

The Sifted Vol.2: Episode 010-019

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Ryosuke Akizuki
The BBB: Breakthrough Bandwagon Books

: Episode 010-019



Originally written in Japanese and translated by Ryosuke Akizuki

Photographs by Ryosuke Akizuki

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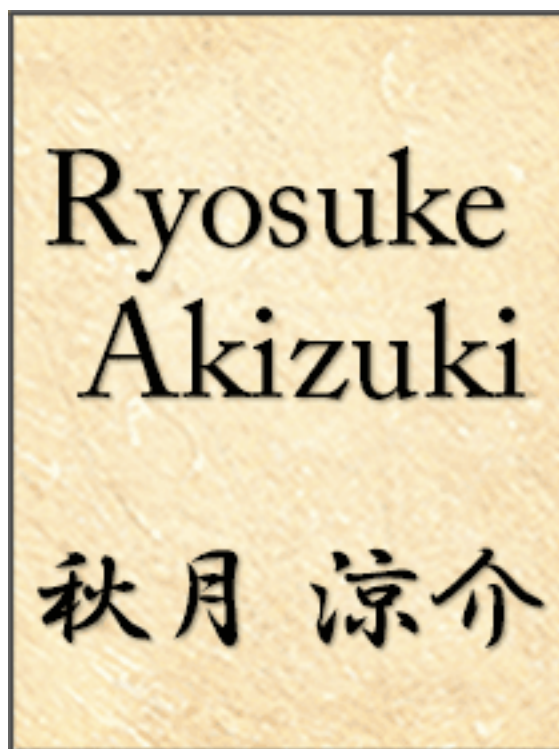
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The BBB website

<http://thebbb.net/>



Ryosuke Akizuki Author Page

<http://thebbb.net/cast/ryosuke-akizuki.html>

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 010: Gonokami Suisan



Akizuki: Would you like to drink fish?

Milo: ... What on earth suddenly? Do you have a fever?

Akizuki: Come on, you know, you are so heartless. It sounds as if I were delirious.

Milo: Well, we usually eat fish, not drink. Even if you are finally thought of as crazy, there is nothing I can do about it.

Akizuki: It is hard for me to deal with you. I just wanted you to ask back "What? Do you wanna drink fish? Why?"

Milo: I guess Saya might say that naturally, but I'm strict even with the author.

Akizuki: ... Anyway, we'll review "Gonokami Suisan" in Kanda, Chiyoda Ward, Tokyo, for this time.

Milo: I think this restaurant was good. Above all, the outside artwork of the red salmon was amazing.

Akizuki: Do you start from that?!

Milo: And there was an inspiring phrase "Would you like to drink fish?" on a blackboard beside the door. We had no choice but to drink fish.



Akizuki: When we went to the restaurant for the first time last year, we ate "Zenbuiri Ramen Gindara Shibori (squeezed sablefish ramen with all toppings)" ...

Milo: We were actually amazed, weren't we?

Akizuki: Yes. I felt "What's this? It tastes wonderful!", from the first sip.

Milo: The soup was very unique and marvelous. It was viscous like a Tonkotsu (pig bone) soup, yet it tasted sablefish.

Akizuki: I've never eaten that type of ramen soup, and a taste of fish was condensed ... So to speak, it was Gindara Paitan (sablefish white broth) ? I felt exactly as if I were just drinking fish.

Milo: The noodles were medium size in diameter and the char siu was made from chicken. But others were pale in comparison to the surprising soup.

Akizuki: On the other hand, a little interesting though, that taste seemed controversial among customers.

Milo: Really?

Akizuki: Yes, I'm surprised. Although I personally thought it was a divine ramen, not a few people cannot eat it because of fishy smell.

Milo: As I said before, everyone has their own tastes. Therefore reviewing restaurants is so difficult.

Akizuki: Even so, I recommend it. The sablefish soup moved even me, who is not good at fishy soup.



Milo: Speaking of which, the restaurant is a long way from our places, yet we've been there several times since then.

Akizuki: Right. I'm always looking for really amazing tastes, but I have yet to meet any ramen which goes beyond "Gindara Shibori".

Milo: This red soup ramen was "Yakijyake Shibori (squeezed roasted salmon ramen)". Although it was also good, I declare "Gindara Shibori" the winner too.

Akizuki: And I'm interested in "Unagi Shibori (squeezed eel ramen)" which I've seen once before. Hmm, I wonder if they can squeeze any other fish.

Milo: It was a strange expression, because fish is not fruit. But what do you wanna squeeze?

Akizuki: Japanese amberjack, pacific saury, red seabream, bastard halibut, white trevally, pink fatty of pacific bluefin tuna, botan shrimp, monkfish liver and ...

Milo: Are you enumerating sushi ingredients as they came to you?

Akizuki: Oh, you got me ...

-The End-

[Restaurant name] Gonokami Suisan

[Address] Tanaka building annex 1F, 2-9-6, Kandatacho, Chiyoda Ward, Tokyo, Japan

[Cuisine] Zenbui Ramen Gindara Shibori (squeezed sablefish ramen with all toppings) 1080 Yen

Yakijyake Shibori (squeezed roasted salmon ramen) 780 Yen

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

Episode 011: Unagi Tei Tomoei



Akizuki: Would you like to drink an eel?

Saya: What? Do you wanna drink an eel? How?

Akizuki: Oh, Saya, you are a good girl.

Saya: What? Ryo, are you okay?

Akizuki: Never mind it. It's nothing. Anyway, this time, we'll review "Unagi Tei Tomoei" in Kazamatsuri, Odawara, Kanagawa.

Saya: It's an eel restaurant that received one star by Michelin guide. You say we can drink an eel there?

Akizuki: Oh, sorry, I was wrong. Forget the story of drinking an eel.

Saya: Why? Of course, if it's okay with you, that's not a problem with me. If my memory is correct, we visited the restaurant after we found it in a magazine.

Akizuki: Yes, right. When we went there for the first time, many vehicles were stacked while pulling over. I guessed something happened around there, but all vehicles were just waiting for entering the parking of that restaurant.

Saya: It might have been the first time for me to see vehicles waiting in line for a restaurant.



Akizuki: But in fact, we don't need to stand in line at this restaurant. All we have to do is give them our phone numbers and wait for their calls. While we have a walk around there, they'll call us ... after around an hour and a half ...

Saya: When we have to wait for something, time passes by terribly slow ...

Akizuki: But after putting up with it, we can eat splendid "Jyo Unaju (Deluxe grilled eel and rice in lacquered box)". The eel was farmed one, but this restaurant used "Ao Unagi (Blue eel)" that becomes a byword for good quality eel.

Saya: The grilled eel looked beautiful as if it were shining. The eel was fluffy, tender and melted in my mouth. The sauce was refined taste and suited rice very well.

Akizuki: By sprinkling Chinese pepper on the eel, we can emphasize taste and flavor. Although I didn't like to eat an eel in my childhood, I was led to think that a delicious eel was really excellent.

Saya: It was good for male that a big serving of rice was free.



Akizuki: And that "Peanut Tofu" was not bad at all.

Saya: Yes, I agree. The texture was viscous, and taste of peanut was rich. It more suited Wasabi (Japanese horseradish) than expected. I thought I could eat another one ...

Akizuki: There you go again, the girl's room for sweets.

Saya: But you can eat three more ones, Ryo?

Akizuki: No, my budget is limited, and I should eat only one because I don't wanna get fat.

Saya: Speaking of a budget, the price of "Jyo Unaju" is raised every year.

Akizuki: Yes ... Although it was 3150 yen two years ago, it was 4000 yen this time.

Saya: Well, eels are farmed, right? Why the price is increasing?

Akizuki: A cost of complete aquaculture for eels is still expensive, so it can't be commercialized. The farmed eels are grown up in a fish pond after being caught in the sea. The annual catch of young eels is decreasing year by year, and we fear extinction of the species. Therefore the price of eels is raised.

Saya: Oh, I see. So we should think to preserve eels from now on.

Akizuki: Yes. We shouldn't catch eels so much even though they are delicious.

Saya: Ryo, you have no problem on that point.

Akizuki: What? Why?

Saya: We are ordinary people, so I think you might eat "Unaju" five or six times in a year.

Akizuki: No, hopefully, two or three times because of my economic situation ...

-The End-

[Restaurant name] Unagi Tei Tomoei

[URL] <http://www.tomoei-unagi.com/index.htm>

[Address] 122, Kazamatsuri, Odawara-shi, Kanagawa, Japan

[Cuisine] Jyo Unaju (Deluxe grilled eel and rice in lacquered box) 4000 Yen

Peanut Tofu 500 Yen

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

Episode 012: Il mare



Akizuki: Would you like to drink fish?

Chloe: Hey, you should give up starting with that phrase by now.

Akizuki: It's just like you, big sister, to cut me off without any hesitation ...

Chloe: Hold your tongue, be serious. Will we review "Il mare" in Hayakawa, Odawara, Kanagawa, right?

Akizuki: Yes, it's an Italian restaurant. This restaurant just fits the phrase "Would you like to eat fish?".

Chloe: The distinctive feature is that all of the menus are chef's choice. Because the chef usually uses fresh seafood and vegetables purchased from a market in a fishery harbor or from firms and serves the best seasonal ingredients in peak condition.

Akizuki: In addition, basically meat is not served on purpose. But actually the meat dishes are also delicious.

Chloe: This time is about that one? The highest course of lunch time, "10500 Yen Course".

Akizuki: I spent much money because I visited there after so long ... It kept me unsure to choose the photos for this review.

Chloe: No problem, I'll determine it.

Akizuki: It's just like you, big sister, to make a snap decision without any hesitation ...



Chloe: First, let us list the item of "10500 Yen Course". It consisted of Amuse, two Appetizers, two Pastas, Main and Dessert. Seasonal seafood was lavishly used in the dishes. Others were 3000 Yen, 5000 Yen and 8500 Yen courses. The differences were the number of the dishes and how high-grade the ingredients in them were.

Akizuki: So, what dish did you choose for this review?

Chloe: We'll start with a standard dish "A Salad With Fresh Fishes" that is always included in all the courses even though they are chef's choice.

Akizuki: The dish had a brilliant-looking.

Chloe: The number of ingredients is changed depending on the price of the course. In our case this time, ten fishes were in it. Those fishes are cooked carefully. For example, Bigfin reef squid with Botargo, Japanese amberjack with Anchovy sauce, and Mackerel with vinegared whole-grain mustard.

Akizuki: We were so excited only by seeing this dish.

Chloe: Of course, it had a variety of tastes and we could enjoy each fish. I loved a gnomefish wrapping a cheese marinated with Saikyo miso (Miso made in Kyoto or Kansai), or a auxis marinated with balsamic sauce.

Akizuki: Yes, I agree. A cheese fan like me absolutely love it ... But the combination of sun-dried tomato and common octopus was indispensable.



Chloe: And then, next was the second one, Pasta "Bavette With Japanese Spiny Lobster Grown In Odawara".

Akizuki: A half body of Japanese spiny lobster was served!

Chloe: We have a great chance of eating this dish with "10500 Yen Course", but it depends on a season. Japanese spiny lobster was very nice because of its tenderness and sweetness. Pasta was chewy and the sauce was more delicious than anything.

Akizuki: We could say it was as gorgeous as the main dish.

Chloe: But the main dish was served after this, so "10500 Yen Course" was hard-to-quit.

Akizuki: This time, the second appetizer "Warm Appetizer" was also delicious, and the frit of "Amuse" was exquisite, so we are really into this restaurant.

Chloe: Oh, ah, I cannot be freed from the "10500 Yen Course" of this restaurant ...

Akizuki: Hey, Chloe, calm down and in the first place, consider your income!

-The End-

[Restaurant name] Il mare

[URL] <http://www.il-mare.co.jp/>

[Address] SIDE PORT K-II 1F, 1-11-6, Hayakawa, Odawara-shi, Kanagawa, Japan

[Cuisine] 10500 Yen Course (without consumption tax) 10500 Yen (without service charge 10%)

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

Episode 013: Szechwan Restaurant Chen



Riccardo: Hey, what's up? This time you should say, "Would you like to drink Mapo doufu?", I guess.

Akizuki: Riccardo, don't rub salt into my wound ...

Riccardo: If you get a cut, they say you should rub Mala doufu into it.

Akizuki: Don't tell a lie with a serious look.

Riccardo: It's not a lie, but a joke. Don't take it so seriously. By the way, where are we reviewing? In China? Or, in Taiwan?

Akizuki: In Japan for this time. I haven't had the opportunity to go abroad these days.

Riccardo: If so, we should think about the time lag between now and the time when this article is posted. Now is September, but this review won't appear on the BBB facebook page until January.

Akizuki: Such kind of time lag can be found between my real world and the one in a novel. For example, I grew four years older while you guys spent a half year in the novel.

Riccardo: That's so realistic that I'm a bit scared. But if you need not go abroad now, you can smoothly write our new episode, right?

Akizuki: Anyway, this time, we'll review "Szechwan Restaurant Chen" in Shibuya ward, Tokyo.

Riccardo: Hey, you have now changed the subject on purpose!



Akizuki: Well, I attended an event in Shibuya on the day. I found this restaurant after searching through the Internet for a place in Shibuya for lunch.

Riccardo: It was in the hotel and had a luxurious atmosphere.

Akizuki: We shrank a little bit because we were ordinary people, but entered in the end without worrying too much.

Riccardo: You are great since you experienced predicaments in the past. You stepped in expensive restaurants in London or Paris, wearing jeans.

Akizuki: Don't disclose it here ...

Riccardo: By the way, this is a restaurant of Chen-san, a very famous chef in Japan.

Akizuki: Yes, right. I was interested in this restaurant because I had been really into the TV show "Iron Chef" for a period.

Riccardo: I knew you are pretty lowbrow.

Akizuki: In any case, that "Fried shrimp in mayonnaise sauce" was very good.

Riccardo: I agree. The mayonnaise sauce had a rich and deep taste. I didn't understand why, but it was delicious. The shrimp was not so special, but I cannot help wanting this rich sauce more.

Akizuki: Someday, we want to try the seafood in a more expensive course, right?



Riccardo: In addition, "Chen Kenichi's Mapo doufu" was also excellent.

Akizuki: I didn't feel electrifying flavor so much, but it was moderately hot and its very deep taste was good. It was pretty blissful. I really couldn't stop eating rice.

Riccardo: Actually we have eaten Mapo doufu in various restaurants by now, but it is difficult for us to meet our favorite Mapo doufu. So, I can say that we were really happy to meet this Mapo doufu.

Akizuki: Speaking of which, when I watched a TV show a long time ago, Mr. Komoda, an executive chef, put several secret ingredients in Mapo doufu. Which made me think a cooking of Mapo doufu was profound.

Riccardo: Yes, every master for any type of cuisine is equally wonderful. All we can do is just eat it and say "delicious". We cannot find any other proper word.

Akizuki: Yes, it's difficult to describe the taste only by writing. But with photographs of food, we might be able to make people feel, "It looks delicious."

Riccardo: ... But, it was just a feeling.

Akizuki: Hum? So you have no choice but to actually go and eat it ...

Riccardo: But in that case, you are good for nothing ...

-The End-

[Restaurant name] Szechwan Restaurant Chen

[URL] <http://www.srchen.jp/>

[Address] Cerulean Tower Tokyu Hotel 2F, 26-1, Sakuragaoka-cho, Shibuya ward, Tokyo, Japan

[Cuisine] Lunch Set (Selectable tow cuisine) 2970 Yen

Chen Kenichi Mapo doufu / Fried shrimp in mayonnaise sauce

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

Episode 014: Ramen Riki



Milo: So, let's start the review now. By the way, the restaurant in the photograph is closed, isn't it?

Akizuki: Actually, this was the only photo of the restaurant without people because there was a long line in front of it all the time.

Milo: After eating the ramen, we were waiting for everyone in the line to enter the restaurant. But once all the people got in, the store curtain was removed swiftly and the closed sign was up.

Akizuki: Yes, that's right. It just happened in a flash.

Milo: When we got out of the restaurant, a couple of people were still in the line. We expected them to enter soon, but more customers came one after another. In the end, several of them were turned down, because the soup ran out.

Akizuki: In fact, I had similar experiences. I was really disappointed if I found the restaurant closed temporarily or the soup run out when I visited the one I was about to try.

Milo: I know how you felt. But we could eat the ramen at that day, so it was no problem, wasn't it?

Akizuki: You're right. Anyway, this time, we'll review "Ramen Riki" in Kitakyushu, Fukuoka.

Milo: You are so great because you dared to visit Kitakyushu, the best place for people to eat Tonkotsu (pork bone) ramen.

Akizuki: I heard the distance between Tokyo and Kokura is approximately 1000km. If you used your gift, we could have reached there with approximately 5000 times teleportation.

Milo: I can take on it, if you pay 1000 yen for one teleportation?

Akizuki: Even if the price is 10 yen per teleportation, a round-trip ticket of Shinkansen is cheaper ...



Milo: Aside from means of transportation, should we start reviewing a ramen? We couldn't even see noodles in the ramen bowl, not to speak of soup.

Akizuki: Yes ... When I ordered "Char Siu Ramen", this was served ...

Milo: It had a really impressive appearance. Thinly sliced char siu were surrounding a ramen bowl, at the center of which were welsh onion and Jew's ear. The pork bone soup was cloudy white and mild.

Akizuki: Considering that the noodles were thin, I can say it was just a typical Tonkotsu Ramen as a whole.

Milo: Above all, the char siu was delicious.

Akizuki: Yes, right. I like fatty pork, so it suited my taste. Flat, and it had a good feeling when on my tongue. As I bit it, sweet taste of fat gradually oozed out.

Milo: I felt as if Ryo was eating noodles with the char siu as a side dish.

Akizuki: That's correct ... And I finished eating noodles first ...



Milo: Then, the "Kaedama (refill noodles)" appeared.

Akizuki: Yes. I thought it balanced the amount of noodles with that of the char siu ...

Milo: It is said that the Kaedama system originated in Nagahama, Fukuoka. We can refill boiled noodles after eating first noodles in the ramen soup. This system is aimed to avoid noodles getting soggy while eating a large helping of noodles.

Akizuki: That's right. But if we put Kaedama into the soup again and again, the soup's taste would be getting weak because of the broth of boiled noodles. I was once surprised when I saw a man who put Kaedama into the soup 4 times in another ramen restaurant.

Milo: We can't do like that unless we have our Kaedama (imposter).

Akizuki: I have never thought you say such a feeble joke, Milo ... Do not say you are THAT Gifted mimicking Milo (refer to the Gifted Vol.4), even though it is a story about Kaedama (meaning both refill noodles and imposter in Japanese) ...

Milo: ... You are lucky enough not to be twins.

Akizuki: Eeeeeek!

-The End-

[Restaurant name] Ramen Riki

[Address] 5-6-9, Harunomachi, Yahatahigashi-ku Kitakyushu-shi, Fukuoka, Japan

[Cuisine] Char Siu Ramen 850 Yen

Kaedama (refill noodle) 100 Yen

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

Episode 015: Hiroshima Yaki Fujimaya



Saya: It's my turn again. I'm so excited and can't wait.

Akizuki: Saya, you look so enthusiastic.

Saya: Yes. It's really fun to have more chances than before to eat various foods after we started this review series. Now we are featuring okonomiyaki (Japanese savory pancake containing a variety of ingredients), aren't we? It might be the first time for me.

Akizuki: I have eaten it since I was a child.

Saya: Oh, that's nice. I have been curious about it since a long time ago.

Akizuki: So, this time we'll review "Hiroshima Yaki Fujiyama" in Hiroshima city, Hiroshima, and we ate "Yama Special". There are more than 1000 restaurants of okonomiyaki in Hiroshima city, but we have visited only five restaurants to date ...

Saya: Wow? Are there as many as 1000 restaurants? We need about three years to complete them even if we go to a different one of them every day. By the way, how special is "Yama Special"?

Akizuki: Um, we can usually order "Nikutama Soba (Pork, egg and ramen noodle)" or "Nikutama Udon (Pork, egg and wheat flour noodle)", but for the special, Soba or Udon are doubled in amount and Mochi (Japanese rice cake) and cheese are added.



Saya: It's too large an amount, isn't it?

Akizuki: It's no problem because we don't eat it alone. In addition, there are many choices of Teppan-yaki (Food grilled on an iron plate). Just to tell you, I ordered "Beef tongue steak" this time.

Saya: It was so splendid. I thought the okonomiyaki was delicious. The sweet, hot and sour taste sauce was good, and a dough and noodles were also good. Plus, the Mochi which came by surprise was so tender, and the limp texture was very nice. I found cheese also harmonized with okonomiyaki.

Akizuki: A cheese fan cannot but choose this topping. I absolutely love the tastes spread whole in my mouth by a harmonious combination of sauce, dough, noodles, Mochi and cheese.

Saya: By the way, what is this "Hiroshima Yaki" along with the restaurant's name?

Akizuki: Oh, probably I think that means Hiroshima-style okonomiyaki. A recipe is different from Kansai-style okonomiyaki.

Saya: What? What is the difference?



Akizuki: Briefly speaking, in Hiroshima-style, dough is spread on an iron plate and ingredients are piled up on it and then fried. On the other hand, in Kansai-style, dough and ingredients are mixed first and then fried altogether. Some time ago, Kansai-style okonomiyaki which I ate in Namba, Osaka, was fluffy and good.

Saya: Uh-huh, I understood there are several styles. Beef tongue steak was thick-sliced and excellent, but I'm interested in Kansai-style okonomiyaki.

Akizuki: Speaking of which, my acquaintance who came from Germany said "Okonomiyaki is my favorite food!"

Saya: I too come to like okonomiyaki. Ryo, can you create an okonomiyaki restaurant in City?

Akizuki: I'm not sure if I should welcome such a meta-level request, but it might be interesting to describe the scene someone is eating okonomiyaki. However, can overseas people image it correctly?

Saya: It depends on skills of a writer, doesn't it?

Akizuki: Oh ... You've got my weak point ...

-The End-

[Restaurant name] Hiroshima Yaki Fujiyama

[Address] 4-16-11, Koi Ue, Nishi-ku Hiroshima-shi, Hiroshima, Japan

[Cuisine] Yama Special (Soba) 900 Yen

Beef tongue steak 1000 Yen

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

Episode 016: GLICINE



Akizuki: Wisteria ... its language of flowers are Grace, Welcome and Bliss ...

Chloe: Why do you say like that in self-absorbed, which doesn't suit you? What's happenin'?

Akizuki: Chloe, don't give me a funny look.

Chloe: But actually you are strange, aren't you?

Akizuki: No, no. I'm not strange. These were written on the home page of the restaurant website.

Chloe: Oh, I got it. You mean, the Italian restaurant in Fujisawa.

Akizuki: Yes, right. I've been really into the restaurant since I found it fortuitously.

Chloe: If I remember correctly, you wanted to go to another restaurant when you visited it for the first time? I heard from you, the restaurant you first wanted to visit was closed. You tried two more restaurants after some hesitation, but both of which were already full. Then, it was the fourth one, right?

Akizuki: It was just a fate to have us come across something important.

Chloe: So, thanks to that, I partook of a serendipitous repast with you.

Akizuki: You got it. So, don't give me a funny look and you should thank me.

Chloe: Anyway, we'll review "GLICINE" in Fujisawa, Kanagawa, for this time.



Akizuki: We usually had a lunch course before. But, at that day, we tried a dinner course for the first time.

Chloe: This restaurant has three courses for dinner time. Customers need to make a reservation in advance except the least expensive course "Menu Cena" which we ordered this time.

Akizuki: The course consisted of five dishes: appetizer, two pastas, main dish and dessert. They are chef's choice.

Chloe: I chose the photographs of the first pasta and the dessert in the course for this review.

Akizuki: Your decision is so fast as usual.

Chloe: Because you are unskilled at taking photographs, I chose the photogenic ones.

Akizuki: Oh ...

Chloe: Leaving aside your skill of photograph, the dishes were delicious. This is "Spaghetti aglio e olio peperoncino with fungi". We could smell indescribably fine flavor in the air, when the dish was brought in front of us.

Akizuki: Yes. It was just an olive oil pasta with full of mushrooms, in which Shiitake (Chinese mushroom), Grifola frondosa and Pleurotus eryngii were used in plenty.

Chloe: Fried garlicks were in the pasta, and they were not soggy and tasted very good.

Akizuki: But in fact, the second pasta "Lagane with Bolognese sauce and Arctium lappa" was also delicious.

Chloe: Lagane, wide type noodles, was chewy and wonderful thanks to the harmony with Bolognese sauce ... If your photograph was nice, I would have recommended the latter pasta for the review!

Akizuki: Oh, really? But, I can't refute your claim ...



Chloe: In addition, the main dish "Mugibuta (Pork bred by wheat variety) grown in Kanagawa cutlet over salad" was also excellent, because the cutlet was crispy and the pork was so sweet. But I dared to choose the photograph of the dessert.

Akizuki: That pork cutlet has different vector of the taste from Tonkatsu. That's too bad ... I regret my unskilled technique of photograph ...

Chloe: Hey, don't be so disappointed. This "Monte Bianco - Hojicha (Japanese roasted green tea) and Brown sugar -" was also tasty.

Akizuki: This was amazing. When I ate it for the first time, I thought it was the best Mont Blanc cake I've ever had.

Chloe: The triune taste which was made up of mild sweet of Japanese chestnut, aroma of Hojicha and strong sweet of brown sugar was deeply impressed.

Akizuki: Well, we fully enjoyed the course. Especially, it's good the dinner course comes with two pastas.

Chloe: By the way, you were embarrassed, weren't you? You didn't know this information and you thought it selectable like in a lunch course. So, for the second pasta, you ...

Akizuki: Wow! Wait, wait! That's all for this time!

-The End-

[Restaurant name] GLICINE

[URL] <http://glicine-shonan.jp/>

[Address] Sunplaza Kugenuma Tachibana B1F, 1-3-16, Kugenuma Tachibana, Fujisawa-shi, Kanagawa, Japan

[Cuisine] Menu Cena 3800 Yen (without service charge 8%)

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

Episode 017: Shanghai Gushi



Akizuki: Hum, what should I do ...? I'm in trouble.

Riccardo: What's the matter with you? You are unusually worried.

Akizuki: Because Chinese foods in Taiwan are absolutely wonderful, I can't choose the restaurant to review for this time.

Riccardo: ... First World's problem, man.

Akizuki: I think that's good if we are happy.

Riccardo: Hah, I can't deny your point. Anyway, which restaurant will we review? Make up your mind now.

Akizuki: Let me see ... How about Shanghai cuisine, because we have continuously reviewed Szechuan cuisine?

Riccardo: But you always order the same kind of dishes. Even if you choose Shanghai restaurant, it wouldn't be like Shanghai cuisine. You normally order Mapo doufu in Shanghai restaurant, don't you?

Akizuki : Oh ... that's because it's my favorite ...

Riccardo: I know that. Additionally, we always go to a restaurant as a small group, so our orders tend to be biased.

Akizuki: That's right. I think we should review what we want.

Riccardo: You mean, for this time, is that one? It's "Shanghai Gushi" close to Songjiang Nanjing station of MRT in Taipei.

Akizuki: Yes. This restaurant was in the guidebook which I brought from Japan.



Riccardo: The first one is "Chicken Marinated in Shao Hsing Wine 'Shaoxing Zuiji'". That's the dish that a steamed chicken is marinated in Shaoxing rice wine.

Akizuki: Yes, this was amazing.

Riccardo: Right. The meat and skin of chicken were tender and juicy, and the texture was good.

Akizuki: When I ate this chicken, the fragrance of Shaoxing rice wine faintly coursed through my nostril. The mellow fragrance was very nice, and I became extremely happy while I was eating it.

Riccardo: How can you feel it's delicious, although you are not good at Shaoxing rice wine?

Akizuki: I'm not sure, but I felt so for some reason. I guess the unique and strong taste of Shaoxing rice wine became weaker, and then the fresh taste and fragrance still remained after cooking.

Riccardo: I can't understand what you mean. But the flavor was surely elegant and delicate. Although I had eaten several kinds of dishes like these chicken or duck, I think this might be the best. The only drawback to this dish was that it had many bones and was a little bit difficult to eat.

Akizuki: Yes, but meat dishes in Taiwan usually come with bones.



Riccardo: The next is "Fried Shrimps with Pineapple 'Fengli Xiaren'".

Akizuki: Ebimayo (Shrimp with mayonnaise)! Ebimayo!

Riccardo: Calm down. At your age you should know better, don't be so excited only by seeing shrimp with mayonnaise.

Akizuki: Oh, my soul of mayoler (mayonnaise freak) made merry.

Riccardo: Hum, I too prefer Ebimayo to Ebichili (Shrimp with chili sauce).

Akizuki: Hey, we seem to have the same tastes. By the way, I heard from Taiwanese before, Taiwan's Ebimayo is always served with pineapple. Unlike in Japan, there might not be Ebimayo that is served with nothing else in Taiwan.

Riccardo: Anyway, this was also good. Taiwanese mayonnaise commonly has unnatural sweetness for us, but this one had natural taste and harmonized with shrimp and pineapple.

Akizuki: Shrimp was a little bit small, but fresh and tender. When I stuffed my mouth with two or three shrimps at a time, it was blissful ... I couldn't stop eating rice.

Riccardo: Even so, I can't believe how you could eat rice so much with only Ebimayo.

Akizuki: Actually I can eat rice with only mayonnaise.

Riccardo: ... Hey you, how about the position of shrimp?

-The End-

[Restaurant name] Shanghai Gushi

[Address] 1st floor, No.101, Songjiang Road, Zhongshan District, Taipei City, Taiwan

[Cuisine] Shaoxing Zuiji 380 Yuan

Fengli Xiaren 298 Yuan

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

Episode 018: S.K.P



Yoma: Hello. ... Is it okay to join you?

Akizuki: Hi, thank you for coming.

Yoma: At last I'm now able to participate in 'The Sifted'. Hm, I'm filled with deep emotion.

Akizuki: Sorry to interrupt you, but would you introduce yourself first?

Yoma: Sure, of course. My name is Yoma Fialka. 16 years old, but I'm not a high school student. I have assisted main characters since "The Gifted Vol.5". As an exorcist belonging to the church, I sometimes investigate cases regarding evil spirits at the request of the priests in City diocese.

Akizuki: I knew you are always so dignified like this.

Yoma: You know, self-introduction to a client is a part of my job. By the way, Milo is not here?

Akizuki: Not today. Milo is in charge of Ramen, so he will come another time.

Yoma: Huh, suddenly I felt let down. I might go back home now ...

Akizuki: What? Hey, wait, wait. I thought I had to ask Yoma to review, because Milo asserted, "You should leave Curry reviews to Yoma".

Yoma: Oh, did he? Then, I'll roll up my sleeves and review it, if Milo said such a thing. Anyway, we'll start with the Asian restaurant "S.K.P" which is like a secret hideaway in Odawara.



Akizuki: This restaurant opens at 07:00 P.M., but firstly it's difficult to find it during the night, isn't it?

Yoma: Yes, right. It is located in the first floor of a building. At the end of a back alley between two buildings, you can find the entrance of this restaurant. In addition, when we first found it, the restaurant wasn't on Tabelog (Japanese web site featuring restaurants guide). If it didn't appear in local information magazine, we would have never noticed this restaurant.

Akizuki: But, We tried it anyway, and ...

Yoma: We have been really into this restaurant, because this "CURRY CHICKEN 'Malaysian Chicken Curry'" was delicious. How to explain? Is this based on Yellow curry? It was the curry including chicken and potato, and its yellow curry soup was viscous, rich and moderately creamy. So, I could eat it forever.

Akizuki: The chicken was ...

Yoma: Yes, right, the chicken was tender and good. I was very happy to put this curry, chicken and rice into my mouth at the same time.



Akizuki: So, next is ...

Yoma: Next is "RED CURRY (CHICKEN)". At first I felt this was much creamier than "CURRY CHICKEN" and it didn't have strong impression to me. But three and a half years passed after the first visit, I found its spiciness to be adjusted. So, I requested it be a little spicier. By that, the spiciness became suitable enough to get along with rice. Of course, the fillings, which were chicken, eggplant and bamboo shoot, were also good.

Akizuki: By the way ...

Yoma: Oh, by the way, this restaurant has the dish "BICOL EXP. 'Pork stewed with coconut'". Coconut and pork fan like me absolutely love the taste. Then ...

Akizuki: Hey, Yoma, do you have a moment?

Yoma: What? What's wrong with you?

Akizuki: Let me talk a little bit more ...

-The End-

[Restaurant name] S.K.P

[Address] Kaishin Odawara Building 102, 3-10-11, Sakae-cho, Odawara-shi, Kanagawa, Japan

[Cuisine] CURRY CHICKEN 1000 Yen (Without rice)

RED CURRY (CHICKEN) 750 Yen (Without rice)

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

Episode 019: Simuxi & ICE MONSTER Zhongxiao Flagship Shop



Yoma: Hi Ryo. I have been called here two times in a row. Is it okay for you?

Akizuki: Okay, okay. This time is a special.

Yoma: A special?

Akizuki: The last episode (Episode 18) was the ninth one after 'The Sifted Vol.1' was released. The eBook consisted of the same amount of 10 episodes (Episode 9 was double in length), so I want to add one more episode for Vol.2. I think this is not a good place for us to finish this eBook with Milo's review, then I have decided to add a special episode here.

Yoma: Oh, really? So which curry restaurant will we review this time?

Akizuki: No, no, this time is a special. It's not for curry.

Saya: ... I'm sorry. I'm a little bit late. Have you already started the review?

Yoma: Yes, it has started now. Are you also participating in this review, Saya?

Saya: Right. I am called by Ryo, because he is reviewing sweets unusually. I think this review is for those things ... I mean the ones we ate when we visited Taiwan together last time.

Yoma: Oh, is it? Those were good. By the way, this image seems to consist of two photographs. Is it okay?

Akizuki: It's no problem. At the last special (Episode 9), the review was double in length, even though it was for a restaurant. Conversely, I have planned to introduce two restaurants in one review this time. ... Anyway.

Saya&Yoma: We will now review "Simuxi" and "ICE MONSTER" as a very famous shaved ice restaurant in Taipei!



Yoma: Oh, these are shaved ices of "Simuxi". Ah, I'm happy only by seeing this photograph.

Saya: Yes, right.

Yoma: The left one is "Shougong Xiannailao Zonghe Mangguo". This means "Super Fruits Mix Fruits Snowflake Ice with Panna Cotta".

Saya: And the right one is "Chaoji Xuelao Mangguo Xuehuabing". This means "Super Fruits Mix Mango Snowflake Ice with Sorbet", doesn't it?

Yoma: Hey, Saya, if you are asked to choose one of them, which will you choose?

Saya: Hmm, it's difficult to decide, but I think I prefer Super Mango.

Yoma: I agree. It must be hard to give up the fluffy texture of Panna Cotta. But I think much fresh of mango should make us happier than that of kiwi or strawberry.

Saya: Yes, yes. My mouth was full of mango, so I felt blissful. The sherbet was also good, because it made the taste of mango distinguished.



Yoma: But we should also recommend "Xinxian Mangguo Mianhuatian", shouldn't we?

Saya: When I started eating this, I thought "Simuxi" might be better ...

Yoma: But as we dressed the shaved ice with the fresh of Mango and Mango sauce, we found it very sweet and delicious.

Saya: After leveling the shaved ice, it was really good to eat it with Mango, Panna Cotta, or sherbet.

Yoma: Hmm, it is difficult to say which of the two restaurants is better. And this restaurant has many kinds of shaved ice besides that, so I'm really interested in it!

Saya: Yes, exactly. We were seriously very happy, weren't we? I want to go to Taiwan with you again.

Yoma: I agree. ... Wow, by the way, I forgot Ryo was here. So, shall we start the review now?

Akizuki: What? That was just girls' talk?!

-The End-

[Restaurant name] Simuxi

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

[Address] 1st floor, No.15, Yongkang Steet, Da'an District, Taipei City, Taiwan

[Cuisine] Shougong Xiannailao Zonghe Mangguo 200 Yuan

Chaoji Xuelao Mangguo Xuehuabing 190 Yuan

[Restaurant name] ICE MONSTER Zhongxiao Flagship shop

[URL] <http://www.ice-monster.com/>

[Address] No.297, Section 4, Zhongxiao East Road, Da'an District, Taipei City, Taiwan

[Cuisine] Xinxian Mangguo Mianhuatian 220 Yuan

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

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Ryosuke Akizuki Works List at The BBB



The Gifted Vol.1 – The Haunting Woman

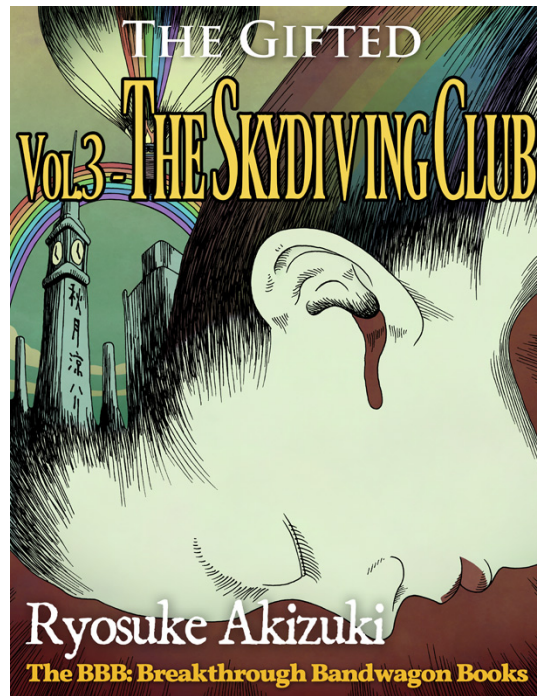
<http://thebbb.net/ebooks/the-gifted-vol1.html>



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

<http://thebbb.net/ebooks/the-gifted-vol2.html>

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The Gifted Vol.3 – The Skydiving Club

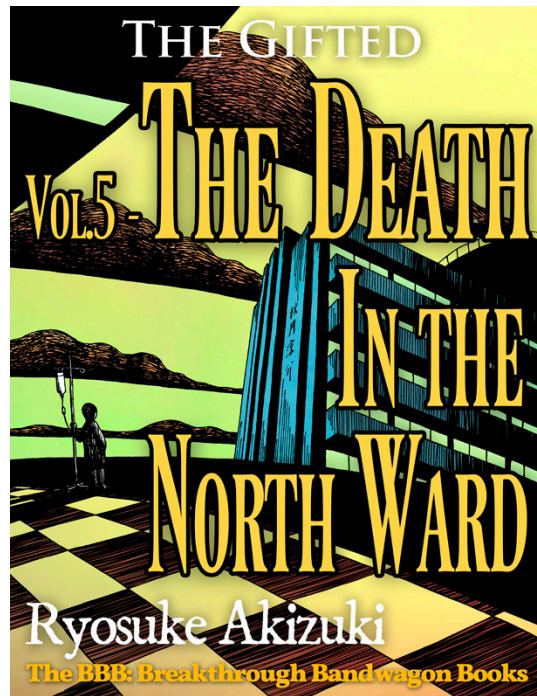
<http://thebbb.net/ebooks/the-gifted-vol3.html>



The Gifted Vol.4 – The Phantom of Gemini

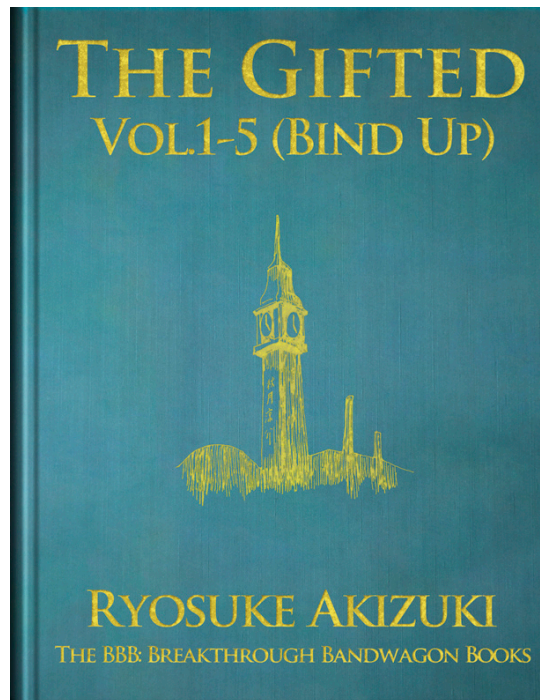
<http://thebbb.net/ebooks/the-gifted-vol4.html>

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The Gifted Vol.5 – The Death In the North Ward

<http://thebbb.net/ebooks/the-gifted-vol5.html>



The Gifted Vol.1-5 (Bind Up)

<http://thebbb.net/ebooks/the-gifted-vol1-5.html>
