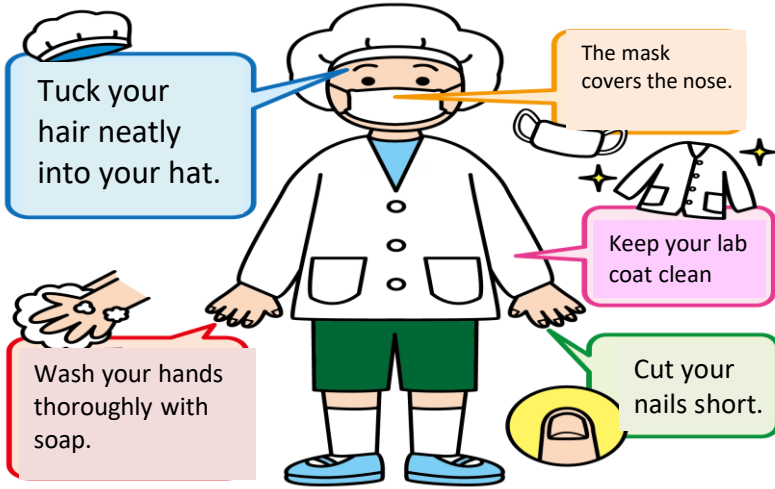


# Lunch Menu April



9 (Wed.)		10 (Thu.)		11 (Fri.)
Boiled Sukiyaki / Grilled saikyo Salmon Barley rice / Squid and fish cake japan base stock soup		Lemon custard tart Vegetable Namul / Spring roll Miso Ramen		Sauteed cabbage / Chicken in onion sauce Naan / Keema curry
14 (Mon.) Celebrate entrance and move up grade Menu		15 (Tue.)	16 (Wed.)	17 (Thu.)
Celebration red and white jelly Nikujaga / Simmered Mackerel with Miso Seaweed Rice / Celebratory Japan base stock soup		Japanese citrus Children's bread / Hamburg Steak Sauted penne consomme / Julienne soup	Tomato salad Pork and burdock bowl / Fried tofu miso soup	Coleslaw salad Round bread / Minced meat cutlet Brown stew
18 (Fri.)		21 (Mon.) Magowayasashii		22 (Tue.)
Malay sponge cake Gomoku Ankake Yakisoba / Chinese soup with vermicelli Chinese salad		Simmered gomoku / Fried smelt with green nori shishamo Seasoned dried seaweed (1st to 4th grade: one, 5th to 6th grade: two) / Yogurt Drink Barley rice / Sesami soup		Senoby jelly Sauted Corn and spinach Milk bread / Honey mustard chicken Egg soup
23 (Wed.) Local cuisine of Yamanashi Prefecture		24 (Thu.) Chew it well Menu		25 (Fri.)
Simmered Hijiki / Mixed thick omelet "Tomizawa kowameshi" (Local cuisine of Yamanashi Prefecture. Steamed rice with bamboo shoots) Miso soup with potato and komatsuna		Honey and margarine Burdock salad Soft french bread / Porkchop Curry flavored soup		Yogurt with fruit Meat sauce spaghetti / Chicken and vegetables soup
28 (Mon.)		29 (Tue.)		30 (Wed.) Rolling stock Menu
Chinese lettuce salad Mabo tofudon / Wonton soup		<b>Showa day</b> 		Vegetables with cheese / Spanish mackerel grilled with green onion sauce Seaweed rice for emergency food / Miso soup with Pork and vegetables

