



Main table containing school lunch menus for April, organized by date (9th to 23rd) and day of the week. Each entry includes a meal name, ingredients, and a nutrition value (栄養価).

給食の献立紹介 (Introduction to the menu) for Spring Cabbage Menchi-Katsu (22nd). Includes a list of ingredients (牛ひき肉, 豚ひき肉, etc.) and a '減塩ポイント!' (Salt reduction point) section explaining the benefits of reduced salt.

- 作り方 (Preparation method) for the Spring Cabbage Menchi-Katsu, consisting of three numbered steps: 1. Cut and fry the cabbage, 2. Mix other ingredients and shape, 3. Coat and fry in oil.

給食費について (About school lunch fees). A notice stating that from this year, the school lunch fee will be revised and unified with the city's support system for children's education.

給食はしまりまーす! (School lunch is over!). A celebratory message with illustrations of children and staff, accompanied by a note about the use of local ingredients from the city of Imari.