January 2027 Lunch Menu

Monday	Tuesday	Wednesday	Thursday	Friday
				1 No delivery New Year's Day
4	5	6	7 Festival of Seven Herbs	8
Sprouted brown rice (addictive wakame) Teriyaki chicken Deep-fried chikuwa (fish cake) Popeye Macaroni Red and white pickled daikon radish and carrots mandarin orange	Barley rice (parsley) Deep-fried pork ☆ Dry Curry (pork & chicken) Pumpkin and potato with cheese Homemade style fukujinzuke apple or orange	Millet rice (with bonito flakes) ☆Square hamburg (pork & chicken) Chicken pot-au-feu with winter vegetables Stir-fried and simmered shredded kelp Blanched green vegetables ☆Fluffy donuts	Sprouted brown rice (with seven herbs and yukari seasoning) BBQ pork Deep-fried swordfish and potatoes Stir-fried dried daikon radish with bonito flakes Kelp Chinese cabbage apple or orange	Barley rice (aonorri) Tandoori Chicken Sweet and savory braised pork and dried gourd strips Sweet potato garlic fries Refreshing Yukari Salad cherry tomatoes
11	12	13	14	15
  No delivery Coming of Age Day	Barley rice (wakame) Pork stewed in tomato sauce Chicken Chicken Burdock Hijiki seaweed curry sauté Addictive Cabbage Mandarin orange mini cakes	Sprouted brown rice (sesame salt) Spanish mackerel grilled in Saikyo miso Chicken and mushroom cream stew Aonori and salt potato Japanese pine needles with bonito flakes Mandarin orange or apple	Millet rice (bonito flakes & nori) Chicken cutlet with sauce Simmered Koya Tofu with Minced Meat(pork Grilled sweet potatoes Salt koji dressing salad cherry tomatoes	Sprouted brown rice (dried sardine flakes) Yakiniku style stir-fry (pork) Cheese omelet Napolitan-style stir-fry Three-color namul Bite-sized candied sweet potatoes
18	19	20	21	22 ~Donburi Menu~
Millet rice (with homemade furikake) Squid with sweet and spicy lemon sauce Garlic Pork Baked lotus root with cheese Blanched green vegetables Iyokan	Barley rice (yukari) Chicken Steak Deep-fried tofu with mapo sauce(pork) Deep-fried Japanese yam Refreshing pickles apple or orange	Barley rice (wakame) Deep-fried fish with grated radish sauce Colorful Gapao (chicken) Shirataki noodles in a peperoncino style Homemade potato salad cherry tomatoes	Sprouted brown rice with minced chicken Pork chop Tamagoyaki (Japanese rolled omelet) with dashi Corn sauté Chinese-style pickled daikon radish and wakame Mochi Donut	 Barley rice Winter vegetable keema curry (pork & chicken) Grilled Root Vegetables
25	26	27 ~Donburi Menu~	28	29
Sprouted brown rice (curry and bonito flakes) Korokoro Toriten Twice-cooked pork with plenty of cabbage Simmered hijiki seaweed Salt-boiled broccoli apple or orange	Millet rice (with sesame salt) Braised red snapper Stir-fried meat and vegetables with plenty of Deep-fried takoyaki Broccoli salad cherry tomatoes	Colorful Grilled Chicken Rice Bowl ● Sprouted brown rice (with shredded seaweed) ● Yakitori ● Scrambled eggs ● Komatsuna with sesame dressing	Barley rice (Kimmuchi) Homemade meatballs (pork & chicken) Salmon Chanchan-yaki Chunky Kinpira Yukari salad Macaroni and Kinako	Sprouted brown rice (dried sardines & bonito flakes) Pork ginger stir-fry Fake curry fried chicken Mushroom and tomato stew Chinese salad Strawberry mochi

Please bring a spoon on rice-bowl (donburi) menu days.
For preschool meals, items such as shiratama rice dumplings and cherry tomatoes may be omitted to reduce choking risk.
Seasoning is also adjusted for younger children.