

Weekly Menu



Cafeteria Fuji

	2025/11/1 Saturday	2025/11/2 Sunday	2025/11/3 Monday	2025/11/4 Tuesday	2025/11/5 Wednesday	2025/11/6 Thursday	2025/11/7 Friday
b r e a k f a s t	<u>Buffet style</u> Spaghetti salad scrambled eggs Okra and cauliflower with salted kelp Flavored ground chicken Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Pumpkin Salad Thickly grilled egg Soy meat chili con carne Meat dumplings (sweet and sour sauce) Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Spaghetti salad scrambled eggs Spinach and mushroom salad Shumai Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Macaroni Salad Egg Soboro Boiled komatsuna and shimeji mushrooms Teriyaki Meatballs Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> potato salad omelette Root vegetables with tuna Pork sausages Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Spaghetti salad scrambled eggs Okra and cauliflower with salted kelp Flavored ground chicken Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Pumpkin Salad Thickly grilled egg Soy meat chili con carne Meat dumplings (sweet and sour sauce) Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert
	<u>A</u> Fried horse mackerel with tartar sauce	<u>A</u> Sauteed Chicken with Japanese Garlic Sauce	<u>A</u> Teriyaki hamburger steak	<u>A</u> Sauteed chicken with tomato miso sauce	<u>A</u> Chicken cutlet with BBQ sauce	<u>A</u> Fried white fish with Nanban sauce	<u>A</u> Pork shabu-shabu and eggplant dressed with grated daikon radish
	<u>B</u> Grilled chicken with black pepper	<u>B</u> Kakitama Ankake Udon	<u>B</u> Stir-fried chicken and potatoes with oyster sauce	<u>B</u> Fried white fish with ginger sauce	<u>B</u> Simmered pork tongue root & onion on the rice	<u>B</u> curry udon	<u>B</u> Deep-fried chicken rice bowl
	<u>C</u> Pork & vegetables curry sauce with rice	<u>C</u> Pork cutlet on the rice with demiglace sauce	<u>C</u> European curry	<u>C</u> Hashed beef on the rice	<u>C</u> Omelet rice with mushrooms & cream sauce	<u>C</u> Chicken steak bowl	<u>C</u> Mushroom and cheese curry
	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert
	<u>A</u> Sasami cheese katsu	<u>A</u> Deep fried chicken with grated daikon radish sauce	<u>A</u> Tandoori chicken	<u>A</u> Stir-fried pork, wood ear mushrooms and eggs	<u>A</u> Hamburger steak with demi-glace sauce with demi-glace sauce	<u>A</u> Pork cutlet with soy based flavored sauce	<u>A</u> Stir-fried chicken and vegetables with sweet and sour sauce & spring rolls
	<u>B</u> Pork stamina bowl	<u>B</u> Omuhayashi	<u>B</u> Stir-fried pork with ginger sauce on the rice	<u>B</u> Fried chicken curry	<u>B</u> Japanese-style chicken curry	<u>B</u> Gapao rice	<u>B</u> Beef curry with rice
d i n n e r	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar 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.

Weekly Menu

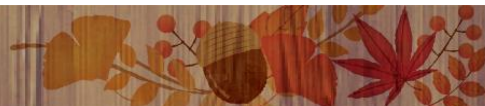


Cafeteria Fuji

	2025/11/8 Saturday	2025/11/9 Sunday	2025/11/10 Monday	2025/11/11 Tuesday	2025/11/12 Wednesday	2025/11/13 Thursday	2025/11/14 Friday
b r e a k f a s t	<u>Buffet style</u> Spaghetti salad scrambled eggs Spinach and mushroom salad Shumai Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Macaroni Salad Egg Soboro Boiled komatsuna and shimeji mushrooms Teriyaki Meatballs Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> potato salad omelette Root vegetables with tuna Pork sausages Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Spaghetti salad scrambled eggs Okra and cauliflower with salted kelp Flavored ground chicken Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Pumpkin Salad Thickly grilled egg Soy meat chili con carne Meat dumplings (sweet and sour sauce) Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Spaghetti salad scrambled eggs Spinach and mushroom salad Shumai Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Macaroni Salad Egg Soboro Boiled komatsuna and shimeji mushrooms Teriyaki Meatballs Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert
	<u>A</u> Fried horse mackerel with tartar sauce	<u>A</u> Sauteed Chicken with Japanese Garlic Sauce	<u>A</u> Teriyaki hamburger steak	<u>A</u> Sauteed chicken with tomato miso sauce	<u>A</u> Chicken cutlet with BBQ sauce	<u>A</u> Fried white fish with Nanban sauce	<u>A</u> Pork shabu-shabu and eggplant dressed with grated daikon radish
	<u>B</u> Grilled chicken with black pepper	<u>B</u> Kakitama Ankake Udon	<u>B</u> Stir-fried chicken and potatoes with oyster sauce	<u>B</u> Fried white fish with ginger sauce	<u>B</u> Simmered pork tongue root & onion on the rice	<u>B</u> curry udon	<u>B</u> Deep-fried chicken rice bowl
	<u>C</u> Pork & vegetables curry sauce with rice	<u>C</u> Pork cutlet on the rice with demiglace sauce	<u>C</u> European curry	<u>C</u> Hashed beef on the rice	<u>C</u> Omelet rice with mushrooms & cream sauce	<u>C</u> Chicken steak bowl	<u>C</u> Mushroom and cheese curry
	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>ABC common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert
	<u>A</u> Sasami cheese katsu	<u>A</u> Deep fried chicken with grated daikon radish sauce	<u>A</u> Tandoori chicken	<u>A</u> Stir-fried pork, wood ear mushrooms and eggs	<u>A</u> Hamburger steak with demi-glace sauce with demi-glace sauce	<u>A</u> Pork cutlet with soy based flavored sauce	<u>A</u> Stir-fried chicken and vegetables with sweet and sour sauce & spring rolls
l u n c h	<u>B</u> Pork stamina bowl	<u>B</u> Omuhayashi	<u>B</u> Stir-fried pork with ginger sauce on the rice	<u>B</u> Fried chicken curry	<u>B</u> Japanese-style chicken curry	<u>B</u> Gapao rice	<u>B</u> Beef curry with rice
	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert
	<u>A</u> Sasami cheese katsu	<u>A</u> Deep fried chicken with grated daikon radish sauce	<u>A</u> Tandoori chicken	<u>A</u> Stir-fried pork, wood ear mushrooms and eggs	<u>A</u> Hamburger steak with demi-glace sauce with demi-glace sauce	<u>A</u> Pork cutlet with soy based flavored sauce	<u>A</u> Stir-fried chicken and vegetables with sweet and sour sauce & spring rolls
d i n n e r	<u>B</u> Pork stamina bowl	<u>B</u> Omuhayashi	<u>B</u> Stir-fried pork with ginger sauce on the rice	<u>B</u> Fried chicken curry	<u>B</u> Japanese-style chicken curry	<u>B</u> Gapao rice	<u>B</u> Beef curry with rice
	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert	<u>AB common menu</u> Rice/soup/drink bar Salad/Fruit/Dessert
	<u>A</u> Sasami cheese katsu	<u>A</u> Deep fried chicken with grated daikon radish sauce	<u>A</u> Tandoori chicken	<u>A</u> Stir-fried pork, wood ear mushrooms and eggs	<u>A</u> Hamburger steak with demi-glace sauce with demi-glace sauce	<u>A</u> Pork cutlet with soy based flavored sauce	<u>A</u> Stir-fried chicken and vegetables with sweet and sour sauce & spring rolls

• 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.

Weekly Menu



Cafeteria Fuji

日 曜日	2025/11/15 Saturday	2025/11/16 Sunday	2025/11/17 Monday	2025/11/18 Tuesday	2025/11/19 Wednesday	2025/11/20 Thursday	2025/11/21 Friday
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 omelette Root vegetables with tuna Pork sausages Soup/drink bar	Spaghetti salad scrambled eggs Okra and cauliflower with salted kelp Flavored ground chicken Soup/drink bar	Pumpkin Salad Thickly grilled egg Soy meat chili con carne Meat dumplings (sweet and sour sauce) Soup/drink bar	Spaghetti salad scrambled eggs Spinach and mushroom salad Shumai Soup/drink bar	Macaroni Salad Egg Soboro Boiled komatsuna and shimeji mushrooms Teriyaki Meatballs Soup/drink bar	potato salad omelette Root vegetables with tuna Pork sausages Soup/drink bar	Spaghetti salad scrambled eggs Okra and cauliflower with salted kelp Flavored ground chicken 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 Fried horse mackerel with tartar sauce	A Sauteed Chicken with Japanese Garlic Sauce	A Teriyaki hamburger steak	A Sauteed chicken with tomato miso sauce	A Chicken cutlet with BBQ sauce	A Fried white fish with Nanban sauce	A Pork shabu-shabu and eggplant dressed with grated daikon radish
	B Grilled chicken with black pepper	B Kakitama Ankake Udon	B Stir-fried chicken and potatoes with oyster sauce	B Fried white fish with ginger sauce	B Simmered pork tongue root & onion on the rice	B curry udon	B Deep-fried chicken rice bowl
	C Pork & vegetables curry sauce with rice	C Pork cutlet on the rice with demiglace sauce	C European curry	C Hashed beef on the rice	C Omelet rice with mushrooms & cream sauce	C Chicken steak bowl	C Mushroom and cheese curry
	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 Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert
d i n n e r	A Sasami cheese katsu	A Deep fried chicken with grated daikon radish sauce	A Tandoori chicken	A Stir-fried pork, wood ear mushrooms and eggs	A Hamburger steak with demi-glace sauce with demi-glace sauce	A Pork cutlet with soy based flavored sauce	A Stir-fried chicken and vegetables with sweet and sour sauce & spring rolls
	B Pork stamina bowl	B Omuhayashi	B Stir-fried pork with ginger sauce on the rice	B Fried chicken curry	B Japanese-style chicken curry	B Gapao rice	B Beef curry with rice
	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 Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert	Rice/soup/drink bar Salad/Fruit/Dessert	Rice/soup/drink bar 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.

Weekly Menu

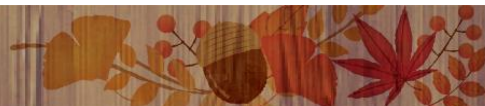


Cafeteria Fuji

日曜日	2025/11/22 Saturday	2025/11/23 Sunday	2025/11/24 Monday	2025/11/25 Tuesday	2025/11/26 Wednesday	2025/11/27 Thursday	2025/11/28 Friday
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	Spaghetti salad	Macaroni Salad	potato salad	Spaghetti salad	Pumpkin Salad	Spaghetti salad
	Thickly grilled egg	scrambled eggs	Egg Soboro	omelette	scrambled eggs	Thickly grilled egg	scrambled eggs
	Soy meat chili con carne	Spinach and mushroom salad	Boiled komatsuna and shimeji mushrooms	Root vegetables with tuna	Okra and cauliflower with salted kelp	Soy meat chili con carne	Spinach and mushroom salad
	Meat dumplings (sweet and sour sauce)	Shumai	Teriyaki Meatballs	Pork sausages	Flavored ground chicken	Meat dumplings (sweet and sour sauce)	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 Fried horse mackerel with tartar sauce	A Sauteed Chicken with Japanese Garlic Sauce	A Teriyaki hamburger steak	A Sauteed chicken with tomato miso sauce	A Chicken cutlet with BBQ sauce	A Fried white fish with Nanban sauce	A Pork shabu-shabu and eggplant dressed with grated daikon radish
	B Grilled chicken with black pepper	B Kakitama Ankake Udon	B Stir-fried chicken and potatoes with oyster sauce	B Fried white fish with ginger sauce	B Simmered pork tongue root & onion on the rice	B curry udon	B Deep-fried chicken rice bowl
	C Pork & vegetables curry sauce with rice	C Pork cutlet on the rice with demiglace sauce	C European curry	C Hashed beef on the rice	C Omelet rice with mushrooms & cream sauce	C Chicken steak bowl	C Mushroom and cheese curry
	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 Sasami cheese katsu	A Deep fried chicken with grated daikon radish sauce	A Tandoori chicken	A Stir-fried pork, wood ear mushrooms and eggs	A Hamburger steak with demi-glace sauce with demi-glace sauce	A Pork cutlet with soy based flavored sauce	A Stir-fried chicken and vegetables with sweet and sour sauce & spring rolls
	B Pork stamina bowl	B Omuhayashi	B Stir-fried pork with ginger sauce on the rice	B Fried chicken curry	B Japanese-style chicken curry	B Gapao rice	B Beef curry with rice
	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

• 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.

Weekly Menu



Cafeteria Fuji

日 曜日	2025/11/29 Saturday	2025/11/30 Sunday	2025/12/1 Monday	2025/12/2 Tuesday	2025/12/3 Wednesday	2025/12/4 Thursday	2025/12/5 Friday
b r e a k f a s t	Buffet style Macaroni Salad Egg Soboro Boiled komatsuna and shimeji mushrooms Teriyaki Meatballs Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	Buffet style potato salad omelette Root vegetables with tuna Pork sausages Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	coming soon				
l u n c h	A Fried horse mackerel with tartar sauce	A Sauteed Chicken with Japanese Garlic Sauce					
	B Grilled chicken with black pepper	B Kakitama Ankake Udon					
	C Pork & vegetables curry sauce with rice	C Pork cutlet on the rice with demiglace sauce					
	ABC common menu Rice/soup/drink bar Salad/Fruit/Dessert	ABC common menu Rice/soup/drink bar Salad/Fruit/Dessert					
d i n n e r	A Sasami cheese katsu	A Deep fried chicken with grated daikon radish sauce					
	B Pork stamina bowl	B Omuhayashi					
	AB common menu Rice/soup/drink bar Salad/Fruit/Dessert	AB common menu Rice/soup/drink bar 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.