

## July Lunch Menu

Manner Goal: Let's eat with a good posture.

Nutrition Goal: Let's eat to beat the heat.

Principal: Mr. Hatano

School Nutritionist: Ms. Koide

	M		I	Dad Food Croup	Vallow Food Croup	Croon Food Croup	1	0100101	protoin
Day	Date	Menu	Milk	Red Food Group For building our bodies	Yellow Food Group For warming our bodies	Green Food Group For balancing our bodies	Other	energy Kcal	protein g
	Mon	barley rice grilled mackerel with green onion sauce	0	mackerel	rice, barley (light brown) sugar	ginger, scallion, garlic	sake, soy sauce vinegar		
1		simmered freeze-dried tofu and vegetables		freeze-dried tofu	konnyaku, (light brown) sugar potatoes	carrot, burdock, string bean	fish shavings (soup) mirin, salt soy sauce	672	26.2
		marinated Chinese cabbage				komatsuna, carrot Chinese cabbage	soy sauce		
		Japanese cultural food 🕏	r Har	ngeshō ☆		0			
2	Tue	octopus rice	0	fried tofu, octopus	rice	burdock, carrot, dried shiitake string bean	sake, kombu light soy sauce salt, mirin		
		fu and wakame miso soup		miso, wakame (seaweed)	dried wheat gluten	scallion	fish shavings (soup)	528	21.2
	K	Jakoten		Jakoten					
		marinated cabbage with salted seaweed		salted seaweed	roasted sesame seeds	cabbage, bean sprouts, carrot	soy sauce		
		cinnamon toast			bread, vegetable oil granulated sugar		cinnamon powder		
3	Wed	vegetables simmered in cream	0	chicken, milk	vegetable oil, potatoes wheat flour	carrot, onion, cabbage, ginger	white wine chicken broth salt, pepper bay leaf powder	623	21.8
		chirimen jyako salad		chirimen jakko	sesame oil, (light brown) sugar	mizuna, komatsuna, bean sprouts carrot, ginger	vinegar, soy sauce salt, sake		
		fruit (frozen orange)				frozen orange			
	Thu	rice			rice				
4		tofu and wakame clear soup	0	tofu, wakame (seaweed)		scallion	kombu fish shavings (soup) salt,soy sauce	611	27.5
		salmon chan-chan yaki		salmon, miso	(white) sugar, butter	cabbage, onion, carrot	salt, pepper sake, mirin soy sauce		
		Chinese salad with vermicelli			vermicelli, vegetable oil, sesame oil sesame seed paste	carrot, cabbage, cucumber	vinegar, salt soy sauce, pepper		
		Japanese cultural food ☆ Tanabata festival ☆							
5	Fri	Tanabata cold somen	0	steamed fish paste	somen, (light brown) sugar	dried shiitake, scallion, okra	fish shavings (soup) kombu, salt soy sauce		
₹ ¥ *		tempura (chicken · eggplant · pumpkin)		chicken	vegetable oil, wheat flour	eggplant, pumpkin	salt	568	18.2
* * *		winter melon simmered in soy sauce			(light brown) sugar, starch	winter melon	fish shavings (soup) salt, soy sauce		
ü \		Tanabata punch			(white) sugar, rice flour	canned orange, canned pineapple canned peach, nata de coco	cider		
		barley rice			rice, wheat				
		furikake	0	chirimen jakko fish shavings, nori	roasted sesame seeds	yukari shiso (red perilla)			
8	Mon	kenchin soup		tofu	vegetable oil, sesame oil, taro	burdock, carrot, daikon, scallion	kombu,salt soy sauce fish shavings (soup)	562	25.4
		omelet with dried daikon		chicken, egg	vegetable oil, (light brown) sugar	scallion, dried radish	sake, salt soy sauce		
		Chinese Cabbage with Mustard Sauce				komatsuna, carrot Chinese cabbage	mustard, soy sauce		
	Tue	Let's eat local foods! ★Okinawa Prefecture★							
9		Taco rice	0	pork, soy bean, cheese	rice, vegetable oil	garlic, ginger, onion carrot, cabbage, mini tomato	rea wine paprika powder ketchup, soy sauce pepper, tabasco	660	27.8
ĵs (		aosa-nori soup		aosa-seaweed		scallion	fish shavings (soup) sake,salt		
)S	J	Goya Chanpuru		bacon, tofu, egg	vegetable oil	onion, carrot, bitter melon	soy sauce, salt		
			_		AThere may be changes to	o the menu due to the availability	of food Thomak fo		

## School lunch Fees ♪

This year the school lunch is not being charged as a monthly fee ,but the fee is per meal for the month. Every month is different per grade. We will let you know the charges on the menu.

The fees will be withdrawn July 10th.

Gr.1	Gr.2	Gr.3	Gr.4	Gr.5	Gr.6		
¥3.068	¥3.068	¥3 354	¥3.096	¥3 640	¥3 640		

 $\bigstar \mbox{There}$  may be changes to the menu due to the availability of food. Thannk for your

## $\sim$ Dear Parents /Guardians $\sim$

A refund for the fee is available if your child has to miss school lunch for more than 5 days in a row. To be eligible for this it is necessary to inform your child's teacher 10 days in advance and submit the necessary paperwork a week in advance. If there is a change in the absence period, please be sure to inform your homeroom teacher. For any long absence and transferring school, a handling charge will be deducted. We appreciate your cooperation.

Day	Date	Menu	Milk	Red Food Group For building our bodies	Yellow Food Group For warming our bodies	Green Food Group For balancing our bodies	Other	energy Kcal	protein g
		cold tomato pasta		shrimp, squid	olive oil, spaghetti	garlic, onion, zucchini, tomato yellow bell pepper, tomato juice	salt, pepper white wine, basil chili pepper	Redi	9
10	Wed	Pari Pari Salad	0		vegetable oil, wonton wrapper	carrot, cabbage, cucumber, onion	vinegar, salt pepper	655	24.7
		matcha cake		egg, milk	(light brown) sugar, wheat flour vegetable oil ama-natto (sweetened beans)		matcha baking powder		
		Let's eat international food	ds!	☆Hawaii☆			•		
11	Thu	mahi-mahi dog		mahi-mahi	bread, vegetable oil starch, (light brown) sugar	cabbage, onion, ginger, garlic	salt, pepper, sake ketchup soy sauce	610	22.4
		Vegetable Chowder Soup		milk	vegetable oil, potatoes wheat flour	onion, carrot, ginger, whole corn	chicken broth salt, pepper bay leaf powder		
		coleslaw	×		vegetable oil, (light brown) sugar	carrot, cabbage, cucumber	vinegar, salt pepper		
China.		vegetable chips			potatoes, vegetable oil	carrot, pumpkin, burdock	salt		
		drinking yogurt		drinkable yogurt					
12	Fri	teriyaki chicken rice bowl		chicken	rice, vegetable oil (light brown) sugar, starch	ginger, scallion	sake, soy sauce salt, mirin	- 685	29.0
A	B	hearty miso soup		tofu, miso	konnyaku	burdock, carrot, scallion komatsuna, scallion	fish shavings (soup)		
		Chinese cabbage isoae	0	nori		komatsuna, Chinese cabbage bean sprouts	soy sauce		
		steamed corn				corn	salt		
15	Mon		<b>9</b> 0		Marine Day		· 🕏 · 🕾 · o	$\supset$ $\circ$	Z.
16	Tue	summer vegetable curry	0	chicken	rice, vegetable oil, wheat flour	garlic, ginger, onion, carrot zucchini, tomato, eggplant pumpkin	red wine, salt bay leaf powder ketchup chicken broth curry powder	701	18.4
		seaweed salad		seaweed	vegetable oil	cucumber, daikon, onion whole corn	vinegar, salt soy sauce, pepper		
		fruit (frozen orange)				frozen orange	, , , , ,		
		barley rice			rice, wheat				
17	Wed	tofu and mushroom soup	0	tofu	sesame oil	ginger, shimeji, shiitake enoki mushroom	chicken broth sake, pepper salt, soy sauce	666	207
		fried gyoza		pork	vegetable oil, sesame oil dumpling wrappers	garlic, ginger, Chinese cabbage scallion, Chinese chive	salt, pepper soy sauce		
		spicy bean sprouts			sesame oil	carrot, cucumber, bean sprouts	salt, soy sauce chili oil		
		Japanese cultural food 🕏	Doy	ō☆		•	•		
18	Thu	eel chirashi zushi		grilled eel, nori	rice, glutinous rice (light brown) sugar roasted sesame seeds	perilla	sake, mirin, soy sauce		
		winter melon and egg soup		chicken, egg	starch	winter melon, scallion green onions, ginger	kombu, salt fish shavings (soup)	659	23.8
		cabbage and cucumber in umeboshi pickles				cabbage, carrot, cucumber ginger, umeboshi	salt		
		doyō mochi		Azuki Bean	rice flour, (white) sugar (light brown) sugar		salt		

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Day	Date	Menu	Milk	Red Food Group For building our bodies	Yellow Food Group For warming our bodies	Green Food Group For balancing our bodies	Other	energy Kcal	protein g	
9/2	Mon	First Day Assembly • no lunch								
9/3	Tue	barley rice			rice, wheat					
		suiton	0	pork, egg	vegetable oil, rice flour wheat flour	carrot, daikon, Chinese cabbage scallion, komatsuna	kombu, sake fish shavings (soup) salt, soy sauce	663	29.7	
		Spanish mackerel with Saikyo miso		Spanish mackerel Saikyo miso			sake			
		stir-fried hijiki and soybeans		hijiki(seaweed) fried tofu, soy bean	vegetable oil, (light brown) sugar	carrot	fish shavings (soup) mirin, soy sauce			





## Don't forget to Prepare ♪

Everyone has to wear a mask when preparing for lunch.

It is for hygenic reasons as well as prevention of illnesses.

Please put a clean lunch mat and mask together in your child's lunch set bag.

Disposable or gauze mask is acceptable. Thank you for your cooperation.

