April

Mon	Tue	Wed	Thu	Fri
29	30	31	1	2
Spring Holiday	Spring Holiday	Spring Holiday	Professional Development	Professional Development
tontacki Kue	autocht Kein	The second state with	and the second second	Rentachi King
5	6	7	8	9
Opening Orientation	Curry rice	Meat sauce spaghetti	Chicken cutlet & Rice	Udon noodle
unitachi kias	Corn soup	Consomme soup	Miso soup	
	Lettuce salad	Broccoli salad	Cabbage salad	
The notional Kinderster	Yogurt drink	lce cream	Jelly	Fruits
12	13	14	15	16
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	Cheese salad	Corn salad	Tomato salad
lce cream	Jelly	Pudding	Fruits	Jelly
19	20	21	22	23
Spaghetti napolitan	Three-color bowl	Deep fried chicken & Rice	Bread	Taco rice
Onion soup	Miso soup	Miso soup	Minestrone soup	Onion soup
Corn salad	Broccoli salad	Cabbage salad	Cabbage salad	
Probiotic drink	Fruits	lce cream	Jelly	Yogurt drink
26	27	28	29	30
Fried rice	Mackrel simmered in miso & Rice	Keema curry rice	Showa Day	Fried shrimp , Chicken nugget & Rice
Chinese soup	Soup	Egg soup	tunitachi kida	Corn soup
Carrot salad	Boiled vegetable	Green salad		Cheese salad
Fruits	Jelly	Yogurt	anarional Kinderst	lce cream

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