

Main menu table with columns for dates from 1日(金) to 20日(水). Each column lists the dish name and its ingredients with corresponding color-coded codes (e.g., 赤 for red, 黄 for yellow, 緑 for green).

Header row for the second section of the menu, listing dates from 21日(木) to 29日(金).

Main menu table for the second section, listing dishes like 'しそごはん', '豚肉とじゃがいものうま煮', '豚肉とじゃがいものから揚げ', etc., with their ingredients and color codes.

5/1(金) 端午の節句献立. Text describing the festival and the menu item '端午の節句は、子どもの健やかな成長を願う日です。' with an illustration of a rice dumpling.

5/28(木) とり肉のはちみつレモン焼き. Text describing the dish and its ingredients with an illustration of a chicken and lemon.

5/13(水) けいちゃん. Text describing the dish as a local specialty from Gifu Prefecture with an illustration of a chicken and vegetable.

5/21(木) けんちょう. Text describing the dish as a local specialty from Yamaguchi Prefecture with an illustration of a carrot.

Table showing average nutrient intake per meal (一食あたり平均栄養素量) with columns for energy, protein, fat, carbohydrates, calcium, magnesium, iron, vitamins, and fiber.

アレルギー(卵, 乳, 小麦, 大豆, 牛乳, 鶏卵, 小麦, 大豆, 小麦, 小麦) and other allergen information. Includes a note about menu changes and allergen-free options.

Contact information for the school nutrition center, including phone numbers and QR codes for menu inquiries.