

🔈 Lunch Menu, January 2021 🤇

ivieriu, January 2021

Principal Yoji Hatano Ayako Koide School Nutritionist Higashimachi ES

Manner Goal: Let's sit properly when we eat/

Nutrition Goal: Let's learn about traditional Japanese dishes!

Date	Day	Menu	Milk	Red Food Group For Stronger Bodies	Yellow Food Group For Energetic Bodies	Green Food Group For Healthy Bodies	Others	Energy Kcal	Protein g
8	Fri.	Open Ceremony - No School Lunch							
П	Mon.	Coming of Age Ceremony							
	Japanese Event Lunch ☆ <i>Osechi</i> ☆								
12	Tue.	Suzushiro Rice	0		rice, sesame seed oil	daikon radish	kombu broth, sake, salt soy sauce wakame seaweed rice seasoning		
		Ozoni Soup		chicken, fish cake	taro, tteok	carrot, daikon radish dried shiitake mushroom komatsuna	kombu broth bonito (broth), sake salt, soy sauce, mirin		
		Datemaki Omelette		egg, fish paste	brown sugar		mirin, salt	673	33.3
		Kohaku Kamaboko		fish paste					
		Shichifuku Namasu Pickles			caster sugar, sesame seed	daikon radish, carrot dried shitake mushroom burdock, mitsuba, yuzu	broth, soy sauce rich soy sauce, vinegar		
		Jako Tazukuri		dried sardines	brown sugar roasted sesame seed		soy sauce, mirin		
		Japanese Event Lunch ☆ <i>Kagamibiraki</i> ☆							
13	Wed.	Kitsune Udon with Mochi		pork, fried tofu	udon noodle, brown sugar mochi	leek, komatsuna, dried gourd	kombu broth thick bonito (broth) mirin, salt, soy sauce		
		Chinese Cabbage with Sesame Seed Dressing	0		brown sugar, sesame seed	carrot, Chinese cabbage bean sprout	soy sauce	619	25.6
		Fruit (Sweet Spring)				sweet spring			
		Rice			rice				
1.6	Thur.	Miso Soup with Turnips and Fried Tofu	0	fried tofu, miso		turnip, leek	bonito broth	505	04.5
14		Chicken with Onion Sauce		chicken	brown sugar	ginger, leek, garlic	sake, soy sauce, vinegar	595	24.7
		Cabbage with Salted Kelp Dressing		salted kelp	white sesame seed	cabbage, bean sprout, carrot	soy sauce		
		Japanese Event Lunch ☆ Ka	oshog	atsu (Little New Year's)☆					
15	E CONTRACTOR	Kinpira Rice		chicken	rice, cooking oil, konnyaku brown sugar, sesame seed oil	burdock root, carrot, green beans	kombu broth, soy sauce sake, salt		
		Japanese Salad with Daikon and Hijiki	0	hijiki seaweed	brown sugar, cooking oil sesame seed oil white sesame seed	cabbage, cucumber, daikon radish	salt, soy sauce, vinegar pepper	694	20.4
•		Oshiruko Soup		azuki beans	brown sugar, rice flour, sugar		salt		
	Mon.	Barley Rice			rice, rolled barley				
18		Sweet Potato Soup	0	pork, miso	cooking oil, sweet potato konnyaku	burdock root, carrot daikon radish, leek	bonito broth	608	26.6
		Saikyo Grilled Mackerel		mackerel, Saikyo miso			sake	008	20.0
		Komatsuna with Sesame Seed Dressing			brown sugar, white sesame seed	komatsuna, carrot Chinese cabbage	soy sauce		
		Let's Enjoy Local Cuisine ☆Akita Prefecture☆							
19	Tue.	Damakko Hot Pot		chicken	rice, mochi rice	ginger, burdock root Chinese cabbage, carrot maitake mushroom leek, parsley	chicken broth, sake, salt soy sauce, mirin	589	20.9
	\sum_{i}	Fried Tofu and Vegetable Umani		fried tofu	konnyaku, brown sugar	carrot, burdock root lotus root, green beans	bonito broth, mirin salt, soy sauce	204	20.9
ୃଚ	Ú	Fruit (Apple)	1			apple			

 $\mbox{$^{\upkip}$Please understand the menu may change due to certain circumstances.}$

School Lunch Fee Notice ight angle

The school lunch fee is calculated based on the price of each meal, so the fee is different every month.

The next withdrawal date Tuesday, January 12.

The fee is for January and February lunches and includes

The fee is for January and February lunches and includes fees for school supplies. The table below shows the costs for each grade.

Gr. 1	Gr.2	Gr. 3	Gr.4	Gr.5	Gr.6
¥7,552	¥7,552	¥8, 256	¥8, 256	¥8,960	¥8,960

\sim To Parents and Guardians \sim

If your child will miss lunch for more than 5 days in a row, a refund for the fee is available. To be eligible, parents/guardians must inform their child's teacher 10 days in advance and submit the necessary paperwork 1 week in advance. If there is a change in the absence period, please inform your homeroom teacher. In the event of an extensive absence or school transfer, a full or partial refund will be deposited into the JP Yucho account at the end of the term and a handling fee will be charged.

Date	Day	Menu	Milk	Red Food Group For Stronger Bodies	Yellow Food Group For Energetic Bodies	Green Food Group For Healthy Bodies	Others	Energy Kcal	Protein g	
		Let's Enjoy Food from Around the World / ☆Russia☆								
20	Wed.	Homemade Pirozhki		pork	flour, sugar, cooking oil mung bean vermicelli, starch	onion, bamboo sprout dried shiitake mushroom	salt, dry yeast, pepper nutmeg, soy sauce oyster sauce		22.5	
		Borscht		pork, fresh cream	cooking oil, potato	carrot, onion, celery, ginger canned tomato, beet, cabbage	red wine, chicken broth tomato purée, salt, pepper bay leaf	676		
		Olivier Salad		egg	potato, no egg mayonnaise	carrot, onion, cucumber green peas	vinegar, salt, pepper			
		Yogurt Drink		yogurt drink						
21	Thur.	Rice			rice				24.8	
		Tofu and Wakame Soup		tofu, wakame seaweed	white sesame seed	ginger, bamboo sprout, leek	chicken broth, salt pepper, soy sauce			
		Sweet and Sour Chicken and Vegetables	0	chicken	starch, cooking oil, potato brown sugar	carrot, onion, green pepper red pepper, yellow pepper lotus root, egg plant	soy sauce, vinegar tomato ketchup	640		
		Tuna and Green Bean Salad		soy bean, tuna	cooking oil	carrot, cabbage, cucumber	vinegar, salt, soy sauce			
22	Fri.	Curry and Rice	0	chicken	rice, cooking oil, potato, flour	garlic, ginger, carrot, onion	red wine, chicken broth, salt bay leaf, tomato ketchup curry powder, coriander cinnamon, garam masala	666	17.8	
		Pari-Pari Salad			cooking oil, wonton wrap cooking oil	carrot, cabbage, cucumber, onion	vinegar, salt, pepper	000		
		Calpis Jelly		agar powder, Calpis						
		School Lunch Week (1/24 - 1/30) Menu								
		Jako Yukari Rice		dried sardines	rice	yukari flavoring		573	20.5	
25	Mon.	Pork Soup	- 0	pork, miso, tofu	cooking oil, potato	burdock root, carrot daikon radish, leek	bonito broth			
		Salted Salmon		salmon			salt		28.7	
		Pickled Cucumber and Radish				turnip leaves, turnip, cucumber	salt			
		School Lunch Week (1/24 - 1/30) Menu								
26	Tues •	Hatake Spaghetti with Meat Sauce	- 0	soy bean meat	cooking oil, flour, olive oil spaghetti	garlic, ginger, onion, carrot tomato juice	red wine, salt, pepper nutmeg, tomato ketchup tomato purée Worcestershire sauce	643	22.5	
		French Potato Salad			potato, cooking oil	carrot, cucumber, onion	vinegar, salt, pepper	043	22.5	
		Fruit (Orange)				navel orange				
		School Lunch Week (1/24 - 1/30) Menu								
		Kinako Fried Bread	0	kinako powder	bread bun, cooking oil, sugar granulated sugar				22.1	
27	Wed.	Chicken and Vegetable Cream Stew		chicken, milk	cooking oil, potato, flour	carrot, onion, cabbage, ginger	white wine, chicken broth salt, pepper, bay leaf	695		
		Coleslaw Salad with Mustard Dressing			cooking oil, brown sugar	carrot, cabbage, cucumber, onion	vinegar, salt, pepper mustard powder			
		School Lunch Week (1/24 - 1/30) Menu								
		Rice	- 0		rice				28.6	
28	Thur.	Kenchin Soup		tofu	cooking oil, sesame seed oil	burdock root, carrot daikon radish, leek	kombu broth, bonito broth salt, soy sauce	622		
		Fried Whale		whale meat	cooking oil, starch	ginger	soy sauce, sake			
		Dried Daikon Stir Fry		fried tofu	cooking oil, brown sugar	carrot, dried daikon radish dried shiitake mushroom	bonito broth, salt, soy sauce			
29		School Lunch Week (1/24 - 1/30) Menu								
		Gyudon	0	beef	rice, konnyaku, brown sugar	onion, peapods	sake, mirin, soy sauce			
		Miso Soup with Tofu and Wakame		miso, tofu, wakame seaweed		leek	bonito broth	775	27.4	
		Japanese Cabbage Salad			cooking oil, sesame seed oil white sesame seed	carrot, cabbage, cucumber	vinegar, salt, soy sauce pepper			