## Kunitachi Kids International School

## April

## 2020 Lunch Menu

Mon	Tue	Wed	Thu	Fri
30	31	1	2	3
Spring School	Spring School	Professional Development	Professional Development	Professional Development
tonsachi kide	Pontachi Kica	The state of the s	tantock Kode	tanktook Koo
6	7	8	9	10
Opening Orientation	Curry rice	Udon noodle	Chicken cutlet & Rice	Spaghetti napolitan
tuniachi kid	Onion soup		Miso soup	Onion soup
	Lettuce salad		Cabbage salad	Corn salad
Annational Kinderdale	Yogrut	lce cream	Jelly	Probiotic drink
13	14	15	16	17
Bread	Simmered chikuzen style & Rice	Yakisoba noodle	Twice cooked pork & Rice	Chinese roasting of beef & Rice
Chicken cream stew	Miso soup	Seaweed soup	Chinese soup	Miso soup
Mixed salad	Japanese raddish salad	Broccoli salad	Corn salad	Tomato salad
lce cream	Jelly	Pudding	Fruit	Yogurt
20	21	22	23	24
Penne basil sauce	Three-color bowl	Fried shrimp , Chicken nugget $\&\ {\rm Rice}$	Bread	Rice
Vegetable soup	Miso soup	Corn soup	Minestrone soup	Pork miso soup
Lettuce salad	Broccoli salad	Cheese salad	Cabbage salad	Dressed spinach with soysouce
Probiotic drink	Fruit	lce cream	Jelly	Probiotic drink
27	28	29	30	1
Fried rice	Mackrel simmered in miso & Rice	Showa Day	Keema curry rice	Deep fried chicken & Rice
Chinese soup	Soup	tunitachi Kida	Egg soup	Miso soup
Carrot salad	Boiled vegetable		Green salad	Cabbage salad
Fruit	Jelly	Annohonal Kinderdik	Yogurt	lce cream

\*\* Occasionally, ingredients will be different by daily markets.