

The Sifted Vol. 12: Episode 111-125

The Sifted Vol.12

Ryosuke Akizuki

: Episode 111-125



Originally written in Japanese and translated by Ryosuke Akizuki

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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)

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

Episode 111: Self-catering Ramen



Akizuki: For this time, I have prepared the self-catering series part 2 in anticipation of the ongoing COVID-19 pandemic that makes eating out difficult. In August of last year (2020) I started preparing and finally got enough for 15 meals in May of this year (2021).

Milo: That's about 10 months. You took an unexpectedly long time to prepare, right?

Akizuki: Because I couldn't cook the same dishes for this series, I first had to start thinking about what I would make. If I made a mistake in cooking, I had to do it again, and besides, I didn't have time on weekdays.

Milo: It was exactly the fruit of efforts. So, what is the first dish?

Akizuki: This is "Chicken Soy Sauce Ramen", an adaptation of "Maruchan Seimen Soy Sauce Taste Ramen". I cooked it while referring to the recipe that Mr. Iida from "Iida Shoten" posted on YouTube of JOUNETSU-TAIRIKU.

Milo: You mean, is it that popular restaurant in Yugawara?

Akizuki: Right. It's now a popular restaurant with long lines, so it's not an easy place to go. Still, I've been there 6 times to date.

Milo: I would rather go to "Iida Shoten" than eat the adaptation of instant noodles cooked by Ryo.

Akizuki: Well, don't say that. I added chicken to make broth and put soy sauce into the instant noodles soup. It made the fragrance of the Ramen more gorgeous.

Milo: Surely, the taste of the soup became a little thicker and tastier. The green onion was a nice accent. The chicken was also tender because of its preparation.

Akizuki: Personally, I was surprised that the texture of the noodles was better than other instant noodles. The noodles were smooth to the touch, slightly firm, and more delicious than I expected.

Milo: It is an example of how instant noodles can be made even better by their adaptation.



Akizuki: The next dish is “Salt Tsukemen”. I cooked Char Siu and Tsukemen, referring to the recipe of the YouTuber named “COCOCORO Channel”.

Milo: For the Char Siu, you stewed the pork ribs for about two hours.

Akizuki: The soup for Tsukemen was made by adding dried bonito flakes and chopped green onions to the Salt Ramen Soup by “CGC” and by pouring two ladles of boiled pork ribs stock. I also used commercial thick noodles, topped with store-bought Menma (Chinese bamboo) and a lightly-soaked seasoned boiled egg.

Milo: This soup was unexpectedly delicious. The Umami of boiled pork ribs stock enhanced the flavor of the salt soup. In addition, the dried bonito flakes worked effectively to strengthen the Umami of the soup.

Akizuki: When we slurped the thick noodles to soak roughly in the soup, the strong saltiness was twined with the noodles and tasty.

Milo: The Char Siu, cooked meltingly, was nice with its sweet fatty flavor. Hum, maybe I shouldn’t take it lightly just because it’s self-cooking Tsukemen.



Akizuki: The last dish is “Chicken Pork Paitan Salt Ramen”. I used a soup base, “Chicken Paitan Salt”, made by a manufacturer called “Kikusui”. When I mixed this soup base with boiled pork stock, it became a very rich soup.

Milo: So, you named it “Chicken Pork Paitan”, right?

Akizuki: That’s right. The Umami and fat of the pork that had melted into the broth was also in this soup.

Milo: This soup base of Chicken Paitan had a rich chicken taste, which was good for a commercial product.

Akizuki: I think so, too. I tried diluting it with a bit of hot water, or even diluting two packs of the soup base with the right amount of hot water. In the end, I found that the one diluted with pork broth had the best taste and depth of flavor.

Milo: If you dilute the soup base with hot water, the taste will inevitably become watery. So, it might be better to dilute it with chicken broth or add a little salt to it.

Akizuki: By the way, the thick noodles and Chinese bamboo were commercial products, and the Char Siu and seasoned egg were homemade.

Milo: You had just cut some green onion and put them on it, but its scent was rather good, and it went well with the soup. As a homemade Chicken Paitan Ramen, I think it turned out pretty good.

Akizuki: Oh? Can I get the seal of approval from master Milo?

Milo: Umm, but, I’m a little skeptical about whether or not this ramen can be considered self-catering.

Akizuki: ... In short, would I have to make the soup from pork bones or chicken bones? First of all, I need to how to purchase pork bones and chicken bones.

Milo: Hey, when did you decided to run a ramen restaurant?

-The End-

[Self-catering] Ramen

[Cuisine] Chicken Soy Sauce Ramen

Salt Tsukemen

Chicken Pork Paitan Salt 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 112: Self-catering Japanese cuisine



Akizuki: So, let's start the review for Japanese cuisine of the self-catering series part 2. The first dish is "Moyashi Chanpuru (stir-fried sprouts)", a famous Okinawan dish.

Saya: What? Isn't it "Goya Chanpuru (stir-fried bitter gourd)"?

Akizuki: Huh? No, because, you know, that ... goya is bitter, isn't it?

Saya: Which reminds me you have a childish sense of taste.

Akizuki: In other words, it is a delicious dish that children can eat, right?

Saya: Ah, you take a so-what attitude.

Akizuki: Well, the ingredients are sprouts, Chinese chive, garlic, SPAM, tofu, egg, dried bonito flakes, and seasonings. I wrapped the tofu in kitchen paper, put a weight on it, and then drained water for about an hour. After that, I stir-fried the garlic, tofu, and SPAM with sesame oil. I added Chinese chive and sprouts in it at the right time and stir-fried them after sprinkling some salt and pepper. When the whole thing was stir-fried, I added soy sauce and nam pla to adjust its taste. And then, I poured the beaten egg all over it and heated it lightly. So, it finished. You can put dried bonito flakes on it as you like.

Saya: This dish was simple but perfect as a side dish for rice.

Akizuki: The SPAM's salty and junky meat taste was blissful ... The balance of the Chinese chive, sprouts, tofu, and egg was also good, and, above all, it was not bitter!

Saya: This chanpuru might be a savior for those with a childlike palate.



Akizuki: The next dish is “Maguro Chutoro Furuzuke Don (bowl of well-pickled medium-fatty tuna)”.

Saya: This pickled tuna had a depth of flavor and was delicious ...

Akizuki: You could taste the rich Umami of it, right? In fact, it was thanks to the sacrifice of three tuna fillets.

Saya: What? What do you mean by “sacrifice”?

Akizuki: Ah, sorry, I said “sacrifice” as a joke. Well, at first, I brought soy sauce, Japanese sake, and Mirin (sweet sake) to a boil. Then I left this Nikiri Joyu (boiled-down soy sauce) to cool. Next, I put the tuna fillet into boiling water for about seven seconds and cooled it immediately in ice water. After I put this tuna in the Nikiri Joyu and sit it in the fridge, the pickled tuna was completed. Then, I brought the Nikiri Joyu to a boil again to kill the bacteria, and pickled another tuna. By repeating this process three or four times, I had made the Nikiri Joyu, in which the Umami of tuna melted. The tuna, pickled in it, tasted much better than the tuna soaked once or twice.

Saya: This is a simple-looking but very time-consuming bowl of pickled tuna, right?

Akizuki: Right. If you are not careful, various bacteria propagate. So, I don’t highly recommend this cooking method. If you don’t manage the Nikiri Joyu correctly, you might get food poisoning. So, it is dangerous.

Saya: This intense Umami was thanks to the sacrifice of a few tuna fillets and Ryo, wasn’t it?

Akizuki: No, no, I didn’t get food poisoning, any tuna fillets were not sacrificed!



Saya: The last dish is “Gyudon (beef bowl)”.

Akizuki: Because I usually eat it in a Gyudon chain restaurant, it might have been my first time cooking it at home? The recipe was based on the one by Mr. Ryuji, a cooking specialist, and I mixed in some recipes from other YouTubers.

Saya: ... As usual, you didn’t make it to follow the recipe.

Akizuki: Well, at first, I burned off alcohol of red wine, Japanese sake, and Mirin. After that, I added soy sauce, sugar, scallop powder, and Shirodashi (white soy sauce with broth), and brought them to a boil. I put onion and ginger in it, stewed them while stir-frying, and then added the beef, which was stewed and I took its scum in another pot. Stir-frying it with the beef tallow until the red color of the beef was disappeared, it had been complete.

Saya: Despite the simple recipe, it had a very rich taste.

Akizuki: The red wine, Japanese sake, scallop powder, and Shirodashi might have contributed to the depth of flavor? The beef was cooked tender, and the taste of the beef was strong because it was Japanese Wagyu beef.

Saya: Although the taste was different from that of a Gyudon chain restaurant, this was just as delicious.

Akizuki: Above all, it’s good that we can freely increase the amount of beef, unlike Gyudon chain restaurants.

Saya: If we are weak-willed, it might be a bit scary that we can’t control our weight freely ...

Akizuki: Oh ..., I’ll be careful.

-The End-

[Self-catering] Japanese cuisine

[Cuisine] Moyashi Chanpuru

Maguro Chutoro Furuzuke Don

Gyudon

*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 113: Self-catering Western cuisine



Akizuki: Well, this is the review for Western cuisine of the self-catering series part 2.

Chloe: You chose whole meat on the bone as the first dish? It's an amazing-looking dish.

Akizuki: It's "Eisbein (salted pork shank) Colombo Style". This Eisbein was in the assorted meat I got with my frequent flyer miles, and I wondered how I was going to eat it ... Out of curiosity, I bought a food book "Dancyu", which featured spiced dishes, and found a pork dish using spices in Colombo style. So, I tried to cook it.

Chloe: Unusually, you had decided on the ingredients first and then cooked them, right?

Akizuki: Because the cooking process was too long, I will explain it roughly. At first, I mixed spices. In detail, I mixed the same quantity of turmeric, cumin, coriander, fenugreek, and half amount of clove, and black pepper. And then, I coated one-third of it to the surface of the pork. Moreover, I coated it with mustard and grilled its surface with olive oil. At this point, I took the pork out once. Then, I stir-fried the garlic, onion, and bell pepper with butter and salt. After that, I put the pork back, poured water into it, and then stewed it with one-third of the spice and bay leaf. Because of the lack of Umami flavor, I put several secret ingredients in it as usual and simmered it for about one hour. Just before we ate it, I added one-third of the spice and an appropriate amount of mustard to give it a pleasant scent and finished it off.

Chloe: Hum, this dish was unexpectedly delicious. It was cooked as a spiced dish different from the curry.

Akizuki: The Eisbein had also become tender and delicious thanks to the taste of the pork itself. Actually, I added pork belly. Its fat was sweet and good.

Chloe: Although it took time for you to make it, it has a fresh taste that I have never experienced before.



Akizuki: So, the next is “Spaghetti Bottarga (pasta with dried mullet roe)”. I used dried mullet roe that I had purchased from “the restaurant which must not be named”.

Chloe: After you watched several methods to cook it on YouTube, you made an adaptation of it, right?

Akizuki: Right. This dried mullet roe is so expensive that I used less of it, which ended up being a little thin. Still, it was delicious thanks to the rich flavor of the dried mullet roe twined with the pasta.

Chloe: After you took this photograph and poured all the sauce left in the pan over it, its taste became even richer. This dried mullet roe was too delicious for me to decide whether I eat it without cooking or not.

Akizuki: The Spaghetti Bottarga served at “the restaurant which must not be named” is much richer and more delicious because they use whole dried mullet roe. The price is as high as a cheap course meal, though ...

Chloe: What ... what’s the story? That sounds delicious. Take me there with you too.

Akizuki: Ah, but because of a Japanese restaurant, it would be Saya if I were to take someone there. Oh, I’m so sorry.

Chloe: Hey, although you are not willing to take me, you deliberately say like that, right?



Akizuki: The last dish is “Moussaka”, which I was really into while in Greece over 20 years ago. This time I made my own version of it based on a website called “Yamadera Kumiko’s recipe”.

Chloe: Because this cooking process was also too long, I guess you have no choice but to cut it short.

Akizuki: At first, I made the meat sauce and the béchamel sauce. It was pretty hard to make those. Next, I fried and baked thinly sliced potato and eggplant in olive oil. After finishing baking it, I put the potato, meat sauce, powdered Parmesan cheese, eggplant, meat sauce again, powdered Parmesan cheese again, and eggplant again in the heat-resistant container with parchment paper on, in that order. Finally, slathered it with the béchamel sauce, topped it with a lot of melted cheese, and baked it in the oven for 25 minutes. This is all the procedure.

Chloe: This one was indescribably delicious, with the rich flavor of the minced meat and tomato in the meat sauce standing out from the moderate saltiness and rich, creamy béchamel sauce flavor. The fried and baked potato and eggplant brought out the taste of the whole Moussaka.

Akizuki: When I lived in Munich in the past, I used to look for Greek restaurants to eat Moussaka.

Chloe: Have you ever been to a Greek restaurant in Japan?

Akizuki: Actually, no. If I ever go there, I want to compare the taste with my Moussaka.

Chloe: Oh, no, I think you are a bit overconfident, even if this dish is really good.

-The End-

[Self-catering] Western cuisine

[Cuisine] Eisbein Colombo Style

Spaghetti Bottarga

Moussaka

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

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Episode 114: Self-catering Chinese cuisine



Akizuki: So, let's start the review for Chinese cuisine of the self-catering series part 2. The first dish is “Cang Ying Tou”.

Riccardo: This time, you have chosen a relatively obscure Chinese dish, right?

Akizuki: To me, this is a standard Sichuan cuisine in Taiwan, but I certainly haven't introduced it before. The name sounds as if it contained the head of a fly, but that's just a metaphor for the dish's appearance, not the actual use of it. I have tried this dish at several restaurants, and it was a great dish to eat with rice at any restaurant. Actually, the rice was rapidly disappearing while eating it only with this dish ...

Riccardo: Definitely, it must be an irresistible dish for rice lovers.

Akizuki: The ingredients were minced pork, garlic, garlic shoots, Chinese chives, Douchi, chili, and seasonings were Douchi Jiang (black beans paste), soy sauce, sesame oil, chili oil, Japanese sake, sugar, salt, and chicken soup powder. The natives seem to use garlic scapes, but I substituted garlic and garlic shoots.

Riccardo: Garlic scapes are not sold in ordinary Japanese supermarkets.

Akizuki: This dish is easy to prepare. Fry all the ingredients and seasonings and let the water dry out, it's finished. The minced pork might have been too much compared with the amount of vegetables ... If you put more Chinese chives and garlic shoots in there, you can make it look brighter and greener.

Riccardo: Anyway, the Cang Ying Tou was really delicious when I ate it with rice. It had the right amount of sweetness, saltiness, spiciness, and Umami. The contrast in texture between the minced meat and the garlic shoots was also good. Above all, Douchi was the secret of this deliciousness.

Akizuki : Douch is not sold in ordinary supermarkets, but you can find it in “KALDI COFFEE FARM”. It is a good side dish that is easy to make and could be eaten with rice endlessly.



Riccardo: The next dish is “Shrimp with Mayonnaise”. It looks pretty good.

Akizuki: At least, it’s nice in appearance ... I removed dirt from shrimps and rubbed salt, potato starch, and albumen into it. Then, I dipped it in potato starch and fried it. But I messed up a bit, and it turned out hard.

Riccardo: Right. Even so, this mayonnaise sauce was exquisite.

Akizuki: I cooked it based on the recipe of Mr. Wakiya, also known as Iron Chef of Chinese cuisine. Just by mixing 100g of mayonnaise, two tablespoons of condensed milk, two teaspoons of lemon juice, one egg yolk, and a little fresh cream, I was able to make a pretty delicious mayonnaise sauce. Maybe thanks to the sweetness of the condensed milk, the sauce had a rich taste, and it was blissful for mayonnaise lovers like me. I think it would be delicious to eat with fried chicken.

Riccardo: Oh, that would leave shrimps in no position.

Akizuki: Hum, next time I make this again, I would have to study how to fry shrimps ...



Riccardo: The last dish is “Stir-fried Lamb with Cumin”. It’s “Ziran Yangrou” in Chinese.

Akizuki: It was quite difficult for me to get lamb in the Odawara area. Still, by searching through the Internet, I could find a store selling it relatively easily. At first, I stir-fried cumin whole, garlic, and chili with salad oil. After that, I added the lamb mixed with cumin powder, salt, pepper, Japanese sake, and potato starch. Then, I stir-fried it thoroughly while putting in tree onion. Finally, a few drops of sesame oil, and this dish was ready to serve.

Riccardo: The lamb tasted good, but it could have used a little more cumin flavor and aroma.

Akizuki: I think the saltiness was stronger than the taste of cumin.

Riccardo: However, it went well with coriander, so I think this was delicious as it was.

Akizuki: This dish still has a lot of room for improvement, but it’s good to be able to eat Stir-fried Lamb with Cumin at home.

Riccardo: But since this is the self-catering series part 2, you served me dishes you had never cooked before. Which means, will part 3 have more amazing Chinese dishes?

Akizuki: Well ... If you like, I will treat fried scorpion, stir-fried frog, and snake soup for you.

Riccardo: ... Oh, I just remembered that I’m under an overseas travel ban. I can’t come to Odawara for a while.

Akizuki: Did you believe it? I was just kidding.

Riccardo: ... In your case, I’m afraid you might actually do it.

-The End-

[Self-catering] Chinese cuisine

[Cuisine] Cang Ying Tou

Shrimp with Mayonnaise

Stir-fried Lamb with Cumin

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

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Episode 115: Self-catering Curry



Yoma: The last category of the self-catering series part 2 is Curry. The first dish is “Super Rich Butter Chicken Yoma Special”, made with whole butter.

Akizuki: Although we were just kidding when we announced it last time, we ended up making it for real ...

Yoma: We have been interested in it, because YouTubers eat it deliciously, right? So, please explain the cooking process briefly.

Akizuki: At first, I mixed yogurt, turmeric, coriander, cayenne pepper, cumin, clove, grated garlic, grated ginger, salt, and pepper. Then, I soaked the chicken in it, and let it sit overnight. I put the cashews in the milk, let them soften for about an hour, and ran it through the blender. Next, I grilled the chicken that I had soaked the day before, with the skin-side down. I stir-fried whole cumin, cardamom, and cloves in olive oil. I put finely chopped onion and garlic, grated garlic, grated ginger, and cashew nuts paste in it and stir-fried them. I also added a can of tomatoes from “KALDI COFFEE FARM” and stewed them. After simmering, I turned off the heat, let it cool, and put it into the blender. Then, I put it back in the pot and added powder of turmeric, coriander, cayenne pepper, and salt. Besides, I also added whole butter, fresh cream, and the chicken and stewed them. Once it boiled, it’s completed.

Yoma: It took a long time to make, but it was the best curry Ryo had ever made. Thanks to the blending process, the taste of the curry was very smooth. The chicken didn’t have the fragrance like Tandoori chicken, but it was tender and delicious. Maybe because you used a lot of butter, it was mellow and rich as a whole, along with its sweetness, Umami, and moderate saltiness. It was pretty much my favorite butter chicken. I will teach you, so you can be more diligent and make even better curry.

Akizuki: What? Are you still going to raise the bar?



Yoma: The next dish is “Kung Pad Pong Curry (stir-fried shrimps with curry powder and egg) Yoma Special”.

Akizuki: The cooking process is ... First, I stir-fried chopped garlic and dried shrimps in salad oil to bring out its aroma. I put curry powder and turmeric into it, stir-fried them, and added onion and peeled shrimps in it, and stir-fried again. After that, I got chicken soup powder and coconut milk in and stewed them. Moreover, I put nam pla, oyster sauce, sesame oil, and sugar into it. After it was cooked with additional paprika and tree onion, I poured the beaten egg and stir-fried it for around ten seconds. Then, I turned off the heat and let the eggs set in the residual heat. Finally, a few drops of chili oil, and this dish was ready to serve.

Yoma: This dish also turned out pretty good for being your first time making it. The taste of the curry powder with the increased turmeric was outstanding, and nam pla and oyster sauce boosted the Umami. Thanks to the flavor of the sesame oil and the sweetness of the egg and coconut milk, the taste was pretty rich and deep. My only regret was that the shrimp itself didn't taste much because they were peeled shrimps. Still, the curry was so delicious that I could have eaten as much rice as I wanted. I will teach you, so you can be more diligent and make even better curry.

Akizuki: What? Ah, yes, I'll do my best.



Yoma: The last dish is “Super Rich Red Pork Curry Yoma Special”.

Akizuki: I intensified the flavor of this red curry in the same way I did for the last green curry. In addition, I boiled the pork ribs with green onion in another large pot for around one and a half hours like Huiguorou, which made it quite tender and plump in texture.

Yoma: The intensified flavor of the curry gave it a good balance of spiciness, Umami, and richness. The fat part of the pork was tender, sweet, and delicious. Also, the texture of paprika still remained in it. The fragrance of coriander was refreshing, and it went well with this red curry. I will teach you, so you can be more diligent and make even better curry every day.

Akizuki: Sorry? Every day? ... Is there something wrong with you, by any chance?

Yoma: ... Actually, I don't have enough pocket money, because I ate delicious curries too many times in City.

Akizuki: ... Since when did I become your exclusive curry diner, Yoma?

-The End-

[Self-catering] Curry

[Cuisine] Super Rich Butter Chicken Yoma Special

Kung Pad Pong Curry Yoma Special

Super Rich Red Pork Curry Yoma Special

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

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Episode 116: Nantsuttei Main Branch



Akizuki: Now that the self-catering series part 2 is over, let's resume introducing the restaurants we ate around.

Milo: Did you get to visit various restaurants while working on the self-catering series?

Akizuki: The declared state of emergency of COVID-19 was prolonged, so I couldn't visit many restaurants. The restaurant I'm introducing on this occasion is one I went to around 2019 and then kept unused for the article.

Milo: It's been two years since then ... Time flies so quickly.

Akizuki: Right. Since I first met this ramen restaurant, it's been about 20 years.

Milo: You've been coming here that long?

Akizuki: According to the restaurant's website, it was founded in 1997, and it moved to the current location in 2003. When I visited there for the first time, it was the restaurant at the time of establishment. So, it was at least 18 years ago. After that, while I went there in quick succession or away from it, the main branch became large, many branches were opened, another brand restaurant was opened, it expanded its business abroad, and it grew into the bigger ramen restaurant. While the owner was away for a while, I felt the taste of the soup was changed, and I didn't visit there during the period ...

Milo: Ryo, is your sense of taste so delicate?

Akizuki: ... Ah, sorry, I got a little carried away. But, it is close to Odawara, and I wanted to eat it after a long time and visit there. I thought the taste of the soup returned to my favorite one, so I decided to introduce it.

Milo: I doubt whether the taste of the soup had really changed. Anyway, we'll review the super famous restaurant, "Nantsuttei Main Branch" in Hadano, Kanagawa, for this time.



Akizuki: The first one is “Ramen”, the restaurant’s signature dish. I ordered two more pieces of “Pork Ribs Char Siu”. It was Kumamoto-style Tonkotsu Shoyu ramen, whose characteristic was the black Mayu floating on the surface of the soup.

Milo: The rich Tonkotsu soup was quite creamy and easy to sip, with no animal stink. The Mayu that covered the surface of the soup was fragrant and appetizing.

Akizuki: The combination of this Tonkotsu soup and Mayu was the best taste, right? Ever since I discovered the taste of Mayu at this restaurant, whenever other Tonkotsu ramen restaurants have a dish with Mayu, I tend to opt for it. But, I have an impression that it is hard to find anything that can match the taste of Mayu in this restaurant.

Milo: The noodles were homemade, straight, thin, and of good texture. The soup and the Mayu were intertwined and delicious.

Akizuki: Usually, this ramen is served with one pork loin Char Siu on it. But, because I love fat, I wanted to eat pork ribs Char Siu and ordered it ... As many as two pieces ...

Milo: The pork ribs Char Siu was very big. The hard part in the center was not so good, but the fatty pork of its edge was viscous, sweet, and delicious.

Akizuki: I occasionally miss this restaurant’s Tonkotsu Shoyu ramen.



Milo: The next dish is “Red Mayu Ramen”. “Char Siu” and “Seasoned Egg” are the toppings we ordered.

Akizuki: This was a new dish we found on the menu when we visited there in 2019 for the first time in two years. The base was Tonkotsu Shoyu ramen, so I assumed it was the same as “Ramen”. But they used the red Mayu for this ramen instead of the black Mayu. The red Mayu was Umami flavored oil, a blend of garlic, ginger, black pepper, and Szechuan pepper. How to say? It had a slight sourness, pungency, piquancy, and spiciness. So, I felt that its taste was reminiscent of Tom Yum Kung in Thai cuisine. This exquisite taste of the red Mayu was harmonized well with the creamy Tonkotsu soup, and I was really into it.

Milo: We might want to frequent there for the Tonkotsu Shoyu ramen of the black Mayu and the red one, alternately.

Akizuki: If they can develop delicious orange, yellow, green, blue, indigo, and purple Mayu as well, they could call them rainbow Mayu and add more variations of ramen ... Nantsutte (literally meaning “just joking”).

Milo: ...

Akizuki: ... Oh? What? Well ... Isn't it too harsh for you to ignore me?

-The End-

[Restaurant name] Nantsutte Main Branch

[Address] 1-2, Matsubara-cho Hadano-shi, Kanagawa, Japan

[Cuisine] Ramen 820 Yen + Two Pork Ribs Char Siu 300 Yen

Red Mayu Ramen 850 Yen + Char Siu 300 Yen + Seasoned Egg 120 Yen

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

Episode 117: Onigiri Bongo



Akizuki: For this time, we introduce a restaurant in Tokyo after a long time. We actually visited there in 2017 and 2019, though.

Saya: Ah, three years have already passed since then?

Akizuki: Time flies so quickly. I had been interested in this restaurant that was introduced on a TV program. Because it is a famous restaurant for “Onigiri (or rice ball)”, Japan’s national dish, I wanted to introduce it someday.

Saya: A lot of Onigiri are lined up on the shelves in convenience stores. But, we can also find restaurants specializing in Onigiri.

Akizuki: I know “Musashi”, a restaurant specializing in “Omusubi (another name for rice ball)” in Hiroshima. Still, it was our first visit to this type of restaurant in the Kanto (eastern Japan) region. We went there in high spirits and saw a very long line there ... Even after waiting for over one hour, we couldn’t enter the restaurant. So, we gave up trying it on our first visit, which was an unusual experience. On the second visit, we were miraculously able to get in early. But, we had to wait in line for around 50 minutes on the third visit.

Saya: It’s just Onigiri, but it’s still worth something.

Akizuki: In addition, this restaurant has quite a variety of ingredients ... No less than 53 kinds! Including the Onigiri without ingredients, we can eat 55 kinds in total.

Saya: Even if we eat two different Onigiri each time, we would have to go through 28 times to complete all the ingredients.

Akizuki: Right ... So, you should check the website well in advance for the recommended ingredients and the topping rankings, and decide what you want to eat before you go.

Saya: I'm indecisive, so it's hard for me to decide. Anyway, we'll review "Onigiri Bongo" in Toshima Ward, Tokyo, for this time.



Akizuki: On the first plate were two Onigiri, whose ingredients were "Sujiko (salted salmon roe) + Salmon" and "Beef Tendon + Egg Yolk Pickled in Soy Sauce", respectively. Actually, we could choose two ingredients as toppings for each Onigiri. So, after much deliberation, I tried these four kinds of ingredients at first. Each Onigiri had its ingredients on the top so that we could see what were in it.

Saya: Each one of these Onigiri was very big. The Sujiko's deep red color of the "Sujiko + Salmon" Onigiri was beautiful. The Sujiko had a viscous texture, and sometimes the saltiness of salmon popped in my mouth, which was delicious.

Akizuki: For the "Beef Tendon + Egg Yolk Pickled in Soy Sauce" Onigiri, the texture of the beef tendon had a little bit of bounce, and it was good. When I put the ingredients in my mouth, the soft sweetness of egg yolk, strong taste of beef, and Umami of soy sauce spread in the whole mouth together with a viscous texture. The green onion was also a good accent.

Saya: We were quite satisfied to eat only two Onigiri.



Akizuki: On the next plate were two Onigiri, whose ingredients were “Pork Kimchi + Natto (fermented soybeans)” and “Mentai Cream Cheese (spicy pollack roe is mixed in cream cheese)”, respectively.

Saya: As for “Pork Kimchi + Natto”, the taste of Natto was a little too overpowering, and the taste of Pork Kimchi was weak. Still, Pork Kimchi itself had moderate hotness, and the pork was also delicious.

Akizuki: Right. Personally, I thought the balance would have been better if only a little bit of Natto accompanied the Pork Kimchi. On the other hand, “Mentai Cream Cheese” was a forbidden taste for cheese lovers like us ...

Saya: I agree that it was so delicious.

Akizuki: When asked by non-cheese lovers, “Does it go well with rice?” I may not be able to affirm it clearly. But, the Umami of rich cream cheese and the hotness and saltiness of the Mentaiko (spicy pollack roe) were harmonized very well. So, I surrendered to the taste of salty and creamy cheese.

Saya: About this Onigiri, the rice might be something extra. I want to eat this viscous cream cheese forever ... I got that feeling.

Akizuki: So, we have tried four Onigiri with seven different ingredients in “Bongo”. In my opinion, I might prefer “Mentai Cream Cheese”, “Beef Tendon + Egg Yolk Pickled in Soy Sauce”, “Sujiko + Salmon”, and “Pork Kimchi + Natto”, in that order.

Saya: Well, Japan’s national dish, Onigiri ... It’s a simple dish, but not to be underestimated.

Akizuki: That’s right. And the fact that we can choose two different ingredients for each Onigiri in this restaurant is really wonderful.

Saya: It is a very kind menu for the customers who live in remote areas and can’t visit there many times.

Akizuki: ... Sorry? Umm, I don’t think it’s that big of a deal.

-The End-

[Restaurant name] Onigiri Bongo

[Address] Kaneda Building 1F, 2-26-3, Kitaotsuka, Toshima-ku, Tokyo, Japan

[Cuisine] Sujiko + Salmon 600 Yen

Beef Tendon + Egg Yolk Pickled in Soy Sauce 350 Yen

Pork Kimchi + Natto 360 Yen

Mentai Cream Cheese 310 Yen

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

Episode 118: Ristorante Alberobello



Akizuki: Hah ...

Chloe: Why are you unusually sighing?

Akizuki: As you know, last year I got pretty sick and changed my eating habits, right? I stopped eating convenience store food to avoid food additives, cooked for myself every day, and stopped eating chocolate and ice cream, which I used to love so much, to avoid sugar.

Chloe: You are always extreme. I mean, you even quit coffee, tea, and alcohol and drink only water. It's not like you have diabetes or gout, is it?

Akizuki: Right ... So, it may be what is called "presymptomatic disease". Anyway, I want to get my various health checkup values back to normal before getting sick ...

Chloe: Then, why did you let out a sigh?

Akizuki: While researching various foods through the Internet, it said that this is bad and that is bad, and I found out that many of my favorite foods are not good ... It was especially shocking that wheat gluten and milk casein are not good ...

Chloe: If pasta and cheese are not good for our health, what should I do? Even Milo wouldn't be able to eat ramen anymore.

Akizuki: Isn't that right? But sometimes I have an irresistible urge to eat pizza.

Chloe: Doesn't that mean that pizza dough and cheese are a bad combination?

Akizuki: ... No, if we eat it once a month, it would be okay. I decide it's okay!

Chloe: Well, if you are okay, I think it's okay. Because we, characters of your novel, don't have a real body.

Akizuki: Hey, don't say such a scary thing easily. But, after all, we have to enjoy eating.

Chloe: Anyway, we'll review "Restaurante Alberobello" in Isehara, Kanagawa, for this time.



Akizuki: The first dish is "Margherita Con Prosciutto Crudo". This pizza is what we call a Margherita with prosciutto on top. It is the perfect pizza for people like me who are not satisfied with just Margherita.

Chloe: This one was delicious thanks to the excellent balance of the gentle sourness of tomato sauce, the moderate saltiness of the prosciutto, and the Umami of mozzarella cheese.

Akizuki: It was good that the fresh fragrance and taste of basil leaves sometimes spread in the mouth.

Chloe: This pizza dough had a nice texture and taste with chewy and fluffy crust. A little bit of chili sauce to add hotness and flavor made it even more appetizing. If we could also add mascarpone cheese as another topping, it would be closer to the taste of pizza at "Aquila", my favorite restaurant.

Akizuki: It is a restaurant that appeared in The Gifted Vol. 8.

Chloe: Of course, we know the dishes in the Gifted are a reflection of your tastes.

Akizuki: Oh, umm, when you say such a thing, I feel a little bit embarrassed ...



Chloe : The next dish is “Finta Carbonara”. The ingredients on this pizza were mozzarella cheese, an egg from Sakamoto Egg Products Corporation, ham, black pepper, fresh cream, and basil. This pizza was based on mozzarella cheese without using tomato sauce.

Akizuki: The combination of mozzarella cheese and fresh cream was very creamy. Moreover, the rich Umami and the savory taste of the egg were added to it. Ah, the collaboration of the mozzarella cheese, fresh cream, and egg was exquisite for cheese lovers like us.

Chloe: The saltiness of the cheese and the black pepper were slightly impressive. And the ham and basil flavors each gave a nice accent to the dish, which was delicious. The result was a pizza version of carbonara.

Akizuki: It was an immoral taste ... I was convinced that this restaurant had certification number 212 of “Associazione Verace Pizza Napoletana”.

Chloe: Well, I don’t know if the health information you found on the Internet is true or not. If you sometimes eat pizza like this, I think you should not worry about it too much, right?

Akizuki: But, it’s so delicious that I get carried away and order another pizza.

Chloe: ... First of all, you should stop doing that.

-The End-

[Restaurant name] Restaurante Alberobello

[Address] Anero 1F, 298-1, Kamikasuya, Isehara-shi, Kanagawa, Japan

[Cuisine] Margherita Con Prosciutto Crudo 1870 Yen

Finta Carbonara 1650 Yen

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

Episode 119: Nanetsu Bishoku



Riccardo: Oh, this time we are going to review this restaurant? We've just went there the other day.

Akizuki: In fact, I had myself choosing “Koushuiji” and “Ziran Niurou” as usual at the first restaurant I had in mind. So, I decided to put it off once.

Riccardo: Well, in Sichuan cuisine restaurants, you almost always order “Koushuiji” as a conditioned reflex. It can't be helped that the dishes we introduce tend to be biased.

Akizuki: So, I chose a different type for this time, and decided to review Cantonese cuisine. I had heard that there was always a long line in front of this restaurant ever since it was introduced in the first episode of Season 8 of “Kodoku No Gurume (solitary gourmet)”, a famous TV drama in Japan. That was why we went there before it opened with a lot of enthusiasm. But as I was leisurely taking pictures of the restaurant, suddenly people started to gather, and we lined up in a hurry in front of the restaurant.

Riccardo: It was very close timing. Even though we had arrived early, we were the second in line.

Akizuki: Right. After that, we were surprised by how quickly people lined up one after another behind us. I think I was lucky to take photographs of the restaurant's exterior without a single customer. It looks like that drama was broadcasted in October 2019. So, its popularity was still alive even after two years had passed.

Riccardo: In other words, if you want to visit this restaurant, you have to prepare to stand in line. Anyway, we'll review “Nanetsu Bishoku” in Yokohama, Kanagawa, for this time.



Akizuki: The first dish is “Kamameshi with Sausage, Dried Meat, and Scallops”. This one was introduced in “Kodoku No Gurume”.

Riccardo: Although it looked like a simple dish at a glance, it had a surprisingly deep taste.

Akizuki: The sausage was a little bit hard, but the taste of the meat was so rich that the more I chewed it, the more the Umami of the meat oozed out. The dried meat was harder than it, and each time I bit it, the Umami of the meat came out as well. The Umami of this sausage and dried meat was the taste I became addicted to.

Riccardo: Moreover, when I mixed the scallops and rice and put it in my mouth with the sausage and dried meat together, it was quite delicious, combined with the flavor of the special soy sauce.

Akizuki: How can I explain it? Actually, while chewing it, I tasted several types of Umami from it. It was a different dish from Japanese Kamameshi and Takikomi Gohan (Japanese rice dish seasoned with soy sauce and mixed with meat or seafood).



Riccardo: The second dish is “Steamed and Broiled Whole Chicken with Salt, Half Size”.

Akizuki: To begin with, we visited this restaurant to eat this dish. The steamed chicken we ate in Taiwan was so delicious that we wanted to savor it again.

Riccardo: So, how was it?

Akizuki: Hum ... the chicken was tougher than I had expected. The chicken dish we ate in Taiwan was moister and tenderer with its smooth skin. On the other hand, this one was tough, probably because of its broiling process.

Riccardo: Still, the skin was delicious, right?

Akizuki: Right. The chicken was tough for me at first. But, as I continued to eat it, the Umami of skin and chicken, the sweetness of fat, and the moderate saltiness were addictive tastes.

Riccardo: I guess this might have been the chicken dish for you to eat its skin.

Akizuki: Indeed, you could say that. Because of the half size of a whole chicken, it was a hearty dish. And it was slightly difficult to eat with the bones. So, it took some time to eat up everything.

Riccardo: My disappointment was that the restaurant’s rules do not allow for additional orders.

Akizuki: I agree. If we could make an additional order, I wanted to have at least one more dish of something.

Riccardo: So, after that, you ate a steamed pork bun in Yokohama Chinatown, didn’t you?

Akizuki: Actually, I didn’t feel full ... More than that, you know, we had come all the way to Yokohama Chinatown.

Riccardo: If I remember right, didn’t you say you would try to cut back on wheat gluten for your health?

Akizuki: ... I think it would be okay to eat a steamed pork bun once a month.

Riccardo: You mean, that pork bun was the only wheat product you ate last month, right?

Akizuki: Ah, no ... I ate a pizza, a pork bun, and octopus dumplings once each, but if you want to talk about ramen, well ...

Riccardo: ... I won't let you say you only eat it once a month.

-The End-

[Restaurant name] Nanetsu Bishoku

[Address] IN Building, 165-2, Yamashita-cho, Yokohama-shi, Naka-ku, Kanagawa, Japan

[Cuisine] Sausage, Dried Meat, and Adductor Muscle Kamameshi 1680 Yen

Steamed and Broiled Whole Chicken with Salt, Half Size 980 Yen

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

Episode 120: Ban Thai



Yoma: Well, for this time, we'll introduce Thai curries after a long time.

Akizuki: Indeed, it had been a long time since we had visited a restaurant to eat Thai curry. Actually, we have recently cooked Thai curries as self-catering every month, at intervals of about a week.

Yoma: We have cooked red, green, and yellow curries repeatedly in rotation. With the “MegaChef” nam pla, the curry always becomes tasty, even if we cook it instinctively. ... Still, sometimes we want to eat it in a restaurant, right?

Akizuki: Right. But, there aren't many Thai restaurants in and around Odawara. So, when we went shopping in Shinjuku, we visited the restaurant in which I had long been interested.

Yoma: According to the Tabelog site, it seems they are now ranked number two among Thai restaurants in Japan.

Akizuki: I didn't know that ... Back in 2020, when I searched through the Internet for “curry restaurant in Shinjuku”, it was at the top.

Yoma: But, I don't think it was number one because of its curry alone but by its many fascinating Thai dishes. Since we almost always eat only curries in Thai restaurants, we don't know the deliciousness and depth of other Thai dishes.

Akizuki: ... That's because, Yoma, you get grouchy, if I choose a dish other than curry.

Yoma: That's because I visit there to eat curry. Anyway, we'll review "Ban Thai" in Shinjuku Ward, Tokyo, for this time.



Akizuki: The first dish is "Kaeng Khiao Wan".

Yoma: After much deliberation, we decided to try the standard green curry. We could choose the meat from chicken, pork, beef, or shrimp. If we opted for beef or shrimp, it appeared we would have to pay extra. Personally, I think chicken goes well with green curry, so I ordered it with chicken.

Akizuki: It was served in a smaller bowl than we expected. You know, it looked small and cohesive.

Yoma: But, as you can see in the photograph, the bowl was heaped with ingredients. The curry was delicious thanks to the refreshing flavor with its intense sweetness. Although it was not so rich to me, the curry itself had a good balance of taste. Despite its small size, the chicken was tender and had a robust chicken taste. Moreover, the eggplant was delicious. There was no bitterness or other unpleasant taste at all, and I could savor the original flavor of eggplant. Overall, it was a delicious green curry. But, personally, I may prefer the green curry of "Thai Made" (refer to Episode 049), because it was richer than this one. Hum, how profound the taste of green curry can be.



Akizuki: The next dish is “Phanaeng”.

Yoma: This curry also had a choice of meat, and we chose pork. This Phanaeng curry was pretty good. This curry was not so hot. It was more like a mild red curry with a strong coconut milk flavor. The viscosity of curry was low, and its texture was smooth. The pork was a bit tough with little fat and not so sweet. But, the Phanaeng curry itself was delicious. So, I felt happy when I twined the curry with pork, put it on the jasmine rice, and ate it together. Hum, I was fully satisfied with Thai curry at a restaurant after a long time.

Akizuki: According to the information on the Internet, Phanaeng seems to a curry with peanut paste. If I mix red curry paste with peanut paste, does it become Phanaeng?

Yoma: Don’t play dumb. I mean, you’re fully motivated to try it, right?

Akizuki: Oh, did you see through it? Adding cashew nuts paste to butter chicken makes it richer and tastier. So, I think it would be interesting to add peanut paste to red curry.

Yoma: Ryo, you are likely to add soybean paste to yellow curry, red bean paste to red curry, and green soybean paste to green curry in due course.

Akizuki: No, it’s not that I want to match the color of curry and beans, though ...

-The End-

[Restaurant name] Ban Thai

[Address] The First Metro Building 3F, 1-23-14, Kabuki-cho, Shinjuku-ku, Tokyo

[Cuisine] Kaeng Khiao Wan 1200 Yen

Phanaeng 1300 Yen

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

Episode 121: Oiso Seaside Noodle



Akizuki: Recently, we can't go to Tokyo due to the spread of COVID-19, so I've been searching through the Tabelog site only for restaurants in Kanagawa Prefecture. Among them, sometimes we are attracted to some posted photographs, even though the restaurant's score is low, right?

Milo: In short, you mean ... "My intuition is whispering that it's a good restaurant ..." Despite such a simple misunderstanding, you're now in the middle of self-absorption?

Akizuki: ... Oh, you are severe.

Milo: Ryo, I understood what you want to say, but we can't tell the restaurant's quality until we actually visit there and eat the meals.

Akizuki: Well, I understand you're right, though ... But, when I saw the photograph of "Tokusei Shio Soba (special salt noodle)" for the first time, I thought it was beautiful. Two large pieces of light pink Char Siu were on the shining pale golden soup ... Because many of the word-of-mouth reviews on the Tabelog site were positive, I thought I had to go there ...

Milo: In other words, your intuition whispered it's a good restaurant, right?

Akizuki: Ah, yes, that's right. ... It is somehow embarrassing for me to admit that.

Milo: I intentionally want to humiliate you, Ryo.

Akizuki: Master Milo!

Milo: Well, thanks to your unreliable intuition, I too can find delicious ramen. I have to thank Ryo for that.

Akizuki: Even though you praised me suddenly, I can't give you anything, right?

Milo: I intentionally want to make fun of you, Ryo. So, don't worry about it.

Akizuki: Master Milo!

Milo: ... Anyway, we'll review "Oiso Seaside Noodle" in Oiso Town, Kanagawa, for this time.



Akizuki: The first dish is "Ikasumi Rayu Tantanmen (squid ink and chili oil dandan noodles)".

Milo: You just said you were attracted by the visual of the "Tokusei Shio Soba". How come you chose "Ikasumi Rayu Tantanmen" first?

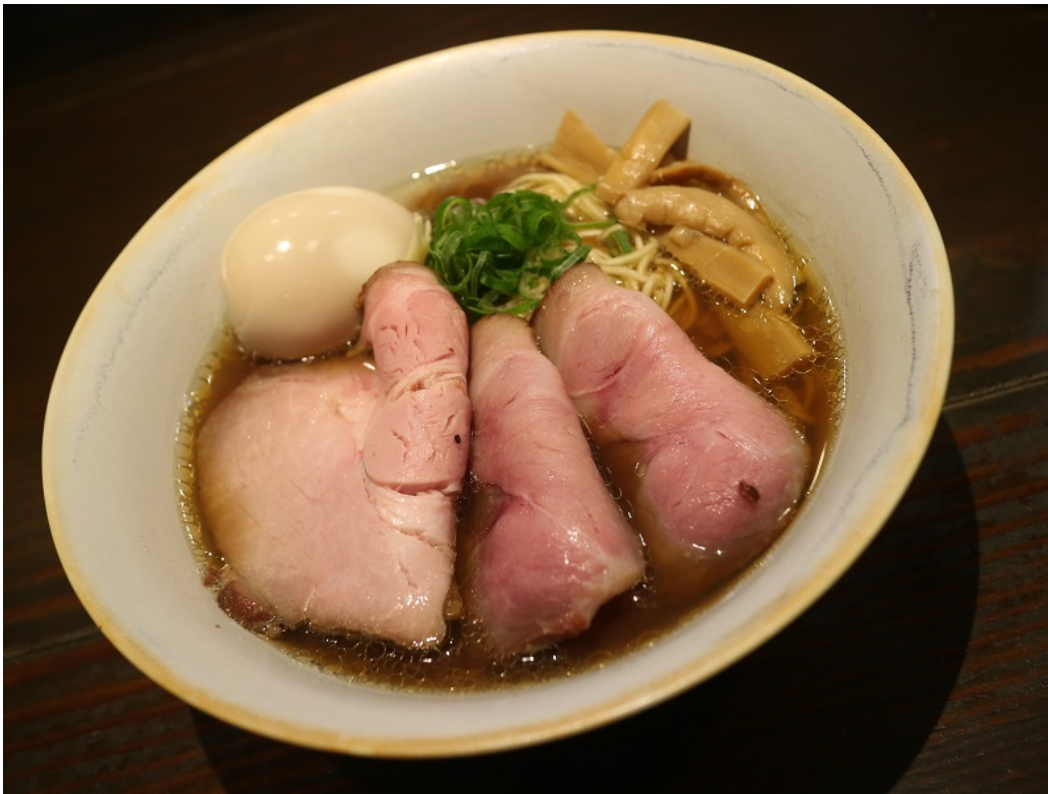
Akizuki: Ah ... Well, you know, I learned that this ramen was limited to 20 servings a day. Since I wasn't sure if I would be able to eat it next time, I decided to try this ramen first ...

Milo: Ryo, it's just like you that your will is so blurred. That aside, regarding "Ikasumi Rayu Tantanmen", this was quite to my liking. A thick, creamy, kneaded sesame-like flavor stood out in the black soup of squid ink. The soup of Tantanmen in some restaurants can be somewhat watery. But the rich flavor of sesame of this Tantanmen supported the soup taste firmly.

Akizuki: It was a good accent that sometimes the taste of the Japanese pepper popped on my tongue.

Milo: The noodles were extra thin, like Hakata-style ramen, and smooth to the touch. The minced meat was cooked well and had a strong flavor. Twining the meaty flavor with the noodles made it more delicious.

Akizuki: Ah, but, after all, the soup of this Tantanmen was very good.



Milo: The next dish is “Tokusei Shoyu Soba (special soy sauce noodle)”. We dare not introduce “Tokusei Shio Soba”, because the soy sauce taste of the Shoyu Soba soup was outstanding, and it was more delicious to us than the Shio Soba soup. The soup had a rich sweetness, and gave it a mellow flavor harmonized with the clam broth.

Akizuki: The low-temperature-cooked Char Siu was moist and delicious with a sweet fatty taste. The taste of the pork was also good, and I personally wanted to eat it before the pork was heated well by the soup. By the way, although two pieces of Char Siu were usually on it, I had three this time, maybe because one of them was relatively small.

Milo: The inside of the boiled egg was melted and the Umami of its yolk was rich and delicious. The Chinese bamboo was a somewhat chewy type, and it was as good as I had expected.

Akizuki: We could choose thick homemade noodles, but they were already finished, and only thin noodles were available on the day.

Milo: When we ate Shio Soba with the thick noodles, we were a little impressed by the pretty chewy texture of the noodles.

Akizuki: Next time, I’ll try “Ikasumi Rayu Tantanmen” with thick homemade noodles. My intuition is whispering that it must become unbelievably delicious Tantanmen.

Milo: ... If you said so yourself, I think you are beyond embarrassing and quite painful.

-The End-

[Restaurant name] Oiso Seaside Noodle

[Address] Royal Terrace 102, 1713-90, Oiso, Oiso-machi, Naka-gun, Kanagawa, Japan

[Cuisine] Ikasumi Rayu Tantanmen 900 Yen

Tokusei Shoyu Soba 1100 Yen

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



Episode 122: Restaurant Oohara



Saya: These days, do you try to find a Japanese cuisine restaurant that your intuition is whispering its food is good?

Akizuki: Don't say like that because I'm embarrassed ...

Saya: In fact, I heard it from Milo. He said Ryo would be happy if I mentioned it.

Akizuki: You two are playing with me by teasing me, aren't you?

Saya: Oh, well, actually, that might be?

Akizuki: I don't remember I've raised you in such a manner, Saya.

Saya: Likewise, I don't remember I've been raised by Ryo in such a manner.

Akizuki: Well, that aside, this time we will introduce a famous restaurant near Odawara fishing port. Because this restaurant was selected for 100 Great Set Meal Restaurants in 2021 by Tabelog, it must definitely be delicious even if my intuition doesn't whisper.

Saya: Because of its very high popularity, many people had already gathered even though we arrived there 15 minutes before the restaurant opened. Also, the list of names for reservations became quite long.

Akizuki: In addition, each time a customer was called, the waitress said this and that items were sold out. So, we were waiting for our names to be called in fear.

Saya: We even thought all dishes could have been sold out before entering the restaurant.

Akizuki: That's right. Then, we waited for about an hour before entering the restaurant.

Saya: It's indeed a restaurant of 100 Great Set Meal Restaurants selected by Tabelog, right? Anyway, we'll review "Restaurant Oohara" in Hayakawa, Odawara, Kanagawa, for this time.



Akizuki: Now, the first dish is "Fried Shrimp (1 piece), Fried Horse Mackerel (3 pieces) Set Meal". Anyhow, I wanted to eat this restaurant's fried horse mackerels because it was rumored to be exquisite.

Saya: We were glad we entered the restaurant before it was sold out. ... Then, these fried horse mackerels were amazingly delicious.

Akizuki: I agree. The fried horse mackerels had a crispy outer batter and fluffy fish inside. The taste of horse mackerel itself was also strong and really good. Well, it's indeed one of 100 Great Restaurants. It was the best fried horse mackerel I had ever eaten.

Saya: The tartar sauce with a gentle acidity or the slightly sweet Worcestershire sauce went well. Also, squeezed fresh lemon juice matched it as well ... It was delicious no matter what I put on it.

Akizuki: Also, worthy of special mention was the fried shrimp. It was pretty bouncy probably because of its relatively large size, and the taste of the shrimp itself was rich and quite delicious. The texture of the shrimp was plump, and it went very well with tartar sauce. I couldn't say what made it different from other restaurants, but the fried shrimp was excellent as well.

Saya: Ryo, you couldn't stop eating rice with one fried shrimp and three fried horse mackerels.

Akizuki: ... I couldn't help but order another bowl of rice. In addition, the set meal included Shirasu Oroshi (whitebait with grated radish), Shibazuke (pickles with red perilla leaves), and Miso soup. They tasted rather ordinary.

Saya: Still, it was a valuable experience to be surprised by some fried shrimp and horse mackerel.



Akizuki: The next dish is “Tamagoyaki (rolled omelet)”. Honestly, I wanted to eat “Sashimi of Kampachi (greater amberjack)”. But since it was sold out early, I ordered this one instead.

Saya: You always order two dishes for The Sifted without fail, right?

Akizuki: Right ... You know, we might not be able to revisit the same restaurant. Aside from that, this was a little sweet and cold omelet, wasn't it?

Saya: When I ate it as it was, I felt the taste was a bit weak. Adding soy sauce to the grated radish and putting it on the omelet made its taste better.

Akizuki: The taste of the grated radish was a bit stronger than the omelet. Still, the soy sauce went well with the omelet. Even so, its taste might be weak to eat with rice.

Saya: If we have a chance to revisit the restaurant, we would love to try the Sashimi next time.

Akizuki: It seems difficult to eat the Sashimi unless we arrive there very early because the restaurant doesn't accept reservations.

Saya: Very early ... For example, is it around 2:00 a.m.?

Akizuki: Well ... Are you going to join their fishing for horse mackerel first?

-The End-

[Restaurant name] Restaurant Oohara

[Address] 1-6-10, Hayakawa, Odawara-shi, Kanagawa, Japan

[Cuisine] Fried Shrimp (1 piece), Fried Horse Mackerel (3 pieces) Set Meal 1800 Yen

Tamagoyaki 550 Yen

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

Episode 123: French Kitchen Le Passeport



Chloe: Hum, this time it is a difficult choice.

Akizuki: What's wrong with you?

Chloe: This is a restaurant we've visited six times so far. Because every dish was a consistently delicious, I couldn't easily decide which one to be introduced in *The Sifted*.

Akizuki: Ah, I kind of know what you mean. Although the restaurant doesn't have outstanding dishes like *spécialité*, every dish steadily touched my heart ... even homemade bread and cheese were delicious.

Chloe: Yes, that's what I wanna say. First of all, I was amazed by the deliciousness of fluffy and chewy bread. And all six types of homemade cheese were rich and tasty.

Akizuki: In addition, despite a French restaurant, three pieces of sushi were served in their course meals. I thought those sushi were also above the level of ordinary sushi restaurants.

Chloe: Most of the additive-free ingredients were procured by the chef himself. He made a successful bid for fishes in Odawara fishing port, hunted deer and wild boars in the mountains, and caught eels and Suppon (Chinese soft-shell turtle) by himself.

Akizuki: He also collected mushrooms, edible wild plants, and wild grass tea while walking in the mountains. So, I was impressed by his vitality. He is now 75 years old, which is even more amazing.

Chloe: I'm afraid that he jokingly said that it would be no surprise if he collapsed and closed the restaurant at any moment. Even if that's the case, it's still a place where we've always wanted to try the dishes with all the different ingredients collected by the chef himself, right?

Akizuki: Anyway, we'll review "French Kitchen Le Passeport" in Hiratsuka, Kanagawa, for this time.



Chloe: The first dish is "Jellied Suppon with Tomato Sauce".

Akizuki: It is quite a stylish name. Actually, another customer and I decided on this name.

Chloe: Right. When you asked the chef what the name of this dish was, he said he didn't decide. It was why you guys ended up naming it.

Akizuki: That's all for the sake of introducing this dish in The Sifted.

Chloe: Well, that aside, this dish consisted of a jellied Suppon soup, with the Suppon meat in the bottom of the jelly.

Akizuki: While I felt the soup was a little thin, the meat part was very rich and tasty.

Chloe: But I guess your target for comparing Suppon soup's concentration is "the restaurant which must not be named", right?

Akizuki: Ugh, compared to that restaurant, I certainly might feel the tastes thinner in any restaurant ...

Chloe: The tomato sauce was slightly sour and cold. It was not so sweet but refreshing and nice. More than anything, natural Suppon was delicious.

Akizuki: The chef doesn't use farmed fish. When the chef can't catch natural Suppon, this dish wouldn't be served in the course meal. So, if you want to eat the dish, you need your food luck.



Chloe: The next dish is “Poêler of Kue (longtooth grouper) with Delicious Tomato Sauce”. This dish was already named.

Akizuki: The main dishes might be named because customers need to choose from them.

Chloe: It was a part of about 4 kilograms of Kue that the chef grilled over an open flame. The slightly moist flesh was delicious, with the taste of Kue standing out even when eaten only with the saltiness of the skin.

Akizuki: Because it was small Kue, the taste was still young. But it was definitely better than the fish dishes at ordinary restaurants. Probably it was not freshly caught Kue, and I think it must have been rested for several days.

Chloe: Additionally, the tomato sauce was so excellent that I could have been happy just eating it. Since the chef removed the sour part of the fruit tomato, the sweetness became very rich. When I put it on the Kue and ate it, the sweetness of tomato enhanced the taste of the white flesh of the Kue.

Akizuki: I didn't love to eat fish originally, so I was happy to find a restaurant with delicious fish dishes.

Chloe: The chef seemed to always prepare several ingredients for the sushi dishes ... It's like an authentic sushi restaurant.

Akizuki: I heard some customers come there only to eat sushi ... The chef seemed to be in trouble with that.

Chloe: More than anything, all the ingredients are homemade and additive-free, so it's healthier. I think it must be a good restaurant for you because you currently try to avoid additives, right?

Akizuki: Indeed. I think I should try to catch the ingredients myself and cook them for the self-catering from now on.

Chloe: ... Even though you can't clean even small fish by yourself?

Akizuki: Well ... Sorry, I got a little carried away.

-The End-

[Restaurant name] French Kitchen Le Passeport

[Address] 22-8, Yaezaki-cho, Hiratsuka-shi, Kanagawa, Japan

[Cuisine] Jellied Suppon with Tomato Sauce *Its price is included in the basic charge.

Poêler of Kue (longtooth grouper) with Delicious Tomato Sauce 3500 Yen (Main dish)

*The price of course meals is the basic charge of 2,500 yen plus the cost of the main dish itself.

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

Episode 124: Chinese Cuisine quan



Akizuki: It was a blind spot ...

Riccardo: Hey, what's going on?

Akizuki: Before this occasion, I had been looking only eastward to find a nice Chinese restaurant.

Riccardo: ... You mean Tokyo and Yokohama, right?

Akizuki: Right. But, the horizon also spread to the west of me.

Riccardo: In other words, you didn't take Shizuoka Prefecture into account, did you? No matter how many excellent lines you spout, it only emphasizes your stupidity.

Akizuki: Oops. Well, putting that aside, this time, I was searching for a restaurant in Gotemba City through the Tabelog website and found a Sichuan restaurant whose dishes looked delicious.

Riccardo: Seen from Odawara, Gotemba is closer than Yokohama and Machida. Indeed, we might be able to call this fact a blind spot.

Akizuki: So, I made a reservation and visited there immediately.

Riccardo: You were very proactive as usual. Moreover, we were caught in a big downpour that day.

Akizuki: No amount of rain could ever ruin my appetite.

Riccardo: No matter how many excellent lines you spout, it only emphasizes your stupidity, right?

Akizuki: Oh, no.

Riccardo: By the way, we were right to make a reservation. We had no idea that the restaurant was so popular that even in the pouring rain, people would gather in front of the restaurant before it opened. Anyway, we'll review "Chinese Cuisine quan" in Gotemba, Shizuoka, for this time.



Akizuki: The first dish is "Ganguo of Shrimp".

Riccardo: Ganguo means hot pot dish without soup, and it seems to be a popular dish in China.

Akizuki: I've eaten Ganguo of Chinese cabbage once in China. But, it may be a dish we don't often see in Japan.

Riccardo: First of all, the smell was good when it was served. It had a very fragrant spice scent.

Akizuki: The ingredients in the pot were shrimp, potato, asparagus, Shimeji mushroom, and relatively a lot of chili pepper. The shrimp seemed fried, its shell was savory, and the taste of spice and chili oil was outstanding and delicious.

Riccardo: Five pieces of shrimp in the pot were plump and had a nice texture.

Akizuki: The asparagus, Shimeji mushroom, and potato were quite spicy with a complex flavor. The potato was fried somewhat like french fries, and I liked it.

Riccardo: The whole Japanese pepper in it gave us a pungent numbness at times. Combined with the spiciness of the chili peppers, so, it was a perfect dish in Sichuan cuisine.



Akizuki: Well, the next dish is “Shrimp with Mayonnaise”.

Riccardo: Hey you, are you going to introduce another shrimp dish again?

Akizuki: Hum, as Riccardo knows, we ate this dish on another day. As usual, we ate “Drooly Chicken” and “Mapodoufu” in the restaurant. But, I thought it would be better to introduce another dish once in a while.

Riccardo: However that may say, this is about the fourth time we’ve featured Ebimayo (Shrimp with mayonnaise) in The Sifted.

Akizuki: That’s because I prefer Ebimayo to Ebichili (Shrimp with chili sauce).

Riccardo: Well, putting that aside, this Ebimayo was delicious. The shrimp were fried, crispy outside, and plump inside.

Akizuki: When I twined this shrimp with the slightly sour and sweet mayonnaise sauce, the taste of the shrimp itself was enhanced, and as a mayoler (mayonnaise lover), I could only say that it was delicious. The mayonnaise sauce of Ebimayo is generally so sweet and tasty.

Riccardo: The asparagus was also good because of its crisp texture and rich taste.

Akizuki: Above all, it was really blissful when I put “Authentic Sichuan Chen Mapodoufu” on the rice to make it Mala (spicy and numbing) Mapodoufu bowl and ate Ebimayo with slight acidity and moderate sweetness as a side dish ... I saw the possibilities for the future of Sichuan cuisine beyond the set meal of Chen Mapodoufu bowl with Ebimayo!

Riccardo: ... No matter how many excellent lines you spout, it only emphasizes your stupidity.

-The End-

[Restaurant name] Chinese Cuisine quan

[Address] Villa Maison Saitou II 1F, 793-3, Kawashimata, Gotemba-shi, Shizuoka, Japan

[Cuisine] Ganguo of Shrimp 1155 Yen

Shrimp with Mayonnaise 1375 Yen

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

Episode 125: CURRY CLUB Cuillere



Yoma: There still seem to be unknown curries lurking in this world.

Akizuki: Your remarks sound like discovering an unidentified creature in an unexplored region.

Yoma: For me, that's exactly what happened. I felt like I had discovered a new kind of curry in Ofuna, unknown land to me.

Akizuki: Oh, but, you found it on the Tabelog website, right?

Yoma: Well, that's right, though ... The moment I spotted it, I thought I should definitely go there. That's how attractive and extensive the curry menu was on the Internet. With COVID-19 pandemic going on, and the restaurant seemed to be popular and crowded, we had not had the opportunity to go there. But finally, we were able to make time to go. As a result, the new kind of curry in this restaurant expanded my view of the world of European curry.

Akizuki: Hum ... in other words, new species were added in Kingdom Cuisine, Phylum Spice Dishes, Class Curry, Order European Curry, Family French Curry, Genus Demi-glace Sauce, and in Genus Americaine Sauce, respectively, right?

Yoma: Sorry? What are you talking about?

Akizuki: Well, I classified curries like Family and Genus of Kingdom Animalia ...

For example, Chicken Korma is the species in Kingdom Cuisine, Phylum Spice Dishes, Class Curry, Order Indian Curry, Family North Indian Curry, Genus Korma.

Yoma: Hey, what's that? That's kinda cool.

Akizuki: Oh, no, no, don't take it seriously, because it is a lax classification. Anyway, we'll review "CURRY CLUB Cuillere" in Ofuna, Kamakura, Kanagawa, for this time.



Yoma: So, the first new kind of curry we're introducing is "Gibier Curry of Yezo Venison and Raspberry". This curry was delicious, and I was convinced that it was a self-confident dish of the restaurant. This was a dish with a very rich flavor, carefully prepared in broth from the bones and muscles of Yezo sika deer.

The curry taste was like beef stew in a thick demi-glace sauce. It was a good accent that I felt moderate sourness of raspberry in the curry sauce. The lean part of this venison was a bit tough, but the fatty meat was tender enough to melt in my mouth and quite tasty thanks to the sweet fatty flavor like us. It was an irresistible taste for fat lovers.

The pink pepper grains sometimes popping in my mouth were also stimulating and nice. In addition, the large Shimeji mushrooms tasted better when I put the curry on it like sauce and ate it. A normal serving of rice was 200 grams, and the curry was so tasty that I ate up the rice quickly.



Yoma: Well, the new type of curry we're introducing next is "Americaine Curry of Shrimp and Seasonal Vegetables". This curry also had a very rich taste in a different direction. The curry was dark orange and very appetizing. The Americaine sauce, made from crustaceans, had very rich Umami. The taste was like bouillabaisse. Still, this dish reminded me that it was curry after all, because the exquisite flavor of the spices stood out in my mouth. Many shrimps were in it, but their texture and taste were relatively ordinary. The seasonal vegetables were potato, pumpkin, turnip, spinach, paprika, and eggplant, which seemed fried. It was good to soak them into the curry and eat them. But, more than anything, the taste of rich curry full of Umami made from crustaceans was delicious.

Akizuki: Also, "Squid Ink Curry of Japanese Flying Squid and Seasonal Vegetables" was tasty because the taste of squid ink was unique, right?

Yoma: Yeah, right. That's why I believe there must still be unknown curry flavors.

Akizuki: So, if we could better clarify its classification, we might discover additional new curries.

Yoma: Oh? What do you mean?

Akizuki: For example, suppose we create blue Thai curry based on green pepper and blueberries. It would establish Genus Blue Curry in Kingdom Cuisine, Phylum Spice Dishes, Class Curry, Order Asian Curry, Family Thai Curry, as the new species like Blue Pork Curry.

Yoma: Seriously? Something like that wouldn't be appetizing visually.

Akizuki: Oh, dear ...

-The End-

[Restaurant name] CURRY CLUB Cuillere

[Address] Okamoto Building 1FB, 1-13-11, Ofuna, Kamakura-shi, Kanagawa, Japan

[Cuisine] Gibier Curry of Yezo Venison and Raspberry 1430 Yen

Americaine Curry of Shrimp and Seasonal Vegetables 1870 Yen

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



Extra Episode 04: The restaurant which must not be named

Akizuki: Since I was asked to write the extra episode of The Sifted Vol. 12, we will introduce the dishes of "the restaurant which must not be named" as usual.

Riccardo: You mean the one you never take us to, right?

Akizuki: Ah, but the Japanese restaurant "Watatsumi" in The Gifted Vol. 10 is modeled after this restaurant, so Riccardo, you've actually eaten it at least once.

Riccardo: Oh, that place. The food there was delicious. So, what kind of dish is it this time?

Akizuki: This time, I'll introduce the natural eel dishes I've eaten at this restaurant so far.

Riccardo: Eel ... Since it wasn't served at "Watatsumi", it's an ingredient I've never tried before.

Akizuki: The price of the natural eel depends on the situation, so it's scary for ordinary people like us, but it might be worth trying at least once. However, whether it's available depends on your luck, so you might be unable to eat even if you have enough money.

Riccardo: The price depends on the situation? It must be quite expensive, right?

Akizuki: It's all about perspective. For example, if you put up with about 30 packs of cigarettes, you probably could eat at least once.

Riccardo: Got it. ... Well, I'll think about it.



Akizuki: Well, first, let's start with the grilled dish "Natural Eel, Shirayaki (grilled eel without sauce)". The grilled eel didn't have the steaming process, so the skin was crispy, the eel had a bounce, it was juicy and had a rich flavor, and the fat was unusually sweet and quite delicious. I could eat it with lemon, wasabi, and soy sauce. But when I ate it with only salt, I could enjoy the deep flavor of natural eel even more, and I couldn't stop smiling ...

Riccardo: Surely, it looks pretty delicious. Just looking at the photograph makes me crave some Japanese sake.



Akizuki: The next is the fried dish, a little rare one, "Natural Eel, Tempura". Unlike Shirayaki, it was covered with tempura batter, offering a distinct flavor compared to the grilled dish. I tried it with just salt and black pepper, and the flavor of the eel was rich. It might even surpass my favorite, conger eel tempura. Although I also ate the eel tempura with sauce, the taste of the eel was quite rich and it was amazing that it didn't overpower the taste of the sauce.

Riccardo: Tempura is always delicious, whether it's seafood or vegetables, but I think it was the ultimate dish.



Akizuki: The next is the soup "Natural Eel, Kimosui (clear soup with eel liver)". The broth is made from Rishiri kelp, a young tuna, and an eel. This Kimosui was exceptional, and just one sip was enough to make me open my eyes wide. The technique for making such a proper broth was truly impressive. The texture of the liver of the eel was sticky, and it was sweet and tasty. I can say it could be a perfectly crafted dish.

Riccardo: This is the rumored soup dish to be able to drink sake with this soup as a side dish ...



Akizuki: The next is "Natural Eel, Hitsumabushi (grilled and chopped eel on rice)". Both the rice and the eel were served in generous portions. This eel was massive, weighing about 700g. Coupled with the fond memories I have of past flavors, this was truly the best natural eel I've ever tasted. First, the glossy sheen of the grilled eel with sauce was beautiful. The eel itself was plump, the skin crispy, and the slightly sweet sauce was exquisite. When the eel's flavor, which held its own against the sauce, blended with the rice, it was blissful. It became more delicious when I added a sprinkle of Japanese pepper, enhancing the taste and aroma. Then, after finishing the eel and rice in the upper of the clay pot, I put condiments on the eel and rice in the lower of the pot, poured the broth of the eel and made Ochazuke (rice with soup), I could taste a different flavor. This is a truly supreme dish that I should eat at least once a year.

Riccardo: Oh man ... I'll be seriously thinking about whether I quit smoking for a month or not.



Akizuki: The last dish is "Natural Eel, Sushi" as I also talked about in The Sifted Extra Episode 01. It is one of those sushi dishes I want to gorge myself on before I die, and I get shivers just thinking about it ...

Riccardo: I have to admit this time, you made me want to eat natural eel at least once.

Akizuki: Although I've been eating natural eels from the Chikugo River, Kuma River, Shimanto River, Sagami River, and Ogawara Lake, and farmed eels like Unagi Bandoutarou, Kyouzui Unagi, and Ao Unagi. Personally, the eel from the Chikugo River might be the most delicious eel I've ever eaten until now.

Riccardo: Oh really? Then you'd do pretty well in an eel-tasting competition, wouldn't you?

Akizuki: H-hey, don't go inventing strange competitions. I'm not even sure I can tell the difference between farmed and natural eel ... Ah.

Riccardo: Hey, you, isn't it a taboo phrase that gets scolded by the owner-chef?

Akizuki: Y-you know it very well ...

-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] Various natural eel dishes, Market price

*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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