

Lunch Menu, December 2022

Manner Goal: Let's wash our hands.

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

Principal Yuichi Hashimoto Ayako Koide School Nutritionist

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
1	Th	Pork and Kimchi Rice Bowl	. 0	pork, miso	rice, cooking oil, (white) sugar, white sesame seed, Chinese chili paste	kimchi, scallion, garlic, ginger, Chinese chive, carrot, bean sprout	sake, soy sauce		25.8
		Fuwa Fuwa Egg Soup		egg	starch	scallion	kelp stock, bonito flake stock, salt, soy sauce	637	
		Japanese Salad with Daikon and Wakame		wakame (seaweed)	cooking oil, sesame oil	cabbage, cucumber, daikon	salt, vinegar, soy sauce, pepper	-	
		Kira-Kira Jelly		agar powder (kanten)	(white) sugar	scerola juice, grape juice	white wine		
		Omelette Rice	0	chicken, egg	rice, butter, cooking oil	onion, carrot, mushroom, canned corn	salt, paprika powder, white wine, pepper, tomato puree, ketchup		
2		ABC Soup		bacon	macaroni	ginger, carrot, onion, cabbage	chicken broth, salt, Laurier powder, pepper	629	23.3
		Colorful Salad			cooking oil	red bell pepper, yellow bell pepper, cabbage, cucumber, onion	vinegar, salt, pepper		
	≥ (£)	Let's Enjoy Food from Around the World! ☆Russia☆							
5		Homemade Pirozhki		pork	bread flour, (white) sugar, cooking oil, vermicelli, starch	onion, bamboo shoots, dried shiitake	salt, dried yeast, pepper, nutmeg, oyster sauce, soy sauce		22.9
		Borscht		pork, fresh cream	cooking oil, potato	carrot, onion, celery, ginger, whole tomatoes, canned beets, cabbage	red wine, chicken broth, tomato puree, salt, pepper, Laurier powder	623	
		Olivier Salad		egg	potato, non-egg mayonnaise	carrot, onion, cucumber, green peas	vinegar, salt, pepper		
		Yoghurt Drink	\	drinkable yogurt					
	Τυ	Barley Rice			rice, barley				26.8
,		Miso Soup w/Tofu and Komatsuna	0	miso, tofu		komatsuna, scallion	bonito flake stock	E00	
6		Grilled Mackerel		mackerel	cooking oil		salt, soy sauce	589	20.0
		Japanese Cabbage Salad			cooking oil, sesame oil, white sesame seeds	carrot, cabbage, cucumber	vinegar, salt, soy sauce, pepper		
7	W	Let's Enjoy Local Cuisine! ☆Yamanashi Prefecture☆							
	ا ام	Hoto Udon	0	chicken, fried tofu, miso	cooking oil, konnyaku, Hoto noodle	burdock, carrot, daikon, pumpkin, scallion	bonito flake stock, kelp stock, sake, soy sauce	,,,,	0.4.0
gS		Chinese Cabbage with Sesame Seed Dressing			(light brown) sugar, white sesame seeds	carrot, Chinese cabbage, bean sprouts	soy sauce	650	24.8
,		Apple Lumpia			cooking oil, Spring roll wrapper, (white) sugar, powdered sugar	apple	red wine		
		Rice			rice				
	Th	Chinese Tofu and Kinoko Soup		tofu		ginger, shimeji, shiitake, enoki mushroom	chicken broth, sake, salt, pepper, soy sauce		
8		Fried Gyoza	0	pork	cooking oil, dumpling wrappers, sesame oil	garlic, ginger, Chinese cabbage, scallion, Chinese chive	salt, pepper, soy sauce	641	22.5
		Bean Sprout and Komatsuna Namul			sesame oil	komatsuna, carrot, bean sprouts	soy sauce		
	F	Okara and Chicken Soboro Rice Bowl	0	egg, okara (soy pulp), chicken	rice, cooking oil, (light brown) sugar, white sesame seeds	onion, ginger	salt, sake, soy sauce		29.2
9		Sanpei Soup		salmon, tofu, miso	konnyaku, potato	burdock, carrot, daikon, scallion	sake, bonito flake stock, sake lees	636	
		Pickled Turnip and Cucumber				turnip, cucumber	salt		
	М	Nerima Spaghetti		tuna, nori	(white) sugar, spaghetti, olive oil, butter	daikon	vinegar, salt, soy sauce		25.8
12		Cabbage Salad	0		cooking oil	carrot, cabbage, cucumber, onion	vinegar, salt, pepper	663	
		Roasted Sweet Potato			sweet potato				

Notice about the Lunch Fee 🕽

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

We will inform you of the amount each month in the menu.

There is no withdrawal date for December.
The next withdrawal date is Friday, January 13.

∼To Parents and Guardians∼

If your child will <u>miss lunch for more than 5 days in a row</u>, a refund for the fee is available.

To be eligible, parents/guardians must inform their child's teacher <u>10 days in advance</u> and <u>submit the necessary paperwork 1 week in advance</u>. 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 <u>JP Yucho</u> account at the end of the term and a handling fee will be charged.

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	
		Japanese Event Lunch 🕏	Տսsul	narai (Winter Cleaning)☆	<u> </u>	<u> </u>		Real	9	
13		Rice with Jako and Wakame		chirimen jakko, wakame seaweed rice seasoning	rice			ļ	25.9	
		Oden	0	chikuwa fish paste, hanpen, fish ball, fried tofu fritter	(light brown) sugar, konnyaku	daikon	bonito flake stock, sake, salt, soy sauce, kelp stock	608		
		Chinese Cabbage with Mustard Sauce				komatsuna, carrot, Chinese cabbage	mustard, soy sauce			
3		Fruit (satsuma orange)				satsuma orange				
	14/	Rice	0		rice				24.3	
14		Kenchin Soup		tofu	cooking oil, sesame oil, taro	burdock, carrot, daikon, scallion	kelp stock, bonito flake stock, salt, soy sauce	582		
	W	Grilled Chicken with Saikyo Miso		chicken, Saikyo miso	cooking oil		sake	582		
		Marinated Cabbage				komatsuna, carrot, cabbage	soy sauce			
		Grilled Tuna & Cheese Sandwich		tuna, cheese	bread				23.5	
15	Th	Fried Bread Crusts with Sugar			bread, cooking oil, granulated sugar, (white) sugar			623		
15	III	Corn Soup	0	chicken	cooking oil, starch	carrot, onion, ginger, canned cream corn, canned corn, parsley	chicken broth, salt, Laurier powder, pepper	623	23.3	
		Bean Salad			kidney beans, quail beans, cooking oil	carrot, canned corn, cucumber, onion	vinegar, salt, pepper			
		Salmon and Kinoko Pilaf		salmon	rice, cooking oil, butter	shimeji, mushroom, onion, parsley	salt, white wine, soy sauce		21.9	
16	F	Vegetable Soup	0	bacon		ginger, carrot, onion, cabbage	chicken broth, salt, Laurier powder, pepper	613		
		French Sweet-Potato Salad			sweet potato, cooking oil	carrot, cucumber, onion	vinegar, salt, pepper			
	М	Rice			rice			604	21.8	
10		Nikujaga		pork	cooking oil, konnyaku, potato, (light brown) sugar	onion, carrot, string bean	bonito flake stock, sake, salt, soy sauce			
19		Komatsuna with Sesame Seed Dressing	0		(light brown) sugar, white sesame seeds	komatsuna, carrot, Chinese cabbage	soy sauce	604		
		Fruit (Apple)				apple				
		Yakisoba with Sauce		pork, nori	cooking oil, Chinese noodles	onion, carrot, cabbage, bean sprouts	salt, pepper, sake, Worcestershire sauce, Worchestershire sauce (semi-thick)			
20	Tυ	Tekkotsu Salad	0	hijiki(seaweed), chirimen jakko	(light brown) sugar, cooking oil, sesame oil, white sesame seeds	cabbage, cucumber, daikon	salt, soy sauce, vinegar, pepper, sake	633	20.4	
		Fruit Punch			(white) sugar	canned orange, canned peach, canned pineapple	white wine			
		Japanese Event Lunch ☆Winter Solstice☆								
21	W	Yukari Rice			rice		yukari shiso (red perilla)		24.2	
A		Root Vegetable Soup		miso	cooking oil, sweet potato, konnyaku	burdock, carrot, daikon, scallion	bonito flake stock	640		
	3	Fried Hoki	0	Patagonian grenadier	cooking oil, wheat flour, panko		salt, pepper, Worchestershire sauce (semi-thick)			
		Pumpkin Fukumeni			(light brown) sugar	pumpkin	mirin, soy sauce			
22		Let's Enjoy Food from Around the World! ☆Christmas☆								
5		Carrot Rice with Creamy Chicken Sauce		chicken, milk	rice, butter, cooking oil, wheat flour	carrot, onion, mushroom, ginger, broccoli	white wine, salt, pepper, Laurier powder, chicken broth	695	20.6	
7.		Macaroni Salad	0	tuna	macaroni, non-egg mayonnaise	carrot, cabbage, cucumber	vinegar, salt, pepper			
		Joulutorttu			pie crust , powdered sugar	dried prunes				
23	F	*****	×	*****	Term 2 Closing Ceremony • N	lo Lunch	*****	: #	×#	

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1/9	М	de viralità de	D12	Marina de la companya della companya della companya de la companya de la companya della companya	Coming of Age Day	de a Care	Dr. Skrihr		Ø
1/10	Tυ		₹ <u></u>		Term 3 Opening Ceremony · N	lo Lunch		V	