

The Sifted Vol. 11: Episode 095-110

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Ryosuke Akizuki

: Episode 095-110



Originally written in Japanese and translated by Ryosuke Akizuki

Photographs by Ryosuke Akizuki

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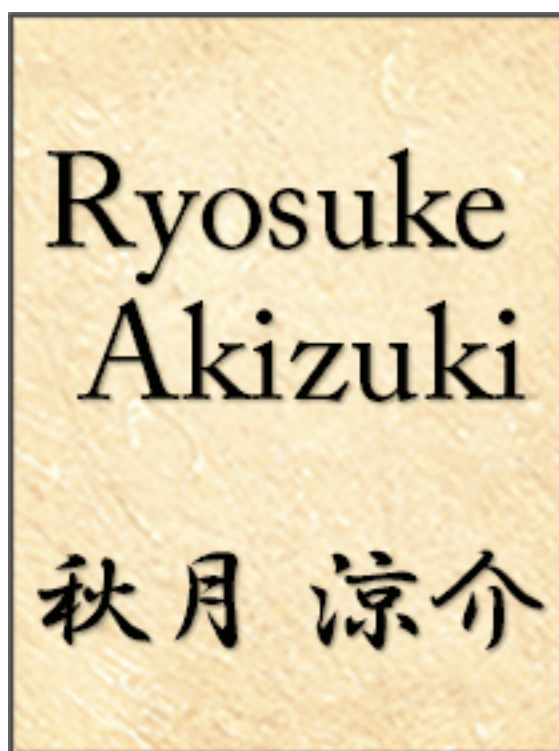
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The BBB website

<http://thebbb.net/>



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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 095: Hanamizu Laoxiang Main Branch



Akizuki: ... Since there are no signs of COVID-19 being stamped out, we can't go to a distant restaurant.

Milo: But we have to say we can do nothing about it.

Akizuki: Besides, our stock of self-cooking dishes has run out, and I don't have enough motivation to try it again ...

Milo: Indeed, it is not easy to cook ramen by yourself. I know how you feel. Moreover, self-cooking takes much more time than expected, because you tend to fail at the first try.

Akizuki: So, I have decided to review restaurants again from my records of eating out.

Milo: We visited this restaurant in May and July 2019, right?

Akizuki: I'm surprised more than one year had already passed ... Time flies so quickly.

Milo: Even so, we also have a special memory that still has not faded. It was a famous restaurant of "Hiratsuka Tanmen", local ramen found in Hiratsuka City.

Akizuki: On the day I visited "Tendon Koromo" (refer to Episode 076) and it was closed, I luckily found it nearby using the Tabelog site's search function.

Milo: That might have been divine providence ... If the other restaurant were not closed, we would have never visited there.

Akizuki: Right. In fact, I had not been attracted when I had first seen the information because it serves vinegar taste soup.

Milo: Anyway, we'll review "Hanamizu Laoxiang Main Branch" in Hiratsuka, Kanagawa, for this time.



Akizuki: The first dish is “Char Siu Tanmen”. ... Ah, sorry, it seemed that I had made light of Hiratsuka Tanmen.

Milo: More than anything else, the soup was delicious. It came with the mellow sourness, and I didn’t mind the vinegar taste. Thanks to the inexpressible Umami in the refreshing taste, I could sip it smoothly.

Akizuki: The taste surprised me because I had imagined more pungent sourness.

Milo: The white straight thin noodles were crispy, and the tenderness of its texture and the feeling of it going down my throat were exquisite.

Akizuki: The notable thing was Char Siu. It had a little bit uniquely strong flavor. I was satisfied with the experience of eating pork, but the flavor and taste might be a bit too strong for many.

Milo: Personally, I liked the Char Siu before it was heated in the soup.

Akizuki: Also, we took the homemade red chili oil on the table and scattered it on the soup. It added exquisite hotness and fragrance and made it more delicious.

Milo: Indeed, thanks to the taste change with the chili oil, we could fully enjoy it until we finished.

Akizuki: Oh, remembering it makes me want to eat it again after a long time.

Milo: The restaurant is no less than 1.4 kilometers from Hiratsuka station, but we can take a bus. After COVID-19 dies down, we want to go there again.



Akizuki: The next dish is “Wonton Tanmen”.

Milo: When this was served, we first thought they forgot to put wontons in the bowl.

Akizuki: That’s right. Usually, I take photographs of the dish as it is served. But this time, I pulled out the wontons, which were hidden in the bottom of the bowl, and took this picture.

Milo: Hum, I agree with the notion. We are sorry if our readers cannot find the wontons in the photo, despite the name of Wonton Tanmen.

Akizuki: The six wontons in total were in it, right? Its peculiar and rich stuffing tasted good. The wrapping of wonton was smooth, soft, and pleasant on the tongue.

Milo: This ramen surpassed our expectations. It made sense that we saw a long line in front of the restaurant.

Akizuki: In fact, raw onion or raw garlic always upsets my stomach. So, when we go there next time, I might want to order “Char Siu Wonton Tanmen without Onion”. What do you think about it?

Milo: I can’t answer it, because the raw onion might be the essence of the taste. Maybe, it could sound selfish as if you just dislike vegetables.

Akizuki: What? But raw onion really upsets my stomach. By the way, when I once lived in Munich, although I couldn’t understand German at all, I learned the word “Ohne zwiebel (Without onion)” immediately. For a matter of life and death, human beings could learn anything desperately.

Milo: ... If you die only by eating raw onion, how many lives do you need?

-The End-

[Restaurant name] Hanamizu Laoxiang Main Branch

[Address] 29-4, Hanamizudai, Hiratsuka-shi, Kanagawa, Japan

[Cuisine] Char Siu Tanmen 700 Yen

Wonton Tanmen 700 Yen

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

Episode 096: Izuu



Saya: ... You look out of it. What's wrong with you?

Akizuki: What? Ah, I'm surprised around ten months has already passed since we visited Kyoto last year.

Saya: We haven't gone to any restaurant this year, so we might feel time flies, right?

Akizuki: You may be right. Because every day is almost the same, our brain might cut several processes.

Saya: If this situation drags on, we might be gradually approaching our deaths without doing anything special ...

Akizuki: Come to think of it, I start feeling it is too bad. But, what should we do ...?

Saya: Hey, for example, how about reviewing restaurants in City?

Akizuki: What? What do you mean?

Saya: You know, City is the world existing in the past. Which means it has not been influenced by COVID-19, right? So, we should try to review restaurants in City.

Akizuki: Oh, no, no, how can we show the photographs of the dishes? We could neither take it nor bring it back here.

Saya: Well, hum, we may use paintings.

Akizuki: Paintings? ... I am not good at drawing.

Saya: If we ask Mr. Sakuma, he might draw it immediately, right?

Akizuki: I think it is unreasonable to ask him to do so. More than that, we have a big problem ...

Saya: Ah, it's time for the review. We should think about the photographs later. Can we start reviewing now?

Akizuki: Okay. Well, we'll review "Izuu" in Kyoto City, Kyoto Prefecture, for this time.



Saya: The first dish is "Saba Sugatazushi (whole mackerel sushi)".

Akizuki: This restaurant was featured on a TV show, and it sounded like it's a pretty famous old-established one in Kyoto. Kyoto citizens seem to love Saba zushi (or sushi), and we had a few potential restaurants that we wanted to try. Because I was most interested in this restaurant, I decided to stop by during our trip to Kyoto.

Saya: We saw various items such as "Tai Zushi (red sea bream sushi)", "Yaki Anago Zushi (broiled conger eel sushi)" on the menu. But, unfortunately, due to the end of the year, only "Saba Sugatazushi" was available on the day.

Akizuki: It was disappointing for me because I usually have to eat two dishes for The Sifted.

Saya: When this sushi was served, the kelp wrapped around it. We removed the kelp and ate it. Appearing under the kelp, the mackerel with silver skin looked beautiful.

Akizuki: Moreover, the taste was more than expected.

Saya: The texture of the mackerel on the tongue was moist, the taste of fish was strong, and the fat was sweet. Also, it was quite tasty because of the added flavor of the kelp.

Akizuki: The vinegar was not too sour. This just-right sourness made mackerel and sushi taste more impressive, and it was just what I liked.

Saya: It made sense that Kyoto citizens are so deeply in love with it.

Akizuki: Although I originally disliked Shime Saba (vinegared mackerel), I came to like mackerel after I ate delicious Shime Saba in “the restaurant which must not be named” for the first time ... But, I have never eaten it in other restaurants since then. So, I didn’t expect much, but it betrayed me in a good way.

Saya: Someday, if we have a chance to revisit Kyoto, we want to try Saba zushi in other restaurants as well.



Akizuki: The next dish is “Osuimono (Japanese style clear soup)”. It was the only dish we could have ordered besides Saba zushi ...

Saya: The soup was clear yet quite flavorful and delicious. The lush, fragrant scent of a bud of the Japanese pepper worked well as a good accent.

Akizuki: It was a comforting taste for Japanese.

Saya: By the way, about our eating around City. How about using photographs we took somewhere and making it look like pictures by computer processing? You know, Ms. Tanya does for the covers of The Sifted series.

Akizuki: I think it is a good idea ... But first, we have a big problem.

Saya: Oh, what?

Akizuki: In The Gifted, I haven’t described a Japanese restaurant yet. Which means only you will lose a chance to review, Saya.

Saya: Sorry? It is my suggestion, though ...?

-The End-

[Restaurant name] Izuu

[Address] 367, Kiyomotocho, Yasakashinchi, Kyoto Shi Higashiyama Ku, Kyoto, Japan

[Cuisine] Saba Sugatazushi 2475 Yen

Osuimono 450 Yen

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

Episode 097: Vento e More



Chloe: This time we chose an Italian restaurant famous for its pizza. It was listed in 100 Great Pizza Restaurants, selected in 2019 by Tabelog.

Akizuki: That's right. I wish I could revisit there.

Chloe: Hey, that sounds as if the restaurant were closed.

Akizuki: Oh, sorry. ... We visited there in January 2020. If I remember right, it was the lunch of the day when I joined an Escape Game for the first time.

Chloe: Ah, that Escape Game was more interesting than expected. Especially, escape from the prison was quite thrilling because the time limit was short.

Akizuki: What? Chloe, were you with me at the time?

Chloe: I was following closely behind you.

Akizuki: That's quite thrilling in a different way ...

Chloe: What do you mean?

Akizuki: Anyway, although it was a famous restaurant, we didn't make a reservation and dropped by there. We were pretty lucky that we could eat in there after waiting for around 30 minutes.

Chloe: We could even walk around because we gave them our phone number and they called us. As we often say, we might be able to experience the restaurant we should visit, right?

Akizuki: Anyway, we'll review "Vento e More" in Shinagawa Ward, Tokyo, for this time.



Chloe: The first dish is “INSALATA CAPRESE (tomato and mozzarella cheese salad)”.

Akizuki: I wish I could revisit the restaurant and introduce the two types of pizza ... But I couldn't do that due to the confusion regarding COVID-19. It was the right decision to eat two dishes that day to see if this would happen.

Chloe: Hey, you have a habit of always having a back-up plan, right? Whatever. It is a so-called “Insalata Caprese”. The tomato was thick and juicy, and the mozzarella cheese had a rich taste. More than that, the fresh basil's intense taste and fragrance added to the overall flavor of the dish.

Akizuki: When I put the tomato, mozzarella cheese, and basil in my mouth together, it was delicious because the olive oil combined multiple tastes: the sweetness and sourness of tomato, the Umami of mozzarella cheese, and the fresh flavor of basil.

Chloe: Caprese is easy to make if you don't mind the ingredients.

Akizuki: During the self-restraint period in May 2020, I bought the ingredients in the supermarket and made it a couple of times. It is a delicious appetizer that's easy to make if you have tomato, mozzarella cheese, and basil.



Chloe: So, next is the main dish “PORCINE PROSCIUTT” (Margherita of prosciutto and porcini mushrooms)”.

Akizuki: Before we visited the restaurant, I couldn’t decide which pizza I should choose. Then, I ended up ordering this one.

Chloe: It was a Margherita with plenty of prosciutto from Parma on top. The whole pizza, including the crust, was really bouncy, with a nice texture and wheat flavor.

Akizuki: The saltiness of prosciutto was just perfect, and it harmonized well with the Umami of cheese.

Chloe: Besides, the porcini mushrooms, which could be seen through the prosciutto, were a great flavor accent.

Akizuki: In a restaurant that does not cut the pizza dough, I usually eat the crust first with a fork and knife. This time the pizza was cut, so I ate all the six pizza pieces from the center. I was gradually eating toward the soft crust. Hum, I love eating pasta, but after all, pizza is also delicious. If I hadn’t had a plan for a drinking party in the evening, I might have ordered another pizza.

Chloe: But, you know, it’s a bit embarrassing to order two pizzas per person.

Akizuki: ... Right. It’s also a bit embarrassing to order two ramen in a ramen restaurant.

Chloe: If you can do that, you might be able to finish a review for ‘The Sifted by one visit per restaurant.

Akizuki: I think so ... But, if I do that in a ramen restaurant, I’m scared to get fat.

Chloe: Hey you, I know you always do “Renshoku (visiting more than one restaurant on the same day)” for ramen, if you don’t eat in the same restaurant, right?

Akizuki: Oh, you know me well.

-The End-

[Restaurant name] Vento e More

[Address] 5-26-10, Nishigotanda, Shinagawa Ku, Tokyo, Japan

[Cuisine] INSALATA CAPRESE 1200 Yen

PORCINE PROSCIUTT 2300 Yen

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

Episode 098: Chinese restaurant Houei



Akizuki: This time we'll review the Chinese food we had on the day we last went to Tokyo. I didn't expect that day to be the last time we set foot on Tokyo's ground ...

Riccardo: Oh, you mean, Tokyo has already disappeared from the map ...? Hey, wait! Don't talk like Tokyo was ruined by nuclear war or biohazard.

Akizuki: How kind you have humored me.

Riccardo: Don't let me do that.

Akizuki: Joking aside, it was the day we visited Mr. Sakuma's one-man exhibition in February 2020. I haven't been to Tokyo for eight months since then. But honestly, I think it's about time I went there.

Riccardo: I agree. YouTubers have already restarted their food reviews. In terms of contributing to restaurants, we might as well go to restaurants for a bit.

Akizuki: I try to avoid the "Three Cs" (closed spaces, crowded places, close-contact settings) and secretly enjoy gourmet meals.

Riccardo: Well, in your case, even if a train is a little crowded, you mostly act alone, right? If you go out early in the morning and come back in the afternoon, I think it shouldn't be a problem.

Akizuki: I think so, too. Before anything, I should first go and see what the situation is like in Tokyo.

Riccardo: Hey, don't talk like Tokyo is somehow in ruins.

Akizuki: Ah, I didn't mean it ... But there are many restaurants I want to visit, so I hope to get there soon without any hesitation.

Riccardo: Right. Anyway, we'll review "Chinese Restaurant Houei" in Bunkyo Ward, Tokyo, for this time.



Akizuki: The first dish is "Fufufeipian". According to the explanation written on the menu, a poor married couple cooked the usually discarded offal so well that it became popular, and then they made a fortune. It was such a good dish that they could make a fortune in their lifetime.

Riccardo: This was a famous Sichuan dish, in which beef giblets were dressed with spicy hot sauce. Well, frankly, it was really delicious.

Akizuki: I have experienced seasoning like this at most Sichuan restaurants that I liked their tastes. I think their use of chili oil and spices is exquisite.

Riccardo: The nuts and the condiments-like vegetables worked effectively, and the tender beef giblets were delicious. Since I found something like a beef reticulum, several offal parts might have been in it.

Akizuki: More than anything, the sauce was beyond description and perfect for eating with rice.



Riccardo: The second dish is “Huangdenglong Doufu”.

Akizuki: I found a Tofu dish on the menu that I hadn’t seen before, so I ordered it.

Riccardo: It was described as “very hot simmered Tofu” on the menu. It seemed to be a Tofu dish with yellow fermented pepper sauce.

Akizuki: Unlike the red color of Mapodoufu, this yellow hue is beautiful. I’ve never experienced a taste like this, and I don’t know how to describe it.

Riccardo: It was a more refreshing taste than Mapodoufu. I felt it was more delicious when eating it with rice than eating them separately.

Akizuki: Right. Besides, I think it is bad manners ... when I added the sauce of “Fufufeipian”, it became a weird taste that was hard to describe ... It tasted quite delicious.

Riccardo: Although it was a restaurant you first visited, you did what you wanted to do, eh? Additionally, probably due to the fermented pepper sauce, I felt a tingling in my throat and stomach for a while after eating.

Akizuki: Yes. It was quite hot but also was very addictive. If I can find this dish in other restaurants, I want to compare the taste with the one in this restaurant.

Riccardo: If we compare the tastes, we should be interested in “Koushuiji” and “Mapodoufu” in this restaurant, right?

Akizuki: I think this restaurant’s “Koushuiji” must definitely be delicious. Just the thought of it makes me drool ...

Riccardo: If you eat it with rice, you might be full only by the appetizer.

Akizuki: Because I love Chinese cold appetizers, I might be happy if I could eat appetizers and rice to my heart's content.

Riccardo: ... You always get happiness on the cheap, and I envy you.

-The End-

[Restaurant name] Chinese restaurant Houei

[Address] 5-38-14, Koishikawa, Bunkyo Ku, Tokyo, Japan

[Cuisine] Fufufeipian 1200 Yen

Huangdenglong Doufu 1800 Yen

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

Episode 099: Nataraj Indian Cuisine



Yoma: Hah ...

Akizuki: What's wrong with you? Why are you sighing? Lovesick?

Yoma: What? Ah, well, that's the usual thing ... It's been a year since our last visit to Taiwan. I found myself sighing when I think that there are so many curry restaurants I want to revisit and cannot ...

Akizuki: Well, it's a bit strange to go to Taiwan to eat curry instead of Chinese cuisine.

Yoma: You know, it's not easy to find an excellent Indian restaurant in Japan. I don't know what is different, but I prefer Thai curry and Indian curry in Taiwan. Speaking of which, the Indian curry which I ate at Xiamen in China was delicious. I may never be able to revisit the restaurant ... Hah ...

Akizuki: Hey, let's change the mood and talk about memories.

Yoma: When I think of it, I want to eat it ... Hah ...

Akizuki: Somehow, when Yoma is in that kind of mood, I'm out of tune. Anyway, we'll review "Nataraj Indian Cuisine" in Songshan District, Taipei, for this time.

Yoma: Hah ... I want to go to Nataraj. I wonder how the manager of the restaurant is doing ...



Akizuki: Well, the first dish is “Murgh Tikka Masala”.

Yoma: ... Since I’ve had seven different curries at this restaurant, I was a bit confused about which one I should introduce. As for me, Masala curry would be my first choice. Although I personally think “Lamb Tikka Masala” was better than it, it was served in a small bowl because it was one of the course dishes I ordered without thinking much about it. So, this “Murgh Tikka Masala” would look better in a photograph.

As a general rule in Indian restaurants, if you want to have a good curry, you should go at night and order a single dish. ... So, about this “Murgh Tikka Masala”, the curry was very rich, tasty, and full of flavor! The pungency and flavor of the multilayered spices lurked within that sweetness and Umami of curry, and it stimulated the appetite. Chicken Tikka was tender and well seasoned.

On our fourth visit to the restaurant, the manager and we talked about Indian cuisine and totally hit it off. He explained that his chef ground the spices from the whole and used plenty of cashew nuts paste instead of water to get this flavor. It was pretty blissful for me to eat it with the saffron rice made with Basmati rice ... It is no exaggeration to say that this is one of the top three Chicken Tikka Masala I have had in my life.



Yoma: Well, the next dish is “Murgh Pasanda”. Although Ryo said you had eaten Pasanda curry in Munich, this was a white curry, which I had never seen in Japan. The curry seems rare in Taiwan because cashew nuts are expensive, and few restaurants offer them.

It was pretty creamy, and cashew nuts sauce was rich and delicious. This cream curry was a bit spicy and hard to describe. Compared to other curries, the impact of this curry was weaker because it was not as spicy. Still, I was fascinated by the richness, fullness, and depth of flavor of the curry sauce.

Besides, the chicken was seasoned differently from Tandoori Chicken and bizarrely delicious. The texture was tender and moist. As I twined the white curry around it and bit into it, the rich chicken flavor and the seasoning of its flesh spread rapidly in my mouth. Raisins and sliced almonds worked well as accent.

Honestly, I also wanted to mention “Boti Kebab Masala” and “Chooza-Khaas Makhani”. Since I still have more curries to try, I hope that the spread of COVID-19 will end soon ...

Akizuki: I agree. Although I didn’t speak at all this time, I’m glad that Yoma is getting better.

Yoma: Hah ... I want to go to Nataraj to eat “Lamb Tikka Masala” ... Hah ...

Akizuki: ... Ah, once the review has finished, she has reverted to her previous state.

-The End-

[Restaurant name] Nataraj Indian Cuisine

[Address] No.75, Section 5, Nanjing East Road, Songshan District, Taipei City, Taiwan

[Cuisine] Murgh Tikka Masala 390 Yuan

Murgh Pasanda 380 Yuan

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

Episode 100: The dishes we may never eat again



Akizuki: Finally, the day has come ...

Saya: I never thought we would be able to celebrate the 100th anniversary.

Riccardo: Is this real? I didn't think such reviews would last a hundred times.

Chloe: Well, unlike you, Ryo is good at steady work.

Akizuki: ... Is that a compliment? Or, is it a put-down?

Yoma: Of course, we praise you. We should continue it up to the 200th for my exploration of curry.

Milo: Although it is not easy in the time of COVID-19, I want to keep going as long as we can.

Akizuki: I agree ... I'll do my best ...

Riccardo: By the way, what are you planning to do with all of us this time?

Akizuki: To commemorate the 100th anniversary, I have planned to review "The dishes we may never eat again".

Milo: Do you mean the dishes you want to eat again at any of the restaurants we've reviewed?

Akizuki: That's right ... But this is the only restaurant we have not introduced. This restaurant "Tsugaru Ramen Tosa" was regrettably closed suddenly in May 2011.

Saya: It was a time when we were not yet born in the world ...

Chloe: But, why would you introduce a restaurant that's closed? Of course, you can't eat there again, right?

Akizuki: If I review it here, I hope that someone would be able to recreate that taste.

Yoma: Ryo is not famous, so don't expect any miracles. Anyway, we'll first review "Tsugaru Ramen Tosa", which was once in Odawara, Kanagawa.



Akizuki: Because I took this photograph in February 2011, it is a bit out of focus due to the old camera and low pixel count ... But, this is "Hokusai Soba (Chinese cabbage ramen)" that I loved so much.

Milo: Since it doesn't look like ramen, I'm curious to know what it tasted like.

Akizuki: I vaguely remember its taste in my memory, but it is hard to explain ... This ramen was soaked in thick starchy sauce, containing Chinese cabbage, minced meat, wood ear, and so on. It was very tasty when I poured it over rice and ate it together with noodles.

Milo: From your description, it sounds like pretty junky food. Was it really ramen?

Akizuki: No, that was, how to say it, food of another dimension ... Ah, I want to eat it again ... Also, the restaurant served "Red Curry", "Tofu and Harusame (cellophane noodles) Soup", "Mapodoufu", "Stir-fried Pork, Egg, and Bean Sprouts", "Green Chili and Tofu Soup", and "Dried Shrimp Rice Vermicelli". All of them went extremely well with rice and were bizarrely delicious.

Milo: Judging by the lineup of dishes, I cannot believe that you introduce a ramen restaurant.

Akizuki: For me, it was the one and only Asian food and ramen restaurant.



Saya: Well, next is a review of Japanese cuisine ... What is this?

Akizuki: This is “Rice Porridge of Natural Suppon (Chinese soft-shell turtle) with its Egg” which was served in “the restaurant which must not be named”. I introduced the restaurant in the extra article of The Sifted Vol. 9.

Saya: .. Suppon is a soft-shelled turtle, right? Is this so delicious?

Akizuki: This was, you know, impossibly delicious ... It might be one of those dishes that I wish I could eat once in my lifetime. The rice porridge was made by putting the rice steamed with a broth of Suppon into the very rich natural soft-shelled turtle soup. Moreover, plenty of Suppon eggs were put in it.

I put the rice porridge in my mouth ... Each time I chewed it, the Suppon eggs cracked open and the rich, sweet yolk overflowed, creating a taste that was out of this world ... Ah, I wish I could eat that again ...

Considering a Suppon egg has a richer taste than a chicken egg, it could be the thickest taste as rice porridge with egg. I have enjoyed various rice porridges so far like longtooth grouper, angler, Japanese pufferfish, and pike conger and Matsutake mushroom. This time, I may have discovered a forbidden taste beyond the ultimate ...

Saya: Ah, I’m curious about that. I want to try it too.

Akizuki: If I am given a chance to see it again in my lifetime, I will come and get it in secret.

Saya: What? Will you invite me, right?

Akizuki: ... If you experience this taste when you’re sixteen, you’re going to be very unhappy down the road.

Saya: Oh, your remark makes me even more curious ...



Chloe: Well, next is a review of Western cuisine. By the way, is this an old photograph?

Akizuki: I took this picture in October 2012 that 'The Sifted' didn't start yet. This dish is "Penne Bolognese" of "Il mare", which was introduced in Episode 12.

Chloe: Oh? Speaking of "Il mare", it is an Italian restaurant that serves mainly seafood and vegetables, right?

Akizuki: Right. That's the very reason why I chose it as "The dishes we may never eat again".

Chloe: What do you mean?

Akizuki: ... Actually, when I made the reservation, I requested to try their Bolognese, and it was surprisingly easily approved ... And this dish was served in the course meal. The meat of the cow's neck was simmered in wine, with just the right balance of meat and fat. Its texture and seasoning were terrific, and it was incredibly tasty with the penne. In my memory, this was the best Bolognese I've ever eaten. Basically, the restaurant doesn't serve meat dishes, so I may never be able to eat that dish again. Ah, I wish I could eat that again ...

Chloe: ... You've always been a brazen one, haven't you?



Riccardo: The next is a review of Chinese cuisine. I ate this dish with you.

Akizuki: Right. This is “Jiaomajipian” of “Huanqing Sichuan Caicanting”, which was introduced in Episode 8. Among the dishes I introduce in Episode 100, this is the one that I think I will have the most chances to eat again. Although we can’t go to Taiwan now because of COVID-19, I hope one day we will be able to go there ...

Riccardo: That day may never come again, though.

Akizuki: If so, I may never eat it again ... This dish is one of my favorite two cold dishes in the restaurant, along with “Suannibairou”. The taste of Chinese pepper sauce was exquisite, and it harmonized well with the tender boiled chicken. I really couldn’t stop eating rice with it. Ah, I wish I could eat that again ... Because I always can’t decide whether to order “Suannibairou” or “Jiaomajipian”, I want them to serve a “half&half” dish like a pizza.

Riccardo: If we have a chance to go to Taiwan next time, I think you would order both dishes.

Akizuki: It is embarrassing for me to order only cold dishes, but I want to enjoy both tastes without worry ...



Yoma: Well, the last is me.

Akizuki: What?

Yoma: This dish is “Taiguo Chuantong Huangjiali Chaoruanxexie” of “Thai Made”, which was introduced in Episode 49. I think this is what we call “Poo Pad Pong Curry”.

Although I ordered a small size, it was quite a lot and looked delicious. When I took a bite, the egg’s sweetness, the yellow curry and spices’ pungent flavor, and the Umami of the crab broth all came together in an overwhelming combination. The egg was fluffy and had a nice texture that melted on the tongue. The fried soft shell crab under the curry was crispy. And the rich crab flavor was enhanced by the yellow curry. With such a rich taste, Poo Pad Pong Curry touched our souls, right? It was the best Poo Pad Pong Curry I’ve ever had. This dish must be one of my “curry I want to eat again before I die”.

The restaurant is in Taiwan, so it is not easy for us to make a reservation. And since the restaurant is always full, we may never be able to eat there again. Ah, I wish I could eat that again ...

Akizuki: Your explanation is more detailed than mine ...

Milo: That’s the end of the introduction of “The dishes we may never eat again”.

Saya: They all looked delicious, and I hope we can have them again.

Yoma: I’m definitely going to eat that curry again.

Chloe: It is difficult to eat out in the current situation of COVID-19, but we may go brazenly if we have a chance.

Riccardo: By the way, the real purpose of this episode is to earn six weeks of articles with existing photographs, right?

Akizuki: ... Oh, you guys have noticed that?

-The End-

Ramen: Tsugaru Ramen Tosa, Hakusai Soba

Japanese cuisine: “the restaurant which must not be named”, Rice Porridge of Natural Suppon with its Egg

Western cuisine: Il mare, Penne Bolognese

Chinese cuisine: Huanqing Sichuan Caicanting, Jiaomajipian

Curry: Thai Made, Taiguo Chuantong Huangjiali Chaoruankexie

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

Episode 101: Chinese Noodle Mejiro



Akizuki: Well, now that the 100th-anniversary episode is over, we will resume normal operation.

Milo: However that may be, we're in the middle of our second declared state of emergency. Which means, we can't eat out with ease, can we?

Akizuki: Right. So, again, I should use the stock of restaurants I visited in the past.

Milo: You seem to have more stock than expected.

Akizuki: Because I'm a timid person, I've been accumulating a lot of stock.

Milo: If so, we might be able to keep reviewing some more, even under the declared state of emergency.

Akizuki: Anyway, for this time, we'll review one of the ramen restaurants, which are called the Little Bird group, in Hiroshima City.

Milo: They are local ramen restaurants in Hiroshima with their lightly flavored soup of Shoyu Tonkotsu (soy sauce and pig bone). The nickname of the Little Bird group comes from the fact that many of the restaurants are named after little birds like "Suzume (sparrow)", "Tsubame (swallow)", "Uguisu (Japanese bush warbler)", and "Hiyoko (chick)".

Akizuki: Somehow I love loosely unified naming like these.

If it is the River Fish group, they should include "Twana (Salvelinus)", "Yamame (Oncorhynchus masou)", "Ayu (sweetfish)", "Ugui (big-scaled redfin)", and "Koi (carp)".

If it is the Shellfish group, they should include "Asari (Japanese littleneck clam)", "Sazae (turban shell)", "Shijimi (corbiculidae)", "Kaki (oyster)", and "Awabi (abalone)".

Recently, shellfish broth ramen has been popular, so it might be a good idea to name the restaurants after a shellfish.

Milo: But I think it would not be a good idea to serve Asari or Shijimi ramen under the restaurant name “Awabi”.

Akizuki: Hum, you may be right ...

Milo: Anyway, we'll review “Chinese Noodle Mejiro (warbling white-eye)” in Hiroshima City, Hiroshima Prefecture, for this time.



Akizuki: The first dish is “Traditional Chinese Noodles”. The appearance is really that of old-fashioned Chinese noodles.

Milo: This restaurant named “Mejiro” is a legitimate successor to “Suzume”, which existed at this location in the past, and seems to have inherited the predecessor’s taste. The Tonkotsu Shoyu soup was so light and delicious that I could sip it smoothly.

Akizuki: I felt the soup really soaked into my body. The noodles were thin, and the thin-sliced Char Siu had lots of flavors. The more I chewed it, the more the flavors gradually oozed out. In my opinion, it might be good to buy two rice balls for 100 yen, put them into the soup after the noodles are gone, and eat them like rice porridge.

Milo: Although the impact was weaker than popular ramen, it was very tasty and stable.

Akizuki: I agree. It’s the kind of ramen that I sometimes crave for.



Milo: Well, the next dish is “Rich Back Fat with Garlic Flavor”.

Akizuki: I couldn’t expect this kind of ramen in this restaurant.

Milo: Once the ramen was served, the fragrant smell of Mayu (garlic oil) spread all around. The back fat entirely covered the surface of the soup, whose sweetness was delicious.

Akizuki: The noodles might have been extremely thin. In my personal opinion, I preferred the simple “Traditional Chinese Noodle” for their gentle flavor. But, if you like a richer one, I would recommend this as well.

Milo: I also like Kumamoto-style ramen with Mayu, so this is my favorite too.

Akizuki: It occurred to me that for a Kumamoto-style restaurant, the restaurant’s names should be “Tamana”, “Yatsushiro”, “Hitoyoshi”, “Aso”, “Amakusa”, or “Uki”.

Milo: Indeed, although it may be easy to figure out as naming a Kumamoto-style ramen restaurant in another prefecture, would they name their restaurants after cities in Kumamoto Prefecture?

Akizuki: By the way, there is a famous Kumamoto-style ramen restaurant called “Bodh Gaya” in Odawara, so I think they can also name the restaurants “Lumbini”, “Sarnath”, and “Kusinagara”, right?

Milo: “Tekei” ramen seems to be named with “Ie” or “Ya” (meaning “family”) due to sharing the restaurant name or inspiring respect. But, if the ramen restaurants with the names of Indian sanctuaries are increasing, only the mystery would deepen.

Akizuki: Someday, there might be a legend that the Buddha’s favorite food was ramen.

Milo: I don’t think so.

-The End-

[Restaurant name] Chinese Noodle Mejiro

[Address] 1-2, Higashikanon-machi, Nishi-ku, Hiroshima-shi, Hiroshima, Japan

[Cuisine] Traditional Chinese Noodles 600 Yen

Rich Back Fat with Garlic Flavor 750 Yen

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

Episode 102: Koushu Houtou Kosaku Koufu Ekimae Branch



Akizuki: Well, after the restaurant in Hiroshima, the next prefecture is Yamanashi. Speaking of Yamanashi, it is famous for Houtou. I used to go to Shousenkyo once in a while to buy a crystal and eat Houtou. But I did not take their pictures. This is a photograph I took when I was there in 2019. I thought I had eaten it for the first time in about a decade.

Saya: ... What is Houtou?

Akizuki: It is a local cuisine of Yamanashi Prefecture. According to Wikipedia, it is a dish of short, thick noodles cut from kneaded wheat flour and simmered in a miso-based broth with pumpkin and other vegetables.

Saya: I think I ate Houtou for the first time. Doesn't City have any Houtou restaurant?

Akizuki: Well, I think it doesn't.

Saya: Again, the author gives a vague answer ... If Ryo says there is no such thing, then I guess there is no such thing.

Akizuki: In the first place, I'm not sure whether we can eat Houtou abroad or not.

Saya: So, it is a mysterious Japanese food for foreigners, right?

Akizuki: It's not that big of a deal, but just the idea of an unknown cuisine is intriguing.

Saya: Finally, the time has come to reveal the secret of Yamanashi Houtou in 'The Sifted ... Anyway, we'll review "Koushu Houtou Kosaku Koufu Ekimae (in front of Koufu Station) Branch" in Koufu City, Yamanashi Prefecture, for this time.

Akizuki: Saya, I think you might go a bit too far, right?



Saya: This is “Wild Boar Meat Houtou”, which was shrouded in mystery.

Akizuki: Ah, well, it looks like an ordinary hot pot dish.

Saya: The thick white things in the upper left of the photograph are the noodles of Houtou. Their texture was very chewy, and I felt I ate genuine noodles.

Akizuki: Pumpkin, potato, taro, carrot, Shiitake mushroom, wild vegetables, podded peas, and wild boar meat, the main ingredient, were in the pot. The wild boar meat was a bit tough. But the more I chewed it, the more the flavors of meat oozed out. It was delicious. The taste of the meat was richer than that of pork, full of wild flavors.

Saya: The soup had a slightly sweet Miso flavor and was not too salty. So it was easy to sip. The soup was delicious thanks to the Umami of various ingredients.

Akizuki: The pumpkin and potato were large and assertive, and the wild vegetables had a rich flavor and tasted good.

Saya: Still, after all, the most attractive feature of Houtou was the unique shape of the noodles.

Akizuki: Each restaurant seems to have a different flavor, so it might be a good idea to compare them.



Saya: The next dish is the Koushu (an old name of Yamanashi Prefecture) specialty, “Assortment of Three Kinds of Horse-meat Sashimi”.

Akizuki: Since it is a specialty, we have no choice but to try it. They were three types of horse meat: lean meat in the back of the photograph, marbled meat in the right front, and Koune (a horse’s mane) in the left front. The color contrast of the meat on the plate is beautiful. The white Koune seems to be the subcutaneous fat of the neck. So, I wondered if it was fat rather than meat.

Saya: The lean meat was a bit tougher, but I felt it was richer than the other two meat types.

Akizuki: The marbled meat had a sweetness of fat was my favorite out of the three. When I combined with grated garlic, the flavor was enhanced, making the horse-meat even more delicious.

Saya: The taste of the last one, Koune, was fatty, and the texture was moist. Now, we have finished introducing Houtou shrouded in mystery and famous horse-meat sashimi.

Akizuki: According to Wikipedia, Yamanashi had a culture that a daughter couldn’t get married unless she could cook Houtou. But, even if Saya can’t cook, I’ll marry off you.

Saya: What? Ryo, I’m not your daughter, even if you say such a thing ...

Akizuki: ... Saya, I’m the one who’s creating your whole future, right?

Saya: Although you are usually a vague author, it is a little bit sly only when you are clear like this situation ...

Akizuki: Actually, in The Gifted Vol. 9, I will disclose the secret of your future that you don’t know ...

Saya: What? If so, I’ll read it immediately once it is released.

Akizuki: Saya, don’t make meta statements like that ...

-The End-

[Restaurant name] Koushu Houtou Kosaku Koufu Ekimae Branch

[Address] 1-7-2, Marunochi, Kofu-shi, Yamanashi, Japan

[Cuisine] Wild Boar Meat Houtou 2100 Yen

Assortment of Three Kinds of Horse-meat Sashimi 1250 Yen

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

Episode 103: Botega del Vin



Chloe: Well, after Yamanashi Prefecture, the next stop is Taipei City, Taiwan.

Akizuki: Taiwan ... It sounds nostalgic ... After all, we didn't get to visit Taiwan even once last year.

Chloe: Since we haven't been there for over a year now, you probably forgot how to board a plane, right?

Akizuki: ... Actually, you might be right.

Chloe: Is the situation the reason why you eventually introduce this restaurant that you have concealed?

Akizuki: Probably, it might be. When we introduced Ramen, Japanese cuisine, Western cuisine, Chinese cuisine, and Curry of Taiwan in Episode 80-84, we visited another Italian restaurant just in case.

Chloe: It seems that we don't have to worry about your stock. Do you also have some stock for Ramen and Japanese cuisine?

Akizuki: That's ... You might know the answer sometime in the future.

Chloe : I think you don't have to hide it.

Akizuki: ... Umm, I just try to look a bit cool. By the way, we were nervous about going to an Italian restaurant in Taipei city, weren't we?

Chloe: Hum, it was a casual place, but it seemed out of place, especially in your case.

Akizuki: Well, indeed, it's not really the kind of place I go to by myself.

Chloe: I think I was supposed to be with you, though.

Akizuki: If they could see that I had a beautiful blonde with me, it would have been even more out of place ... Anyway, we'll review "Botega del Vin" in Da'an District, Taipei, for this time.



Chloe: The first dish is "GNOCCHI GORGONZOLA", gnocchi with gorgonzola sauce.

Akizuki: While I was checking the restaurant's online menu, this dish caught my attention the most. This cheese sauce was very rich. The texture of the gnocchi was sticky, and the cheese sauce viscously twined around it. The cheese was slightly salty, lightly peppery, and quite tasty.

Chloe: Well, the texture of the gnocchi was good, but it was more assertive than the taste of the cheese sauce. Personally, I thought the balance of flavors between the gnocchi and the sauce could have been a bit better.

Akizuki: If you're a cheese lover, the gnocchi taste might be a little uncomfortable if it's stronger, right? Anyway, it was a good dish to enjoy the taste of gorgonzola sauce.



Chloe: So, the next is “TAGLIATELLE PORCINI”, tagliatelle with porcini cream sauce.

Akizuki: I liked the fragrant scent of the sauce that wafted out when it was brought to us.

Chloe: Tagliatelle is a fairly wide noodle dish. With its bouncy texture and a strong noodle flavor, it was delicious.

Akizuki: The saltiness of porcini was exquisite, and it was perfectly harmonized with the Umami of the cream sauce. When I twined the noodles with the sauce and chewed them in my mouth, the taste of the noodles, cream, and porcini fused together, and it was pretty blissful ...

Chloe: Personally, I felt the balance between the gnocchi and the gorgonzola sauce was not so good. But the tagliatelle and the cream sauce were a perfect match. I thought I ate delicious pasta for the first time in a long time.

Akizuki: It was a good decision to try the restaurant twice since the gorgonzola sauce was delicious.

Chloe: ... By the way, how did you find Italian restaurants in Taiwan? I mean, most of the guidebooks for Taiwan mainly introduce Chinese restaurants and food stalls, right?

Akizuki: That's ... You might understand it one day.

Chloe: Hey, tell me right now.

Akizuki: ... Well, I just looked for Japanese bloggers living in Taipei who specialize in eating Italian food. Maybe The Sifted will be helpful for someone's sightseeing in Taiwan someday.

Chloe: I don't think so. They will first look for and read guidebooks or blogs that are specific to Taiwan.

Akizuki: Oh ...

-The End-

[Restaurant name] Botega del Vin

[Address] No.7, Alley 17, Lane 170, Section 4, Zhongxiao East Road, Da'an District, Taipei City, Taiwan

[Cuisine] GNOCCHI GORGONZOLA 420 Yuan

TAGLIATELLE PORCINI 420 Yuan

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

Episode 104: Shokumiken



Akizuki: Well, after Taipei City in Taiwan, the next stop is Machida City, Tokyo.

Riccardo: Hey, you're pretty stubborn. I think it's time to give up on continuing The Sifted without a break, right?

Akizuki: No, no. Just in case something like this happens, I visited this restaurant twice.

Riccardo: You are too well prepared.

Akizuki: What? But you were willing to go there with me both times.

Riccardo: You forced me to go with you, didn't you? Moreover, that was two weeks in a row.

Akizuki: ... I don't remember because it happened over a year ago.

Riccardo: Are you serious?

Akizuki: After that, I wrote the Taiwan series, the story of my Kyoto trip, the self-cooking series, and many others. That's why it's been in storage for so long. Finally, this episode has woken up from its long sleep and seen the light of day.

Riccardo: On the other hand, we went to another Chinese restaurant in Machida City the other day, didn't we?

Akizuki: That's right. I wanted to eat Sichuan cuisine in a restaurant after a while ... During the research this time, I noticed there are many Chinese restaurants in Machida that I'm interested in. I should keep it in stock for the articles from the end of 2021 to 2022.

Riccardo: Hey, I think you are too much prepared.

Akizuki: Because I'm a bit too prepared, some restaurants are still in a deep sleep ... But I can never have enough stock!

Riccardo: You are just greedy, right? Anyway, we'll review "Shokumiken" in Machida, Tokyo, for this time.



Akizuki: The first dish is "Stir-fried Lamb with Cumin (Ziran Yangrou)". Whenever I see this dish on the menu, I find myself ordering it with a conditioned reflex.

Riccardo: Since the chief editor issued a ban on "Mapodoufu" because all of those photographs look the same, you've been forced to choose only between "Koushuiji" and "Ziran Yangrou" at Sichuan cuisine restaurant, right?

Akizuki: Oops.

Riccardo: Hum, that's okay for me because they're delicious. Well, the lamb of this restaurant was rather thinly sliced, and the cumin flavor was a little bit weak. It was stir-fried with onion, green pepper, and chili pepper. The taste of the dish and the texture of the thinly sliced lamb were similar to the one that I ate in Fuqing City, China. Besides, compared to "Ziran Yangrou" of "Tohoku Jinka main branch" in Episode 73, the amount of chili peppers was far less, so it was not so spicy and tasted better.

Akizuki: If you order rice and eat it as Ziran Yangrou set meal, I think it would definitely be great.



Riccardo: Well, the next dish is "Beef and Reticulum Dressed with Mala Sauce (Fufufeipian) Small Plate". It was about half the amount of a regular serving.

Akizuki: The taste of Mala sauce of this dish was exquisite ... and just out of this world.

Riccardo: The perfect amount of spiciness and Umami is intertwined with the beef and the reticulum, making it quite delicious.

Akizuki: I couldn't stop eating rice with this taste. The reticulum was tender and had a nice texture. I wish they would sell this Mala sauce in bottles.

Riccardo: You look like you're about to eat rice with only this Mala sauce on it. By the way, you unusually didn't order "Koushuiji" in this restaurant, did you?

Akizuki: ... Actually, I couldn't find it on the menu. So, I tried this "Fufufeipian" and "Suannibairou" and adopted the former.

Riccardo: "Koushuiji", "Suannibairou", and "Fufufeipian" are only the appetizers you've recently chosen, I bet.

Akizuki: In fact, I ordered “Koushuiji” and “Ziran Niurou” with a conditioned reflex in another restaurant the other day.

Riccardo: Hey, are you Pavlov’s dog? You don’t seem to avoid the fact that similar pictures would dominate the articles. Maybe, “Mapodoufu” is becoming rarer.

Akizuki: Oh, which means the “Mapodoufu” ban will be finally lifted?!

Riccardo: Umm, I don’t think so.

-The End-

[Restaurant name] Shokumiken

[Address] 6-11-17, Haramachida, Machida-shi, Tokyo, Japan

[Cuisine] Stir-fried Lamb with Cumin (Ziran Yangrou) 1380 Yen

Beef and Reticulum Dressed with Mala Sauce (Fufufeipian) Small Plate 480 Yen

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

Episode 105: INDIANO JOHN'S SAMRAT



Yoma: For some reason, after Machida City in Tokyo, the next stop is Xiamen City in China.

Akizuki: ... For what reason?

Yoma: Actually, I wanted to introduce this restaurant after revisiting there and eating another curry. But, I thought it would be difficult to revisit there because of COVID-19 ... Ah, I wonder why I didn't eat two types of curry at that time. ... It was your fault, Ryo!

Akizuki: What? Was it my fault?

Yoma: To extend our stay in China, we decided to leave once for Kinmen Island in Taiwan and stop at Xiamen to go to an Indian restaurant rumored to be the best in the city ... But Ryo, you said we should try to eat Luroufan in commemoration of coming to Kinmen Island. So, we couldn't eat the two types of curry because we were so full.

Akizuki: You know, I wanted to add Kinmen Island to my restaurant collection. Yoma, you said that it was good to eat Taiwanese food once in a while, and you ate it with me, right?

Yoma: When I think back, I was so careless ... I got caught by Ryo's sweet words.

Akizuki: I think it might have been odd to choose an Indian restaurant in Xiamen instead of a seafood restaurant.

Yoma: If I hear there's a delicious curry, I'll go anywhere.

Akizuki: I am surprised by how we could take a cab from the port to the restaurant even though we didn't speak the language at all. Looking back now, it is scary we didn't think about the return trip at all.

Yoma: As long as we have the conviction that we want to eat a delicious curry, everything would be manageable. Anyway, we'll review "INDIANO JOHN'S SAMRAT" in Xiamen City, Fujian Prefecture, China, for this time.



Akizuki: So, we will introduce "Chicken Tikka Masala", the only curry we ate in this restaurant.

Yoma: When I took a bite, I thought it was yummy!

This curry looked bright orange and had an amazingly delicious flavor. The taste of the curry itself was rich, and the depth and richness of the flavor were exquisite. The chicken had a strong taste like Tandoori Chicken, and the texture was tender. When mixed with curry, it became really a blissful taste.

We weren't even sure if we would reach the place, but I thought it was worth coming there. The food was so delicious that I got teary-eyed while eating it.

The Basmati rice was somewhat flaky and was just okay. But, this curry was great enough to be one of the top three Chicken Tikka Masala I've ever had in my life.

Akizuki: I want to try "Mutton Korma" and "Mutton Chettinad" on the menu someday in the future.

Yoma: I'm interested in it because we tend to eat delicious Korma curry in restaurants that serve high-quality curries. So, I want to stay in Xiamen for around one week and conquer all the curries in this restaurant in order.

Akizuki: That's ... that's going too far, isn't it?



Yoma: The next is “Mango Lassi”, which we ordered and took a photograph just in case. The side menu is important because you can write the article with two pictures besides that of the restaurant’s exterior.

The Mango Lassi at this restaurant was a little too sweet for me, so it was not so good personally.

By the way, the restaurant was located off the roadway, and we couldn’t call a taxi in front of the restaurant when we were leaving. But the waiter took the trouble to come with us to the roadway, which was a bit far away, and he caught a taxi, and then asked the driver to take us to the China Railway High-speed station. It’s a really wonderful restaurant. I want to revisit there someday.

Akizuki: If you have a Curry god’s blessing, you might have a chance to go there again.

Yoma: What? A Curry god? I believe God is the only one in this world, right?

Akizuki: Oh, sorry. That’s right in your Catholic perspective.

Yoma: ... Wait, if I were to acknowledge the existence of the Curry god, could I meet more delicious curries?

Akizuki: Hey, Yoma, I think you should not convert your religion only for delicious curries ...

-The End-

[Restaurant name] INDIANO JOHN’S SAMRAT

[Address] Jiangtou Building Materials Market, Huli District, Xiamen, Fujian, China

[Cuisine] Chicken Tikka Masala 68 Yuan

Mango Lassi 30 Yuan

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

Episode 106: Chinese Noodle Kaoru



Akizuki: How are you doing these days when we can't go out to restaurants in Tokyo with ease?

Milo: You know, I'm usually in City. So, there are many attractive restaurants to visit, right?

Akizuki: Oh, that's because I have recreated the restaurants in City, based on those whose taste I really loved in the real world ... Honestly, I myself want to go to Tori Paitan Ramen "Miroku", Thai cuisine "Ayutthaya", Indian cuisine "Hanuman", and Chinese cuisine "Kunlun" in City. Ah, considering this, I earnestly want to live in City ...

Milo: Can you stop your delusion? It's time for you to see the reality.

Akizuki: ... Okay. In reality, we're stuck in the vicinity of Odawara, so we'll start the Odawara series Part 2.

Milo: Hum, I think it's a wise decision. Actually, since Odawara was a barren land of curry, I didn't think Part 2 would ever happen.

Akizuki: However, a new curry restaurant that rents another restaurant's space opened on September 16th, 2020. I went there with Yoma right away, and I decided to restart the Odawara series because it served good curries.

Milo: Got it. By the way, the Ramen restaurant we introduce for this time opened on July 15th, 2019.

Akizuki: Right, new restaurants are gradually increasing in Odawara. This restaurant was introduced in the second TV shoot titled "Banana Man's Sekkaku Gourmet".

Milo: Oh? Were they on location in Odawara again?

Akizuki: ... Yes, before I knew it. I heard Ms. Rino Sashihara (a Japanese celebrity) came to Odawara for the second shoot. But, she couldn't actually cover the restaurant because the store manager was too busy. Anyway, we'll review the restaurant, "Chinese Noodle Kaoru", for this time.



Milo: The first dish is "Special Chicken Chinese Noodle".

Akizuki: This was, first of all, beautiful-looking ramen. I remembered the noodles were a little bit thin.

Milo: I sensed the strong taste of chicken broth in the soup, which I rather like. The taste of soy sauce was a little too striking, but it was delicious with a mellow, strong Umami.

Akizuki: Since it was special, chicken and pork Char Siu, a seasoned egg, Hosaki-Menma (lactate-fermented bamboo shoots), wonton were on it. The texture of chicken Char Siu was moist, and it tasted good. Although the taste of pork Char Siu was a little bit weak, it was still good.

Milo: The seasoned egg was also rich. Hosaki-Menma and wonton both had good tastes. Odawara is a barren land of ramen, but this was a high-quality one.

Akizuki: I prefer salt ramen to soy sauce ramen, so I want to try the salt ramen based on this soup. But it was not on the menu.

Milo: The menu seems to be changed daily, so we might be able to try the salt flavor someday.



Akizuki: Well, the next dish is “Special Chicken Paitan Ramen”. The Chicken Paitan soup looks beautiful with its creamy color.

Milo: I felt the taste of the Chicken Paitan soup was a bit weak. Still, it was clean, salty and tasty, and quite delicious.

Akizuki: Was it fried green onion? It was a nice accent, and it changed the taste of the soup.

Milo: The noodles were flat, medium-thick with a smooth texture that went down my throat comfortably.

Akizuki: Although the Char Siu and wonton were delicious, I might become addicted to this soup ...

Milo: But, unfortunately, Special Chicken Paitan Ramen didn’t seem to be served every day.

Akizuki: Right. Sometimes it is not in the ticket machine.

Milo: We also ate “Special Pig Bone and Seafood Tsukemen” and “Special White Soy Sauce Ramen”. Personally, I think “Special Chicken Paitan Ramen” is my favorite among them.

Akizuki: I want to introduce it again someday, when “Banana Man’s Sekkaku Gourmet” comes to Odawara for the third time.

Milo: But Ryo, you are an anonymous novelist (a masked novelist in Japanese), so your face can’t be shown on the TV program, right?

Akizuki: Hum, if I could meet Mr. Himura, I might as well use another pseudonym, right?

Milo: Another pseudonym ... That would be a bad idea for a TV show, and I think it would confuse people who know you and make you stand out in a bad way.

Akizuki: So, maybe I'll wear a motorcycle helmet instead of a mask for the show.

Milo: If you do that, I think you're just a weirdo rather than a masked novelist.

-The End-

[Restaurant name] Chinese Noodle Kaoru

[Address] 299-14, Ogikubo, Odawara-shi, Kanagawa, Japan

[Cuisine] Special Chicken Chinese Noodle 1100 Yen

Special Chicken Paitan Ramen 1100 Yen

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

Episode 107: Kaiseki Ensou



Akizuki: Well, for this time, we visited a Kaiseki (traditional Japanese banquet) restaurant after a long time. This relatively new restaurant opened on July 7th, 2015, and I've always been interested in it.

Saya: Because it had been a long time since we had last had Kaiseki cuisine, we were nervous in the restaurant.

Akizuki: According to the information on the Internet, the chef was a former head cook of the luxury hotel "Sekiyou" in Yugawara. He seems to have been awarded two stars in the Michelin Guide when working in the hotel.

Saya: Oh? How is it now?

Akizuki: The Michelin Guide for the Shonan area hasn't been updated since it was published in 2015. So, perhaps, the restaurant might also receive the star when a new guide is published.

Saya: We're looking forward to the new one coming out.

Akizuki: The restaurant is reservation-only. According to the word of mouth on the Tabelog site, there seemed to be three dinner courses, priced at 10000 yen, 12000 yen, and 15000 yen. But when I called the restaurant, the three prices they offered were 12000 yen, 15000 yen, and 20000 yen. Originally, I thought I would try the most expensive course. But I became a bit timid, and finally, I chose the middle course, 15000 yen ...

Saya: Even the middle course is quite a price, isn't it?

Akizuki: As an ordinary person living in Odawara, I felt hesitant to visit it with ease ...

Saya: But, Ryo, you usually eat meals of a convenience store. So, I think it's not bad to splurge once in a while, right?

Akizuki: Sa-Saya, you should not say such a thing ...

Saya: Ah ... anyway, we'll review "Kaiseki Ensou" in Odawara, for this time.

Akizuki: Saya, you could hardly hide it ...



Saya: The 15000 yen course consisted of Sakitsuke (appetizer), Wanmono (clear broth soup), Tsukuri (Sashimi), Hassun (petit foods), Yakimono (broiled dish), Mushimono (steamed dish), Takiawase (simmered assorted dish), Agemono (fried dish), Gohan (rice), and Mizugashi (dessert). And it ended with Matcha (green tea).

Akizuki: For this time, we chose Tsukuri and Mushimono. The first dish is Tsukuri, "Madai (red sea bream) Irizakebitashi (soaked in boiled Japanese sake)".

Saya: I don't think I've ever had the dish, Irizakebitashi. When we go to a restaurant for the first time, it is fun for us to come across dishes that we've never seen before, right?

Akizuki: Irizakebitashi of Ensou was a pot with pickled plums and boiled sake. I heard the broth of bonito and kelp was also in it. Although the Umami of the red sea bream was a bit weak, it was increased by soaking in Irizake (boiled Japanese sake).

Saya: When we wrapped young onion shoots in the red sea bream, its refreshing taste brought out the flavor of red sea bream and it was delicious.

Akizuki: Also, the fried red sea bream skin had a nice soft crispy texture and a savory flavor.

Saya: After we ate the red sea bream, we put grated radish into Irizake and sipped it. The taste and flavor of the plum were mixed with the Umami of broth. It was a complicated, delicious taste.

Akizuki: “Madai Irizakebitashi” was an elegant dish with a beautiful-looking.



Saya: The next dish is Mushimono “Kinmedai to Soramame no Imushi (steamed rice with splendid alfonsino and fava beans)”.

Akizuki: They poured the thick starchy sauce made from splendid alfonsino over the steamed glutinous rice, topped the fish and fava beans on it, and sprinkled with roasted Karasumi for salty flavor.

Saya: The taste of the thick starchy sauce was exquisite, right?

Akizuki: The roasted Karasumi gave the thick starchy sauce a very nice saltiness and Umami. The fava beans, tender and tasty, were delicious. The splendid alfonsino was nice and soft in texture, but the flavor might have been a little weak for me.

Saya: The glutinous rice itself had a rich flavor, and combined with the delicious starchy sauce, it was quite tasty. Personally, I liked this one the best out of all the dishes of the day.

Akizuki: Among other dishes, “Madai, Gobo, and Shoga Gohan (rice of red sea bream, burdock, and ginger)” and “Taiko no Nishime (simmered roe of red sea bream)” in Hassun were also very good.

Saya: I’d love to revisit there sometime in a different season to try to eat other dishes.

Akizuki: Saya, you said so casually, but my budget is ...

Saya: Ryo, if you continue to eat only convenience store food for about two months, maybe we might be able to go there again ...?

Akizuki: Actually, it is rumored that it's my regular diet, though ...

-The End-

[Restaurant name] Kaiseki Ensou

[Address] Maison Honcho 101, 1-12-12, Honcho, Odawara-shi, Kanagawa, Japan

[Cuisine] 15000 Yen Course 15000 Yen

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

Episode 108: Castello nuovo



Akizuki: For this time, we'll review an Italian restaurant named "New Castle" in Odawara. I think this restaurant also opened in the last few years, but I couldn't find the exact opening date.

Chloe: In preparation for recording this review, we revisited there and thought it as good a restaurant as we remembered.

Akizuki: I agree. Last time we went without reservations so we could only choose the 6000 yen course. But this time we were able to book the 8000 yen course in advance, right?

Chloe: The menu consisted of four appetizers, fish, meat, pasta, and dolce. And the number of dishes seemed to be the same whether we choose the 6000 yen or 8000 yen course.

Akizuki: For 2000 yen more, the 8000 yen course was a bit more luxurious, with abalones and foie gras used as ingredients. But, you might think the 6000 yen was probably more cost-effective.

Chloe: Well, I still want to pursue not only reasonable prices but also good ingredients, right? So, next time we go to the restaurant, we should choose the 8000 course, shouldn't we?

Akizuki: Hum, Chloe, if you're willing to buy me that, I'm okay with the 8000 yen course.

Chloe: As I said before, I only buy some dinner for young students.

Akizuki: As I said before, I'm still feeling young, like teens?

Chloe: Ah, well. But the truth is, I can't buy you dinner even if I wanted to.

Akizuki: Oh? Why?

Chloe: I'll let you know the answer later. Anyway, we'll review "Castello nuovo" in Odawara, for this time.



Akizuki: First, we will review Today's fish dish "Bouillabaisse". It consisted of tilefish, Japanese butterfish, Japanese sea bass, neon flying squid, and Japanese tiger prawn on the day.

Chloe: The bouillabaisse is also served in the 6000 yen course. The variety of fishes seemed to change depending on the day.

Akizuki: The soup of this bouillabaisse had a rich taste and a robust flavor. It was delicious. The color was bright orange, and I could savor Umami of fish, shellfish, and crustacean dissolved in it. With a bit of viscosity, it might have been more like food than drink.

Chloe: This soup was great for dipping seafood, but it was also exquisite to soak the bread. On the day, I thought the prawn was the best match for this soup.

Akizuki: Furthermore, this soup was served in a separate small pot, so we could refill it as we like. It was a soup that made me want to drink up every last drop in the small pot without shame or embarrassment.

Chloe: Surely, we were a bit embarrassed to drink it all up, but we couldn't resist the temptation of the taste ...

Akizuki: We might feel happy even if only this soup is served as a lunch menu.



Chloe: The next one is Today's meat dish "Roasted Lamb with Summer Vegetables".

Akizuki: This was ... irresistible for lamb lovers, I thought. Look at how perfectly rare it was cooked. The lamb that was shining in dark pink was beautiful.

Chloe: This lamb was easy to cut with a knife, and when I bit it, the juices flowed out. The lamb was sweet and a little fatty, but we could taste the flavor of lamb well.

Akizuki: Mustard was topped on it, and it was delicious to eat with the sauce. With a moderate amount of salt and pepper, the flavor of the lamb was favorably enhanced.

Chloe: It was a large piece of lamb, so we could enjoy it until we were satisfied.

Akizuki: The "Beef Cheek Meat Stewed in Red Wine" in the 6000 yen course was also good, but I preferred this lamb.

Chloe: According to the chef, the lamb dish could also be served in the 6000 yen course depending on the availability.

Akizuki: Well, I want to eat the lamb again in the 8000 yen course next time ... I mean, it's on Chloe.

Chloe: Ah, about that, you might forget something important, right?

Akizuki: Sorry? What?

Chloe: The money I have earned in City can't be brought to Odawara.

Akizuki: Why? You can change the City currency into Japanese yen ...

Chloe: But, you haven't decided on the unit of currency for City, have you? It's never come up in the story.

Akizuki: Oh ... come to think of it, you are right ...

-The End-

[Restaurant name] Castello nuovo

[Address] 1-6-32, Shiroyama, Odawara-shi, Kanagawa, Japan

[Cuisine] 8000 Yen Course 8000 Yen

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

Episode 109: Ensen



Akizuki: I suppose it's about time you started pining for Taiwanese food, right?

Riccardo: Well, it's been a long time since we couldn't go to Taiwan. So, I want to eat Luroufan or Xiaolongbao once in a while.

Akizuki: I have some good news for you. Without realizing it, a Taiwanese restaurant was opened in Odawara.

Riccardo: It seemed to have been opened in December 2017.

Akizuki: Because the genre of the restaurant was registered as Taiwanese cuisine in Tabelog, I couldn't hit it by searching for "Chinese cuisine". I didn't notice it at all until my acquaintance told me about it.

Riccardo: There are a few Taiwanese restaurants in Odawara that look like a Chinese food chain. But, this is not an affiliated one of such restaurants.

Akizuki: Maybe so. That's why some of the dishes can only be tasted here?

Riccardo: I think it's a good place to drop by, order some small dishes, and spend a leisurely time with beer.

Akizuki: No, no, we should go there hungry, order some small dishes, and eat them with lots of rice.

Riccardo: Hey, you seem to be a true rice-lover.

Akizuki: At least for me, it's happier than eating them with alcohol. Anyway, we'll review "Ensen" in Odawara, for this time.



Riccardo: The first one is a popular Taiwanese cuisine, "Luroufan Middle Size". In this photograph, the shiny pork and egg look fairly nice.

Akizuki: They offer Luroufan in two sizes: small and middle. We ordered the middle one without any hesitation.

Riccardo: Taiwanese Luroufan is usually served in a small bowl.

Akizuki: Stewed diced pork, seasoned with star anise, was on the rice bowl, and its taste was pretty good. Most Taiwanese Luroufan is made with smaller minced pork, but a bit larger stewed diced pork is used in this restaurant.

Riccardo: The fat of the pork was sweet and tasty.

Akizuki: The leaf mustard and egg were also delicious to eat with the stewed diced pork. I wanted to eat a heaping bowl of it.

Riccardo: If you go there several times, they might add “Luroufan Large Size” to the menu for you.

Akizuki: I think even the “Luroufan Mega Size” might also be fine.

Riccardo: Hey, this restaurant is not a Gyudon (beef bowl) restaurant.



Akizuki: Well, the next dish is “Yansuji”.

Riccardo: This deep-fried chicken looked hard. It had relatively crunchy batter.

Akizuki: As the Japanese name “Koumichi Karaage” (deep-fried chicken with flavor) implied, a very unique fragrant scent drifted from it. It wasn’t easy to describe, and we probably wouldn’t be able to find this taste in any Chinese restaurant in Japan. It was more like a deep-fried chicken with a spicy taste, different from the curry flavor.

Riccardo: Although it looked tough, the chicken inside was tender, juicy, and delicious. This dish was an excellent snack for beer.

Akizuki: According to the information on the Internet, we can eat this one at a food stall found in Taiwan. I have never eaten it while in Taiwan, though.

Riccardo: Right, eating at a food stall in a foreign country is a little more challenging than at a typical restaurant.

Akizuki: I might become addicted to this unique taste. It seems to go well with beer, but I think I’d rather have it with rice. Also, I want to try other dishes such as “Boiled Dumplings” and “Taiwanese Fried Seafood Rice Noodles”.

Riccardo: I guess you would eat them as side dishes of rice.

Akizuki: Is there something wrong with that?

Riccardo: Sooner or later, you might ask for rice, even in Italian restaurants.

Akizuki: Well, I think it ... could happen?

Riccardo: It cannot be!

-The End-

[Restaurant name] Ensen

[Address] Harry Building 1F, 1-17-32, Sakaecho, Odawara-shi, Kanagawa, Japan

[Cuisine] Luroufan Middle Size 800 Yen

Yansuji 500 Yen

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

Episode 110: Reestablished Fuji Kitchen Curry



Akizuki: Well, at a glance, the photograph looks like that of a charcoal-grilled chicken restaurant, but it is a new curry restaurant that rents some space of another establishment in Odawara. We'll introduce it for this time.

Yoma: When we found this restaurant on the Internet, we wanted to go there immediately to taste it. But, it was pretty hard to get there, right?

Akizuki: That's right.

Yoma: At first, the restaurant was closed for several months under the declared state of emergency of COVID-19. In addition, it is closed on Sundays and opened only at lunchtime on Saturdays.

Akizuki: Although it is near, we can't go there on weekdays. So, it is difficult to visit, if it is opened only at lunchtime on Saturdays.

Yoma: Now it's only open for lunch on weekdays, so it's even more difficult to visit.

Akizuki: As of August 2021, the restaurant is closed again because of the declared state of emergency ...

Yoma: Hum, for me, it's like a phantom curry restaurant anymore. I hope one day we'll see this yellow Noren (a shop curtain) again ...

Akizuki: We are worried about that because it seems many restaurants are closing down recently.

Yoma: Right. It's rare to find a place in Odawara where we can drop by with ease and savor delicious curries.

Akizuki: It would be much better if it opens on weekends ...

Yoma: But, they can't do that just for Ryo, can they? Anyway, we'll review "Reestablished Fuji Kitchen Curry" in Odawara, for this time.



Akizuki: The first one is "Cutlet Curry Double". I ordered a large portion of rice and roux.

Yoma: I wonder if they used some fruit in this curry roux. It had a rich sweetness, but it's also spicy, giving it a fairly good balance of taste. The viscosity of the curry was not smooth but thick, and the sweetness was more prominent than the spiciness. The color of the roux looked a little bit orange rather than brown. The pork cutlet was relatively low in fat, almost like fillet. The batter was a bit hard, and the texture was tough, but it had a rich pork taste. It was better to eat it with the sauce on the table, as it gave a stronger taste of the pork. With twice the amount of cutlets, we were quite satisfied.

Akizuki: It was my favorite taste as European-style curry, and it was a different taste from Episode 54 “Curry Restaurant Asano” and Episode 59 “Curry Shop Hana Library”.

Yoma: We are really happy this curry restaurant was reestablished in Odawara.



Akizuki: The next dish is “Curry and Fried Shrimp (two pieces)”. In addition, we ordered one more fried shrimp and cheese as toppings.

Yoma: This restaurant probably had only one type of roux, so we tried to vary it with toppings. This fried shrimp also had a hard batter, and the shrimp was firm and springy. But the taste of shrimp might not be more than average. The notable thing was cheese, and it was delicious with its rich flavor, sweetness, and milky taste. When we mixed it with the curry, the cheese had a rich taste that left a stronger impression than the roux. We will have to order this cheese next time as well.

Akizuki: Also, we tried their “Keema Curry” on another occasion. But, it was not as good as the regular curry because the strong taste of the minced meat blurred the roux.

Yoma: Although they sometimes serve “Beef Tongue Curry”, it seemed to be a limited menu, and we don’t know when we can eat it ... In The Gifted Vol. 9, I borrowed one room in Cutrofiano church in City. So, I want to borrow Ryo’s house in Odawara so that I can visit this restaurant anytime.

Akizuki: What? Are you asking me to let you use a room in my house?

Yoma: No. I mean, I want to borrow your house only when in Odawara. In the meantime, I think Ryo could stay somewhere else. You know, this would be the only way for us to eat the phantom “Beef Tongue Curry” at the phantom restaurant.

Akizuki: Hum, yes, you are right ... No, I’m not convinced of that ...

-The End-

[Restaurant name] Reestablished Fuji Kitchen Curry

[Address] Yamazaki Building 1F, 1-4-3, Sakaecho, Odawara-shi, Kanagawa, Japan

[Cuisine] Cutlet Curry Double + large portion of rice and roux 1600 Yen

Curry and Fried Shrimp (two pieces) + one fried shrimp + cheese 1350 Yen

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

Extra Episode 03: The restaurant which must not be named

Akizuki: Well, this time, we will talk for the extra episode of The Sifted Vol. 11.

Chloe: It's the dishes from the rumored "restaurant which must not be named", right? You stubbornly don't take us to the restaurant.

Akizuki: I have budget limitations ... So, please go there on your salary, big sister.

Chloe: Don't call me big sister. I heard a rumor that we could not make a reservation even if we wanted to.

Akizuki: Anyway, I will introduce "Full-Course of Monkfish" this time. The composition of the course differs slightly from day to day. Still, their course meal basically consists of Zensai (appetizer), Agemono (fried dish), Sushi, Nabe (hot pot), Ojiya (rice porridge cooked with broth), and Mizugashi (dessert). In this article, I've selected some good photographs from each of the five times I've eaten the course.

Chloe: So, let's start with the appetizer, please.



Akizuki: I will introduce two appetizers. The first one is "Karani of Monkfish Stomach". Karani is a dish that is simmered with ginger. The texture of its stomach was crunchy, and ginger's subtle flavor and taste were very appetizing. It was a good nibble for drinkers.

Chloe: Heh, it might go well with my favorite white beer.



Akizuki: Then, the second appetizer is “Monkfish Liver”. The monkfish liver in the photograph was extra large exclusively for me, who loves it too much ... The monkfish liver was super tender, and when I put it in my mouth, it melted slowly ... The sweetness, Umami, and deep richness spread throughout my whole mouth. I almost writhed with pleasure ... It was so delicious that I caught a little glimpse of heaven when I closed my eyelids ... You may not be able to find monkfish liver like this, with no bitterness and miscellaneous taste, in other restaurants.

Chloe: If you eat it in the hour of your death, I believe you could go to heaven happily.



Akizuki: The next dish is Agemono, “Monkfish Koumiage (fried with flavor)”. Sometimes they serve us “Arareage” instead, on which bite-sized cubic rice crackers are sprinkled. In general, the fried dishes in this restaurant are delicious. The monkfish was soft and flaky, and the batter coating was crunchy and flavorful. Whenever I eat this Koumiage with white rice, I am always supremely satisfied!

Chloe: Hey, do you often eat white rice even in a sushi restaurant?

Akizuki: Ah ... Well ... It might be a special treatment only for me, a white rice lover?



Chloe: The next dish is Sushi.

Akizuki: The sushi I introduce this time is “Monkfish Kobuzime (marinated with Kombu) with Liver Miso”. In addition to the monkfish Kobuzime, which was delicious itself, they served it with white rice instead of the vinegared rice and topped it with the liver Miso later used in the monkfish hot pot. When I put the sushi in my mouth, I was first surprised at the tenderness of the monkfish. And then, while I chewed it slowly, the strong taste of the liver Miso spread throughout my mouth. Together with the monkfish and white rice, it was wonderfully delicious. The taste of liver Miso was truly blissful ...

Chloe: Alcohol lovers would drink comfortably with this liver Miso as a nibble.



Akizuki: The last one is Nabe, “Monkfish Dobuni”. First, I put a large amount of liver Miso, made from monkfish liver and Miso, into a pot and kneaded it over low heat. After kneading it enough, they added the broth, put other ingredients in, and let it simmer for a while until it was done. And, this Dobuni soup, blended with monkfish liver and Miso, was extraordinarily delicious. The blackfin of the monkfish was plump, and its fish also had a bounce. It was sweet and tasty. The vegetables and mushrooms also absorbed the broth. As I chewed it, the taste of liver Miso gradually spread in my mouth. Finally, when I put rice in the hot pot, the taste of viscous liver Miso and broth were condensed into the rice, and it became super rich Ojiya. This might be Nabe with a slightly out-of-the-ordinary flavor ...

Chloe: Thanks to your lengthy talk, I understand that you love monkfish liver so much, like I love foie gras.

Akizuki: Oh, you have figured it out? That’s right. You know, I want to eat a bowl full of it.

Chloe: Heh, are you still going to eat it alone? Some say grudges about food are something ... By eating it so much, I believe your liver would certainly grow up to be delicious.

Akizuki: H-Hey, Chloe? My liver is not a substitute for monkfish liver or foie gras ...

-The End-

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

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

[Cuisine] Full-Course of Monkfish

*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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Breakthrough Bandwagon Books.**

Ryosuke Akizuki Works List at The BBB



The Gifted Vol. 1 – The Haunting Woman

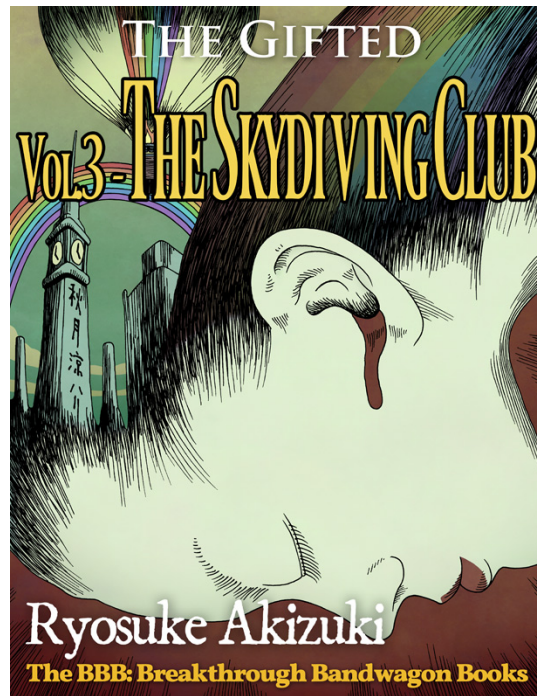
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The Gifted Vol. 2 – The Return of the Dead Kitten

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The Gifted Vol. 3 – The Skydiving Club

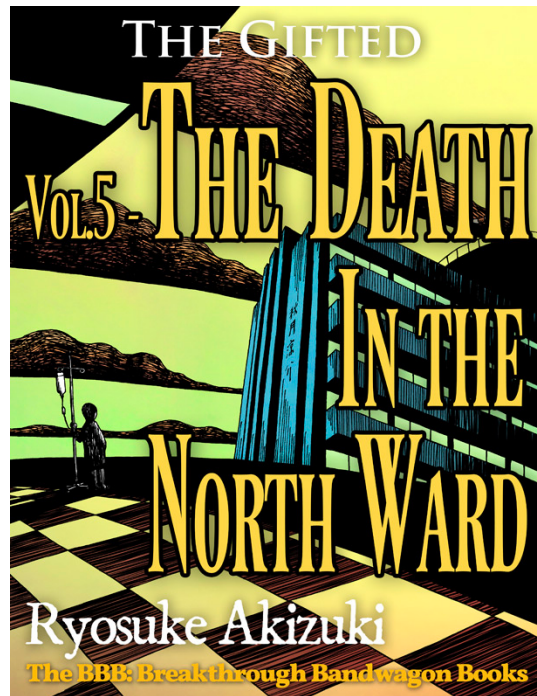
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The Gifted Vol. 4 – The Phantom of Gemini

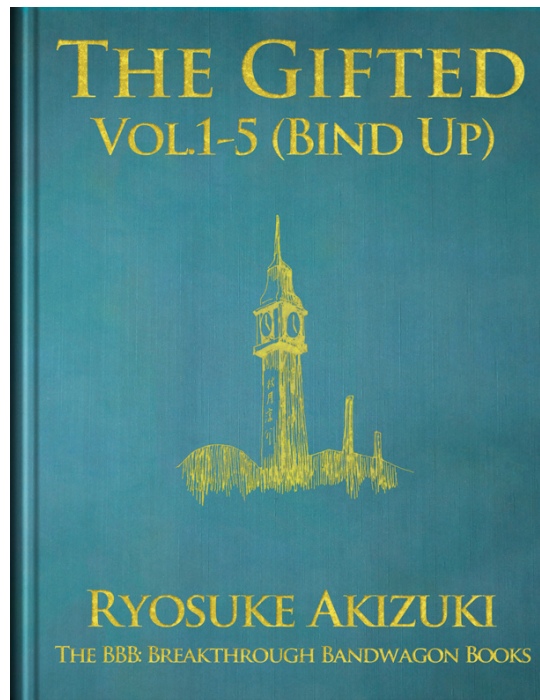
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The Gifted Vol. 1-5 (Bind Up)

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The Gifted Vol. 6 – The Spirited Away Hotel

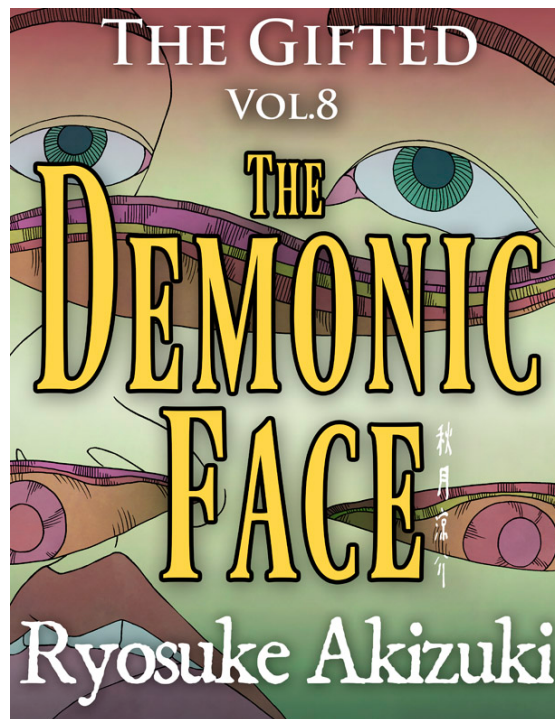
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The Gifted Vol. 7 – City Air Flight 513

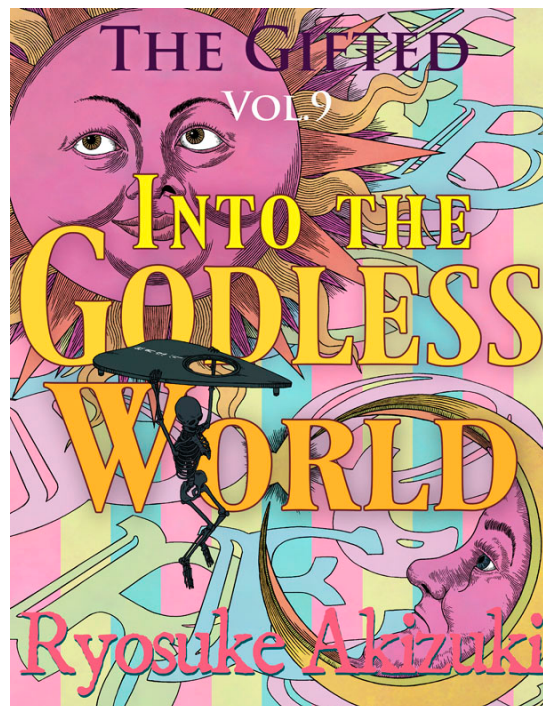
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