

The Sifted Vol.1: Episode 001-009

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Ryosuke Akizuki
The BBB: Breakthrough Bandwagon Books

: Episode 001-009



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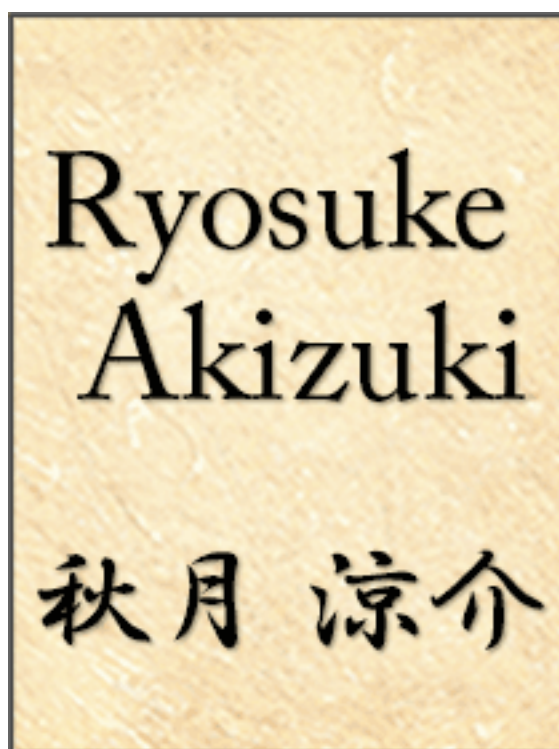
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The BBB website

<http://thebbb.net/>



Ryosuke Akizuki Author Page

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About The Sifted series

This work "The Sifted" is a spin-off product from "The Gifted", a series of mysteries written by Ryosuke Akizuki. In "The Sifted", the author talks about characteristics and appeals of the real restaurants where he actually visited with the main characters of "The Gifted".

The term "gifted" means "those having preternatural power" and "sifted" indicates "selected things", respectively.

We hope you like both series equally.

Episode 001: Niboshi Iwashi Ramen “En”



Milo: You called me so suddenly, Ryo. What do you want?

Akizuki: Um, actually, our chief editor asked me to review restaurants, because we want to boost The BBB popularity. But it's difficult for me to review alone. So, I called you.

Milo: Indeed, reviewing restaurants is not so easy. Everyone has a different taste and his or her own favorite foods. Other people don't always agree with your taste.

Akizuki: Well ... That's right ...

Milo: By the way, what is the first review?

Akizuki: Before that, I think you should introduce yourself first.

Milo: Oh, alright. My name is Milo Baltsa. I'm the main character of "The Gifted" series, and I'm a high-school student in a town named City. Moreover, I sometimes investigate mysterious incidents.

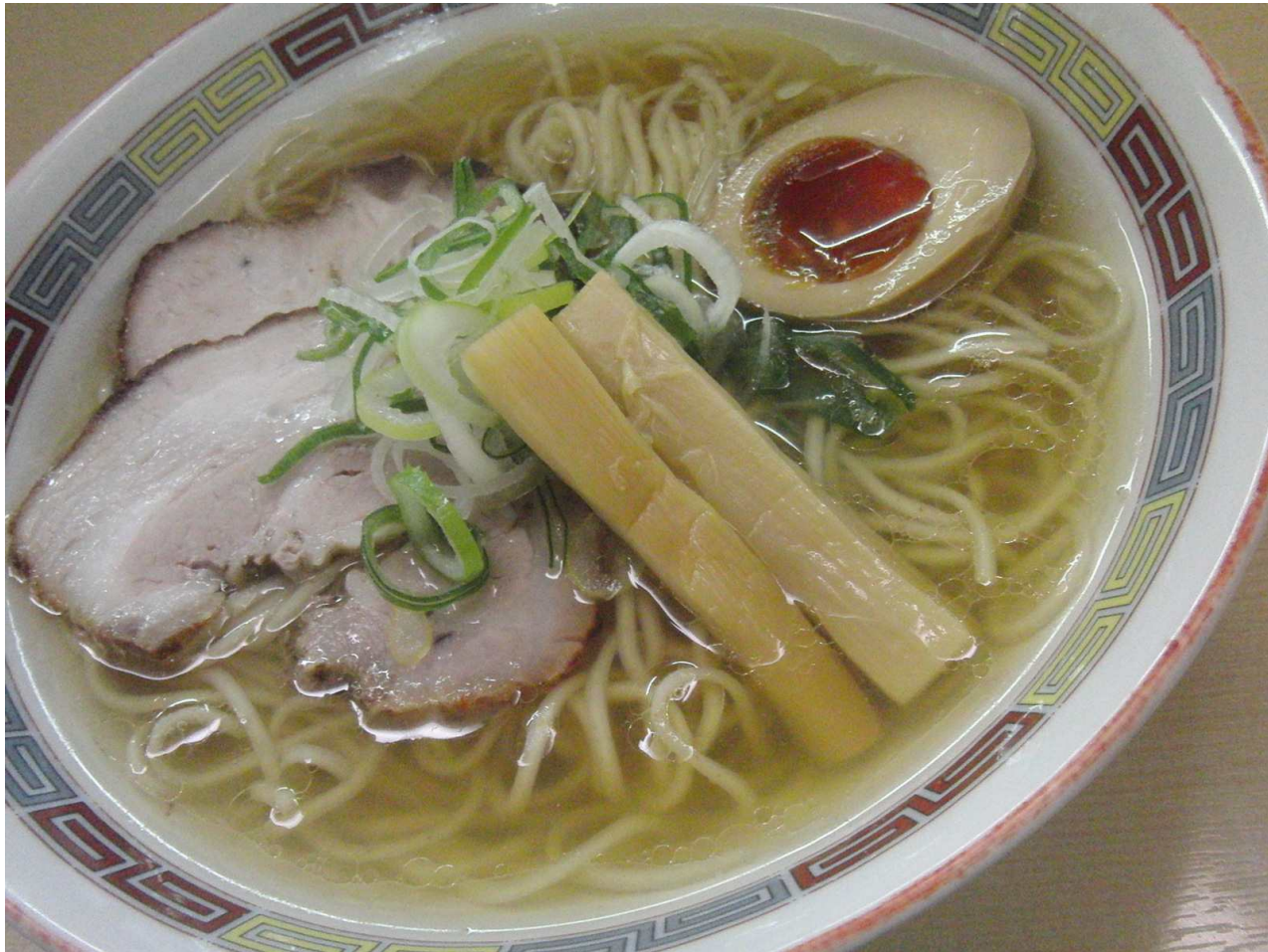
Akizuki: Then, do you know why you're here?

Milo: The first review is about a ramen (Japanese noodle soup dish), isn't it?

Akizuki: You are so sharp as expected.

Milo: Speaking of a ramen, it's me in "The Gifted". Which one do you choose among the restaurants we went to?

Akizuki: That's name is "En" in Hachioji, Tokyo.



Milo: Oh, you visited the restaurant at the day of the TOEIC test which you took at Tokyo University of Technology Hachioji campus, right?

Akizuki: Yes, right. We went to that restaurant before my exam. I basically prefer Shio (salt) soup to Shoyu (soy sauce) soup, so I ate "Shio Ramen".

Milo: Well, that restaurant's soup seemed to be based on Niboshi (dried infant sardines). But, Ryo, you don't like Niboshi soup, do you?

Akizuki: Ah, basically yes, but I was attracted by the honor of Tabelog (Japanese web site featuring restaurants guide). This restaurant won the third prize in Japan and the first prize in Tokyo at the category of ramen.

Milo: You are pretty lowbrow as usual.

Akizuki: But, after all, we never really know whether it's good or not until we go there and eat it by ourselves.

Milo: I agree. And now, that ramen was much better than I expected.

Akizuki: Right, this soup was so delicious. Elegant, and mild sweet. Neither bitter nor acrid that Niboshi usually has. That soup has redefined my impression of Niboshi soup.



Milo: That char siu (barbecued pork) was also good. A little bit firm, but when I chewed it, the flavor oozed out of the pork. The more I chewed it, the more I felt it delicious.

Akizuki: Although the whole-grain noodle was a little bit thin, it was chewy and tasty. I ate my fill despite the timing before the exam. Someday I'd like to eat Shoyu soup, too.

Milo: I think you would have a chance in the future, because you have frequently been to Hachioji to take the TOEIC test. If you start eating it in Hachioji at 11:00 A.M., you will have enough time before the exam?

Akizuki: Right, I had a plenty of time.

Milo: Can you say the same thing for the TOEIC test?

Akizuki: ... Oh, don't ask me that.

-The End-

[Restaurant name] Niboshi Iwashi (dried infant sardines) Ramen "En"

[Address] 21-21, Yokoyamacho, Hachioji-shi, Tokyo, Japan

[Cuisine] Shio (Salt) Ramen 720 Yen

*The above story is half fictional and somewhat related to actual people or events.

Episode 002: Tsurutontan Haneda Airport



Akizuki: I never thought I was to review the second restaurant ...

Saya: I will review it with you this time. My name is Saya Touma. I'm a female high-school student in "The Gifted" series. So, Ryo, what food will we review for the second time around?

Akizuki: It's certain to be Japanese food, because I called Saya.

Saya: Oh? Do I take care of reviewing Japanese food?

Akizuki: Yes, according to the setting of "The Gifted", your family came from far eastern area of the world.

Saya: By the way, Author, is a Ramen not Japanese food?

Akizuki: Well, that ... that is in a different category. That is a category for Milo's exclusive use.

Saya: Oh well, all right. So what restaurant is for the second review?

Akizuki: The name is "Tsurutontan Haneda Airport" in Haneda Airport International Passenger Terminal where we went together before.

Saya: "Tsurutontan" restaurants are in many locations, but you dare to choose only "Haneda Airport Restaurant", don't you?

Akizuki: Precisely, when I use Haneda Airport, I find myself at "Tsurutontan" almost every time.



Saya: What point of Tsurutontan attracts you?

Akizuki: I'm attracted to an abundant variety of its dishes. In addition, they have special dishes for all four seasons. I try a different dish every time, because I rarely go there.

Saya: I see, this time, it was "Oyster cream udon" from the winter special dishes.

Akizuki: That's right. That bland and mild cream soup had a good taste. I think the sweet onion went well with that soup. To my regret, oyster had a slightly bitter taste.

Saya: Your taste is childish, Ryo. So you're not very keen on bitter taste.

Akizuki: Ugh, well, I won't bother to deny it ...

Saya: It was good that we could add the pack of Udon (wheat flour noodle) from a half to three packs for free.

Akizuki: Yes. I usually order one and a half packs. And, the serving dishes are also good at this restaurant.

Saya: A cold Udon is served in different types of dishes.

Akizuki: Yes, it's a quaint moss green flatware.



Saya: ... But, I think that was western food, wasn't it? It looked like a cream pasta.

Akizuki: I think "Udon" is a Japanese food, isn't it? Actually, I had a chance to go there again at a later date. So I ate Udon Carbonara at the time. It was an authentic cream pasta. I saw a drinkable Carbonara sauce comes out.

Saya: Ryo, I think Chloe is better to review it with you, because you tend to order a Udon soup that is like a pasta sauce ...

Akizuki: No, no, Udon is a Japanese food. I think the collaboration between East and West is very nice.

Saya: ... What about the soup spaghetti with a raw egg and an Aburaage (deep-fried bean curd)? And that soup is made from Katsuobushi (dried, fermented, and smoked skipjack tuna) and soy sauce ...

Akizuki: What? Well, I'm ... I'm not so sure about that ...

-The End-

[Restaurant name] Tsurutontan Haneda Airport

[URL] <http://www.tsurutontan.co.jp/>

[Address] Tokyo International Airport Line Passenger Terminal 4F

2-6-5, Tokyo Haneda Airport, Ota Ward, Tokyo, Japan

[Cuisine] Oyster cream udon 1350 Yen

Udon Carbonara 1480 Yen

*The above story is half fictional and somewhat related to actual people or events.

Episode 003: Cucina del Campo



Chloe: Finally, it's my turn.

Akizuki: Hey, big sister, I've been waiting for this moment.

Chloe: Don't call me like that. So, what restaurant is reviewed for this time?

Akizuki: Before that, would you introduce yourself first?

Chloe: Oh, okay. My name is Chloe Dyrek. I'm a character in "The Gifted" series. I'm an ordinary female office worker and work at a travel agency in City.

Akizuki: ... Are you ordinary?

Chloe: Do you have any complaints?

Akizuki: ... Well, this time, it's "Cucina del Campo" in Shinjuku, Tokyo.

Chloe: Ah, that's an Italian Restaurant. I love Italian food.

Akizuki: We had an end-of-the-year party at the restaurant and a course meal was served. If I remember correctly, 4000 Yen per person.

Chloe: Probably you should report it exactly for reviewing restaurants?

Akizuki: Yes ... but I tend to forget about these information when I'm not in charge of the party.



Chloe: Okay, we're indifferent about small things. The course meal included eight dishes. Appetizers were "Prosciutto Parma", "Crostini" and "Caponata". Pizza was "Margherita". Pastas were "Amatriciana" and "Vongole in bianco". In addition, Risotto with Parmigiano cheese and a dessert were served.

Akizuki: I think it was a good deal, because it included all-you-can-drink menu for two hours.

Chloe : Yes. Oh, I want a drink of white beer.

Akizuki: Hum, beer lovers may regret that beer isn't included in this all-you-can-drink menu at this restaurant. How about white wine like an Italian food?

Chloe: Yes, it's good. By the way, which meal do you think was delicious? In my opinion, all meals were equally delicious.

Akizuki: I think so too. "Amatriciana" looked like simple tomato sauce taste, but it didn't become plain taste and it was dainty.



Chloe: "Caponata" and "Vongole in bianco" were tasty. "Prosciutto Parma" was also good and the food arrangement was beautiful.

Akizuki: They were not as gorgeous as those of more expensive Italian restaurant's meal because of a course meal. But as the amount and the taste were both competitive for a reasonable price, I think this restaurant is good.

Chloe: I agree. Next time, I'd like to try single dishes.

Akizuki: Oh, would you invite me then? I'm very interested in "Homemade Gnocchi by 'Incan Awakening (Japanese potato varieties)'"

Chloe: It's okay, if you treat me.

Akizuki: What? Big sister, you would treat me, wouldn't you?

Chloe: I'll treat young students, but I won't treat working adults.

Akizuki: I'm still young at heart like teens?

Chloe: ... You should have become an adult by now.

-The End-

[Restaurant name] Cucina del Campo

[URL] <http://www.cucinadelcampo.com/>

[Address] 6-27-14, Shinjuku, Shinjuku Ward, Tokyo, Japan

[Cuisine] "Amatriciana" and "Prosciutto Parma" are included in the course meal 4000 Yen

*The above story is half fictional and somewhat related to actual people or events.

Episode 004: Si dao cai, Fuqing Jinying



Riccardo: Hey, you have been reviewing restaurants recently?

Akizuki: Yes, a little bit.

Riccardo: I was called here. Which means I should review alcoholic beverages or women?

Akizuki: ... Riccardo, leaving aside alcohol, women aren't stuff to be eaten or reviewed.

Riccardo: Just joking. Don't take it seriously. Then, what kind of restaurant do we review?

Akizuki: Before that, would you introduce yourself first?

Riccardo: I'm a guest, right? It is you who should introduce me to readers.

Akizuki: I knew you are someone. This guy is a character in "The Gifted" series. He is Riccardo Albani, always unlucky, and a womanizer.

Riccardo: Hey you, how dare you said such a thing in public space like this.

Akizuki: Just joking. Don't take it seriously. Anyway, this time, it's Chinese food.

Riccardo: Chinese food? I think Saya or Chloe is better than me. If you review a Ramen, you should call Milo.

Akizuki: You might be right, but I was a little hesitant to do so. Finally I decided to call you, Riccardo, because the restaurant was in a relatively unsafe neighborhood.

Riccardo: Oh, you think I'm okay?



Akizuki: I think it's probably OK, if we are careful. But just in case, I asked you to raise our good luck.

Riccardo: Right, we have no problem in most cases, when my Gift is exercised. So, are you ready to start reviewing?

Akizuki: Okay, this time, the restaurant was "Sidaocai Fuqing Jinying" in Fuqing, Fujian Province, China.

Riccardo: That restaurant was fine exterior.

Akizuki: The prices were a little expensive than those of casual restaurants in the town.

Riccardo: We tried "Wai po hong shao rou". It was 39 Yuan. According to the exchange rate at that day, it was about 780 Yen.

Akizuki: But it was double price as common restaurants.

Riccardo: Yes, that's right. But, you know, this was delicious. When I ate this block of pork, the fat melted in my mouth. And the lean was tough to chew. That taste was ideally salty-sweet, not so strong.

Akizuki: Really, that was very tasty to have with rice.



Riccardo: Oh, by the way, we also ate "Yu xiang qie zi bao" at that day, didn't we?

Akizuki: Yes, right. It was a simmered dish of eggplants. That was surely "Hao chi(meaning delicious in Chinese)", but those two dishes were too much for us ... I was really full in the end.

Riccardo: Hey, you are gluttonous.

Akizuki: Hum, I can't deny it ... But, aren't you interested in other dishes in this restaurant?

Riccardo: Yes, it was easy for us to distinguish foods on the menu, because all dishes had their photos. It's difficult to choose dishes only by reading Simplified Chinese characters.

Akizuki: I agree ... but if I go to this restaurant every day, I guess my stomach would always feel heavy.

Riccardo: If so, you should always bring stomach medicine.

Akizuki: Oh? Should I do that?

-The End-

[Restaurant name] Si dao cai, Fuqing Jinying

[URL] <http://www.sidaocai.com/>

[Address] Jinying Hotel 1-2F, Yinxi Residential District, Fuqing City, Fujian Province, China

[Cuisine] Wai po hong shao rou 39 Yuan

Yu xiang qie zi bao 22 Yuan

*The above story is half fictional and somewhat related to actual people or events.

Episode 005: Honmaru Tei Yokohama branch



Milo: It's my turn again, because every main character finished their self-introductions?

Akizuki: Not only that but also it is easiest for us to come to a Ramen restaurant.

Milo: Indeed, we don't have to make a reservation. So what restaurant is for this time?

Akizuki: It's "Honmaru Tei Yokohama branch". This restaurant is so popular that we should be ready to stand in line.

Milo: Oh, I like a salt ramen of this restaurant.

Akizuki: Me too. I think the taste might be more similar to that in the past of its main branch in Honatsugi than the current one of the main branch. Don't you think so?

Milo: When you got such a delicate sense of taste, Ryo?

Akizuki: Oh ... sorry, I got carried away too much ...

Milo: Hum, you ate that ramen in the main branch over two years ago, didn't you? Anyway, this time, we ate "Shio (salt) Ramen with char siu (barbecued pork)".

Akizuki: Yes, and we added "Shio Ni Tamago (salty boiled egg)" as a topping.



Milo: The soup was so-called Chintan (clear soup) made from chicken. I like its shiny color of light yellow. It had just the right amount of the salt.

Akizuki: I agree. Above all, the first mouthful of soup was exquisite.

Milo: Ryo, you don't care much for Niboshi (dried infant sardines) soup. But that soup matched your taste preferences.

Akizuki: Yes, right.

Milo: Noodles were flat, curly and a little bit firm. When I chewed, I felt bounce like a mochi, Japanese sticky rice cake.

Akizuki: In addition, that rolled char siu made from pork ribs was excellent ...

Milo: If we order the ramen with char siu, five char sius were in the bowl.

Akizuki: ... It was blissful.

Milo: I like that char siu, because the balance of fat and meat was ideal. It had clear shape and was chewy when I bit.

Akizuki: Then, as I chewed that, the deliciousness of the meat gradually spread throughout the mouth ...

Milo: Plus, a Wantan (wonton) and Shio Ni Tamago were also delicious as anticipated.

Akizuki: Really, that is high-quality finished ramen.



Milo: Um, don't you forget something?

Akizuki: What do you mean?

Milo: You know, the green one?

Akizuki: ...

Milo: That was Shungiku (garland chrysanthemum), which is a natural enemy to you, Ryo, because of your childish taste.

Akizuki: ...

Milo: I can say it's delicious, if you immerse it in the soup before it gets cold.

Akizuki: Yes, but I usually eat it first.

Milo: Hum, you can eat in a way you like.

Akizuki: Err, yes ... But, I think the ability that can sense a bitter taste without fail is very useful. You know, for example, in case a poison is mixed in a meal?

Milo: Ryo, whether it is bitter or not, you eat up the dish anyway, don't you? Which means you couldn't avoid your death, if the meal included poisons?

Akizuki: ... Oh, well then, I'll leave Shungiku.

Milo: That manner is perfectly childish, though. Understand?

Akizuki: ...

-The End-

[Restaurant name] Honmaru Tei Yokohama branch

[Address] 1-7-21, Tsuruyacho, Kanagawa-ku Yokohama-shi, Kanagawa, Japan

[Cuisine] Shio (salt) Ramen with char siu (barbecued pork) 1250 Yen

Shio Ni Tamago (salty boiled egg) 100 Yen

*The above story is half fictional and somewhat related to actual people or events.

Episode 006: Maruichi



Saya: Hi, Ryo. I guess this time we are reviewing Japanese food, because I was called here?

Akizuki: Yes, right. Actually I'm really into Tonkatsu (Pork Cutlet) recently.

Saya: You mean you graduated from Ramen?

Akizuki: No, I'm still on the roll of Ramen, whereas I apparently entered Tonkatsu too before I knew it.

Saya: But why so suddenly?

Akizuki: I usually eat inexpensive Tonkatsu in a restaurant chain. But one day, I had a really great experience in a Tonkatsu restaurant near my house. As I thought I could find more delicious Tonkatsu, I received revelation. That was the beginning.

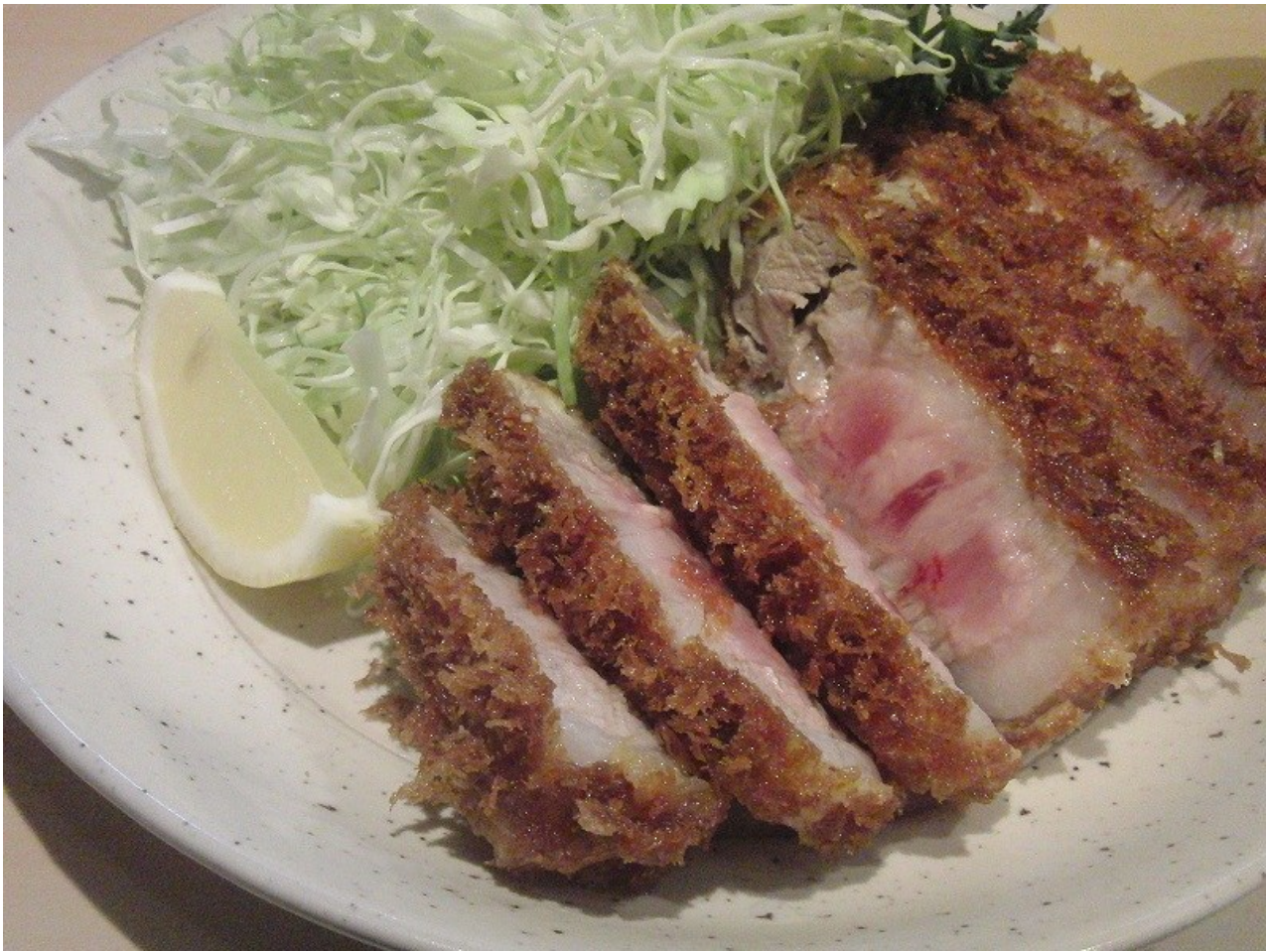
Saya: Really? But you're a little bit exaggerating. I have only eaten a Katsudon (A bowl of rice topped with Tonkatsu) at a Japanese restaurant in City.

Akizuki: Oh, that was good, to be sure. But this time ...

Saya: It was surprisingly delicious, wasn't it?

Akizuki: Yes ... I was surprised.

Saya: In short, we will now review "Gokujo Rosu Katsu Teishoku (Extra quality Loin Pork Cutlet set meal)" at "Maruichi" in Kamata, Tokyo.



Akizuki: The dish was a wonderful-looking, wasn't it? To my surprise, that was rare pork.

Saya: Yes, it was very beautiful pink.

Akizuki: We were recommended to put salt on Tonkatsu and eat it. Then I put it in my mouth with salt ...

Saya: That melted ... I mean, it was as tender as I could say so. Furthermore, salty taste of pink rock emphasized the sweetness of pork fat.

Akizuki: I also tried eating it with Tonkatsu sauce, but I was sure that salt more effectively enhanced the taste.

Saya: I agree. In addition, the batter of cutlet was crispy and good.

Akizuki: At first, I thought the meat was too rare ...

Saya: As time went on, the rare portion of the meat was warmed by residual heat and it became ideally firmer.

Akizuki: That's right. We first enjoyed rare and then medium rare.



Saya: Additionally, Tonjiru (Miso soup made with pork and vegetables) was also tasty because it had a bit strong flavor.

Akizuki: That soup with the Tonkatsu were tasty enough to crave for a lot amount of rice.

Saya: It was good we could order another bowl of rice for free. Ryo ate two bowls of rice, whereas I barely finished one.

Akizuki: It might be more than enough for women to eat it up. And perhaps "Gokujo Rosu Katsu" doesn't fit for the people who dislike fat because that fat was a bit too much.

Saya: I think we might recommend "Jo Rosu Katsu (Deluxe Loin Pork Cutlet)" or "Hire Katsu (Pork-fillet Cutlet)" for those people.

Akizuki: I think so, too. Anyway, Tonkatsu might have deeper, unknown aspects.

Saya: I guess we could find more delicious food which we haven't tasted yet in each category of food.

Akizuki: That's true, if we spared no expense to eat ...

Saya: Perhaps even the Tonkatsu whose price is 2.5 million yen might exist somewhere, don't you think?

Akizuki: ... You mean the pork might be made with pure gold?

-The End-

[Restaurant name] Maruichi

[Address] 5-28-12, Kamata, Ota-ku, Tokyo, Japan

[Cuisine] Gokujo Rosu Katsu Teishoku (Extra quality Loin Pork Cutlet set meal) 2500 Yen

*The above story is half fictional and somewhat related to actual people or events.

Episode 007: HERLEQUIN BIS



Akizuki: Now, it's your turn again, big sister.

Chloe: So, do not say big sister to me. You are older than me in the first place.

Akizuki: It's a common story that a favorite character in a novel became younger than me before I knew it ...

Chloe: I agree ... but, my age was younger than yours from the first. Putting that aside, what restaurant are we reviewing this time?

Akizuki: It's "HERLEQUIN BIS".

Chloe: Oh, that's a French restaurant. I love French food too.

Akizuki: I love pasta and often go to Italian restaurants. But this time, my acquaintance recommended the place to me.

Chloe: Still, that was in an obscure area.

Akizuki: It was located at the upper part of the hill than we thought. Customers seem to drive there or take a taxi, otherwise you can take a bus from Yugawara train station. It takes several minutes walk to the restaurant from the bus stop of Fujikibashi.

Chloe: Of course, in our case ...

Akizuki: We took a bus because of a limited budget, of course.



Chloe: We enjoyed a scenic view on our way to the restaurant. Then, we ordered the course that was named "The early evening atmosphere in the sunshine".

Akizuki: Yes. It included Morsel of hors d'oeuvre, First appetizer, Second appetizer, Today's fish dish, Today's meat dish, a small rice dish, Today's dessert, a pudding and a drink.

Chloe: Everything was good, but we can review only two dishes because of the limitation of photos we can post here.

Akizuki: That's right. But I already decided which dishes I would review. The first dish is First appetizer "The oyster grown in Akkeshi, Hokkaido, with pocher at low heat covered with celeriac purée and consommé jelly".

Chloe: Oh, that was delicious. The oyster was tender and melty. When I put it in my mouth, fine flavor like faintly flambé courses through my nostril. Although the oyster was cooked by heat, it still had a raw texture. Because it was heated slowly with 60 degree Celsius.

Akizuki: When I ate the oyster with that purée and consommé jelly, it was amazing as if creamy tastes were linking each other ...



Chloe: And the other dish was "Grilled wild boar marinated with marmalade". The wild boar was brought into by the hunter from Shizuoka prefecture. That was an exciting dish.

Akizuki: Although the meat was somewhat rare, it didn't have a strong wild smell at all. The boar meat tasted good and it matched with the source made from honey.

Chloe: The sweetness of the fat under the meat block was also fine.

Akizuki: And to my surprise, Brazilian pudding was really delicious. It was made with coconut milk and the pudding became rich taste by ...

Chloe: Hey, I think you might get carried away and should stop talking.

Akizuki: What? Why?

Chloe: It easily comes out that your knowledge is secondhand one from the persons in the restaurant.

Akizuki: Umm, I think you are too frank ...

-The End-

[Restaurant name] HERLEQUIN BIS

[URL] <http://herlequin.com/>

[Address] 744-49, Miyakami, Yugawara-machi Ashigarashimo-gun, Kanagawa, Japan

[Cuisine] "The early evening atmosphere in the sunshine" course 5400 Yen

*The above story is half fictional and somewhat related to actual people or events.

Episode 008: Huanqing Sichuan Caicanting



Riccardo: Hey, hey, is it my turn again? What should I review this time?

Akizuki: Again, Chinese food. The location is Taiwan.

Riccardo: Taiwan ... if you brought Saya, she would be delighted?

Akizuki : Yes, I thought so, but if Saya reviewed Chinese food, nothing would be left for you to review, Riccardo. So I cannot do anything but assign you Chinese food.

Riccardo: Let me review alcohol drinks.

Akizuki: Well, I usually drink very little alcohol in the first place. Anyway, review the food from now on, thanks.

Riccardo: It cannot be helped. OK, I will take the responsibility for reviewing Chinese food. By the way, what restaurant is for this time?

Akizuki : "Huanqing Sichuan Caicanting". It's Sichuan cuisine.



Riccardo: Oh, that restaurant. You're really into it, aren't you?

Akizuki: Yes ... I often go to Taiwan, and now I'm really into "Suannibairou (蒜泥白肉)" at this restaurant. My Taiwan life always starts after I eat this "Suannibairou" upon arriving there ...

Riccardo: This dish is, so to speak, "Sliced Pork With Hot Garlic Sauce". I have eaten "Suannibairou" with you at several restaurants in Japan, China and Taiwan. Currently this one seems to best suit us.

Akizuki: I agree. The tenderness, thickness and fatty portion of sliced pork were exquisite, and the garlic sauce was also very nice.

Riccardo: When I put it in my mouth, complex taste spread, and mellow fragrance coursed through my nostril. Such a rich sauce can be tasted only at this restaurant.

Akizuki: But the garlic taste was a little bit too strong, so this taste might not suit anyone. In addition, when I am eating a sliced pork wrapped with cilantro leaf, its fresh fragrance makes it better.

Riccardo: You don't like Shungiku (garland chrysanthemum), but you like cilantro leaf?

Akizuki: Yes, because cilantro leaf isn't bitter.



Riccardo: Speaking of which, "Mapodoufu" was also good.

Akizuki: Yes, right. Not so hot, but it had a rich taste. It was delicious. Chinese pepper, sprinkled on it, worked properly. It was blissful to eat the salty fried rice with this "Mapodoufu" because of the synergy of tastes ...

Riccardo: I think I couldn't get enough of it.

Akizuki: Once I started eating it, I couldn't stop.

Riccardo: By the way, what about other dishes?

Akizuki: I always eat "Suannibairou" when I stay in Taiwan. So I don't try so many kinds of dishes, but no matter what I ate, almost everything was good. What will I eat when I go to Taiwan next time?

Riccardo: Do you think nothing but eating in Taiwan?

Akizuki: What? What should I do except that?

Riccardo: ... That's my fault to ask you the question.

-The End-

[Restaurant name] Huanqing Sichuan Caicanting

[URL] <http://www.huachin1978.com.tw/>

[Address] No.5, Lane 12, Nanjing West Road, Zhongshan District, Taipei City, Taiwan

[Cuisine] Suannibairou 240 Yuan

Mapodoufu 240 Yuan

*The above story is half fictional and somewhat related to actual people or events.

Episode 009: Mawashi-zushi Katsu Seibu Shibuya branch



Saya: Oh Chloe? Why are you here too? It's Milo's turn, isn't it?

Chloe: This time seems special. We went to Kaiten-sushi (Conveyer-belt sushi) with the chief editor and Ms. Tanya the other day? We'll review that.

Saya: Wow, really? You mean "Mawashi-zushi Katsu Seibu Shibuya branch" is for this time?

Chloe: In addition, the special guest will come on.

Saya: The special guest?

Chloe: Yes, the god of Kaiten-sushi apparently descends on here.

Saya: Oh, it's Yone ...

Chloe: Hey, it's still a secret.

Saya: Oh ... why did you shut my mouth so suddenly?

Chloe: Sorry, sorry. By the way, Ryo is too late. What is he doing now? Won't he be behind the guest?

Saya: He is not Riccardo, so I think it's probably not ...

Akizuki: Hi everyone, sorry, it's a bit late to descend on here.

Chloe: ... Um, I'm afraid you are not a god to descend on us.



Akizuki: Anyway, we'll start with the first plate.

Saya: That was a Lucullan Sashi-mori (a plate of assorted sliced fish). Ordinary people like us seldom see such a gorgeous plate.

Chloe: That's right, we have no idea to order that in the first place.

Akizuki: Yes. I was stunned when the plate came in front of us. So I ask Saya to explain the contents.

Saya: What? Me? I'm not the right person.

Yonekawa: Let me explain roughly. Here are Botan shrimp, Sea urchin with a shell, Ark shell, Horse mackerel, Medium fatty tuna, Yellowtail, and Scallop adductor with gold leaf.

Chloe: Wow, here the god descends on!

Yonekawa: Very nice to meet you. I'm Yonekawa, a critic of Kaiten-sushi.

Akizuki: Hey guys, revere and revere him. If Mr. Yonekawa isn't there, such a Lucullan Sashi-mori would not have been served.

Saya: Thank you for inviting us this time.

Chloe: Saya, you smiled happily at the moment when Sashi-mori was served.

Saya: What? But I just couldn't stop smiling when I saw it...

Chloe: Yes, I agree. Botan shrimp was so big, fresh and sweet, then delicious.

Saya: I loved Sea urchin. It was the first time for me to see it with a shell. When I touched it with chopsticks, it was melting. Amazing!



Akizuki: We ate several plates such as fried oyster that was grown in Hokkaido and fried globefish, etc. But now, we will review a major plate.

Yonekawa: OK, then, first of all, we should try Atlantic salmon.

Saya: This salmon was so delicious ...

Chloe: The piece of salmon was so big and its fat was very sweet. It melted in my mouth.

Saya: I wish I could try another one.

Chloe: But we managed to keep us from doing so, because we wanted to try others.

Akizuki: When I have something to do in Shibuya next time, I'll drop by here for the salmon ...

Saya: Ah, I want to come with you ...



Chloe: The next was "Kobore Ikura (salmon roes spilled out from a dish)".

Saya: It looks as if it were jewelry.

Akizuki: Salmon roes were put onto "Gunkan-maki (Warship Roll)" until they were spilled out. We couldn't say whether they were spilled out or it originally was a heap of salmon roes.

Saya: When we ordered "Kobore Ikura", they did a special performance in front of us.

Chloe: Yes, right. While a server was pouring salmon roes, all servers and chefs were calling out. It attracted the other people's attention to us.

Saya: And at the end, "Tan ta ta tan".

Chloe: Yes, everyone clapped in rhythm to "Tan ta ta tan", then finished. The customers around us ordered the same dish after watching our performance.

Yonekawa: It was I who invented that performance and suggested it to this restaurant. I hope people enjoy the experience at Kaiten-sushi restaurants.



Akizuki: The next was a specialty "Full-size Conger Eel".

Yonekawa: Currently it is ubiquitous, but the Full-size Conger Eel like this was first served at this restaurant.

Chloe: Hey, Saya, you are smiling. Are you remembering the taste of that conger eel?

Saya: What? Well ... Ah ... Yes ...

Akizuki: Conger eel was so good. The fish was tender and moist, and it harmonized with the sauce.

Chloe: It was so soft that it melted in my mouth without noticing it. I also tried "Deluxe Eel", but I was more amazed by that conger eel.

Saya: Right. Only by seeing its size, we were already excited.

Akizuki: By the way, there always seem to be a long line in front of this restaurant.

Chloe: In the evening, the people had to wait for around 70 minutes.

Saya: It's a really great popular restaurant, for we saw the groups of customers speaking in Chinese or English.



Yonekawa: The last one was "Sukimi (thin slice of fish)". It was fish shaven off from tuna bones.

Saya: I was surprised, because Mr. Yonekawa suddenly shouted after everyone was almost full and satisfied.

Chloe: He said, "Hey, it's Sukimi! Get it! Now!"

Akizuki: Oh, yes, like that.

Saya: We took two dishes from the conveyor belt quickly. The sushi was excellent because fish and fat were melted together on my tongue.

Yonekawa: Some inexpensive yet delicious dishes are only on the conveyor belt. We shouldn't be negligent in Kaiten-sushi.

Chloe: He always watches the conveyor belt ... as we knew, he is surely the god of Kaiten-sushi.

Saya: I hope Kaiten-sushi restaurants will open in City ...

Yonekawa: Kaiten-sushi can easily harmonize with any local culture. I'd like people to extend Kaiten-sushi's popularity around the world, and then continue creating new sushi.

Akizuki: ... For example, how about the salmon dipped in white beer dressed with cephalopod ink sauce, and rolled up in tomato, mozzarella cheese and rice? Might we call it "City Roll"?

Chloe: I'm not sure whether we can say it is the specialty of City ...

-The End-

[Restaurant name] Mawashi-zushi Katsu Seibu Shibuya branch

[URL] <http://katumidori.co.jp/>

[Address] Seibu Shibuya branch A 8F, 21-1, Udagawacho, Shibuya-ku, Tokyo, Japan

[Cuisine] Sashi-mori market price

Rare Toro Salmon (Atlantic salmon) 300 Yen

Kobore Ikura 500 Yen

A specialty Full-size Conger Eel 500 Yen

Sukimi 160 Yen

*The above story is half fictional and somewhat related to actual people or events.

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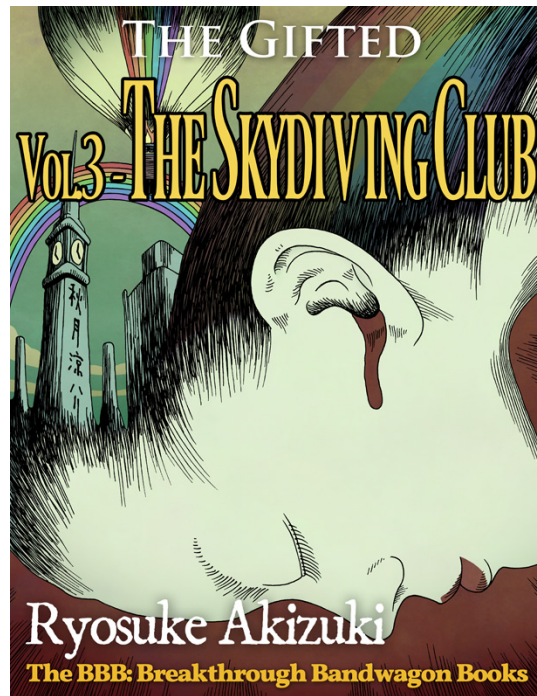
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