three)
- Seaweed rice
- Somen soup

10 (Mon.)

Let's serve well!

- Chunky Barley rice
- Cucumber with Yukari
- Fried tofu miso soup
- Staminadon

11 (Tue.)

- Almond tofu with fruits
- Chilled Vegetable for Chinese noodles / Teriyaki chicken
- Chilled Chinese noodles soup
- Chinese noodles
- Egg soup

12 (Wed.) Taste tour (Saga Prefecture)

- Frozen Mandarin orange
- Gameni / Grilled horse mackerel with sweet miso sauce
- Nori
- Plain rice
- Ito kamaboko Japan base stock soup

13 (Thu.)

- Fried white fish with sauce / Soft Baguette
- Marshall beans
- Ratatouille
- Macaroni consomme soup

14 (Fri.)

- Watermelon
- Sauted spinach
- Barley rice
- Summer vegitables curry

17 (Mon.)

Marine day

18 (Tue.)

- Fried chicken / Children's bread
- Macaroni salad
- Summer vegitables soup
- Milmake

Aug.

8/24 (Thu.)

- Pumpkin croquette / Germ bread
- Pasta salad
- Seafood chowder

8/25 (Fri.)

- Corn / Seaweed salad
- Barley rice
- Hashed Pork hayashi

8/ (Mon.) Magowayasashii

- Boiled Vegetables / Grilled Salmon with sesame
- Plain rice
- Bottle gourd miso soup

8/29 (Tue.)

- Orange
- Baked chicken mashed potatoes / Soboro bread
- Corn and spinach Saute
- Soup with pork and beans

8/30 (Wed.)

- Senoby jelly
- Namul / Gyoza E: two pieces J: three pieces
- Gomoku fried rice
- Chinese corn soup

8/31 (Thu.)

- Fried Shishamo (small fish) E: one fish J: two fish / Milk bread
- Green beans with bonito flakes
- Curry udon