

Lunch Menu May

1 (Wed.) 88th day of spring's Menu	2 (Thu.) Children's Day Menu
<p>Green tea pudding, Teriyaki chicken, Mixed pickled Rape blossoms, Bamboo shoots rice, Japan base stock soup</p>	<p>Kashiwamochi, Bonito cutlet, Asparagus salad, Soft french bread, Pumpkin potage, Marshall beans</p>



6 (Mon.) Substitute holiday	7 (Tue.)	8 (Wed.) Magowayasashii	9 (Thu.)	10 (Fri.)
<p>Meat sauce spaghetti, Chicken and vegetables soup, Yogurt with fruits</p>	<p>Yogurt Drink, Simmered Hijiki, Salt-grilled Salmon, Barley rice, Miso soup with Pork and vegetables</p>	<p>Nori, Simmered Hijiki, Salt-grilled Salmon, Barley rice, Miso soup with Pork and vegetables, Yogurt Drink</p>	<p>Chicken in lemon sauce, Carrot roll bread, Dried strips of raddish Salad, Sausage and vegetables soup</p>	<p>Jelly, Nikudon, Bean sprouts with Yukari dressing, Miso soup with cabbage</p>
13 (Mon.)	14 (Tue.)	15 (Wed.) Chew well and eat Menu	16 (Thu.)	17 (Fri.)
<p>Bibimbap, Almond tofu, Mozuku seaweed soup</p>	<p>Fillet cutlet, Spring vegetables salad, Chocolate twirl bread, Macaroni consome soup</p>	<p>small fish, String beans with sesame sauce, Simmered Mackerel with Miso, Beans rice, Kenchin soup</p>	<p>Yogurt, Gratin in potato cup, Soft french bread, Chicken Simmered in Tomato, Egg soup</p>	<p>Fried smelt with green nori Chikuwa, Burdock salad, Wild vegetable Udon, Inarizushi (E: one piece, J: two pieces)</p>
20 (Mon.)	21 (Tue.)	22 (Wed.) Taste tour(Tokyo Prefecture)	23 (Thu.)	24 (Fri.)
<p>Chinese salad, Shrimp Shumai (E: two pieces, J: three pieces), Barley rice, Mabo tofu, Yogurt Drink, Chocolate and White Chocolate paste (J)</p>	<p>Acerola jelly, Gomoku Meatballs, Coleslaw salad, Cocoa fried bread (E), Coppe bread (J), ABC soup</p>	<p>Spinach mustard and carrot with sesame sauce, Teriyaki Japanese Spanish mackerel, Conger eel mixed rice, Yuba japan base stock soup, Chocolate and White Chocolate paste (E)</p>	<p>Spanish omelet, Spaghetti salad, Cocoa fried bread (J), Coppe bread (E), Curry flavored soup</p>	<p>Grapefruit, Corn and snow peas saute, Barley rice, Pork curry</p>
27 (Mon.)	28 (Tue.)	29 (Wed.)	30 (Thu.)	31 (Fri.)
<p>Nikujaga, Sand borer tempura (E.S. 1st-3rd grade: one piece, E.S. 4th-6th grade: two pieces, J: three pieces), Five-grain hijiki rice, Small turnip miso soup</p>	<p>Kawachi bankan pomelo, Spinach omelet, Vegetable saute, Butter roll, Julienne soup</p>	<p>Rice tart, Fried gyoza (E: two pieces, J: three pieces), Seaweed salad, Grilled rice balls, Shio Ramen</p>	<p>Orange, Chicken in onion sauce, Children's bread, Green beans and cabbage saute, Corn potage</p>	<p>Stir-fried chicken and vegetable with oyster sauce, Grilled saikyo Salmon, Plain rice, Miso soup with seaweed and tohu</p>