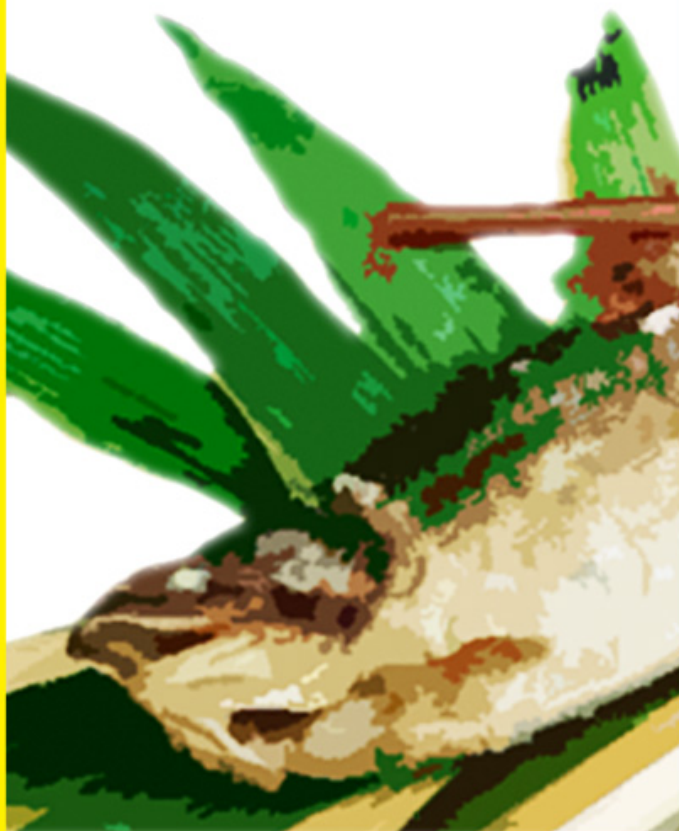


The Sifted Vol.3: Episode 020-028

# The Sifted Vol.3

**Ryosuke Akizuki**  
The BBB: Breakthrough Bandwagon Books

: Episode 020-028



Originally written in Japanese and translated by Ryosuke Akizuki

Photographs by Ryosuke Akizuki

Cover design by Tanya

Copyright © 2016 Ryosuke Akizuki / The BBB: Breakthrough Bandwagon Books

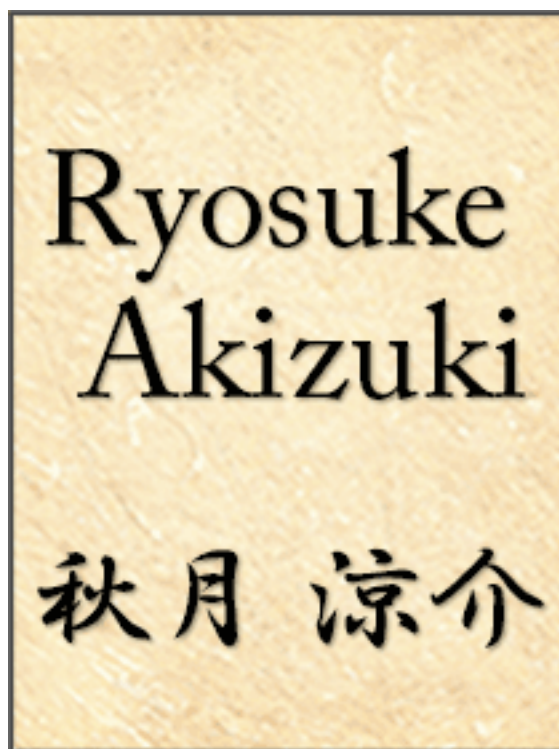
All rights reserved.

ISBN: 978-1-365-56341-6



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 020: Tori Soba Mutahiro No.2



Milo: Hi, Ryo. Is everything okay? You look somewhat uneasy.

Akizuki: Oh, yes. I'm a little bit afraid Yoma would come here suddenly.

Milo: Speaking of which, you seemed to have a hard time at the last two reviews.

Akizuki: Not so hard ..., but I didn't have time to talk ...

Milo: Even so, that's okay. From this time, you can talk as usual.

Akizuki: But Milo is severe in many ways, which makes me feel awkward ...

Milo: Did you say something?

Akizuki: No, nothing.

Milo: Well, we'll review "Tori Soba Mutahiro No.2" in Kokubunji, Tokyo, for this time.

Akizuki: Yes, we went to this restaurant for The Sifted for the first time in three years. I love the soup served at this restaurant. But I couldn't get off my butt, because Kokubunji is a little bit far from my house.

Milo: But Ryo, I think you would visit Taipei more often than Tokyo within a year.

Akizuki: Taipei is a ... distant but close place for me.

Milo: Anyway, let's start the ramen review.

Akizuki: You don't give me any comment back ...?

---





Milo: So we ate "Dahaha Shio Tori Tokusei Soba (Dahaha salty chicken special ramen)" for this time. We were deeply moved by the first sip of this soup.

Akizuki: Because I love salty chicken soup, all I can say is “Delicious!” After the chicken flavor burst on my tongue, I felt the soup seeped in my stomach.

Milo: In addition, the ramen had a beautiful-looking. It was luxury, because chicken and pork char siu, chicken Soboro (minced chicken) and egg were on it. All ingredients including noodles were high quality.

Akizuki: But even the tastes of such ingredients were dim ..., because it was really my favorite type of soup. The memo which I wrote three years ago had almost nothing but soup information.

Milo: So, the low skill of your restaurant reviews is already allowed for.

Akizuki: You are severe ... Anyway, I haven't discovered a new favorite ramen restaurant in Tokyo recently, but this might be my best ramen in Chintan (clear soup) type so far.

Milo: It's good for your unswerving rating although this was the first time in three years.

Akizuki: Yes. I want to eat it again only by seeing the photograph.

---



Milo: Next is a side dish "Menma Gohan (bamboo shoots on the rice)" like an extra review. Ooba (*perilla frutescens*) accentuated the taste, and it was good.

Akizuki: Yes. Actually, I wanted to post a photograph of Shoyu (soy sauce) ramen. But it is difficult to visit repeatedly because this restaurant is far from my house.

Milo: That's right. So we had to review a side dish, didn't you? Anyway, I want to try that Shoyu ramen next time. When can we go?

Akizuki: If we live in Tokyo, we can visit it whenever we like.

Milo: Hmm, but I can't agree with your opinion.

Akizuki: Oh, why?

Milo: Because if Ryo lives in Tokyo, I think your food budget and your weight will increase unlimitedly.

Akizuki: No, no, I don't think so, if I moderate eating properly.

Milo: Huh, you mean temperance ...? You think you can do it, Ryo?

Akizuki: You are severe ...

-The End-

[Restaurant name] Tori Soba Mutahiro No.2

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

---



[Address] Tariho building 1F right side, 2-3-6, Honcho, Kokubunji-shi, Tokyo, Japan

[Cuisine] Dahaha Shio Tori Tokusei Soba 950 Yen

Menma Gohan 200 Yen

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

## Episode 021: Shiki Ryori Ukyo



Saya: Hello, Ryo. Which restaurant will we review this time?

Akizuki: It's "Shiki Ryori (seasonal dishes) Ukyo" that received one star from the Michelin guide in Odawara.

Saya: Don't you think we've recently been getting more and more carried away?

Akizuki: Oh ... After we started 'The Sifted', we are challenging for various things, because we have an obsession to find some good restaurants ...

---

Saya: Our Engel's coefficient is rapidly getting high ...

Akizuki: Oh, don't say about it ...

Saya: I thought Kaiseki ryori (traditional Japanese banquet) restaurants were too luxurious to visit.

Akizuki: I thought so, too ... but it was actually more informal than expected.

Saya: Yes. We could manage that even though we didn't know the Kaiseki manner.

Akizuki: I would have felt embarrassed, if we had been observed by a waitress.

Saya: ... So did I.



Akizuki: So, let's change the mood and start reviewing the dishes.

Saya: This time we ordered lunch menu "Kiyose Kaiseki Ume (This course name indicates Japanese plum)". Basically we can order up to six dishes, included in the "Kiku (chrysanthemum)" course at lunch time. But we can increase the dishes if we ask it in advance.

Akizuki: Yes, right. So, we added two dishes, which were Ume Kaiseki as priced 8000 yen.

Saya: The eight dishes were Sakitsuke (appetizer), Zensai (hors d'oeuvre), Suimono (clear broth soup), Tsukuri (Sashimi), Yakimono (broiled dish), Takiawase (simmered assorted dish), Agemono (fried dish) and Sunomono (vinegared dish). And Shokuji (rice and miso soup), Kanmi (cake) and Mizugashi (dessert). Eleven in total.

Akizuki: Saya, you could enumerate all the dishes.

---



Saya: Well ... so, I have a crib sheet ...

Akizuki: You don't need to answer so seriously ... Anyway, I chose Yakimono and Agemono from these dishes.

Saya: The first one is "Ayu no Shioyaki (sweetfish broiled with salt)". We ate with not soy sauce but Tadezu which was made with minced Tade (knotweed) and vinegar. It's nice because Shioyaki looks like basic Japanese food.

Akizuki: Yes. This was the first time to eat Shioyaki with Tadezu. Unlike soy sauce, the taste was light and delicious.

Saya: The garnish was simmered sweet potato with lemon. It was mysterious taste because subtle acidic flavor of lemon overlapped sweetness of sweet potato.



Akizuki: Anyway, next is Agemono "Kamasu no Toji Age (fried Barracuda East Temple style)".

Saya: They seemed to mix minced Barracuda and vegetables, roll it with sliced Barracuda, and then roll it with Yuba (bean curd skin) and fried it. It was an elaborately-created dish.

Akizuki: The waitress told me that fried food with Yuba was called Toji Age.

Saya: Personally, this was the best dish in this course. The crispy texture of fried Yuba was good, and it went well with minced Barracuda.

Akizuki: In addition, the fried Ashitaba leaf (Angelica keiskei) on the Toji Age was better than expected.

---



Saya: Yes. I was a little nervous, but Kaiseki was wonderful. I felt we fully enjoyed Japanese food.

Akizuki: I agree. But we have many unknown dishes in Kaiseki ryori. So it's worth discovering.

Saya: Oh, yes, how about going to three stars Ryotei (luxurious traditional Japanese restaurant) next time?

Akizuki: Emergency, emergency, it's over the budget! I break away from here immediately!

Saya: Wow, please wait, don't leave me alone, please.

-The End-

[Restaurant name] Shiki Ryori Ukyo

[URL] <https://www.ukyou.jp/>

[Address] 4-3-29, Honcho, Odawara-shi, Kanagawa, Japan

[Cuisine] Kiyose Kaiseki Ume 8000 Yen (without consumption tax 8% and service charge 10%)

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

## Episode 022: Italian Roa



Chloe: Hey, Saya told me that this time you would kindly take me to an Italian restaurant which received three stars from the Michelin guide.

Akizuki: I think that's not what I said, but some day that might come true. At least as of now, I want to choose budget restaurants.

Chloe: Oh, you're unusually negative today. What's the matter with you?

Akizuki: Hum, I think it is not necessary for us to stick only to the stars because there should be many reasonable restaurants that suit our tastes.

Chloe: I guess you think you have made a wise remark, right?

Akizuki: What? No, I don't think so.

Chloe: Well, I would also feel uneasy if we always went to expensive restaurants. I will keep your tight budget as a secret.

Akizuki: ... You have already disclosed it here ...

Chloe: Hey, you don't have to try you look good, I think. So, this time, we recommend a restaurant for you like him. The name is "Italian Roa" in Ohoribata-dori (the road near the moat of Odawara castle), Odawara.



Akizuki: Personally, it is a restaurant to visit when I want to eat Italian food.

Chloe: Yes, I agree. The restaurant looks like a solitary house which has the atmosphere of a secret hideaway. The taste of foods has the depth and it matches the image of the Italian restaurant whose name is "Fragranza Floreale" featured in "The Gifted Vol.2".

Akizuki: This restaurant has course meals during dinner time and various one-dish meals. So we can choose dishes depending on what we want at the time.

Chloe: Anyway, first of all, we start reviewing "Trippa (Simmered reticulum with tomato)". This is so delicious.

Akizuki: At first, I was really into "Penne Trippa" which was served as "Today's pasta" in a course meal. When I found it in one-dish meals on another day, I ordered it in spite of myself.

Chloe: The reticulum had indescribable sweetness and it was harmonized with rich and tasty tomato sauce. You can eat it as it is, put it on baguette, or mix it with Penne. Ah, I want to eat it forever ...

Akizuki: Chloe, you have too much delusion. Come back here!



Chloe: Next is "Spaghetti Ika sumi (Spaghetti al Nero di Seppia)". It was an unpolished name, but this was also good.

Akizuki: Squid ink sauce was just on the Spaghetti, not dressed with it. If you imagine deep black spaghetti, it might surprise you a little.

Chloe: But this sauce had soft sweet taste and it was harmonized with noodles. We could fully enjoy this sauce because this sauce doesn't have fishy smell peculiar to Squid ink.

Akizuki: This is just the restaurant to savor a little luxurious meal.

Chloe: I'm interested in "Caponata" and "Pomodoro", and I also want to eat "Bolognese", because I have a good impression of tomato sauce.

Akizuki: If you say so, I'm interested in "Penne Gorgonzola" and "Lasagna". Should we order all interesting dishes next time?

Chloe: ... Hey, you, it is far from expenditure reduction.

-The End-

[Restaurant name] Italian Roa

[Address] 1-12-7, Sakae-cho, Odawara-shi, Kanagawa, Japan

[Cuisine] Trippa 950 Yen

Spaghetti Ika sumi (Nero di Seppie) 1250 Yen

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

---



## Episode 023: Chinese seasonal dishes Cha Ma En



Riccardo: Hi, I've come again. By the way ...

Akizuki: Next, you'll say "You would kindly take me to the Chinese restaurant which received three stars from the Michelin guide?"

Riccardo: You would kindly take me to the Chinese restaurant which received three stars ... Oh?!

Akizuki: It's just like you, Riccardo. I knew you're witty. That's something Milo could never do.

---

Riccardo: Right. If I always ignored your joke, you would sulk. Anyway, Italian restaurants which received Michelin three stars cannot be found in Japan. And we can apparently find the only one example of Chinese restaurant with three stars in the world.

Akizuki: Oh, I like the fact because it sounds like a dreamily gorgeous to us as ordinary people.

Riccardo: Yes, there are no bounds to greed. Speaking of which, will we review a Chinese restaurant in Japan for this time?

Akizuki: Right. It's "Chinese seasonal dishes Cha Ma En", my favorite restaurant in Shonan area.

Riccardo: The entrance looks stark. In fact, the restaurant is on the sixth floor. We can use the elevator at the back of the left aisle.

Akizuki: Yes. I could not take a photograph in front of this restaurant, because the exit of the elevator was just the entrance of this restaurant. So I took the photograph of the first floor.



Riccardo: Anyway, this was the first dish ... It had a dangerous-looking.

Akizuki: It was "Shank meat of pork stewed with hot pepper and black vinegar". You should order it earlier, because it needs 20 minutes for cooking. By the way, it looked very hot at first sight. But it was not so hot as expected, was it?

Riccardo: Yes, it was a surprise. When I sipped this soup, subtle sweetness, pungent taste and mild acid came together as a harmonious combination of them. I was deeply impressed by this very fine taste.

---



Akizuki: Shank meat of pork in the bowl was like a stewed, cubed pork. When I put it in my mouth, the portion of fat was chewy, its sweetness was impressive, the meat was tender, and the taste was rich. Unbelievably delicious ...

Riccardo: In addition, sometimes grains pepper burst in my mouth. It was good.

Akizuki: So it was such a wonderful dish that we could feel blissful when we ate it with rice.



Riccardo: Next is ... Is it Mapo doufu again? You are crazy about Mapo doufu, right?

Akizuki: Hum, I ate several other dishes in this restaurant, but I have chosen "Chen Mapo doufu" because I like this taste ...

Riccardo: This Mapo doufu looks a little bit oily, but I thought the whole taste, its hot and piquant taste and smell, were all good condition.

Akizuki: This was so hot that I sweated profusely while I was eating it. But I became addicted to this hot taste. Someday I want to eat it in dinner menu although we ate it as lunch this time.

Riccardo: Don't say someday, it should be the next time.

Akizuki: But I have many interesting dishes, so I should not eat Mapo doufu again ... Especially this restaurant has many unknown dishes in "Special dishes for reservations" ...

Riccardo: It's hard for us to eat them all in the future, because we have to discover new restaurants for The Sifted. For example, how about if you establish the Gourmet's Club of which you are the leader? If many people join it, you could order many dishes in every restaurant and take as many photographs as you like.

---

Akizuki: Oh, what? I think it's interesting. We'll go to the restaurants chosen by the member twice-monthly and we are proficient with the sparkling world of the delicious meals ... It's not a time to write 'The Sifted'. I have to start to run the Club!

Riccardo: Hey, you, it's putting the cart before the horse ...

-The End-

[Restaurant name] Chinese seasonal dishes Cha Ma En

[URL] <http://www.cha-ma-en.com/>

[Address] Daiichi Kousan No.18 Building 6F, 20-15, Minamifujisawa, Fujisawa-shi, Kanagawa, Japan

[Cuisine] Shank meat of pork stewed with hot pepper and black vinegar 1900 Yen

Chen Mapo doufu of Cha Ma En is included in the lunch set 2100 Yen

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



## Episode 024: The Spice Shop



Yoma: Ryo, hello! It's my turn again.

Akizuki: Hi, Yoma. You're always energetic, aren't you?

Yoma: I'm quite used to review restaurants because I already experienced it twice. Rather, it's getting enjoyable. So, let's start immediately. This time, we'll review the Indian restaurant "The Spice Shop" in Tianmu which is a suburb of Taipei city. ... But, why should we go to an Indian restaurant even when we come to Taiwan? Because it's there!

Akizuki: ... Yoma, you are so powerful from the beginning.

Yoma: Of course. Indian restaurants in Taipei are hot in my mind now. It's not a time to go only to Chinese restaurants.

Akizuki: I agree. But actually Thai food is delicious too.

Yoma: Wait! I'll review it someday. So, at first, let me systemize our history of visiting Indian restaurants.

Akizuki: What? Will we start from that point?

Yoma: Oh, we don't have enough time? Okay, I will explain it briefly. We were awakened to the palatability of Indian curries in Germany, disappointed at it in Japan, and then awakened to it again in Taiwan, right?

Akizuki: I think your briefing is at the risk of being misunderstood ...

---



Yoma: Anyway, although we need approximately one hour to go to this location by MRT from the center of Taipei, it would be easier to get there if we take a bus or a taxi. When we visited there for the first time, we walked for 30 minutes from Zhishan station of MRT. Because Ryo is a miser for anything except food.

Akizuki: Perhaps you indirectly say I'm a scrooge ...?

Yoma: But we learned how to take a bus, so we will be able to go there more easily in the future. And ... this is "Murgh Tikka Masala" of "The Spice Shop"! Check it out! It had the good-looking of highly viscous and beautiful color of curry. The fragrance of spice hit my nostrils rudely once I entered this restaurant, so I couldn't resist it!

Akizuki: I felt it was not so good when I first ate a mouthful of curry ...

Yoma: Yes, yes, right! But it became very good taste when we ate it with fragrant saffron rice. In the first place, when we were really into Indian curries in Munich, they were served with Basmati rice. So, probably I prefer the combination of the fragrant rice and rich curry like this to that served with a Naan or Japanese rice.

Akizuki: In addition, It contained chicken quite much and substantial.

Yoma: Yes, but if the saffron rice was not sticky to this extent, I would like it more.





Akizuki: Next is "Keema Gosht". It's Keema curry of minced lamb.

Yoma: This was ... This was very nice for the lovers of lamb. From the first bite, the spices and the specific taste and fragrance of lamb were spread in my whole mouth ...

Akizuki: It was a little bit hot, but pleasant pungency.

Yoma: Right. Additionally this curry had a very complex flavor and the taste of lamb was emphasized in mild acid. So it was blissful to eat it with saffron rice!

Akizuki: We didn't eat Keema curry so much, but we could choose it from options after we had eaten this curry.

Yoma: I think so. But I would also like to consider Butter Chicken or Prawn Masala. I can say I wanna eat curry every day!

Akizuki: Oh, yes, I understand how you feel. We would surely like to frequent this restaurant.

Yoma: Yes. But I didn't expect to be really into Indian curry in Taiwan. ... Oh, by the way, Ryo, do you have a bright face, don't you?

Akizuki: Yes. Because, for this time, I could chat more than expected ...

-The End-

[Restaurant name] The Spice Shop

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

---

[Address] No.6, Alley 10, Road Lane 50, Tianmu East Road, Shilin District, Taipei City, Taiwan

[Cuisine] Murgh Tikka Masala 390 Yuan

Keema Gosht 400 Yuan

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



## Episode 025: Kaidashi Ramen Kaigaraya



Milo: Hi, Ryo. So it's about the time to start the review for this time.

Akizuki: Okay. I've been curious about this restaurant for a while after I found it in the "Ramen Walker Kanagawa" magazine.

Milo: You seem to have several information sources.

Akizuki: Yes ... we occasionally buy a Ramen magazine and lose track of time while reading it, don't we?

Milo: I'm not willing to agree with your opinion, but I can understand why you said so.

Akizuki: What? I think you are my comrade to pursue Ramen.

Milo: I intuitively get the necessary information from a magazine and just go there. So I don't get involved with it. In addition, I have a lot of books to read.

Akizuki: But the appeal of Ramen magazine is better than the other books.

Milo: Oh, no, I'm not willing to agree with that opinion as well. But we were curious about "Kaidashi (shellfish broth) Ramen Kaigaraya" in the Ramen magazine.

Akizuki: Right. Shellfish broth sounds very fascinating ...

Milo: I'm not sure if ordinary people agree with you, but I'm on your side about that.

Akizuki: Oh, it's just like you, my comrade.

Milo: We know how delicious shellfish broth is in Japanese foods. I expect the taste like that.

---



Akizuki: Well, regarding the location of the restaurant, it needs 15 minutes to walk from Fuchinobe station of Yokohama line.

Milo: You should pay attention not to pass by it, because this restaurant doesn't face a main street. In addition, as the name indicates, the major menu of this restaurant is "Kaidashi Ramen". But when we visited, we couldn't order it. We could only order "Noukou Kaki Soba (Rich oyster noodles)" and "Noukou Kaki Tsukemen (dipping noodles)".

Akizuki: We cannot easily decide which to choose, but we tried "Noukou Kaki Soba + Kai Meshi (shellfish rice) Set".

Milo: First of all, this ramen had a wonderful-looking. Beautiful ocher soup, light pink Char Siu, and long Hosaki-Menma (lactate-fermented bamboo shoots) accounted for more than a third of the bowl.

Akizuki: And when we sipped the soup first ... delicious taste of oyster was spread in our mouths incredibly.

Milo: The soup was very rich and good, and then it was ideally twined around noodles. We were duly made aware of taste of oyster.

Akizuki: I was absorbed in eating.

Milo: Ryo seems to forget a lot, but we must not forget to order Kai Meshi. We couldn't post the photograph here, though. It was Takikomi Gohan (boiled rice seasoned with various ingredients) of shellfish. When we put it in the soup of Kaki Soba ...

Akizuki: It was pretty blissful ... It was superior taste like Zousui (porridge of rice and vegetables) with oyster broth.

---





Milo: The other day, we revisited this restaurant to eat "Kaidashi Ramen". But it wasn't served again. So we tried "Noukou Kaki Tsukemen".

Akizuki: Noodles might look a bit plentiful, because we ordered a large helping of noodles.

Milo: Tsukemen was also good. The taste of oyster and the texture of noodles came together and made us happy, when we dipped the noodles, that were boiled and then tightened once in water, in rich soup and slurped them up.

Akizuki: After dipping Char Siu in soup once and chewing, the taste of soup and the subtle sweetness of meat were harmonized and became more delicious.

Milo: The taste and texture of Hosaki-Menma were also good.

Akizuki: Although the noodles were plentiful, but I was urged to order Kai Meshi in spite of myself.

Milo: Right, we may become addicted to the combination of Kai Meshi and soup.

Akizuki: Someday, we should go back to this restaurant to eat "Kaidashi Ramen".

Milo: I'm willing to agree with your opinion, but do you know the count of restaurants which we want to visit again is increasing inwardly? I guess we can't complete them all, can we?

Akizuki: I'm not willing to agree with your opinion, but I can do nothing but agree with you rationally ...

-The End-

[Restaurant name] Kaidashi Ramen Kaigaraya

---



[Address] Mansion Irori101, 3-24-3, Fuchinobehoncho, Chuo-ku Sagamihara-shi, Kanagawa, Japan

[Cuisine] Noukou Kaki Soba + Kai Meshi Set 970 Yen

Noukou Kaki Tsukemen + a large helping of noodles 950 Yen

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

## Episode 026: Torimeshi Toritoh Jounai branch



Saya: Well, for this time, we'll review Oyakodon (literally meaning "parent-and-child bowl") or Chicken and Egg Bowl?

Akizuki: Yes. When I had something to do in Tokyo, I searched for several restaurants to eat Oyakodon. Considering the location which I could go to in time, this was the most suitable one.

Saya: Therefore, we're reviewing "Torimeshi Toritoh Jounai branch" for this time.

---

Akizuki: By the way, we had to be in a very long line. I never expected to wait for no less than 30 minutes. While waiting in line, I was being worried that I might be late for an appointment.

Saya: But it's just like Ryo, because you stuck to wait to eat it.

Akizuki: Yes, I want to review Oyakodon for The Sifted. If I lost this chance, I was not sure when I could review it.

Saya: Understood. Yet, people don't necessarily go to seafood restaurants even in Tsukiji.

Akizuki: It was my misjudgment. I should not have leisurely arrived there at around 11 a.m. Those who came apparently from foreign countries were also waiting in front of this restaurant.

Saya: Right. So we could not take a photograph of this restaurant with no customers.

Akizuki: Yes ...



Saya: Anyway, we ordered "Shamo (game fowl) Oyakodon". But why didn't we order normal "Oyakodon"?

Akizuki: If you have a choice of "Vaunted Oyakodon" and "Ultimate Oyakodon", Saya always chooses Ultimate one without any hesitation.

Saya: Oh what? Am I the person who chose it?

Akizuki: Sorry, I was joking. I chose it. But we should choose Ultimate for the review, of course.

Saya: This Oyakodon was brilliant yellow and looked beautiful probably because of its soft-boiled egg.

---



Akizuki: Right. This egg was sweet and reduced a bit strong taste of soy sauce.

Saya: In addition, the poultry of Shamo ... it was very chewy. When I bit it, the rich flavor of chicken was oozed out.

Akizuki: Because the rice was coated with egg and sauce, it flowed into our throat smoothly and it was a nice feeling.

Saya: The harmony of the chicken, egg, rice, and sauce was exquisite. It made me happy.

Akizuki: And the notable thing is the Tori Paitan (chicken white broth) soup which came along with Oyakodon ...

Saya: The soup stock coming out from chicken was nice. This soup was delicious because it was full-bodied in a light taste.

Akizuki: Ultimate Oyakodon ... we fully enjoyed it with Tori Paitan soup.



Saya: But you secretly ordered a side dish, didn't you?

Akizuki: It's the confines or rules of The Sifted ... We need two food photographs for one episode, so we have to order.

Saya: And then, it was "Tatsuta Age (Deep-fried Chicken)" selected for this time.

---

Akizuki: I couldn't help but choose it, because I love fried chicken. Individual pieces were bigger than expected, and the chicken was hot, juicy and tender. When I bit it, fat overflowed from poultry and it was delicious.

Saya: With the Oyakodon, we were greatly pleased and became full.

Akizuki: It was like a heaven filled with chicken.

Saya: Besides, this restaurant has many interesting dishes.

Akizuki: Yes ... I understand it is difficult to come to this restaurant again as Milo once said, but I'm very interested in "Duck-centric Oyakodon" or "Chicken Keema Curry"...

Saya: "Salty Oyakodon" and "Torimeshi (Chicken Rice)" too. We have no choice but to move to Tsukiji.

Akizuki: No, no, Milo told me before that I must not live in Tokyo ...

Saya: Well, we should ask Toritoh to open their branch near our houses.

Akizuki: Don't say so easily like they can open their branch in our fictional City ...

-The End-

[Restaurant name] Torimeshi Toritoh Jounai branch

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

[Address] Tsukiji market No.8 Building, 5-2-1, Tsukiji, Chuo-ku, Tokyo, Japan

[Cuisine] Shamo (game fowl) Oyakodon 1200 Yen

Tatsuta age (Deep-fried chicken) 600 Yen

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

## Episode 027: VILLA DEL SOL



Chloe: This time, the atmosphere of the restaurant's appearance looks more dignified than ever before.

Akizuki: This historic building, known as Nanki Bunko, is tangible cultural property designated by our country. We feel nervous about visiting there, because we have no connection to a resort hotel until now.

Chloe: It's just like you, the representative of ordinary people. If we didn't serialize 'The Sifted', we wouldn't have come to this place.

Akizuki: Yes ..., basically we have no idea to stay at a resort hotel.

---



Chloe: Sure. You usually put your soul into looking for the cheapest hotel which you can find around there.

Akizuki: Oh, no, that's going too far ...

Chloe: Anyway, the good point of this restaurant is that we can use it only for meal without staying at the hotel. It is a little bit expensive for ordinary people like us, but we can feel free to enjoy the meal with no accommodation fee.

Akizuki: I agree. I hesitate to pay 40000 yen for one night and two meals. But if it is 15000 yen for the dinner of full-course French meal, my interest is aroused.

Chloe: So, we'll review the annex "VILLA DEL SOL" in "Hoshino resort Kai Atami" for this time.



Akizuki: We ordered "French of sea, Chef's spécialité" for this time. The course consisted of seven dishes and two desserts.

Chloe: As posted on the home page like "Taste the sea itself. Once in a lifetime chance of French.", the contents of dishes are not fixed in advance. But basically the menu seems to consist of seafood and vegetables.

Akizuki: For this time, it was olives, an abalone, a white asparagus, Japanese spiny lobster, common orient clams, bouillabaisse made from over five fishes' broth and Japanese Spanish mackerel.

Chloe: Marseille bouillabaisse as the sixth dish was Chef's spécialité, but if I should choose the two dishes from this menu, the first one is "Rôti of Japanese spiny lobster".

---

Akizuki: Oh yes, Japanese spiny lobster is good. It was a simply grilled dish with clarified butter. But when we ate it with tomalley, we felt a complex sweetness and it was delicious.

Chloe: We felt a subtle sweetness of Japanese spiny lobster, a rich sweetness of tomalley, and a sweetness of butter is added probably. The texture of Japanese spiny lobster was good because of its great bounce and tenderness. I want to eat not only a half size but a whole lobster or two.

Akizuki: We will spare it for a dream to come true someday ...



Chloe: The next is a main dish "Instantly smoked Japanese Spanish mackerel". Seasonal Japanese Spanish mackerel was salted and, after removing its salt, smoked with wood chips of Prunus. They said it needs three days to cook this dish. The sauce was Beurre Blanc, made from white wine and butter.

Akizuki: This dish had a very good flavor. When this dish was brought on our table, a cloche was covering the dish. And when it was opened, we first enjoyed this flavor.

Chloe: After that, when we put Japanese Spanish mackerel in our mouths, the rich flavor like a smoked cheese coursed through from mouth to nostril. We were knocked down by this flavor. A little fat was between the skin and sliced fish of Japanese Spanish mackerel. We tasted the sweetness of this fat and felt as if smoked from inside our bodies by the flavor ...

Akizuki: Because of salting fish and removing the salt, the taste was moderate and brought out the flavor more.

---

Chloe: The dessert was also delicious because of the rich cream. I think it is interesting that we'll visit again in other seasons except spring. By the way, you gradually tend to choose high-end restaurants. When will we make a debut in Ginza?

Akizuki: What? Oh, no, I'm not mentally prepared for it ...

-The End-

[Restaurant name] VILLA DEL SOL

[URL] [http://kai-atami.jp/cuisine/atamivds\\_cuisine.html](http://kai-atami.jp/cuisine/atamivds_cuisine.html)

[Address] 759, Izusan, Atami-shi, Shizuoka, Japan

[Cuisine] French of sea, Chef's spécialité 15000 Yen (without consumption tax, without service charge 10%)

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



## Episode 028: Szechuan cuisine Syokusai



Akizuki: I am told by the chief editor that we might tend to choose hot dishes ...

Riccardo: You know, you are the person who chooses Chinese restaurants which serve hot dishes.

Akizuki: No, no, it's a misunderstanding. When I look for and find an attractive restaurant, it often specializes in Szechuan cuisine. Don't you think it's the wrong way if we don't order hot dishes in Szechuan restaurants?

Riccardo: Yes, I agree ... Hey, you! Wait! Szechuan restaurants look attractive because you love to eat hot dishes, right?

Akizuki: No, it's incorrect. I got to know the fact that delicious Szechuan cuisine is not only just hot but also has a complicated flavor. So I tend to choose Szechuan restaurants while looking for Chinese restaurants intuitively.

Riccardo: But, you choose it purposely, don't you?

Akizuki: Yes, but I always choose seemingly delicious dishes, not just hot one?

Riccardo: It's complicated. In short, you don't think that a hot one is delicious, but that hot one is acceptable as long as it is delicious, right?

Akizuki: You are right. I don't think it is delicious only because it is hot.

Riccardo: Anyway, this time the person who has such a particular taste chose a restaurant, "Szechuan cuisine Syokusai" in Kyoto.

Akizuki: Hey, you should say such a great person who has a wonderful intuition, shouldn't you?



Riccardo: The first one is "Koushuiji (Drooly chicken)". This dish looked hot.

Akizuki: I like "Koushuiji" as well as "Suannibairou". If you hear the word "drool", you might imagine a little bit dirty things. But this name is derived from the fact that it makes your mouth water only by remembering it.

---



Riccardo: Only by seeing this photograph, it makes my mouth water.

Akizuki: This is the best recommended dish in this restaurant. The sauce was sweet and hot. It was a very complex taste probably because ten kinds of spices were in this sauce. Especially, I felt its relatively sharp sweetness made the taste unique.

Riccardo: The chicken was moist and tender, and it harmonized with this sauce. Hum, I absolutely love this taste and flavor.

Akizuki: The cucumber sank in the bottom of the dish. It was good to eat with this sauce. I can eat rice only with this sauce.



Riccardo: The next was "Shuizhu Niurou (Beef and vegetables stewed very hot, Szechuan style)". This one looked hot too.

Akizuki: After I found this in another restaurant in the past, I have been interested in it for so long. But it looked too hot for me to order.

Riccardo: Sure, it's waste if we cannot eat it all because it is hot.

Akizuki: Yes. But one day, I had a chance to eat it with Taiwanese in Taiwan. At that time, I understood it was not so hot and was delicious.

Riccardo: Even though you don't think it is so hot, all people don't always think so.

Akizuki: That's right. By the way, this was the first time to order "Shuizhu Niurou" in Japan.

---



Riccardo: Surely, it was not as hot as it looked. It had a clear taste in hot taste and I even felt its sweetness.

Akizuki: Beef fillet was very tender and I clearly sensed the taste of beef itself. Anyway, this Mala (Spicy and numbing) sauce including chili pepper and Chinese pepper was good. When I put it on the rice a little bit and ate it, it fascinated me with its complex flavor.

Riccardo: Hey, perhaps you don't need meat if you can taste sauce or soup?

Akizuki: What? Hum ... I'm not sure.

Riccardo: Hey, you should deny it immediately ...

-The End-

[Restaurant name] Szechuan cuisine Syokusai

[Address] Matsubara Building 2F, 1-12-10, Kyodo, Setagaya-ku, Tokyo, Japan

[Cuisine] Koushuiji (Drooly chicken) 880 Yen

Shuizhu Niurou (Beef and vegetables stewed very hot, Szechuan style) 2500 Yen

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

\*\*\*

**This work was exclusively written as one of the made-in-Japan contents belonging to The BBB: Breakthrough Bandwagon Books.**

---

## Ryosuke Akizuki Works List at The BBB



### The Gifted Vol.1 – The Haunting Woman

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

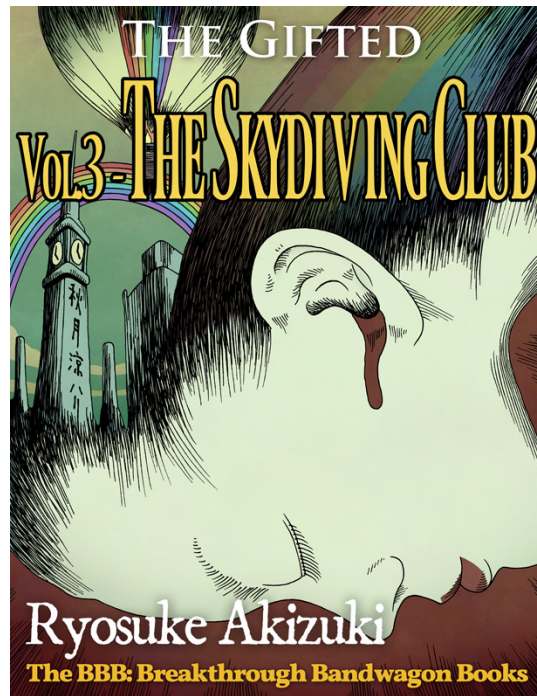


### The Gifted Vol.2 – The Return of the Dead Kitten

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

---

## Ryosuke Akizuki Works List at The BBB



### The Gifted Vol.3 – The Skydiving Club

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



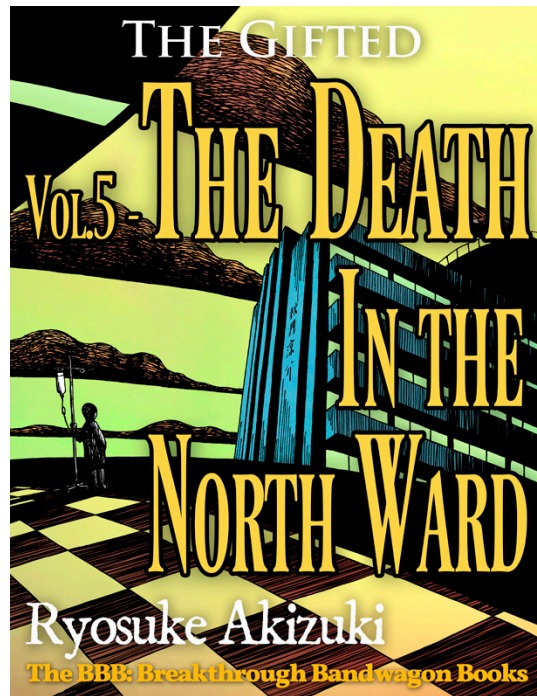
### The Gifted Vol.4 – The Phantom of Gemini

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

---

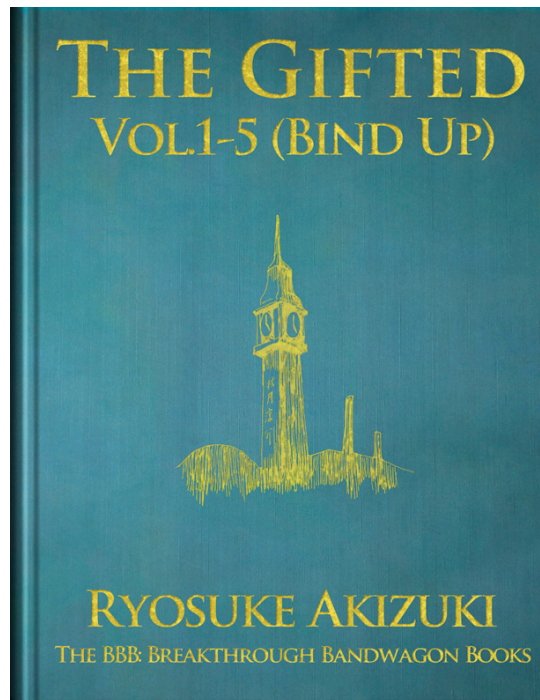


## Ryosuke Akizuki Works List at The BBB



### 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>

---

## Ryosuke Akizuki Works List at The BBB



### The Sifted Vol.1: Episode 001-009

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



### The Sifted Vol.2: Episode 010-019

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

---