



Lunch Menu June



3 (Mon.) Nori Simmered mixed vegetables Grilled red sea bream with salted koji Plain rice Nameko mushroom soup	4 (Tue.) Cavity prevention • Chew it well Menu Gummy Chicken in onion sauce Soft french bread Dried strips of raddish Salad Clam chowder	5 (Wed.) Let's serve well! Chunky Nikudon Bean sprouts with Yukari dressing Japanese spinach miso soup	6 (Thu.) Cherry Tofu nuggets Soboro bread Coleslaw salad Ravioli soup	7 (Fri.) Put mapo tofu on rice Mabo tofudon Chinese salad with radish and tuna Seaweed soup
10 (Mon.) The beginning of the rainy season Menu Hydrangea jelly Simmered dried strips of raddish Simmered Mackerel with Miso Barley rice Kenchin soup	11 (Tue.) Vegetables with cheese Tofu hamburger Chicken Soboro rice (minced chicken) Miso soup	12 (Wed.) Sautéed pork and green pepper Shrimp Shumai Plain rice Chinese soup	13 (Thu.) Orange Baked chicken mashed potatoes Coppie bread Sautéed spinach Macaroni soup	14 (Fri.) Taste tour (Gifu Prefecture) Jelly Grilled salted salmon Stir-fried chicken and vegetable with sauce Barley rice Egg soup
17 (Mon.) Small fish Nikujaga Chicken in leek sauce Plain rice Miso soup with cabbage	18 (Tue.) Put sauce on spaghetti Meat sauce spaghetti Fujigane milk Yogurt with fruits Lettuce and egg soup	19 (Wed.) Nutritional Education • Magowayasashii Simmered gomoku Fried rainbow trout Seaweed Rice Fried tofu miso soup	20 (Thu.) Yakult with fresh cream Plain omelet Cheese bread Tomato salad Brown stew	21 (Fri.) Melon Ham and vegetables saute Barley rice Pork curry
24 (Mon.) Boiled Sukiyaki Fried smelt with green nori shishamo Plain rice Sesame soup	25 (Tue.) Chili con carne Colorful salad Children's bread Corn pottage	26 (Wed.) Vegetable Namul Fried gyoza Gomoku fried rice Chinese soup with seaweed	27 (Thu.) Senoby jelly Fried white fish with sauce Sesame bread Sautéed penne Spinach and egg soup	28 (Fri.) Curry Kinpira Ginger grilled pork Barley rice Japanese radish miso soup