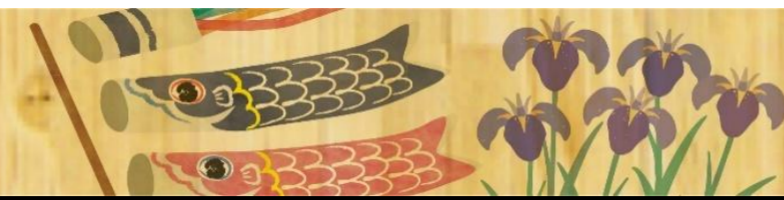


Weekly Menu



Cafeteria Fuji

	2026/5/1 Friday	2026/5/2 Saturday	2026/5/3 Sunday	2026/5/4 Monday	2026/5/5 Tuesday	2026/5/6 Wednesday	2026/5/7 Thursday
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	Pumpkin Salad	Spaghetti salad	potato salad	Spaghetti salad	Macaroni Salad	Pumpkin Salad
	Egg Soboro	Thickly grilled egg	scrambled eggs	omelette	scrambled eggs	Egg Soboro	Thickly grilled egg
	Bok choy and mushroom namul	Bean sprouts and bonito salad	Spinach and Shimeji Mushroom Dressed with Bonito Flakes	Ratatouille	Okra and cauliflower with plum dressing	Bok choy and mushroom namul	Bean sprouts and bonito salad
	Shumai	Meat dumplings (sweet and sour sauce)	Pork sausages	Flavored ground chicken	Teriyaki Meatballs	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	<u>A</u>	<u>A</u>	<u>A</u>	<u>A</u>	<u>A</u>	<u>A</u>	<u>A</u>
	Teriyaki tofu hamburger steak	Pork cutlet with sweet miso sauce	Fried sardines with green laver flavour and vegetable croquettes	Hamburger steak with BBQ sauce	Fried chicken	Grilled Chicken with Tomato Salsa Sauce	Deep fried dumplings with sweet and sour vegetable sauce
	<u>B</u>	<u>B</u>	<u>B</u>	<u>B</u>	<u>B</u>	<u>B</u>	<u>B</u>
	Sara udon noodles with plenty of vegetables	Lemon Pepper Chicken	Teriyaki chicken and egg rice bowl	curry udon	Salted pork ribs	White fish fritters with tartar sauce	Sauteed Chicken with Ginger Sauce
	<u>C</u>	<u>C</u>	<u>C</u>	<u>C</u>	<u>C</u>	<u>C</u>	<u>C</u>
Fried chicken rice bowl	Meat sauce rice bowl	Hashed beef on the rice	Chicken cutlet bowl with special sauce	Steamed chicken and mushroom omelet rice with Japanese-style thick	Beef & vegetables curry sauce with rice	Pork curry	
<u>ABC common menu</u>	<u>ABC common menu</u>	<u>ABC common menu</u>	<u>ABC common menu</u>	<u>ABC common menu</u>	<u>ABC common menu</u>	<u>ABC common menu</u>	
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	<u>A</u>	<u>A</u>	<u>A</u>	<u>A</u>	<u>A</u>	<u>A</u>	<u>A</u>
	Sauteed Chicken with Onion Sauce	fried chicken	Fried dumplings with Nanban sauce	Basil Chicken Saute	Sauteed Chicken with Demi-Glace Sauce	Fried chicken black vinegar and soy sauce ankake	Chicken cutlet with ponzu sauce
	<u>B</u>	<u>B</u>	<u>B</u>	<u>B</u>	<u>B</u>	<u>B</u>	<u>B</u>
	Fried squid curry	Omelette rice with tomato cheese sauce	Spring vegetable chicken curry	Pork ginger rice bowl	Vegetable Keema Curry	Bulgogi rice bowl (pork)	Omelette rice with hayashi sauce
<u>AB common menu</u>	<u>AB common menu</u>	<u>AB common menu</u>	<u>AB common menu</u>	<u>AB common menu</u>	<u>AB common menu</u>	<u>AB common menu</u>	
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

	2026/5/8 Friday	2026/5/9 Saturday	2026/5/10 Sunday	2026/5/11 Monday	2026/5/12 Tuesday	2026/5/13 Wednesday	2026/5/14 Thursday
b r e a k f a s t	Buffet style	Buffet style	Buffet style	Buffet style	closing day	Buffet style	Buffet style
	Spaghetti salad	potato salad	Spaghetti salad	Macaroni Salad		Spaghetti salad	potato salad
	scrambled eggs	omelette	scrambled eggs	Egg Soboro		scrambled eggs	omelette
	Spinach and Shimeji Mushroom Dressed with Bonito Flakes	Ratatouille	Okra and cauliflower with plum dressing	Bok choy and mushroom namul		Spinach and Shimeji Mushroom Dressed with Bonito Flakes	Ratatouille
	Pork sausages	Flavored ground chicken	Teriyaki Meatballs	Shumai		Pork sausages	Flavored ground chicken
	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 Teriyaki tofu hamburger steak	A Pork cutlet with sweet miso sauce	A Fried sardines with green laver flavour and vegetable croquettes	closing day	A Fried chicken	A Grilled Chicken with Tomato Salsa Sauce	A Deep fried dumplings with sweet and sour vegetable sauce
	B Sara udon noodles with plenty of vegetables	B Lemon Pepper Chicken	B Teriyaki chicken and egg rice bowl		B Salted pork ribs	B White fish fritters with tartar sauce	B Sautéed Chicken with Ginger Sauce
	C Fried chicken rice bowl	C Meat sauce rice bowl	C Hashed beef on the rice		C Steamed chicken and mushroom omelet rice with Japanese-style thick	C Beef & vegetables curry sauce with rice	C Pork curry
	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
	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 Sautéed Chicken with Onion Sauce	A fried chicken	A Fried dumplings with Nanban sauce	closing day	A Sautéed Chicken with Demi-Glace Sauce	A Fried chicken black vinegar and soy sauce ankake	A Chicken cutlet with ponzu sauce
	B Fried squid curry	B Omelette rice with tomato cheese sauce	B Spring vegetable chicken curry		B Vegetable Keema Curry	B Bulgogi rice bowl (pork)	B Omelette rice with hayashi sauce
	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
	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	2026/5/15 Friday	2026/5/16 Saturday	2026/5/17 Sunday	2026/5/18 Monday	2026/5/19 Tuesday	2026/5/20 Wednesday	2026/5/21 Thursday	
b r e a k f a s t	<u>Buffet style</u> Spaghetti salad scrambled eggs Okra and cauliflower with plum dressing Teriyaki Meatballs Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Macaroni Salad Egg Soboro Bok choy and mushroom namul Shumai Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Pumpkin Salad Thickly grilled egg Bean sprouts and bonito salad 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 Shimeji Mushroom Dressed with Bonito Flakes Pork sausages Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> potato salad omelette Ratatouille Flavored ground chicken Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Spaghetti salad scrambled eggs Okra and cauliflower with plum dressing Teriyaki Meatballs Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	<u>Buffet style</u> Macaroni Salad Egg Soboro Bok choy and mushroom namul Shumai Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert	
	l u n c h	<u>A</u> Teriyaki tofu hamburger steak	<u>A</u> Pork cutlet with sweet miso sauce	<u>A</u> Fried sardines with green laver flavour and vegetable croquettes	<u>A</u> Hamburger steak with BBQ sauce	<u>A</u> Fried chicken	<u>A</u> Grilled Chicken with Tomato Salsa Sauce	<u>A</u> Deep fried dumplings with sweet and sour vegetable sauce
		<u>B</u> Sara udon noodles with plenty of vegetables	<u>B</u> Lemon Pepper Chicken	<u>B</u> Teriyaki chicken and egg rice bowl	<u>B</u> curry udon	<u>B</u> Salted pork ribs	<u>B</u> White fish fritters with tartar sauce	<u>B</u> Sauteed Chicken with Ginger Sauce
		<u>C</u> Fried chicken rice bowl	<u>C</u> Meat sauce rice bowl	<u>C</u> Hashed beef on the rice	<u>C</u> Chicken cutlet bowl with special sauce	<u>C</u> Steamed chicken and mushroom omelet rice with Japanese-style thick	<u>C</u> Beef & vegetables curry sauce with rice	<u>C</u> Pork curry
		<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> Sauteed Chicken with Onion Sauce	<u>A</u> fried chicken	<u>A</u> Fried dumplings with Nanban sauce	<u>A</u> Basil Chicken Saute	<u>A</u> Sauteed Chicken with Demi-Glace Sauce	<u>A</u> Fried chicken black vinegar and soy sauce ankake	<u>A</u> Chicken cutlet with ponzu sauce	
	<u>B</u> Fried squid curry	<u>B</u> Omelette rice with tomato cheese sauce	<u>B</u> Spring vegetable chicken curry	<u>B</u> Pork ginger rice bowl	<u>B</u> Vegetable Keema Curry	<u>B</u> Bulgogi rice bowl (pork)	<u>B</u> Omelette rice with hayashi sauce	
	<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	

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Weekly Menu



Cafeteria Fuji

日曜日	2026/5/22 Friday	2026/5/23 Saturday	2026/5/24 Sunday	2026/5/25 Monday	2026/5/26 Tuesday	2026/5/27 Wednesday	2026/5/28 Thursday
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	potato salad	Spaghetti salad	Macaroni Salad	Pumpkin Salad	Spaghetti salad
	Thickly grilled egg	scrambled eggs	omelette	scrambled eggs	Egg Soboro	Thickly grilled egg	scrambled eggs
	Bean sprouts and bonito salad	Spinach and Shimeji Mushroom Dressed with Bonito Flakes	Ratatouille	Okra and cauliflower with plum dressing	Bok choy and mushroom namul	Bean sprouts and bonito salad	Spinach and Shimeji Mushroom Dressed with Bonito Flakes
	Meat dumplings (sweet and sour sauce)	Pork sausages	Flavored ground chicken	Teriyaki Meatballs	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 Teriyaki tofu hamburger steak	A Pork cutlet with sweet miso sauce	A Fried sardines with green laver flavour and vegetable croquettes	A Hamburger steak with BBQ sauce	A Fried chicken	A Grilled Chicken with Tomato Salsa Sauce	A Deep fried dumplings with sweet and sour vegetable sauce
	B Sara udon noodles with plenty of vegetables	B Lemon Pepper Chicken	B Teriyaki chicken and egg rice bowl	B curry udon	B Salted pork ribs	B White fish fritters with tartar sauce	B Sauteed Chicken with Ginger Sauce
	C Fried chicken rice bowl	C Meat sauce rice bowl	C Hashed beef on the rice	C Chicken cutlet bowl with special sauce	C Steamed chicken and mushroom omelet rice with Japanese-style thick	C Beef & vegetables curry sauce with rice	C Pork curry
	ABC common menu Rice/soup/drink bar	ABC common menu Rice/soup/drink bar	ABC common menu Rice/soup/drink bar	ABC common menu Rice/soup/drink bar	ABC common menu Rice/soup/drink bar	ABC common menu Rice/soup/drink bar	ABC common menu 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 Sauteed Chicken with Onion Sauce	A fried chicken	A Fried dumplings with Nanban sauce	A Basil Chicken Saute	A Sauteed Chicken with Demi-Glace Sauce	A Fried chicken black vinegar and soy sauce ankake	A Chicken cutlet with ponzu sauce
	B Fried squid curry	B Omelette rice with tomato cheese sauce	B Spring vegetable chicken curry	B Pork ginger rice bowl	B Vegetable Keema Curry	B Bulgogi rice bowl (pork)	B Omelette rice with hayashi sauce
	AB common menu Rice/soup/drink bar	AB common menu Rice/soup/drink bar	AB common menu Rice/soup/drink bar	AB common menu Rice/soup/drink bar	AB common menu Rice/soup/drink bar	AB common menu Rice/soup/drink bar	AB common menu 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

日曜日	2026/5/29 Friday	2026/5/30 Saturday	2026/5/31 Sunday	2026/6/1 Monday	2026/6/2 Tuesday	2026/6/3 Wednesday	2026/6/4 Thursday
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b r e a k f a s t	Buffet style		Buffet style		Buffet style		coming soon	
	potato salad omelette Ratatouille Flavored ground chicken Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert		Spaghetti salad scrambled eggs Okra and cauliflower with plum dressing Teriyaki Meatballs Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert		Macaroni Salad Egg Soboro Bok choy and mushroom namul Shumai Soup/drink bar Rice/bread/natto Salad/Fruit/Dessert			
	l u n c h	A Teriyaki tofu hamburger steak		A Pork cutlet with sweet miso sauce		A Fried sardines with green laver flavour and vegetable croquettes		
		B Sara udon noodles with plenty of vegetables		B Lemon Pepper Chicken		B Teriyaki chicken and egg rice bowl		
		C Fried chicken rice bowl		C Meat sauce rice bowl		C Hashed beef on the rice		
ABC common menu Rice/soup/drink bar Salad/Fruit/Dessert		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 Sauteed Chicken with Onion Sauce		A fried chicken		A Fried dumplings with Nanban sauce			
	B Fried squid curry		B Omelette rice with tomato cheese sauce		B Spring vegetable chicken curry			
	AB common menu Rice/soup/drink bar Salad/Fruit/Dessert		AB common menu Rice/soup/drink bar Salad/Fruit/Dessert		AB common menu Rice/soup/drink bar Salad/Fruit/Dessert			

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