

Meals from 8th to 13th

Mon. Oct. 8th	Dinner	Reception			
Tue. Oct. 9th	Breakfast	Buffet-Style (Japanese/Western-food)			
			Choice 1	Choice 2	Choice 3 (Noodle)
	Lunch	Main	Broiled Chicken with salt With autumn vegetables and spice	Burger Curry with omelet and mashrooms	Chinese Hot and Sour Noodle with Sea Food
		Side	Welsh Onion with sour soybean paste	Caeser Salad	Spring Rolls
	Dinner	Main	Cooked Egg-plant and Chicken with Soysauce	Grilled Sole Fish with Seasoning	
Side		Cooked Chinese Cabbage and Pork	Garlic Saute Green Vegetable and Shrimp		
Others (Help yourself) ⇒ Fish Carpaccio, Salad, Dessert, Rice, Soup, Pickles					
Wed. Oct. 10th	Breakfast	Buffet-Style (Japanese/Western-food)			
	Lunch	Main	Cheese Humberger with master source	Rice Bowl with Fresh Sea Food on the Top	Noodles with Roasted Pork Fillet With Spicy Green Vegetable
		Side	Marrinated Octpus	Cooked Tiny Seaweed	Korean taste mustard spinach
	Dinner	Banquet (in Hachinoki, Kamakura)			
Thus. Oct. 11th	Breakfast	Buffet-Style (Japanese/Western-food)			
	Lunch	Main	Boiled Pork with Hot Garlic Sauce	Fried Chicken Curry	Noodles with Shrimp Tempura
		Side	Fried Mackerel	Salad with Bacon	Baked and Cooked Egg- plant with Soysauce
	Dinner	Main	Baked Flat Fish with Seasoning	Autumn Vegetables Wrapped with Roasted Beef	
		Side	Meat and Potato Stew	Boiled Chicken with Chinese Spicy Sauce	
Others (Help yourself) ⇒ Fish Carpaccio, Salad, Dessert, Rice, Soup, Pickles					
Fri. Oct. 12th	Breakfast	Buffet-Style (Japanese/Western-food)			
	Lunch	Main	Grilled Chicken dipped with Soysauce	Ketchap-seasoned fied rice with an omlet on the top White sauce croquette with autumn vegetables	Tiwanese noodles with hot leek
		Side	Fried sticks of carrot and burdock	Boiled spinach with sesame dressing	Chiese fried dumplings stuffed with minched pork and vegetables
	Dinner	Main	Japanese beef Sukiyaki stew	Big fried schrimp in chili sauce	
		Side	Chicken wings cooked with m	Fried shellfish, egg and tomato	
Others (Help yourself) ⇒ Fish Carpaccio, Salad, Dessert, Rice, Soup, Pickles					
Sat. Oct. 13th	Breakfast	Buffet-Style (Japanese/Western-food)			
	Lunch	Main	Boiled flounder with seasoning With autumn vegetables	Curry with fried local tuna	Chinese noodle with deep roasted hot spice blackened garlic taste
		Side	Fied lotus root	Tomato and boiled chicken salad	Garlic shoots and minced meat saute