

Weekly Menu



Cafeteria Fuji

	2025/4/1 Tuesday	2025/4/2 Wednesday	2025/4/3 Thursday	2025/4/4 Friday	2025/4/5 Saturday	2025/4/6 Sunday	2025/4/7 Monday
b r e a k f a s t	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style
	Spaghetti salad scrambled eggs	Pumpkin Salad Egg Soboro	Macaroni Salad omelette	Spaghetti salad Egg Soboro	Potato salad Thickly grilled egg	Spaghetti salad scrambled eggs	Pumpkin Salad Egg Soboro
	Kiriboshi radish with yuzu pepper flavor	Bonito and cabbage with miso mayonnaise	Bok choy and fried tofu soaked in soup stock	Lightly seasoned bean sprouts and tuna	Sauteed spinach and carrots	Kiriboshi radish with yuzu pepper flavor	Bonito and cabbage with miso mayonnaise
	Shumai	Meat dumplings (sweet and sour sauce)	Pork sausages	Teriyaki Meatballs	Flavored ground chicken	Shumai	Meat dumplings (sweet and sour sauce)
	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar
	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto
Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	
l u n c h	A chicken cutlet tomato cream sauce	A Hamburg steak with demi- glace sauce	A Fried chicken	A Chicken saute garlic soy sauce flavor	A Hamburger steak with ginger sauce	A Chinese-style fried chicken with five-color vegetable sauce	A tandoori chicken
	B Pork and miso stir-fry rice bowl	B Fried fillet wrapped in shiso & pumpkin croquette	B Stir-fried pork & bean sprouts with scallion sauce	B White fish fritto flavored tomato sauce	B Chicken and cabbage stew with lemon cream	B Chinese bowl	B Braised chicken & eggplant
	C hushed beef with rice supervised by Chef Modegi	C spring vegetable curry	C Omelet rice tomato cheese sauce	C [Supervised by Go Go Curry] Kanazawa curry	C Salmon and egg bicolor bowl	C Frankfurt curry rice	C Sauce cutlet bowl
	ABC common menu	ABC common menu	ABC common menu	ABC common menu	ABC common menu	ABC common menu	ABC common menu
	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar
	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert
d i n n e r	A Grilled chicken honey mustard sauce	A Sauteed Chicken with Daikon Radish and Ponzu Sauce	A Lemon pepper chicken	A Tofu meatballs and root vegetables in a thickened Sauce with yuzu flavor	A Chicken cutlet grain mustard sauce	A Grilled pork with ginger	A <Combo> Tofu Hamburg steak & vegetable croquette
	B [Supervised by Hinoya Kanda store] Beef curry	B Bulgogi bowl (pork)	B Hayashi rice with plenty of mushrooms	B Pork salt ribs bowl	B grilled vegetable curry	B Chicken tempura bowl	B Pork curry (sweet)
	AB common menu	AB common menu	AB common menu	AB common menu	AB common menu	AB common menu	AB common menu
	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar
	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert

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Weekly Menu



Cafeteria Fuji

	2025/4/8 Tuesday	2025/4/9 Wednesday	2025/4/10 Thursday	2025/4/11 Friday	2025/4/12 Saturday	2025/4/13 Sunday	2025/4/14 Monday
b r e a k f a s t	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style
	Macaroni Salad omelette	Spaghetti salad Egg Soboro	Potato salad Thickly grilled egg	Spaghetti salad scrambled eggs	Pumpkin Salad Egg Soboro	Macaroni Salad omelette	Spaghetti salad Egg Soboro
	Bok choy and fried tofu soaked in soup stock	Lightly seasoned bean sprouts and tuna	Sauteed spinach and carrots	Kiriboshi radish with yuzu pepper flavor	Bonito and cabbage with miso mayonnaise	Bok choy and fried tofu soaked in soup stock	Lightly seasoned bean sprouts and tuna
	Pork sausages	Teriyaki Meatballs	Flavored ground chicken	Shumai	Meat dumplings (sweet and sour sauce)	Pork sausages	Teriyaki Meatballs
	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar
	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto
Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	
l u n c h	<u>A</u> chicken cutlet tomato cream sauce	<u>A</u> Hamburg steak with demi- glace sauce	<u>A</u> Fried chicken	<u>A</u> Chicken saute garlic soy sauce flavor	<u>A</u> Hamburger steak with ginger sauce	<u>A</u> Chinese-style fried chicken with five-color vegetable sauce	<u>A</u> tandoori chicken
	<u>B</u> Pork and miso stir-fry rice bowl	<u>B</u> Fried fillet wrapped in shiso & pumpkin croquette	<u>B</u> Stir-fried pork & bean sprouts with scallion sauce	<u>B</u> White fish fritto flavored tomato sauce	<u>B</u> Chicken and cabbage stew with lemon cream	<u>B</u> Chinese bowl	<u>B</u> Braised chicken & eggplant
	<u>C</u> hushed beef with rice supervised by Chef Modegi	<u>C</u> spring vegetable curry	<u>C</u> Omelet rice tomato cheese sauce	<u>C</u> [Supervised by Go Go Curry] Kanazawa curry	<u>C</u> Salmon and egg bicolor bowl	<u>C</u> Frankfurt curry rice	<u>C</u> Sauce cutlet bowl
	<u>ABC common menu</u> Rice/soup/drink bar	<u>ABC common menu</u> Rice/soup/drink bar	<u>ABC common menu</u> Rice/soup/drink bar	<u>ABC common menu</u> Rice/soup/drink bar	<u>ABC common menu</u> Rice/soup/drink bar	<u>ABC common menu</u> Rice/soup/drink bar	<u>ABC common menu</u> Rice/soup/drink bar
	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert
d i n n e r	<u>A</u> Grilled chicken honey mustard sauce	<u>A</u> Sauteed Chicken with Daikon Radish and Ponzu Sauce	<u>A</u> Lemon pepper chicken	<u>A</u> Tofu meatballs and root vegetables in a thickened Sauce with yuzu flavor	<u>A</u> Chicken cutlet grain mustard sauce	<u>A</u> Grilled pork with ginger	<u>A</u> <Combo> Tofu Hamburg steak & vegetable croquette
	<u>B</u> [Supervised by Hinoya Kanda store] Beef curry	<u>B</u> Bulgogi bowl (pork)	<u>B</u> Hayashi rice with plenty of mushrooms	<u>B</u> Pork salt ribs bowl	<u>B</u> grilled vegetable curry	<u>B</u> Chicken tempura bowl	<u>B</u> Pork curry (sweet)
	<u>AB common menu</u> Rice/soup/drink bar	<u>AB common menu</u> Rice/soup/drink bar	<u>AB common menu</u> Rice/soup/drink bar	<u>AB common menu</u> Rice/soup/drink bar	<u>AB common menu</u> Rice/soup/drink bar	<u>AB common menu</u> Rice/soup/drink bar	<u>AB common menu</u> Rice/soup/drink bar
	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert

• Breakfast will be served buffet style. You can choose from 3 menus for lunch and 1 from 2 menus for dinner. The menu may be changed depending on the convenience of ingredients. Thank you for your understanding. • If there are less than 30 users on the day, breakfast will be served with a plate, and salad will be served in a small bowl for dinner. • Our shop is not a free space. Those who cannot purchase a meal ticket or bring in a meal are not allowed to use it. (If you have any allergies or other circumstances, please contact us at least 2 weeks in advance, excluding closed days.) • Breakfast and dinner are by reservation only. In addition, please make a reservation as soon as possible for group use. (Deadline is 3 p.m. 7 days before the museum is closed) For details, please visit the Olympic Center website. • Same-day tickets are also sold for lunch, but if there are many customers, same-day ticket sales at the ticket vending machine may be suspended.

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Cafeteria Fuji

日曜日	2025/4/15 Tuesday	2025/4/16 Wednesday	2025/4/17 Thursday	2025/4/18 Friday	2025/4/19 Saturday	2025/4/20 Sunday	2025/4/21 Monday
b r e a k f a s t	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style
	Potato salad	Spaghetti salad	Pumpkin Salad	Macaroni Salad	Spaghetti salad	Potato salad	Spaghetti salad
	Thickly grilled egg	scrambled eggs	Egg Soboro	omelette	Egg Soboro	Thickly grilled egg	scrambled eggs
	Sauteed spinach and carrots	Kiriboshi radish with yuzu pepper flavor	Bonito and cabbage with miso mayonnaise	Bok choy and fried tofu soaked in soup stock	Lightly seasoned bean sprouts and tuna	Sauteed spinach and carrots	Kiriboshi radish with yuzu pepper flavor
	Flavored ground chicken	Shumai	Meat dumplings (sweet and sour sauce)	Pork sausages	Teriyaki Meatballs	Flavored ground chicken	Shumai
	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar
Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	
Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	
l u n c h	A chicken cutlet tomato cream sauce	A Hamburg steak with demi-glace sauce	A Fried chicken	A Chicken saute garlic soy sauce flavor	A Hamburger steak with ginger sauce	A Chinese-style fried chicken with five-color vegetable sauce	A tandoori chicken
	B Pork and miso stir-fry rice bowl	B Fried fillet wrapped in shiso & pumpkin croquette	B Stir-fried pork & bean sprouts with scallion sauce	B White fish fritto flavored tomato sauce	B Chicken and cabbage stew with lemon cream	B Chinese bowl	B Braised chicken & eggplant
	C hushed beef with rice supervised by Chef Modegi	C spring vegetable curry	C Omelet rice tomato cheese sauce	C [Supervised by Go Go Curry] Kanazawa curry	C Salmon and egg bicolor bowl	C Frankfurt curry rice	C Sauce cutlet bowl
	ABC common menu	ABC common menu	ABC common menu	ABC common menu	ABC common menu	ABC common menu	ABC common menu
	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar
	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert
★ d i n n e r	A Grilled chicken honey mustard sauce	A Sauteed Chicken with Daikon Radish and Ponzu Sauce	A Lemon pepper chicken	A Tofu meatballs and root vegetables in a thickened Sauce with yuzu flavor	A Chicken cutlet grain mustard sauce	A Grilled pork with ginger	A <Combo> Tofu Hamburg steak & vegetable croquette
	B [Supervised by Hinoya Kanda store] Beef curry	B Bulgogi bowl (pork)	B Hayashi rice with plenty of mushrooms	B Pork salt ribs bowl	B grilled vegetable curry	B Chicken tempura bowl	B Pork curry (sweet)
	AB common menu	AB common menu	AB common menu	AB common menu	AB common menu	AB common menu	AB common menu
	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar
	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert

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日曜日	2025/4/22 Tuesday	2025/4/23 Wednesday	2025/4/24 Thursday	2025/4/25 Friday	2025/4/26 Saturday	2025/4/27 Sunday	2025/4/28 Monday
b r e a k f a s t	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style	Buffet style
	Pumpkin Salad	Macaroni Salad	Spaghetti salad	Potato salad	Spaghetti salad	Pumpkin Salad	Macaroni Salad
	Egg Soboro	omelette	Egg Soboro	Thickly grilled egg	scrambled eggs	Egg Soboro	omelette
	Bonito and cabbage with miso mayonnaise	Bok choy and fried tofu soaked in soup stock	Lightly seasoned bean sprouts and tuna	Sauteed spinach and carrots	Kiriboshi radish with yuzu pepper flavor	Bonito and cabbage with miso mayonnaise	Bok choy and fried tofu soaked in soup stock
	Meat dumplings (sweet and sour sauce)	Pork sausages	Teriyaki Meatballs	Flavored ground chicken	Shumai	Meat dumplings (sweet and sour sauce)	Pork sausages
	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar	Soup/drink bar
Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	Rice/bread/natto	
Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	
l u n c h	A chicken cutlet tomato cream sauce	A Hamburg steak with demi-glace sauce	A Fried chicken	A Chicken saute garlic soy sauce flavor	A Hamburger steak with ginger sauce	A Chinese-style fried chicken with five-color vegetable sauce	A tandoori chicken
	B Pork and miso stir-fry rice bowl	B Fried fillet wrapped in shiso & pumpkin croquette	B Stir-fried pork & bean sprouts with scallion sauce	B White fish fritto flavored tomato sauce	B Chicken and cabbage stew with lemon cream	B Chinese bowl	B Braised chicken & eggplant
	C hushed beef with rice supervised by Chef Modegi	C spring vegetable curry	C Omelet rice tomato cheese sauce	C [Supervised by Go Go Curry] Kanazawa curry	C Salmon and egg bicolor bowl	C Frankfurt curry rice	C Sauce cutlet bowl
	ABC common menu	ABC common menu	ABC common menu	ABC common menu	ABC common menu	ABC common menu	ABC common menu
	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar
	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert
d i n n e r	A Grilled chicken honey mustard sauce	A Sauteed Chicken with Daikon Radish and Ponzu Sauce	A Lemon pepper chicken	A Tofu meatballs and root vegetables in a thickened Sauce with yuzu flavor	A Chicken cutlet grain mustard sauce	A Grilled pork with ginger	A <Combo> Tofu Hamburg steak & vegetable croquette
	B [Supervised by Hinoya Kanda store] Beef curry	B Bulgogi bowl (pork)	B Hayashi rice with plenty of mushrooms	B Pork salt ribs bowl	B grilled vegetable curry	B Chicken tempura bowl	B Pork curry (sweet)
	AB common menu	AB common menu	AB common menu	AB common menu	AB common menu	AB common menu	AB common menu
	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar	Rice/soup/drink bar
	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert	Salad/Fruit/Dessert

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Cafeteria Fuji

日 曜日	2025/4/29 Tuesday	2025/4/30 Wednesday	2025/5/1 Thursday	2025/5/2 Friday	2025/5/3 Saturday	2025/5/4 Sunday	2025/5/5 Monday
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b r e a k f a s t	Buffet style		Buffet style		coming soon		
	Spaghetti salad		Potato salad				
	Egg Soboro		Thickly grilled egg				
	Lightly seasoned bean sprouts and tuna		Sauteed spinach and carrots				
	Teriyaki Meatballs		Flavored ground chicken				
	Soup/drink bar		Soup/drink bar				
Rice/bread/natto		Rice/bread/natto					
Salad/Fruit/Dessert		Salad/Fruit/Dessert					
l u n c h	A chicken cutlet tomato cream sauce		A Hamburg steak with demi-glace sauce				
	B Pork and miso stir-fry rice bowl		B Fried fillet wrapped in shiso & pumpkin croquette				
	C hushed beef with rice supervised by Chef Modegi		C spring vegetable curry				
	ABC common menu		ABC common menu				
	Rice/soup/drink bar		Rice/soup/drink bar				
	Salad/Fruit/Dessert		Salad/Fruit/Dessert				
d i n n e r	A Grilled chicken honey mustard sauce		A Sauteed Chicken with Daikon Radish and Ponzu Sauce				
	B [Supervised by Hinoya Kanda store] Beef curry		B Bulgogi bowl (pork)				
	AB common menu		AB common menu				
	Rice/soup/drink bar		Rice/soup/drink bar				
Salad/Fruit/Dessert		Salad/Fruit/Dessert					

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