

The Sifted Vol. 10: Episode 085-094

The Sifted Vol.10

Ryosuke Akizuki

: Episode 085-094



Originally written in Japanese and translated by Ryosuke Akizuki

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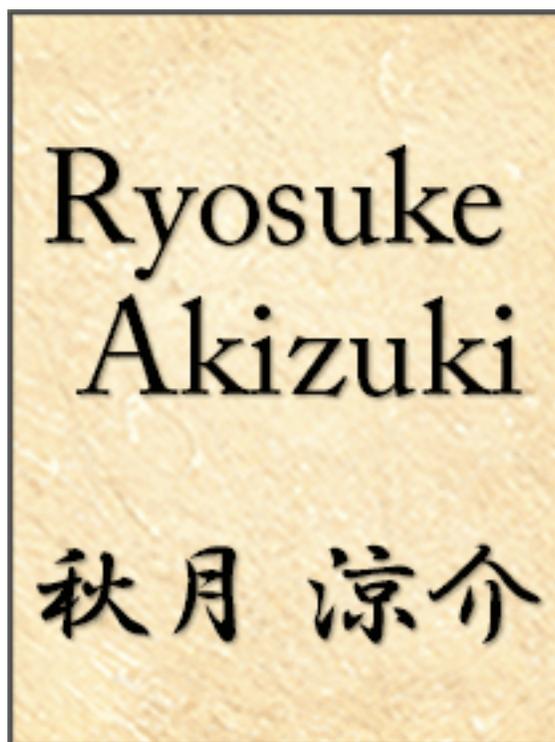
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The BBB website

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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.

Main Characters of The Sifted (and The Gifted) series

Name: Milo Baltsa

Gender: Male

Age: 16

Height: 168 cm

Eye color: Blue-green

Hair color: Platinum blonde

Date of birth: March 5th

Astrological sign: Pisces

Blood type: AB

Profession: Junior in high school

Favorite food: Ramen noodles

* * *

Name: Saya Touma

Gender: Female

Age: 15

Height: 164 cm

Eye color: Dark brown

Hair color: Raven

Date of birth: October 14th

Astrological sign: Libra

Blood type: O

Profession: Sophomore in high school

Favorite food: Sweets in general

* * *

Name: Chloe Dyrek

Gender: Female

Age: 24

Height: 172 cm

Eye color: Light blue

Hair color: Bright blonde

Date of birth: September 2nd

Astrological sign: Virgo

Blood type: A

Profession: Travel agent

Favorite food: White beer, Italian food, Chinese food (especially dim sum)

* * *

Name: Riccardo Albani

Gender: Male

Age: 32

Height: 183 cm

Eye color: Auburn

Hair color: Maroon

Date of birth: October 23rd

Astrological sign: Libra

Blood type: B

Profession: Software programmer

Favorite food: Alcohol (especially wine), pasta (especially carbonara)

* * *

Name: Yoma Fialka

Gender: Female

Age: 15

Height: 170 cm

Eye color: Gray

Hair color: Dark blonde

Date of birth: July 2nd

Astrological sign: Cancer

Blood type: A

Profession: Exorcist

Favorite food: Curry in general (especially Indian curry and Thai curry)

* * *

*Age and height are based on what they are at the time in The Gifted Vol.1.

Episode 085: SHIBIRE NOODLE Rousokuya



Milo: Unfortunately, our new plan following the Taiwanese restaurant series was derailed.

Akizuki: It was due to "The case of a succession of closed curry restaurants in Kyoto", right?

Milo: I heard it was not a story sophisticated enough to be dubbed with such a mystery-novel-like title. Yoma was furious, saying, "Only I couldn't eat anything in Kyoto."

Akizuki: ... I'm scared of meeting Yoma next time.

Milo: What happened? I don't know it, because I enjoyed free time after having eaten ramen on the first day.

Akizuki: The six of us went to Kyoto to visit shrines for two nights and three days at the end of 2019. Originally, I planned to eat dishes belonging to the five categories and start The Sifted Kyoto series. But, when we went to a popular curry restaurant in Kyoto on December 30, it was closed because of New Year's holidays ... Then, I searched through the Internet in a hurry and we tried other highly rated curry restaurants. However, all of them were closed ... In the end, we gave it up after having visited the fourth one.

Milo: I guess Yoma must have been so angry.

Akizuki: She said, "Even though you visited no less than 25 shrines, I wonder why you gave it up only with four places?!"

Milo: By the way, I heard you came back home while being possessed by some humble spirit.

Akizuki: In fact, I did. I couldn't recognize where I was possessed, because I was not so sensitive to such kind of matter ... I was in bad health when returning home and asked Yoma to see me spiritually. She said some spirit possessed me, and exorcised it. But I was not feeling well for a while.

Milo: You were lucky to be seen by Yoma soon. I think it was dangerous for you to neglect it.

Akizuki: Yes, I think so, too. Well, I will keep away from shrines and temples for a while ... Anyway, we'll review "SHIBIRE NOODLE Rousokuya" in Ginza, Chuo Ward, Tokyo, for this time.

Milo: You have the courage to introduce the restaurant in Tokyo, not in Kyoto in this context.



Akizuki: The first dish is "Hiyashi Tantanmen (chilled dandan noodles)". Honestly, we wanted to try "Mabomen (Mapo doufu noodles)", which made this restaurant famous and popular. Still, I found myself

buying the ticket of different noodles while being tempted by a catch phrase, "Limited Dish Only In Summer" ...

Milo: But in fact, this one was surprisingly delicious. The cold, creamy sesame soup was not watery, but had a profound taste. The taste of minced meat was strong. When we mixed it with the noodles, it became a good accent.

Akizuki: Probably because the noodles had been firmed up once, its texture was bouncy and smooth. The harmony between the chili oil and other seasonings made this Tantanmen fairly delicious.

Milo: By the way, when we took "Grape Japanese Pepper Oil" placed on the table and dripped a bit of it onto the noodles, it became more savory thanks to the fresh fragrant and strong taste of Japanese pepper.

Akizuki: And then, finally, we put the rice into the soup, which was also good.

Milo: At first, I thought the rice might not match well with the cold soup, but it actually did more than expected.



Akizuki: The next was "Mabomen (Mapo doufu noodles)", which was our reason to visit this restaurant.

Milo: Because we ordered it with the normal level of pungency, its appearance didn't look so red.

Akizuki: The straight noodles in a medium size were difficult to pull out because of the Mapo doufu on it. It might have been the first time I felt the noodles were heavy when eating the ramen.

Milo: Even though the Mapo doufu was moderately hot, the pungency of Japanese pepper made it delicious. Thanks to the relatively large minced meat, we could savor the taste of the meat itself while biting it.

Akizuki: By putting the rice into the Mapo doufu after finishing the noodles, ... it became more delicious. Additionally, the remnants of the noodles were still in it, which gave me pleasantly immoral feeling caused by eating the fairly disorderly food consisting of the noodles, the rice, and the Mapo doufu ...

Milo: If I agree with your opinion, I might end up losing my dignity. But I can understand what you want to say.

Akizuki: By the way, I recommended Saya in Episode 66 to go to a ramen restaurant in Ginza with Milo. But, since I went there with you alone, I might be scolded by Saya next week ...

Milo: Ryo, you seem to be getting girls' attention. I mean, you would be blamed by both Yoma and Saya.

Akizuki: ... I'm not so happy at all.

-The End-

[Restaurant name] SHIBIRE NOODLE Rousokuya

[Address] 3-5-16, Ginza, Chuo-ku, Tokyo, Japan

[Cuisine] Hiyashi Tantanmen 1180 Yen

Mabomen 1000 Yen

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

Episode 086: Kappo Seifu



Saya: Well, for this time, we visited a Kappo (Japanese cuisine) restaurant after a long time.

Akizuki: Although the price is relatively expensive for me, I like Kappo because of its wide variety. This time, I searched for a place for a secret meeting with the chief editor.

Saya: The condition was that the location was about halfway between Odawara and Tokyo, the establishment had private rooms, and it would cost from 5000 to 6000 yen per person, right?

Akizuki: You know, it is my pleasure to look for a restaurant with such conditions.

Saya: ... I think it might be a minority opinion.

Akizuki: First, I narrowed down the search to near Fujisawa Station, Tsujido Station, Chigasaki Station, and Hiratsuka Station, which are all on Tokaido line. Then, I searched through the Tabelog site for a place with private rooms at a price less than 8000 yen ... As a result, I couldn't find any restaurant which could rock my soul ...

Saya: The condition of having private rooms was more difficult than expected.

Akizuki: Right. So, I searched again with the condition of having semi-private rooms and found a little more good places, one of which was this restaurant.

Saya: We got the chief editor's consent not to stick to private rooms and even checked with the indoor view of the restaurant's website how the semi-private rooms looked ...

Akizuki: Finally, after I decided to choose this place, I even specified the seats I wanted when making a reservation.

Saya: I feel your obsession with meals. You would never welcome an ordinary Izakaya (Japanese-style gastropub) ..., right?

Akizuki: But ... I just wanted to choose a place which serves delicious-looking dishes, if possible.

Saya: Anyway, we'll review "Kappo Seifu" in Fujisawa, Kanagawa, for this time.



Akizuki: We chose the 5000 yen course meal of Kaiseki (traditional Japanese banquet). It consisted of Sakitsuke (appetizer), Owan (clear broth soup), Otsukuri (Sashimi), Yakimono (broiled dish), Kuchinaoshi (sweets), Takiawase (simmered assorted dish), Hassun (petit foods), Shokuji (rice), and Kanmi (dessert). Drinks were extra charge. The first dish is "Unseasoned and Broiled Conger Eel with Peach Sauce and Nitsume (Japanese rich soy sauce), Eggplant and Coriander".

Saya: I think it might have been the first time for me to eat unseasoned and broiled conger eel.

Akizuki: ... I have eaten it in "the restaurant which must not be named" ... blah-blah-blah.

Saya: The peach sauce had a faint sour taste in the sweetness and harmonized well with the bland taste of the conger eel.

Akizuki: When we put the Nitsume on the conger eel and ate it, vivid flavor and sweetness spread in our mouths. The Nitsume was delicious enough to overshadow the impression of the peach sauce. I suppose the two types of sauces were the secret of the deliciousness of the Nitsume.

Saya: The coriander was cooked soft and the eggplant was also tender. When eating them with the sauces, I was a little bit happy.

Akizuki: With the strong impression of the Nitsume, we were satisfied.



Saya: The next dish is Takiawase, "Salted Pork with Thick Starchy Sauce of Grilled Cabbage".

Akizuki: The salted pork was a top-brand one in Kanagawa and Japanese Tougarashikoshō (chili pepper sauce) was on it.

Saya: When we put the salted pork in our mouths, it was viscous and melting on our tongues ... The rich sweetness of the pork fat spread and was delicious.

Akizuki: The peel and juice of new summer orange were in the Japanese Tougarashikoshō. Because its taste was similar to that of Yuzukoshō (citron and pepper sauce), it worked well as a fresh accent with the rich sweetness of the salted pork.

Saya: Regarding the thick starchy sauce, the roasted flavor of the grilled cabbage was appetizing. When we twined the thick starchy sauce around the pork, it made the sweetness of pork more impressive.

Akizuki: The roasted rice cake in the lower part of the photograph was really bouncy and tasted good when we ate it with the thick starchy sauce.

Saya: The chef of this restaurant seemed to have trained in "Kouan" which we had introduced in Episode 61.

Akizuki: Well, it is easier for us to visit, because of its satisfying quality and quantity with the price less than half of "Kouan".

Saya: By the way, the secret meeting with the chief editor ended successfully?

Akizuki: I was distracted by the dishes, but it might have went well.

Saya: Well, so ... was it okay for me to be with you two, despite the secret meeting? I think the chief editor couldn't have seen me ...

Akizuki: Hey Saya ... As I said before, don't say like that because it is scary, okay?

-The End-

[Restaurant name] Kappo Seifu

[Address] Hayashi Building 2F A, 576, Fujisawa, Fujisawa-shi, Kanagawa, Japan

[Cuisine] Kaiseki 5000 yen course

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

Episode 087: Sungari Shinjuku Sanhome branch



Akizuki: This time we visited a Russian restaurant for the first time on my record.

Chloe: Speaking of Russian cuisine, I served my special Beef Stroganoff in "The Gifted Vol.3 - The Skydiving Club".

Akizuki: It seemed to have been favorably received by Saya and Riccardo. When I was a student, I cooked it by using a solid roux. I still remembered the taste of sour cream was more delicious than expected.

Chloe: Unfortunately, we couldn't eat Beef Stroganoff this time, but we enjoyed eating several Russian dishes, right?

Akizuki: Because we do not tend to choose a Russian restaurant by ourselves, we want to thank the chief editor and Ms. Tanya.

Chloe: Ms. Tanya has appeared here for the first time since we visited "Katsu" in The Sifted Episode 9.

Akizuki: We had a good time to have a meal with the chief editor and Ms. Tanya several times in 2019.

Chloe: I felt a little bit restless, though.

Akizuki: What? As you, our big sister, is always dignified, such a remark does not sound like yours.

Chloe: I was concerned that you could make a blunder for them.

Akizuki: Oh, it was your concern ...

Chloe: ... Anyway, we'll review "Sungari Shinjuku Sanhome branch" in Shinjuku Ward, Tokyo, for this time.



Akizuki: The first dish is "Keta Marinovannaya". It was Russian-style marinated natural red salmon with Bliny pancake. It belonged to the "Sungari Course Meal", which consisted of three other dishes, bread, and Russian tea.

Chloe: When this dish was brought to us, it was spectacular because many slices of red salmon were on the large plate. The waiter politely wrapped them in Bliny pancakes in front of us. Then, the dish served finally is this photograph.

Akizuki: It looked simple but more delicious than expected.

Chloe: The taste of the sour cream on the pancake was exquisite. It harmonized outstandingly with marinated red salmon, fresh onion, and pickles.

Akizuki: The dough of pancake was soft, and its texture was excellent. The texture of red salmon was moist, and it had a rich taste of salmon.

Chloe: Because the overall balance of ingredients was right and they were delicious, I wanted to eat one more.

Akizuki: By the way, Chloe, you saw the dish of Ms. Tanya with a wishful look, didn't you?

Chloe: No, I didn't see that much!



Akizuki: The second dish is "Golubtsy". It was a Ukrainian-style cabbage roll with fresh tomato cream sauce.

Chloe: This was also delicious. The minced pork was jam-packed in the cabbage roll, and the flavor of the pork was strong.

Akizuki: The tomato cream sauce with cheese was rich and had moderate sourness and sweetness. When we put the cabbage and minced pork in our mouths together, it made us so happy.

Chloe: In addition to the excellent taste of the cabbage roll itself, the tomato cream sauce was exquisite. The garnishes (carrot and broccoli) were more delicious when we ate them with the sauce.

Akizuki: By dipping the homemade rye "khleb" bread in it, we could fully enjoy the taste of the sauce.

Chloe: Besides this, creamed mushrooms served in a small pot titled "Griby v smetane" absolutely fascinated cream lovers like us.

Akizuki: Having a Russian tea with three types of jam was a luxury moment.

Chloe: Russian cuisine fascinated me. The beer was also pleasant, and I loved it. We want to go there again.

Akizuki: But, I felt a little bit restless.

Chloe: It is unusual for you to say such a timid remark, although you do not care about trivial things when you are captivated by a delicious meal.

Akizuki: I was concerned that you could get drunk and make a blunder for them.

Chloe: No, I didn't drink that much!

-The End-

[Restaurant name] Sungari Shinjuku Sanhome branch

[Address] Shinjuku Ryuseidou Building B1, 3-21-6, Shinjuku, Shinjuku-ku, Tokyo, Japan

[Cuisine] Sungari Course Meal 4500 Yen

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



Episode 088: Gyoza Hohei Gion Main Branch



Akizuki: ... Do you think whether we should categorize a restaurant specializing in Yaki-Gyoza (grilled dumplings) into Chinese cuisine or Japanese?

Riccardo: Oh, you suddenly ask me the question which is difficult to answer.

Akizuki: It seems that Sui-Gyoza (boiled dumplings) is the mainstream in China, and Yaki-Gyoza has been developing independently in Japan.

Riccardo: Speaking of Gyoza (dumplings), I have the impression that I have seen many restaurants specializing in Sui-Gyoza and Mushi-Gyoza (steamed dumplings) in Taiwan. On the other hand, I have not seen Yaki-Gyoza there, except for those in the cylindrical shape called Guotie Jiaozi.

Akizuki: According to Wikipedia, it seems that Chinese restaurants which served Gyoza already existed in the Meiji Period, and that Gyoza began spreading publicly in Japan after World War II. Based on the fact, Gyoza has to belong to Chinese cuisine, right?

Riccardo: Hum, I think it might have gradually improved to suit the taste of Japanese people like Ramen. It is as difficult for us as we decide whether Ramen is in the category of Chinese cuisine or Japanese.

Akizuki: So, I will categorize Gyoza into Chinese cuisine in *The Sifted*.

Riccardo: It doesn't matter, because we are not scholars or experts. In other words, in *The Sifted*, those we went eating belong to Chinese cuisine.

Akizuki: Oh, I see your point ...

Riccardo: Anyway, we'll review "Gyoza Hohei Gion Main Branch" in Kyoto City, Kyoto Prefecture, for this time.



Akizuki: The first dish is "Nikumiso Moyashi (sprouts with miso flavored minced meat)".

Riccardo: This dish was simple but relatively delicious. Nikumiso (miso flavored minced meat) was a very rich taste, and the flavor of the meat itself was intense.

Akizuki: The texture of the sprouts was crispy and suited Nikumiso well. When we ate it with the rice, it was like a rice bowl of Nikumiso and right.

Riccardo: Because we had a long time to enter this restaurant, this dish made us feel refreshed.

Akizuki: Actually, this restaurant was introduced several times in a TV show. Celebrities in the Kansai (western Japan) region and Maiko (an apprentice Geisha) in Kyoto recommended the restaurant for its excellent Gyoza. When dropping by it after we visited shrines, we were surprisingly asked to wait for three hours as of 18:00.

Riccardo: I think you have never waited for three hours even at a Ramen restaurant, right?

Akizuki: Never. Anyway, we wrote our names and hung around. But we were almost in front of the restaurant, because we couldn't predict when our names were called.

Riccardo: In the end, many people were not around the restaurant when their names were called. We could enter earlier. Still, we waited for about two and a half hours.

Akizuki: Hohei of Gyoza was tougher than "Gyoza no Ohsho". (Hohei is the weakest piece in Shogi, Japanese chess, and Ohsho is the piece of the king).



Riccardo: The next is "Gyoza" and "Shouga Gyoza (ginger dumplings)". Because we might not be able to go there again, we ordered two dishes.

Akizuki: Eight pieces were on each dish. So, 16 pieces in total.

Riccardo: The size of the Gyoza was relatively small, and the texture was a little bit tender.

Akizuki: "Gyoza", containing Chinese chive and garlic, was a traditional taste, which was similar to the Gyoza of my parents' house. But, because of the small size, the impact of the taste was not too strong.

Riccardo: Although we couldn't feel the ginger taste so much in "Shouga Gyoza", I liked its refreshing taste. When we dipped this one in Miso sauce, I thought I could eat it forever.

Akizuki: It was the first time for me to eat Gyoza with Miso sauce, but I thought it was optimum for eating with rice. Just in case, I ate it with vinegar, soy sauce, and chili oil. As a result, I preferred Miso sauce.

Riccardo: Even though the waiting time was so long, we ordered "Potato Salad" and "Chicken and Ginger Soup", and ate two bowls of rice. We were full and delighted.

Akizuki: Right. After that, we went back to the hotel and slept well. On the next day, we went to "Fushimi Inari Taisha (Shrine)" from the early morning.

Riccardo: By the way, at which shrine in Kyoto were you possessed by the humble spirit?

Akizuki : ... The truth is wrapped in darkness ... It's up to you whether you believe or not.

-The End-

[Restaurant name] Gyoza Hohei Gion Main Branch

[Address] 373-3, Kiyomoto Cho, Higashiyama Ku, Kyoto Shi, Kyoto, Japan

[Cuisine] Nikumiso Moyashi 460 Yen

Gyoza 480 Yen

Shouga Gyoza 480 Yen

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



Episode 089: Indian Restaurant SONA PUPA



Yoma: Ryo, how have you been since then?

Akizuki: Although I have been a bit tired, nothing strange has occurred. On the other hand, as if humble spirits released me, I don't go to shrines and temples these days ...

Yoma: I see. I think we shouldn't go out now because of COVID-19. ... But, which means, we cannot try new curry restaurants for the time being.

Akizuki: We cannot eat out for anything, including curry. Our stock of restaurants to be reviewed for 'The Sifted' is running out.

Yoma: We had better not get on a train nor head for the Tokyo area ... This situation might be a crisis of a suspension of 'The Sifted'.

Akizuki: If we can't go east, we have to go west. So, we'll review the restaurant in Chuo Ward, Kobe City, Hyogo Prefecture, for this time ...

Yoma: Ryo, you should not say such a thing which causes a misunderstanding these days. We visited this restaurant in January and August 2019. So, we didn't go around during the self-restraint period, right?

Akizuki: Yes, yes, that's right. I have recently been pretty quiet at my home ...

Yoma: Therefore, finally, the time has come to give out a card which I implied in Episode 69. Although we couldn't go there only once at that time, we had revisited there. Anyway, we'll review a famous restaurant, which is selected for 100 Great Curry Restaurants by Tabelog in 2018, "Indian Restaurant SONA RUPA" in Chuo Ward, Kobe City, Hyogo Prefecture, for this time.



Akizuki: The first dish is "MASALA CURRY KEEMA (Minced Mutton)".

Yoma: Ah ... Just remembering the taste of curry makes me thrilled again. I did not have the impression the minced mutton was the leading role. Its appearance was closer to typical curry rather than to keema curry. More than anything, the taste of this curry was delicious. As I ordered it with a normal level of spiciness, the taste was a bit creamy and mild. The taste of coarsely ground mutton was thick and fascinated mutton lovers like us. The beans like chickpeas were in the curry, and I felt their taste was relatively strong. It was not good for me, because I wanted to enjoy only the taste of mutton and curry. Still, I had a blissful time when eating it with flaky Pulao Rice.

Akizuki: Which reminds me that you said it might have been the best curry in Japan as of January 2019.

Yoma: It was a story before we found "Horikawa Coffee Shop" (refer to Episode 079). After having eaten 17 kinds of curries in that restaurant, I thought every curry does not necessarily suit me. It is difficult to say which Mutton Keema was better because the direction of curry was different. Honestly, among Mutton Keema, I might recommend the one with natural taste served in a restaurant in Taiwan, which I didn't introduce yet.

Akizuki: ... I think you can talk about only Mutton Keema for three weeks.



Yoma: The next dish is "BUTTER MASALA CURRY CHICKEN". Well, for this Butter Masala Curry, we were asked to choose one out of three ingredients: Cheese, Chicken, and Shrimp. Since Indian-style butter chicken curry is well known, so I chose it for this time.

Akizuki: The taste of the curry was very rich and delicious.

Yoma: Yes. But, comparing it with my ideal butter chicken curry, I felt a relatively bitter taste of spice. So, I had an impression it was a bit off from creamy and rich flavor. Still, it was more delicious than ordinary curry, which we eat in a town. More than anything, a lot of chicken in the dish was tender and tasted good. I do not have a clear criterion for delicious butter chicken curry. Although I have yet to find my favorite one, I will keep trying to find it.

Akizuki: I hope we will revisit this restaurant someday to try other curries.

Yoma: Yes ... By the way, I become increasingly concerned about the crisis of restaurants in the world under the influence of COVID-19.

Akizuki: I wonder if this pandemic is a part of God's plan ...?

Yoma: Mediocre people like us can't understand it. Anyway ... we have no choice but to pray for its termination as early as possible.

-The End-

[Restaurant name] Indian Restaurant SONA RUPA

[Address] Light House 3F, 2-2-9, Shimoyamatedori, Kobe-shi, Chuo-ku, Hyogo, Japan

[Cuisine] MASALA CURRY KEEMA (Minced Mutton) 1600 Yen

Pulao Rice 800 Yen

BUTTER MASALA CURRY CHICKEN 1600 Yen

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

Episode 090: Self-catering Ramen



Akizuki: The state of emergency over COVID-19 has been preventing us from eating out.

Milo: Right. But, we can do nothing about it. We have to stay home quietly.

Akizuki: So, I have decided to start a new series in 'The Sifted', in which I myself will cook our meals from this time.

Milo: You take advantage of every situation, without a doubt. By the way, can you cook?

Akizuki: Well, I can barely cook anything edible ...

Milo: Which means, we are forced to eat it, right?

Akizuki: Right. But you know, cooking ramen is not easy. At first, I can't make soup for ramen.

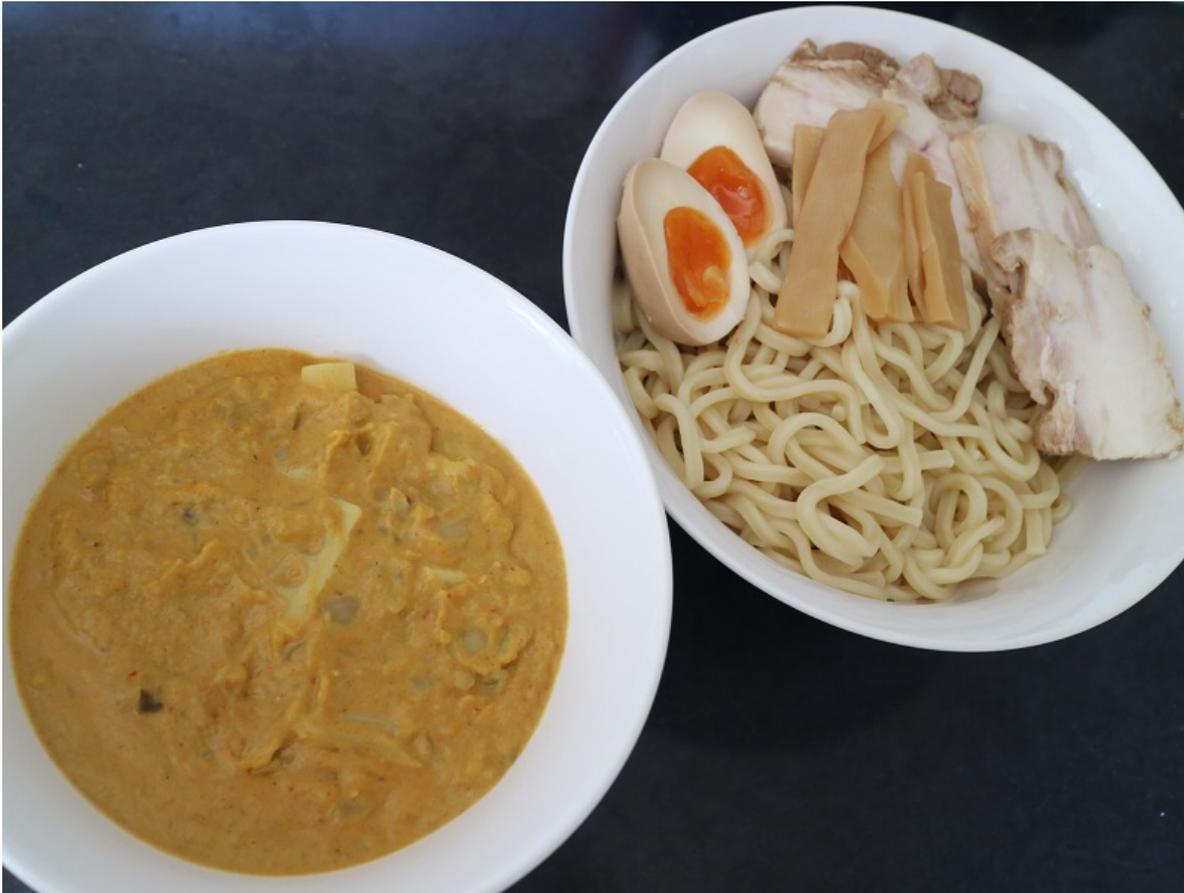
Milo: If so, you have no choice but to use instant noodles.

Akizuki: No, I thought it in reverse. The first dish is "Abura Soba", soupless noodles. Referring to recipes of some YouTubers and Cookpad, I made the sauce of Abura Soba, and put homemade Char Siu, fried green onion and onion, Chinese bamboo, cheese, and an egg yolk on it. The noodles are thick for Tsukemen (dipping noodles). I ate it after mixing the noodles with the sauce at the bottom of the bowl, and its taste was good.

Milo: The sauce consisted of sesame oil, Japanese sake, Shirodashi (white soy sauce with broth), oyster sauce, and garlic. It was not so bad.

Akizuki: When putting mayonnaise and chili oil on it, it became junker and delicious. By the way, when I was eating at home, I found myself seasoning immorally ...

Milo: If you try several seasonings and improve the sauce's taste, I think we might love to eat this dish more.



Akizuki: The next is "Khao Soi Style Vegetable Potage Tsukemen".

Milo: I wondered what made you cook such a vague dish for your second try.

Akizuki: In fact, I had made red curry with Yoma the other day. I put curry powder to the red curry's remainder and dissolved the paste of homemade potato and onion in it. In the end, I added nam pla to enhance the flavor, and then the soup was completed.

Milo: In other words, it was the curry taste Tsukemen, right? Did Chinese bamboo harmonize match curry well?

Akizuki: Ah ..., I put it on the noodles' bowl because it looked too simple. Since boiled bamboo shoots were in the soup, I can say it was a common point ...

Milo: The homemade Char Siu and boiled egg played a big role.

Akizuki: I reused the braised pork belly and boiled egg, which I had made with Saya in advance ... Anyway, this soup had high viscosity, and it twined around the noodles well.

Milo: It became a unique curry taste by mixing the red curry and curry powder. Besides, the chicken in the curry was tender and had a strong flavor.

Akizuki: Because I had failed to cook chicken once, I improved its preparation.

Milo: You are more excited than trying out the foods at restaurants, aren't you?

Akizuki: It's, it's just your imagination.



Milo: The last is ... you cut corners, right?

Akizuki: ... Yes. It was instant noodles, "Sapporo Ichiban Shio Ramen (salt ramen)". In fact, I referred to the recipe of Mr. Ryuji, a cooking specialist, and made the soup to use Japanese sake. I also put Chinese cabbage, homemade Char Siu, boiled egg, commercial Chinese bamboo, and dried leek in it.

Milo: Hum, I admit this soup had a bit of rich flavor.

Akizuki: "Sapporo Ichiban Shio Ramen" was a memory of my childhood. This time, I think I ate it for the first time in more than a decade. It was a nostalgic taste.

Milo: But, you actually cooked this ramen twice, right?

Akizuki: Ah ... Honestly, I first cooked it with thin noodles, which I boiled separately to improve the appearance. When I cooked it according to the recipe, the soup became very watery ...

Milo: You forgot to consider the amount of water absorbed by dried noodles.

Akizuki: It was a moment that the quantity and procedure in the recipe were really great.

Milo: Ryo, your soul will grow up after you repeat the mistakes and get knowledge.

Akizuki: But, ignoring the recipe and arranging it is more fun than anything.

Milo: I think it will take much more time to go to improve your cooking skills and raise your soul.

-The End-

[Self-catering] Ramen

[Cuisine] Abura Soba

Vegetable Potage Tsukemen Khao Soi Style

Sapporo Ichiban Shio Ramen

*I referred to several recipes offered by YouTubers, Cookpad, and Kurashiru, and so on.

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

Episode 091: Self-catering Japanese cuisine



Akizuki: This time, we are introducing Japanese cuisine as the second review of the self-catering series.

Saya: Wow, this is "Braised Pork Belly and Boiled Egg", which played an active role in the previous episode featuring ramen.

Akizuki: Although I made braised pork belly for the first time, it was unexpectedly easy to cook with a pressure cooker.

Saya: Do you have a pressure cooker? I thought many of those without a habit of cooking don't have it, right?

Akizuki: In fact, I got it several years ago in exchange for the accumulated points of the frequent-flyer program. This time, I had the impression that the pressure cooker awoke from a long sleep to save me.

Saya: Even if you said it very plausibly, I think your slovenly characteristic could not be swept away ...

Akizuki: Ah, anyway, after we put soy sauce, Mirin (sweet sake), Japanese sake, sugar, oyster sauce, ginger, green onion, and pork belly in the pressure cooker, and wait for 15 minutes. Here, it completed.

Saya: Wow, it sounded easy ... You pretended to do so, but I know you actually made it four times, right?

Akizuki: ... Ah, yes. Firstly, I cut the pork into bite-sized pieces to follow the instruction of the manual. Secondly, I used the whole pork block. Thirdly, I grilled the surface of the whole pork block and used it. Lastly, I prepared the whole pork block with Japanese sake and salt, and then applied the pressure to it. As a result ..., the first method was successful in making the most tender pork. I thought the manual was great.

Saya: The braised pork belly in the photograph is the fourth one, and the texture of pork and fat was a little bit crunchy.

Akizuki: ... How profound making braised pork belly is. If I cook it by boiling in a pot, I might need more trial and error.

Saya: By the way, not only the braised pork belly but also "Potato Salad" was good.

Akizuki: I didn't use a cucumber, which might have made it watery. I dressed potato, carrot, sausage, boiled egg, cheese with Kewpie Mayonnaise, and shook black pepper.

Saya: The cheese was a good accent, and I think we can eat it forever.



Akizuki: The second review of Japanese cuisine is "Tanin Don (literally meaning "others' bowl")".

Saya: The bowl topped with chicken and hen's egg is called "Oyako Don (literally meaning "parent-and-child bowl")". On the other hand, the bowl topped with meat other than chicken and hen's egg is called Tanin Don, because they are not parent and child.

Akizuki: Before I review it this time, I thought we should call this "Tanin Don". But, according to Wikipedia, this is called "Kaika Don (literally meaning "civilization bowl")" in the Kanto (eastern Japan) region. It seemed to be a meat dish as a symbol of civilization starting from the first year of the Meiji era.

Saya: For this article, you cooked the Tanin Don three times, right? Firstly, you used cut pork ribs on the market. Secondly, you salted pork ribs block once and used it ...

Akizuki: Thirdly, I let pork ribs block sit overnight with Japanese sake and salt, and then cut and used it.

Saya: This photograph is of the third Tanin Don. The pork was relatively thick, and the sweetness of fat was strong. It was delicious.

Akizuki: Because I cooked it without water but with soy sauce, Mirin, and Japanese sake, it had a rich taste.

Saya: If you boil the egg a bit softer, I think you could improve both the appearance and taste.

Akizuki: I had the impression that the salted pork had the richest flavor. If we use the salted pork and egg more effectively, we might be able to make it more delicious.

Saya: ... I think you make more efforts to write this series of articles than the creation of 'The Gifted'.



Akizuki: The last one is "Pork Kimchi". In this article, we should not mention whether pork kimchi can belong to Japanese cuisine. I cooked pork kimchi for the first time. I think it agrees with rice very well.

Saya: Because you had salted the pork beforehand, its taste was relatively rich. I bought the kimchi, which had been mixed with krill, so the taste of shrimp was strong.

Akizuki: Besides, I added green onion and Chinese chive and seasoned it with soy sauce, Japanese sake, and nam pla as a secret ingredient for flavor. Thanks to the doubled Umami of glutamic acid, it became much more delicious.

Saya: I think it would be interesting if you try another kind of kimchi to change the taste in the future, right? By the way, will you continue to review Western cuisine, Chinese cuisine, and Curry like this?

Akizuki: That's right. I even procured all sorts of white plates for it.

Saya: Then, will you even start taking photographs of your cooking ...?

Akizuki: Hum, if I do so, I want to use more genuine kitchen. I think I should move to an apartment with a stylish system kitchen.

Saya: What? Will you go too far?!

-The End-

[Self-catering] Japanese cuisine

[Cuisine] Braised Pork Belly, Boiled Egg, and Potato Salad

Tanin Don

Pork Kimchi

*I referred to several recipes offered by YouTubers, Cookpad, and Kurashiru, and so on.

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

Episode 092: Self-catering Western cuisine



Akizuki: Well, the third review of the self-catering series is Western cuisine. After all, I ended up choosing three dishes only from Italian cuisine.

Chloe: If you asked me to do so, I could have cooked it instead of you.

Akizuki: Thanks, but I believe cooking by myself is worthwhile as a challenge. Anyway, the first dish is "Spaghetti Carbonara" many people love.

Chloe: This photograph is the one you most succeeded in cooking.

Akizuki: For this article, I cooked Carbonara four times in total ... It was over a decade ago when I made Carbonara for the first time while referring to a cookbook. At that time, I was delighted that it looked like a dish I saw in a restaurant. But this time, Even though I made it with the same book, I failed to cook it well ... You know, the egg congealed like scrambled eggs.

Chloe: Ah, it's the same old story when we cook Carbonara.

Akizuki: Later, I understood the reason while watching a video by a YouTuber named "Ponsuke Kojima".

Chloe: The egg became hard with heat unless you put it in and stir it after turning off the IH stove.

Akizuki: Yes, that's right. After I got it, I have never failed. Even when each ingredient's quantity is not right, I gain confidence in making sticky and creamy Carbonara.

Chloe: If you increase grated cheese, the taste would be richer. By adding fresh cream, it becomes creamier. With more bacon, you should make it more filling. You could adjust the taste as you like, right?

Akizuki: Right. The fourth Carbonara came close to my ideal taste.



Chloe: The second dish is "Risotto Nero". ... Again, your choice pertained to that legendary comic "JOJO'S BIZARRE ADVENTURE"?

Akizuki: Hum, if you could cook Squid Ink Risotto at home, would it not sound fascinating to you?

Chloe: Surely, it would. But you used the retort-packed sauce, right?

Akizuki: Yes. I used "Squid Ink Sauce of the Restaurant, which is Completely Booked" by S&B Food Inc. I love this past sauce, created under the supervision of Mr. Tsutomu Ochiai, a renowned chef. Then, I thought it would be delicious if I would cook Squid Ink Risotto with this sauce ... After stir-frying onion and rare squid with olive oil, I took only the squid out, put raw rice in it, frizzled it. And then, I simmered it while pouring the broth made by scallop powder and bay leaf little by little.

Chloe: If you mixed it too much, the rice ended up sticky. So, the trick is to mix it as frequently as possible.

Akizuki: After the water evaporated, I added the broth and simmered around 15 minutes. In the end, we put the squid and "Squid Ink Sauce" in it. After boiling, it finished. To make it photogenic, I decorated it with sweet basil.

Chloe: Actually, it was unexpectedly delicious, although it was easy to cook.

Akizuki: You think so? I wonder if succinic acid in the scallop broth worked well. I thought Umami was increased in the sauce, which had been delicious from the beginning.



Chloe: The last dish is "Spaghetti Puttanesca". So-called "Pasta In Prostitute Style".

Akizuki: I bought capers and black olives for the first time in my life.

Chloe: You referred to a video by a YouTuber named "Chef Ropia" for this pasta, right?

Akizuki: It took me longer to cook it because I had to make the tomato sauce first. I mostly traced Mr. Ropia's recipe, so was it made relatively well?

Chloe: The tomato sauce made by using a tomato can of "KALDI COFFEE FARM" was rich. Thanks to the moderate saltiness with olive and garlic flavor, I was satisfied with the taste.

Akizuki: Although the taste of Anchovy was weak, capers worked well as a good accent, right?

Chloe: ... Hey, I think you should try to become a YouTuber featuring cooking.

Akizuki: No, I don't think so. I mean, I just cook while referring to someone's recipe. But, I might be able to, if I can create an original recipe, for example, "Puttanesca In The Gifted Style".

Chloe: Oh, what is that? Can you cook such a dish?

Akizuki: ... As a secret ingredient, you might sense the taste of blood or something.

Chloe: Nooo! Don't do that!

-The End-

[Self-catering] Western cuisine

[Cuisine] Spaghetti Carbonara

Risotto Nero

Spaghetti Puttanesca

*The author referred to several recipes offered by YouTubers, Cookpad, Kurashiru, etc.

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

Episode 093: Self-catering Chinese cuisine



Akizuki: The fourth review of the self-catering series is Chinese cuisine.

Riccardo: Because of that, I ended up eating Chinese dishes which you cooked.

Akizuki: Hey, what is your gaze with a disappointed atmosphere?

Riccardo: I imply my distrust of your cooking technique.

Akizuki: But you already ate it. How was it?

Riccardo: ... Well, aside from its appearance, its taste was not so bad.

Akizuki: You are dishonest as usual.

Riccardo: Hey, but if I say it was delicious, it might sound like self-praise.

Akizuki: Hum, yes, I see your point. Anyway, the first dish is a standard Chinese dish, "Mapo Doufu". I used the "Chen Mapo Doufu" sauce manufactured by Yamamuro Inc. for the base of taste. I have tried several Mapo doufu sauce, and this should probably be the pick for me.

Riccardo: Surely, with the strong Umami and hotness, its finished taste made me crave for rice.

Akizuki: Hum, come to think of it, this might not be a common Mapo doufu. I stir-fried minced pork and Japanese leeks with Douchi Jiang (black beans paste). I put in it a shiitake mushroom to add guanylic acid, a scallop broth to supplement succinic acid, and soy sauce and nam pla from the "MegaChef" brand to complement glutamic acid as a secret ingredient. Thanks to the various constituent of Umami, it became a taste better than I expected.

Riccardo: Got it. It was not common, because you deliberately increased Umami by adding other seasonings and ingredients.



Akizuki: The second dish is "Yodare Dori (meaning drooly chicken)". I made it for the first time during this self-restraint period regarding COVID-19.

Riccardo: You did trial and error several times, right?

Akizuki: Right. After I tried this and that, I found I prefer chicken leg to chicken breast. I had soaked chicken leg in Japanese sake and salt, and let it sit overnight. Then, I put it in the Ziploc bag and dipped it in hot water, after turning off the IH stove, for around one hour. The boiled chicken was ready. I made the sauce instinctively while referring to Chinese YouTubers and divine recipes of Cookpad.

Riccardo: Hey, you did it instinctively?

Akizuki: The sauce in the photograph consisted of ginger 15g, garlic 20g, two tablespoons of "Okazu Rayu (chili oil with chopped ingredients)" manufactured by S&B Foods Inc., salt 2g, sugar 3g, soy sauce 10g, rice vinegar 3g, one tablespoon of chili oil, an appropriate amount of Szechuan pepper, two tablespoons of sesame. The taste was different from the restaurants I had visited in China or Taiwan. Still, it was tastier than expected, even though each amount was not right.

Riccardo: More than anything, the taste of the chicken itself was delicious. It was very tender because you didn't overheat it. The sauce was also excellent. If you try to master its taste, you might become obsessed with preparing sauce.



Akizuki: So, the last dish is "Huiguorou". I also made it for the first time during this period.

Riccardo: You don't like "Huiguorou" very much, right?

Akizuki: Yes, but I couldn't find any other Chinese dish which I might be able to cook relatively easily ... After much consideration, I reconsidered I should cook Huiguorou that will suit my taste. By the way, "Hui" in the name of "Huiguorou" seems to mean "come back" in Chinese. So, the original meaning of this dish is "Meat coming back to the hotpot".

Riccardo: Oh? What is the relation between the meaning and this dish?

Akizuki: At first, I stewed pork ribs block in the hotpot to make the braised pork. And then, I cut it into pieces, put it back in the hotpot, and stir-fried it again ... This process is the origin of the name "Huiguorou". After putting it back in the hotpot, I stir-fried it with green onion, Douban Jiang (soybean paste), Tianmian Jiang (sweet soybean paste), Douchi Jiang, Japanese sake, and soy sauce. Putting nam pla manufactured by "MegaChef" in it as a secret ingredient, it had been finished.

Riccardo: The appearance of Huiguorou including green onion was simpler but matched the sauce better than that with green pepper or cabbage. The pork was thick, and the sweetness of fat was rich. Again, I couldn't stop eating rice with it.

Akizuki: By the way, I think it is about time to cook something for play, because recently I have stocked the photographs for the article of The Sifted.

Riccardo: For play? What do you intend to cook?

Akizuki: Szechuan Style Peperoncino with Szechuan pepper, or Szechuan Style Arrabiata boosting Mala (spicy and numbing) taste, and so on?

Riccardo: ... My problem is whether the person who has to eat it is Chloe or me.

-The End-

[Self-catering] Chinese cuisine

[Cuisine] Mapo Doufu

Yodare Dori

Huiguorou

*The author referred to several recipes offered by YouTubers, Cookpad, Kurashiru, etc.

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

Episode 094: Self-catering Curry



Yoma: ... I could not imagine myself eating curry cooked by you, Ryo.

Akizuki: You know, I have cooked various curries these three months for the fifth review of the self-catering series.

Yoma: I know. The curry you cooked with Butter Chicken sauce on the market ... was a hopeless taste.

Akizuki: Hey, I think you're going too far ...

Yoma: Anyway, I will introduce three of the curries you made. Which made me think I did not dislike so much to eat it.

Akizuki: Master Yoma, your criticism on curries sounds very severe to me ...

Yoma: So, the first dish is "Spicy Java Curry Yoma Special".

Akizuki: Oh, hey you, why you name it without my permission?!

Yoma: I think you should give readers a good impression of the dish with the name itself. Then, tell us the recipe, please.

Akizuki: Well, I minced half of an onion and stir-fried it until it looked amber. I minced the other half of onion, a carrot, and a potato, and stir-fried them with the mixture of ground pork and beef. After that, I cut the pork ribs block, which I had boiled lightly beforehand, into moderate pieces, and added them. Then, poured 400 ml. of the coconut milk can in it and simmered it. After it was boiling, I put in it a small case of "Java Curry Medium-spicy" manufactured by House Foods Corporation. Finally, I put in it the whole bag of "Curry No Ongaeshi (Mix Spice)". The spice was produced by Shigesato Itoi, and I had stir-fried it in

advance. As secret ingredients, I also put soy sauce, nam pla manufactured by "MegaChef", and scallop powder in it.

Yoma: It was a very rich taste because you didn't add water, and the taste became pungent thanks to many spices. Especially, I liked the pink pepper sometimes popping in my mouth and the fragrance of pepper.

Akizuki: I minced almost all the ingredients except pork ribs because I liked Japanese curry in which components were scattered all over.

Yoma: It might depend on each person's preference because many people seem to like diced carrot and potato.



Akizuki: The next curry is ...

Yoma: It is "Super Rich Green Curry Yoma Special".

Akizuki: I don't think it is a good idea for you to add Yoma Special to each dish's name ...

Yoma: This green curry based on the lesson you learned from cooking the red curry, right? The chicken leg was prepared in Japanese sake and salt from the day before, and we removed the bitter taste of eggplant after cutting it. You stir-fried them with boiled bamboo shoots and two bags of "MAE PLOY Green Curry Paste". And you simmered it with 400 ml. of the coconut milk can, and lastly added nam pla manufactured by "MegaChef". I think we can make every Thai curry delicious only if we have "MegaChef" nam pla.

Akizuki: Excuse me ... the ratio of curry paste and coconut milk differed too much from the recipe.

Yoma: I used the curry paste twice as much as the recipe to thicken up its taste. ... But I'm not sure whether it is healthy or not. I think we should not recommend it to our readers, right?

Akizuki: Even so, this green curry was really rich, and its pungency was delicious.

Yoma: I was satisfied with the chicken's tenderness and the eggplant whose bitterness was removed, along with the Umami of nam pla. We should cook it when we miss the taste of "Thai Made" (refer to Episode 049).



Akizuki: So, the last one is ... Go ahead.

Yoma: "Dry Keema Yoma Special featuring 'Sanjay's Cooking Class'".

Akizuki: Oh, that's an improper remark. We haven't got permission to collaborate with the YouTuber.

Yoma: Don't worry, it's a joke. But you actually referred to the recipe of "Sanjay's Cooking Class". Since we couldn't get all the spices in the recipe, you needed to make it with what we had in our way ...

Akizuki: We used the mixture of ground pork and beef and a whole tomato can of "KALDI COFFEE FARM" with several spices (whole and powder). Also, I added the secret ingredient as usual.

Yoma: Because you started to make curry by using spices, I felt it could be a different, more delicious taste. I think it was worth procuring the Basmati rice.

Akizuki: Hum, do you think you will be really into cooking curry in earnest?

Yoma: The next dish might be "Super Rich Butter Chicken Yoma Special," which uses a whole chunk of butter.

Akizuki: ... I think it is the recipe for a joke movie by YouTubers.

-The End-

[Self-catering] Curry

[Cuisine] Spicy Java Curry Yoma Special

Super Rich Green Curry Yoma Special

Dry Keema Yoma Special

*The author referred to several recipes offered by YouTubers, Cookpad, Kurashiru, etc.

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

Extra Episode 02: The restaurant which must not be named

Akizuki: Because I've decided to write a new extra episode for 'The Sifted Vol. 10, I'll introduce some dishes of "the restaurant which must not be named" again.

Saya: For this time, I am the person to talk with you ... Even though you haven't taken me to the restaurant.

Akizuki: It's a Japanese-style restaurant. So, I may take Saya to the place someday, because you are in charge of Japanese cuisine.

Saya: Oh? Really? Wow, I'm looking forward to it.

Akizuki: Anyway, I'll review the "Full-course of Kue (longtooth grouper)". They serve the Kue course only when approximately 20 kilograms of natural Kue would be in stock. So, it depends on your luck, including whether or not you can go to the restaurant at that time. This time, I have decided to use five photographs to fully convey how appetizing it was.

Saya: Well, what kind of dishes are in the full course of Kue?

Akizuki: It consists of Zensai (appetizer), Tsukuri (Sashimi), Sushi, Yakimono (broiled dish), Nimono (Simmered dish), Agemono (fried dish), Nabe (hot pot), Udon (thick noodles), and Mizugashi (dessert).

I've eaten Kue four times in this restaurant and for this review, I've selected some good photographs of Sushi, Yakimono, Nimono, Agemono, and Nabe, among them.

Saya: So, at first, we start to review Sushi.



Akizuki: This is "Kue Engawa Kobuzime (flake fin of longtooth grouper marinated with Kombu)".

Saya: ... It looked appetizing. I feel like the sushi is shining.

Akizuki: The Kue weighed a little over 19 kilograms and was rested for three days, so the Umami of Kue was very rich. The sweetness of Kue spreading in my mouth was exquisite.



Saya: Well, next is Yakimono ... What is this dish? I've never seen a dish like this before.

Akizuki: This is "Kue Yourouyaki". Fukaya Negi (green onion) was wrapped in the center of Kue. The skin was broiled crispy, and it was grilled rare around the center. While the residual heat was warming it up, I ate it quickly to enjoy the broiled and raw parts, respectively. The skin-side was savory and fatty, and the fish of Kue was delicious thanks to its bouncy texture and sweetness. When we put a little sour Kimizu (yolk vinegar) on it, it was a really blissful taste ... This was the masterpiece of the Kue course.

Saya: I can't even imagine what it would taste like ...



Akizuki: The next Nimono, "Kue Umani (Simmered with soy sauce and sugar)", was the same Kue on the day as the Sushi and Yakimono I've introduced. The Kue of Umani was tender. The fat of skin-side and the skin itself were unusually delicious. The Kue and radish were both soaked in the broth and had good taste. The liver of Kue was also good. It was an excellent Nimono that was like torture to me if I didn't have rice.

Saya: I feel like being tortured while listening to your explanation ...



Akizuki: Oh, sorry ... So, next is Agemono, "Kue Koumiage (deep-fried with flavor)". This was another Kue served on a different day. Rested for seven days, it was quite sweet. This fried Kue was terrific thanks to its juicy fish, rare inside, and rich taste. Even the batter of Agemono served in this restaurant was delicious. I believe it would make fried food lovers writhe with joy.



Saya: The last one is Nabe.

Akizuki: "Kue Nabe" is one of the five best hot pots in this restaurant I have chosen. The Kue of this "Kue Nabe" in this photograph weighed 22 kilograms, and its taste was a bit young because it had been rested for only one day. When the chef uses a Kue rested for three to seven days, the soup will become far sweeter and more delicious. This Nabe was for two people, and the large chunks of Kue fish were in it. With the sweet fat of skin and the mass of collagen, it was unbelievably tasty. To finish off Nabe we put Inaniwa Udon (wheat flour noodle) in it and added black pepper. The soup with melted Kue fish turned into a rich taste like Carbonara because of the egg dissolved in it. Ah, the full course of Kue was mesmerizing.

Saya: So ..., Ryo, when will you take me there.

Akizuki: Hum, even I haven't been able to eat Kue in the last two years. I think it depends on Saya's food luck. More than that, as I told you in Episode 100, "Rice Porridge of Natural Suppon (Chinese soft-shell turtle) with its Egg", if you get a taste of this at the age of 16, you'll be unhappy for the rest of your life.

Saya: I don't mind becoming unhappy by that, so let me eat it, please ...

-The End-

[Restaurant name] Natural Blowfish, Sushi Kaiseki (traditional Japanese banquet), Umakeryaiya (the restaurant which must not be named)

[Address] 14-4, Kanade, Ashigarakami-gun, Oi-machi, Kanagawa, Japan

[Cuisine] Full-Course of Kue

*We got the permission to disclose the name of the restaurant.

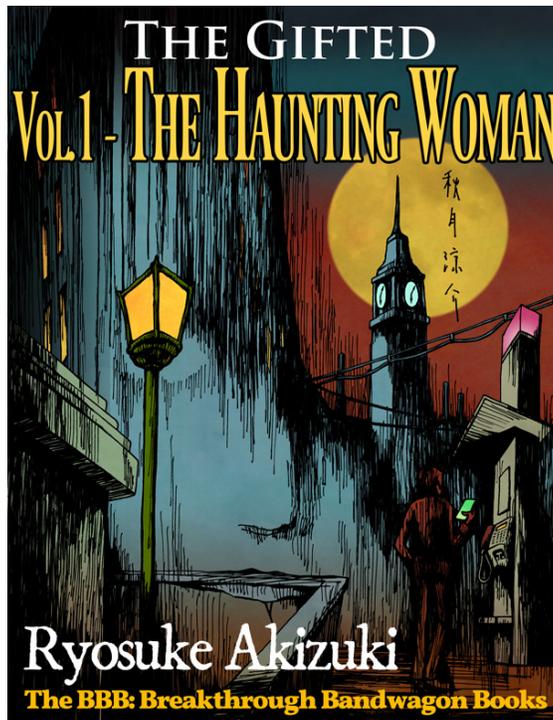
This restaurant is a reservation-only.

You can eat only the things which are in stock on the day because the ingredients are all natural.

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

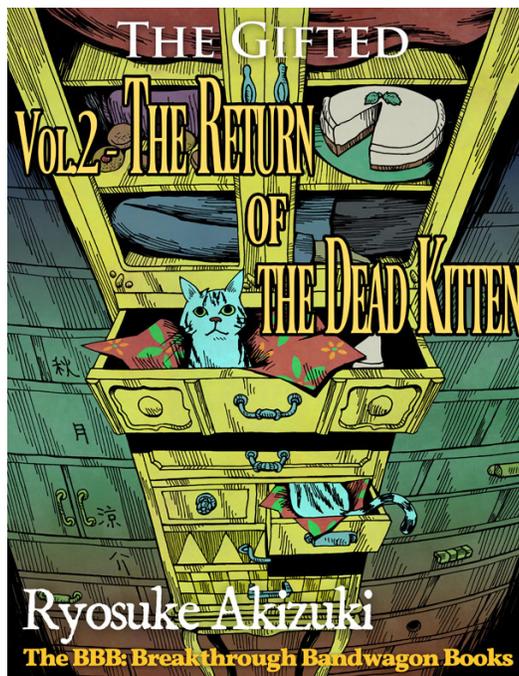
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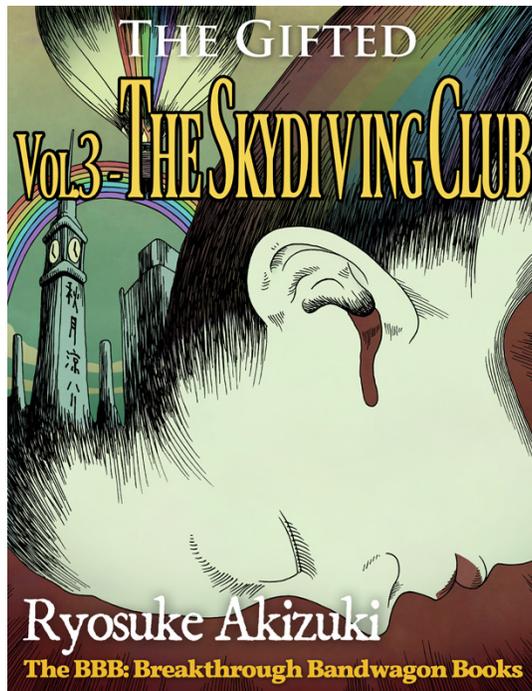
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The Gifted Vol.2 – The Return of the Dead Kitten

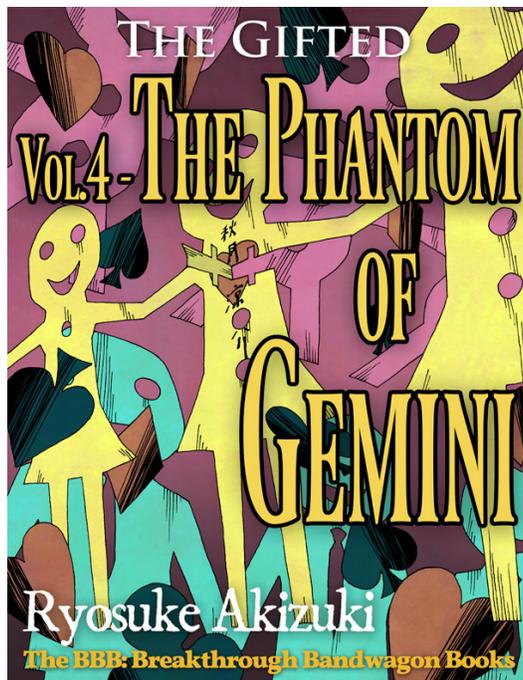
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The Gifted Vol.3 – The Skydiving Club

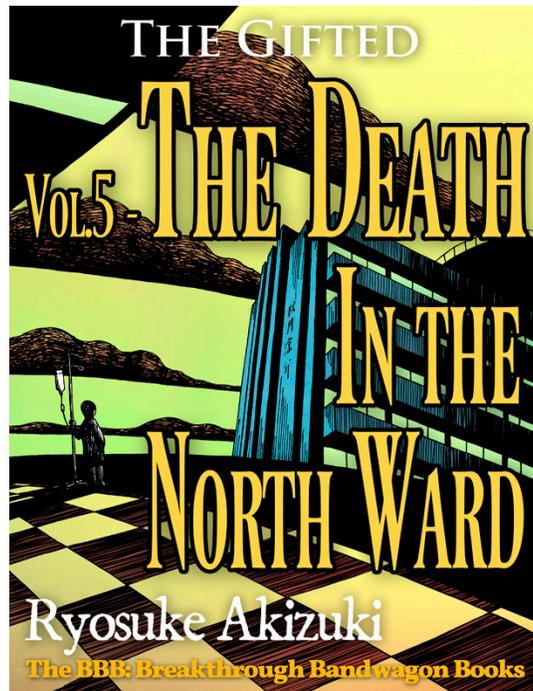
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The Gifted Vol.4 – The Phantom of Gemini

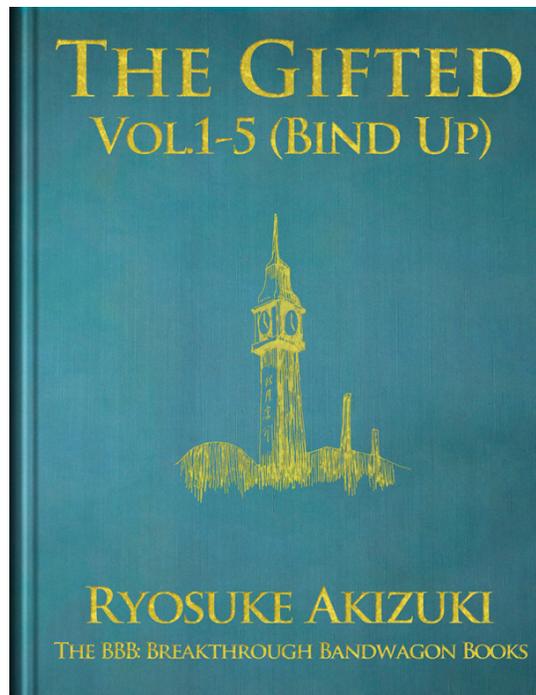
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The Gifted Vol.1-5 (Bind Up)

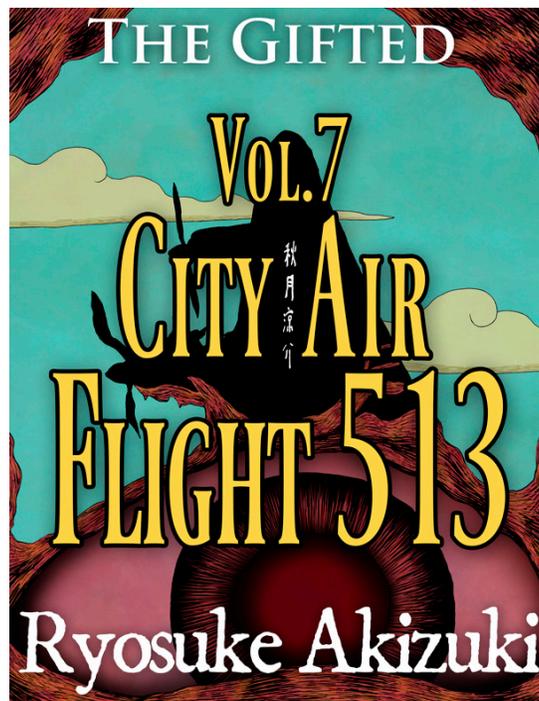
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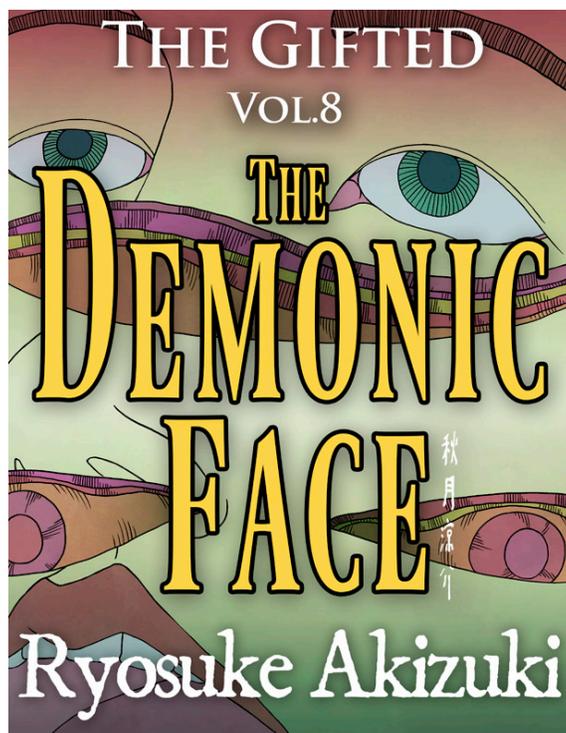
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The Gifted Vol.7 – City Air Flight 513

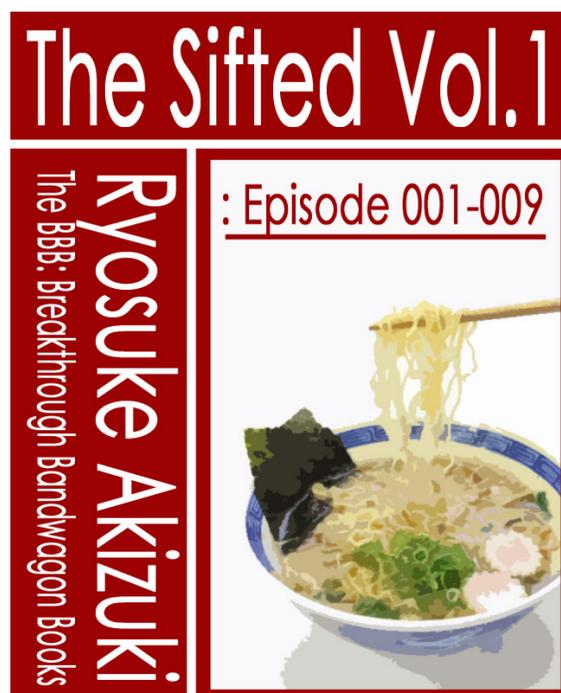
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The Gifted Vol.8 – The Demonic Face

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Ryosuke Akizuki

: Episode 046-054



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The Sifted Vol.7

Ryosuke Akizuki

: Episode 055-062



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The Sifted Vol.9: Episode 075-084

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