

The Sifted Vol.4: Episode 029-037

The Sifted Vol.4

Ryosuke Akizuki
The BBB: Breakthrough Bandwagon Books

: Episode 029-037



Originally written in Japanese and translated by Ryosuke Akizuki

Photographs by Ryosuke Akizuki

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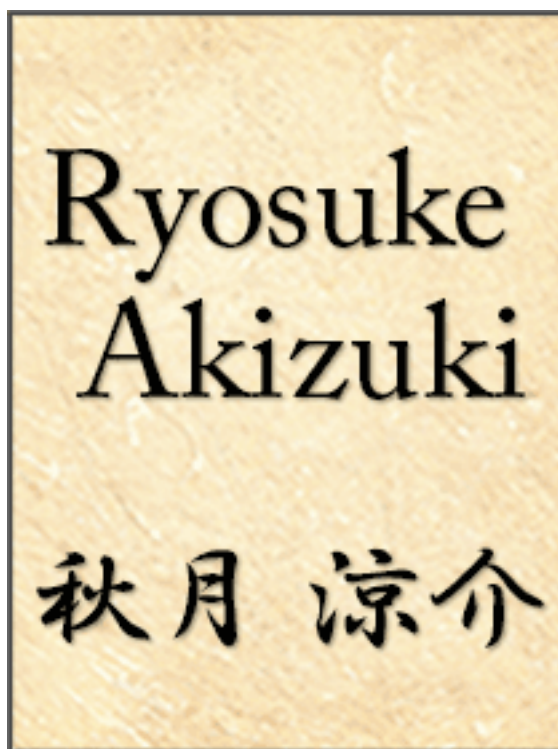
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The BBB website

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About The Sifted series

This work "The Sifted" is a spin-off product from "The Gifted", a series of mysteries written by Ryosuke Akizuki. In "The Sifted", the author talks about characteristics and appeals of the real restaurants where he actually visited with the main characters of "The Gifted".

The term "gifted" means "those having preternatural power" and "sifted" indicates "selected things", respectively.

We hope you like both series equally.

Main Characters of The Sifted (and The Gifted) series

Name: Milo Baltsa

Gender: Male

Age: 16

Height: 168 cm

Eye color: Blue-green

Hair color: Platinum blonde

Date of birth: March 5th

Astrological sign: Pisces

Blood type: AB

Profession: Junior in high school

Favorite food: Ramen noodles

* * *

Name: Saya Touma

Gender: Female

Age: 15

Height: 164 cm

Eye color: Dark brown

Hair color: Raven

Date of birth: October 14th

Astrological sign: Libra

Blood type: O

Profession: Sophomore in high school

Favorite food: Sweets in general

* * *

Name: Chloe Dyrek

Gender: Female

Age: 24

Height: 172 cm

Eye color: Light blue

Hair color: Bright blonde

Date of birth: September 2nd

Astrological sign: Virgo

Blood type: A

Profession: Travel agent

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

* * *

Name: Riccardo Albani

Gender: Male

Age: 32

Height: 183 cm

Eye color: Auburn

Hair color: Maroon

Date of birth: October 23rd

Astrological sign: Libra

Blood type: B

Profession: Software programmer

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

* * *

Name: Yoma Fialka

Gender: Female

Age: 15

Height: 170 cm

Eye color: Gray

Hair color: Dark blonde

Date of birth: July 2nd

Astrological sign: Cancer

Blood type: A

Profession: Exorcist

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

* * *

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

Episode 029: Lim Los Thai



Yoma: Ah, I'm in trouble. I can't decide.

Akizuki: Yoma, what is bothering you?

Yoma: The order of restaurants which I will review. Ryo, you also couldn't decide what Chinese restaurant to choose in Episode 17? There are Indian curry restaurants and ones for Thai curry in my list now. I think it's better to review Thai curry in Japan, because the last time was the Indian curry in Taiwan.

Akizuki: I agree. We should choose it to keep the balance of our reviews, shouldn't we?

Yoma: But, the next review will be more than three months from now. More correctly, it's in 15 weeks. In addition, if we put Indian curry review in here, the review of Taiwanese Thai curry won't be reviewed until half a year from now. Which means we will review it one year after we actually ate it. Don't you think it's too late?

Akizuki: Hum, I think it might be, but we can do nothing about that considering the rule of The Sifted. We can't always meet good restaurants. If we can't make the list, some day we might be in trouble finding one for our reviews.

Yoma: Yes, right. So, we might have a chance to eat other curries in the Thai restaurant in Taiwan by then. If the curry is more delicious than the previous one, we could update our logs? Right? Right?

Akizuki: You seem to imply that I have to take you to Taiwan again?

Yoma: Of course! Because I have many curries to try in Taiwan. Anyway, we'll first review "Lim Los Thai" in Odawara for this time.



Akizuki: Well, first of all, we start reviewing Poo Pad Pong Curry ...

Yoma: This was delicious! First, look, look, look at this vivid orange color! Only by seeing this photograph, it stimulates my appetite. This was soft shell crab and egg sautéed with red curry. The crab which had tender shell was in fluffy egg, and that combination was exquisite. Usually this curry uses Japanese blue crab, but this restaurant uses soft shell crab whose shell we can eat. Sometimes I have to pay attention to take off the shell from a crab or a shrimp, which makes it difficult to concentrate on the taste of dishes. But there was not such a thing. When I bit the crab, its sweetness overflowed after I felt the crispy texture. If I put it in my mouth with the egg, my happiness was doubled because of the synergy of the sweetness of both the egg and the crab. In addition, I felt a pleasant feeling when the fluffy egg was falling into my stomach smoothly. I have never eaten Poo Pad Pong Curry which makes me feel something. But I might finally meet an ideal Poo Pad Pong Curry in my opinion.

Akizuki: When we go to a Thai restaurant in the future, we will not be able to decide which curry we should eat among Red, Green, Yellow and Poo Pad Pong Curry from now on.

Yoma: That's right. It will be a serious trouble for me ...



Akizuki: Anyway, next is Kaeng Phet. A red curry with chicken.

Yoma: This was ..., not my favorite taste, personally though.

Akizuki: Oh, you unusually say a harsh comment?

Yoma: It was good, but the impact was smaller than Poo Pad Pong Curry. It was too mild for me, because I felt the taste of coconut milk strongly. If it increases spicy and rich tastes more, it might fit more for my taste. My review is basically for curries, so I reviewed the red curry. But I also love other dishes in this restaurant. I was impressed by the deliciousness of the harmony including sweet, acid, rich and hot tastes in Namtok Moo (Salad of pork and herb) or Larb Gai (Salad of minced chicken and herb) and that's flavor was also very good. Actually, I became addicted to these two dishes. If I eat Poo Pad Pong Curry and these salads, I couldn't get enough of rice. These are enemies of girls ...

Akizuki: Oh? Hey wait Yoma. The recording time is over. We have only one line left.

Yoma: Wow? I didn't give full comments! So, see you in 13 wee ...

-The End-

[Restaurant name] Lim Los Thai

[URL] <https://www.facebook.com/limlosthai/>

[Address] 155-1, Maekawa, Odawara-shi, Kanagawa, Japan

[Cuisine] Poo Pad Pong Curry 1280 Yen (Without rice)

Kaeng Phet 980 Yen (Without rice)

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

Episode 030: Shirunashi Tantanmen Musashibo



Akizuki: In Hiroshima City, somehow Shirunashi Tantanmen (Dandan noodles without soup) is popular in recent years. It is not too much to say that it might already be a local dish, because the number of the restaurants featuring it has increased so much.

Milo: Things go like that before we knew it.

Akizuki: Yes. Hiroshima Ramen based on Tonkotsu Shoyu (pig bone and soy sauce) soup which is represented by the restaurant "Youki" and Kara Tsukemen (hot dipping noodles) are famous for a local ramen in Hiroshima City. Among them, the Tantanmen is gradually conquering the territory as the third force.

Milo: Although you said it like Sanguo Zhi (The Romance of Three Kingdoms), Hiroshima ramen aside, was really Kara Tsukemen the second force?

Akizuki: ... I have no confidence because I simply ate them in this order. When I ate Kara Tsukemen, I think Shirunashi Tantanmen was not there yet ...

Milo: Ryo, you are quite irresponsible for such matters, aren't you?

Akizuki: Oh ... sorry. I just wanted to enhance the atmosphere of the opening.

Milo: Anyway, there are many restaurants which serve Shirunashi Tantanmen in Hiroshima City. Why did you choose "Musashibo"?

Akizuki: Hum, I have eaten Shirunashi Tantanmen at five restaurants in the city. This restaurant best suited for me ...

Milo: Actually, you visited it 5 times, although this restaurant is very far.

Akizuki: I'm really into it to the level that I am at a loss whether to develop a new restaurant or to revisit it ...



Milo: This is the Shirunashi Tantanmen in question.

Akizuki: "Tantanmen Noukou Goma (rich sesame)" ... I'm deeply into this one.

Milo: We can choose a level of hot flavor from FIRST to THIRD, and DEATH which requires additional 200 Yen. I usually choose SECOND, because I like a moderately hot taste.

Akizuki: I also chose SECOND. The noodles were thin and sesame paste was in the sauce. Spring onion and minced meat were on it. We mixed these ingredients by chopsticks and ate it. Then, rich sesame taste and flavor, hot taste of chili oil filled up my whole mouth by a harmonious combination.

Milo: We can't experience this complex and multi-layered taste in other restaurants so far. Probably Ryo and I like sesame paste.

Akizuki: Oh, it's true. We love Shiruari Tantanmen (Dandan noodles with soup) whose soup is made by sesame paste.

Milo: In addition, the mills of blue, red and young Chinese pepper were on the table, and it was good that we could freely add several tastes and flavors of Chinese pepper.

Akizuki: Yes, right. I like Chinese pepper. So it was really interesting to eat it while I change the taste and flavor by adding three peppers in order ...



Milo: The next is "Tantanmen Hojun Shoyu (mellow soy sauce)", similar to the previous one.

Akizuki: Strange though, this taste was ... not equal to Noukou Goma in my opinion.

Milo: Hojun Shoyu was certainly good, but this was not satisfactory to me. I guess, we love the fusion of sesame paste and spices. That's why we want to frequent this restaurant to eat "Noukou Goma".

Akizuki: Yes, right. The taste would make us never bored. I want to eat it many times.

Milo: Speaking of which, this restaurant serves the curry called "Singapore Nasu (eggplant) Curry".

Akizuki: This was ... phantom curry for us, because we seldom see it. But finally we could eat it 2 years and 8 months after I first visited. The taste of curry was a little bit strange. It tasted like Keema curry with sesame paste.

Milo: If Yoma hears it, she would be angry at us for not inviting her.

Akizuki: Yes. So we should keep it secret from her ...

Yoma: As Milo said, why you didn't invite me! If I ate it, I could explain it more deeply!

Akizuki: Wow, here she comes!

Milo: ... Ryo, I have my doubts that you called an exorcist like a ghost.

-The End-

[Restaurant name] Shirunashi Tantanmen Musashibo

[URL] <https://www.facebook.com/musashiboooo>

[Address] Ta Building 1F, 5-12, Fujimicho, Naka-ku Hiroshima-shi, Hiroshima, Japan

[Cuisine] Tantanmen Noukou Goma (rich sesame) 600 Yen

Tantanmen Hojun Shoyu (mellow soy sauce) 600 Yen

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

Episode 031: Teuchi Soba Koike



Akizuki: This time we are dealing with Soba (buckwheat noodle) as a Japanese food for the first time, though ...

Saya: Oh? What's wrong with you?

Akizuki: Actually, I rarely ate Soba, so I don't know how to deal with it ...

Saya: I had never eaten Soba until then.

Akizuki: I know. So I went to two Soba restaurants around here, which had high rating in Tabelog, to review Soba. But they didn't appeal to me ... While I couldn't decide which restaurant to choose, I happened to know this "Teuchi (handmade) Soba Koike" in Chichibu, Saitama prefecture.

Saya: This was a famous restaurant, wasn't it?

Akizuki: Yes. It seemed to be the legendary restaurant among authorities of Soba. In addition, when I knew this restaurant, it was only one week before this restaurant closed down the business because of the master's old age ...

Saya: It really surprised us. It was now or never to go there at that time, right?

Akizuki: That's right. So we went there in a hurry and ate it ...

Saya: Unfortunately, Koike has already been closed. But this was a valuable photograph of the restaurant taken two days before the closing down.



Akizuki: We are amateurs in Soba, so we couldn't easily decide what to order. Finally, we ordered "Sanshoku Tenmori (Three types of Soba and Tempura)" which included three different types of Soba.

Saya: It was the legendary restaurant ... and we were nervous because we were the first customer at the day.

Akizuki: Yes ... But we deeply tasted it. From the left to the right, the soba were "Inaka Soba", "Seiro Soba" and "Keshi Kiri", the special type of Soba. "Inaka Soba" was uneven size of thick soba, and it was chewy and the texture was like a mochi (Japanese sticky rice cake). "Seiro Soba" was thin soba, but it had firm bounce. "Keshi Kiri" was the soba whose flour seemed to include poppy seed, and we could see black grains on the white surface of noodles, and its texture was smooth.

Saya: The Tempura were two shrimps, Japanese ginger, eggplant, green pepper and kidney bean ... correct? The batter of tempura was thin and its texture was crispy. Shrimps were a little bit sweet and tasted good.

Akizuki: The soup was a little bit strong, but it was delicious when we put noodles in this soup. The flavor of soba was weak, but the texture of each soba was good.

Saya: I agree. Sobayu (hot buckwheat water) was clear at first. When we put it in the soup, the rich taste of the soup became milder and it was very good.



Akizuki: ... If I hadn't eaten "Kake Soba" at that time, I would have regretted it for the rest of my life ...

Saya: We asked additional order in spite of ourselves. Ah, my heart was beating fast ...

Akizuki: And this one was served.

Saya: We liked the texture of Inaka Soba, so we asked to make Kake Soba with Inaka Soba.

Akizuki: Look at this photograph. It looks as if the soba is shining.

Saya: This feeling of texture was good. It was smooth but chewy and it was indescribably fine when the soba was falling in our throats.

Akizuki: The notable thing was the soup ... I thought the first sip was a little bit strong and salty. But while sipping it, I felt very rich flavor and found myself guzzling it.

Saya: We didn't know why, but we couldn't stop drinking. As if we became addicted to the taste.

Akizuki: We drank tea after eating the soba. But our mouths were still filled with the rich flavor of soup. And amazingly, the taste didn't fade away at all for one hour even though we drank water.

Saya: I wondered how long we could taste this rich flavor.

Akizuki: Hum, we fully enjoyed the legendary soba in spite of beginners of Soba.

Saya: Yes. Glorified in my memory, this impressive experience will last a lifetime. ... I don't need to eat Soba again in my life.

Akizuki: What? You have already gone to that point?!

-The End-

[Restaurant name] Teuchi Soba Koike [Closing of business]

[Address] 2-14-34, Nosakamachi, Chichibu-shi, Saitama, Japan

[Cuisine] Sanshoku Tenmori 2500 Yen

Kake Soba 880 Yen

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

Episode 032: Chez Hyakutake



Akizuki: This time, it's a turn to review Western cuisine, so we visited "Chez Hyakutake", a French restaurant in Chigasaki.

Chloe: I've been curious about this restaurant for a long while.

Akizuki: According to the rumor, it seems hard to make a reservation. So we hesitated to visit.

Chloe: Rumor? ... Isn't it just Tabelog (Japanese web site featuring restaurants guide) information?

Akizuki: Oops.

Chloe: ... Hum, when I called the restaurant, I could easily make a reservation for the next day.

Akizuki: It's just like you, Ms. Chloe. Actually, we could do it again at the second time.

Chloe: Yes. You know, Guardian spirits always protect us. So, I should go to the restaurant, when I can make a reservation naturally. And if I should not go to the restaurant, I can't make a reservation no matter how often I call.

Akizuki: But it's just "sour grapes", isn't it...?

Chloe: Yes, but if someone thinks so, I allow him or her to think like that, don't you?

Akizuki: As for me, when I went to a famous ramen restaurant, sometimes it closed temporarily. In this case, you mean I should not go to the restaurant.

Chloe: No, you were just unlucky.

Akizuki: What?!



Chloe: Well, first of all, we will start reviewing "Jellied Seafood and Vegetables".

Akizuki: It is said that this dish is the spécialité of this restaurant.

Chloe: The information comes from Michelin guide 2015.

Akizuki: Oops.

Chloe: This dish had a beautiful-looking. It looked as if a jellied and transparent island floated on the ocean of green basil sauce.

Akizuki: Seafood were salmons, red sea bream, scallops and shrimps, along with vegetables such as broccoli and okra.

Chloe: In addition ... this basil sauce was at the very center of my favorite taste. It was a little bit oily, but when the intense flavor and taste of basil were spread in our mouths, we could feel indescribable happiness. It was so delicious that I felt electrified around my brainstem.

Akizuki: Yes, I agree. I felt that jellied ingredients, the leading role, was hid behind the exquisite sauce. I thought the impact of sauce was great that much.

Chloe: I think we should eat this dish again someday.



Akizuki: Next is "Terrine of Foie Gras, Duck and Dried Fruit".

Chloe: This was the appetizer at the second time. This was ...

Akizuki: Delicious ..., right?

Chloe: Foie gras was viscous, rich and strong sweetness, and it harmonized with the sauce made of Madeira wine. Dried fruit also accented the taste.

Akizuki: I wanted to eat only this dish forever ...

Chloe: I also ate Foie gras saute in this restaurant before, but I prefer terrine.

Akizuki: I agree. I think appetizers of this restaurant are really brilliant ...

Chloe: And it is an open kitchen style. So, if we can make a reservation, we can enjoy talking with the chef or watch a procedure of cooking.

Akizuki: By the way, I'm also curious about fish or meat dishes here, but I'm more interested in several appetizers every time ...

Chloe: I heard that some customers ate only several appetizers in this restaurant.

Akizuki: What? We can do that? Okay, next time, we will try eating all appetizers!

Chloe: ... Hey, you have already forgotten about expenditure reduction?

-The End-

[Restaurant name] Chez Hyakutake

[URL] http://www.syonan-style.com/chez_hyakutake/

[Address] Kobayashi Building 2F, 1-1-7, Tomoe, Chigasaki-shi, Kanagawa, Japan

[Cuisine] Jellied Seafood and Vegetables

Terrine of Foie Gras, Duck and Dried Fruit

(We chose one appetizer from the several appetizers in dinner course 5000 - 8500 Yen)

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

Episode 033: Yuanyuan



Akizuki: This time, we'll review a restaurant featuring Jiangzhe cuisine, one of the six major cuisine in Taiwan ... Actually, I don't know well the characteristic of Jiangzhe cuisine ...

Riccardo: Right. It seems to give priority to ingredients from rivers over those from the sea as long as I looked through the Internet. But we couldn't find an article to give us a detailed explanation of Jiangzhe cuisine.

Akizuki: ... Anyway, we went to the restaurant "Yuanyuan" which served such mysterious dishes.

Riccardo: ... Don't just dispose of everything with the word "mysterious".

Akizuki: Well, well, by the way, this restaurant is in Yuanshan, a famous hotel in Taiwan.

Riccardo: It's a giant hotel which looks like a Chinese palace, isn't it?

Akizuki: That's right. I could see it in the distance and I was always interested in it every time I visited Taipei. I was really impressed when I got out of the car, because I didn't expect my Taiwanese acquaintances to take me there.

Riccardo: I knew you are a pretty lowbrow as usual. Don't frolic like that, because you didn't actually stay at the hotel.

Akizuki: No, no, the hotel had a huge impact. I was at a loss whether to use the photograph of the restaurant's exterior or that of the hotel's.

Riccardo: If so, you can add the hotel's picture as a bonus when we release The Sifted Vol.4.

Akizuki: Oh, I'm a little bit attracted to the suggestion ... (The following picture is the one.)



Riccardo: So we start reviewing "Wuxi Cuixi (Deep-fried Eel in Wuxi Style)".

Akizuki: ... It's embarrassing me.

Riccardo: Oh, what's wrong with you?

Akizuki: When I first saw the name of this dish, I wondered what "No tin eel in fresh water" meant. It's so scary. The eel which doesn't include tin? (Chinese character "Wu" is "nothing", and "Xi" is "tin" in Japanese). This means there is a possibility that eels which are used in normal restaurants include tin? ... I became nervous like that.

Riccardo: ... It was a flamboyant misunderstanding.

Akizuki: ... Right. Actually, China has a city whose name is Wuxi, and it was a Fried dish of Asian swamp eel caught in the city.

Riccardo: In English menu, it was written as "Wuxi Style" properly. Wuxi was the name of the city.

Akizuki: And then, we should return to the topic of the dish. This fried eel smelt very nice. I felt this smelt like "fragrant" itself.

Riccardo: The Asian swamp eel was fried very crispy and its texture was good. It was a very complicated taste with a smoky aroma.

Akizuki: We enjoyed different taste and texture from an eel grilled without seasoning or that with seasoning in Japan style, because it was a fried dish.



Riccardo: The next is "Xiangla Niuanbao (Braised Spicy Beef Brisket in Hot Pot)"

Akizuki: Brisket seemed to be ribs of beef, especially around shoulders.

Riccardo: We expect the chief editor to say it looks hot again. But this dish was not so hot even though chili peppers were scattered here and there, was it?

Akizuki: That's right. And the meat was tender, chewy. Its texture was very nice. I naturally wanted to eat it more and more, but I endured to eat, because I couldn't expect how many dishes would be served after that.

Riccardo: It's an old story when we are in Chinese restaurant. That's true. If I eat so much at the beginning of the dinner, I sometimes regret I cannot eat up the attractive dish.

Akizuki: In fact, I was really full at the day because nine more dishes were served after this.

Riccardo: Despite that, in the middle of the dinner, the man is here who tried ordering "Fotiaoqiang" and was declined because it needed much time to prepare it.

Akizuki: I was interested in the taste of the well-known restaurant ... I can't order it only by myself because of anxiety ...

Riccardo: Despite that, someday, I know you will order it only by yourself ...

-The End-

[Restaurant name] Yuanyuan

[URL] <http://www.grand-hotel.org/taipei/en/?Psn=5347>

[Address] No.1, Section 4, Zhongshan North Road, Zhongshan District, Taipei City, Taiwan

[Cuisine] Wuxi Cuixi (Deep-fried Eel in Wuxi Style) 620 Yuan

Xiangla Niuanbao (Braised Spicy Beef Brisket in Hot Pot) 620 Yuan

*"Fotiaoqiang" is a traditional and exclusive soup in Fujian cuisine. It uses a lot of expensive ingredients. The name of "Fotiaoqiang" means that even ascetic monk will jump over his temple's wall and come when he smells that's flavor, because he knows it is delicious.

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

Episode 034: Rodin



Akizuki: Well, this time, we found a curry restaurant in Tokyo, because our master of European-style curry requested us to do so.

Yoma: I checked many restaurants around Tokyo station, and examined them with word of mouth ... But it's just like him, our curry master. We were surprised that he already visited almost all the famous curry restaurants in the area.

Akizuki: That's right. I can't believe he lives in a local city ...

Yoma: But it is similar to you. When you asked Taiwanese delicious Xiao Long Bao restaurants, you already visited all of them. Even as you don't live in Taiwan.

Akizuki: Oh ... right.

Yoma: Now you tend to visit Indian restaurants in Taiwan because of me. I think it will end up in the same situation sooner or later.

Akizuki: The man who lives in Japan but knows a lot about Indian restaurants in Taipei might be considered not normal ...

Yoma: Anyway, we will review the restaurant "Rodin" for this time. This restaurant opens only at between 11 and 15 o'clock from Monday to Saturday. It is a little bit hard to visit for the people who live in a local city.

Akizuki: The restaurant's exterior is tasteful. I think it is very good.

Yoma: A ticket-vending machine is out of the restaurant ... After we buy the ticket, let's go inside!



Akizuki: The first one is "Special Beef Curry".

Yoma: Because we didn't know this dish included a half of smoked egg, we ordered a smoked egg as a topping ... So one and a half of smoked eggs were there. The roux of curry was rich and delicious! I thought it was not a top-level class, but stable and tasty.

Akizuki: I agreed. The roux had a little bit unique flavor. And the notable thing was ...

Yoma: The beef! The beef was marvellously tender, wasn't it? The beef of most beef curry was not so tender, but this beef was unexpected texture that melted in my mouth. I was deeply moved.

Akizuki: And little cheese was on the dish.

Yoma: The cheese had a richer taste than expected, I ...

Akizuki: Yes, right. It was a rich flavor. I thought I should have added the cheese as a topping.

Yoma: We really should have done it. I regret that. By the way ...

Akizuki: By the way, the flavor of the smoked eggs was good and we felt the smoked taste surely.

Yoma: ... Ryo, can you keep quiet for a while?

Akizuki: Oh, what?



Yoma: Next is "Green Curry with Shrimps" . We were lured by the phrase "The curry has been cooked better than in a Thai restaurant" and came here again.

Akizuki: ...

Yoma: Look at it! This green! It was precisely green. Not light green! The taste of the curry source was wild or rustic, wasn't it? It was not a creamy taste like coconut milk, and hot. I absolutely loved these excitingly spicy flavor and rich curry taste. This green curry had a different directionality as compared with those found in normal Thai restaurants. I'm interested in it. As it suited coriander, I loved this curry.

Akizuki: ...

Yoma: The ingredients were big green bell peppers and bamboo shoots and, in addition, four shrimps and two chicken blocks were in it. We were satisfied with this large quantity. Ryo, do you have any other comment for the review?

Akizuki: ... May I talk?

Yoma: Sure. I have already talked what I wanted to talk.

Akizuki: Okay ... Hum, Fukujin Zuke (Sweet and salty sliced vegetable pickles) suited this green curry more than expected.

Yoma: Ah, that's what I wanted to talk about!

Akizuki: How come?!

-The End-

[Restaurant name] Rodin

[Address] 3-8-4, Hatchobori, Chuo-ku, Tokyo, Japan

[Cuisine] Special Beef Curry + Smoked Egg 1000 Yen + 100 Yen

Green Curry with Shrimps 1200 Yen

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

Episode 035: Noodle&Drinking Place, Burai



Akizuki: What kind of Ramen soup do you like? If we are asked like this, we can't decide which is better, Tori-baitang (white milky chicken broth) or Tonkotsu (pig bone broth), right?

Milo: Hum, I'm not willing to agree with your opinion. But, Ryo, I know you love Tori-baitang soup.

Akizuki: Yes, you are right. I really love it.

Milo: This time, we'll review a restaurant that we found when we started to be into Tori-baitang soup.

Akizuki: Yes. We have been looking for ramen restaurants which serve good Tori-baitang soup since then. But I think this restaurant's one is the starting point of our Tori-baitang soup.

Milo: Anyway, we'll review "Noodle & Drinking Place, Burari" in Nippori, Tokyo, for this time.

Akizuki: I think this ceramic raccoon dog was tasteful. And we hesitated to enter the restaurant when we first visited here, because the entrance looked as if a private house.

Milo: It brings back a memory. By the way, a ramen restaurant named "Miroku" in City described in The Gifted Vol.6 serves Shio (salt) of Tori-baitang soup. You referred to this restaurant's ramen for Miroku?

Akizuki: Yes, I referred to the taste and color of the soup. I modeled its noodles and toppings after other restaurants. Oh, it couldn't be expected that I would talk the inside story here ...



Milo: Well, the first one is "Tori-baitang Ramen".

Akizuki: I regret that the color of the soup was not so good in the photograph because inside the restaurant was a little dark.

Milo: The soup was a beautiful pale yellow. The broth coming out from chicken was very rich, and the viscous texture and the moderate salty taste kept the nice balance.

Akizuki: I wished I could sip only this soup forever ... I wanted to say, "Refill the soup please!" ...

Milo: The toppings were chicken Char Siu, fine strips of leek, shredded red pepper and Yama Kurage.

Akizuki: ... Yama Kurage was the green one in the innermost part of the photograph? What was that?

Milo: It was a stem of Celtuce (stem lettuce). The stem was torn thinly and dried. Japanese call it Yama Kurage. It seems to be because the texture is like a Kurage (jellyfish).

Akizuki: It was a little bit crunchy texture and had a good taste. I had never seen it as a topping in other ramen restaurants.



Milo: Next is "Hot Tori-baitang Ramen" which we had trouble eating.

Akizuki: This was ...

Milo: If you remember it, the fear will come back?

Akizuki: ... The readers would point out why it could scare you even though it has to be your recommended restaurant.

Milo: But this was pretty unexpected.

Akizuki: I imagined Tori-baitang soup would be turned a little bit red. And I added "Hot Chicken Char Siu" as a topping. However, I didn't know what was that ...

Milo: We didn't expect four blocks of chicken wearing chili peppers to come in the ramen.

Akizuki: As anticipated, the soup was delicious. But, while I ate this ramen, the chili peppers which covered the chicken melted into the soup ... When I noticed it, the soup scarily became quite red ...

Milo: Eventually, it became super hot enough to surprise us.

Akizuki: I felt like crying while sipping the soup because of the agonizingly hot taste. I thought we learned a good lesson when we order unknown dishes.

Milo: I think this case was not so special. Just you were careless, right?

Akizuki: What? But, I think ..., Hum, yes, you are right ...

-The End-

[Restaurant name] Noodle & Drinking Place, Burari

[Address] 5-52-5, Higashinipori, Arakawa-ku, Tokyo, Japan

[Cuisine] Tori-baitang Ramen 780 Yen

Hot Tori-baitang Ramen + Hot Chicken Char Siu 800 Yen + 100 Yen

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

Episode 036: Fresh Fish&Eating Facility Yamasho



Akizuki: Well, this time, it's the second restaurant in Shizuoka Prefecture following the visit to "VILLA DEL SOL" with Chloe before.

Saya: Yes. It is in Numazu city. Although it opens at 11 a.m., people start forming a line around 10 a.m.

Akizuki: They must be standing in line early to eat "Yamasho Don" which is limited to 25 bowls a day. When we came here in the past, it was too late to eat "Yamasho Don". So we tried it again this time.

Saya: "Goshiki Don (Bowl of rice with five seafood)" we ate last time was delicious ... but I guess you have another purpose, don't you?

Akizuki: What? What do you mean?

Saya: The reason is "JOJO and bookstores are attracted to each other", right?

Akizuki: I don't want you to say what the fans of "JOJO'S BIZARRE ADVENTURE" only know ...

Saya: Actually, I noticed you secretly played with your smartphone in a bookstore at that time.

Akizuki: ... I admit. It was the day we could download the wallpaper featuring "DIO" in the bookstores belonging to the Chubu region.

Saya: Hey, you're not a child anymore.

Akizuki: No, no, I went to Numazu to review Japanese food for The Sifted. I swear downloading the wallpaper of DIO was not my main purpose ...

Saya: Well, I'll accept your reason in any case. Anyway, we will review the famous restaurant, "Fresh Fish & Eating Facility Yamasho" in Numazu for this time.



Akizuki: Well, here is "Yamasho Don" limited to 25 bowls a day and we failed to eat two years ago.

Saya: A rice bowl topped with seafood is colorful and gorgeous.

Akizuki: I don't remember exactly what were on this seafood bowl. But it looks like it included tuna, salmon, octopus, squid, egg, cucumber and salmon roes. All ingredients were diced and marinated with sauce made with soy sauce.

Saya: When I took it up with a spoon and put it in my mouth with vinegared rice, its taste and texture were mixed intricately and delicious. Tuna and salmon were tender, octopus and squid had moderate bounce, and cucumber came with crispy texture ...

Akizuki: I was just eating without words ...

Saya: Yes ..., so was I ...

Akizuki: The problem is that you need to get there early to eat it because it was limited to 25 bowls a day.

Saya: Even so, I think we should try "Goshiki Don" or "Sanshoku Don (Bowl of rice with three seafood)".



Akizuki: Next is "Grilled Fish, Natural Yellowtail, Salt".

Saya: Ryo, you love eating yellowtail, don't you?

Akizuki: Yes ... Especially I love sashimi (sliced raw fish) of it. Even when eating sushi, I can't easily decide which to first order tuna or yellowtail.

Saya: But this time you dare to try grilled fish?

Akizuki: Actually, I love eating grilled yellowtail collar ... but it was fillet. The taste was good because it had fat.

Saya: We can order several side dishes like raw fish, grilled fish, boiled fish, food for drink and soup during the lunch hour. It's good.

Akizuki: We can order a single piece of sushi.

Saya: Well, we have to come here again when you will get a new wallpaper.

Akizuki: But, actually, the campaign period was already finished. Unfortunately I could only get DIO in the Chubu region.

Saya: ... As I expected, you aimed at the wallpaper.

Akizuki: What? Ah ...

-The End-

[Restaurant name] Fresh Fish & Eating Facility Yamasho

[URL] <http://yamasho-japan.com/>

[Address] 3-14, Hiramachi, Numazu-shi, Shizuoka, Japan

[Cuisine] Yamasho Don 950 Yen (limited to 25 bowls a day)

Grilled Fish, Natural Yellowtail, Salt 880 Yen

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

Episode 037: Nantona



Chloe: For this time, we'll review the bistro "Nantona" which is like a secret hideaway in Odawara, Kanagawa.

Akizuki: Nantona?! (meaning "What?!")

Chloe: ... Okay, okay. It seems to be an interjection to express a surprise in Sanuki dialect, right? But using the word you have just learned is ... so childish.

Akizuki: Hum ... Saya told me the same thing at the previous review.

Chloe: What a pity that, despite your age, your childishness is obvious even to a young girl. Well, however, the restaurant is halfway between Odawara and Ashigara stations of Odakyu line. You would need time to get there by train.

Akizuki: Right, you have to walk quite a distance whichever station you choose.

Chloe: By the way, how could you find this restaurant?

Akizuki: The other restaurant I originally planned to visit was full, so I searched through Tabelog and found it. Only one word of mouth was found on the website at that time. But it was 5 stars. So I wanted to visit there ...

Chloe: We were walking on a dark street that we weren't familiar with at the night while checking Google Map. Without GPS, we might not have been able to reach the restaurant.

Akizuki: And we opened the door of the restaurant with our hearts beating fast, because we didn't make a reservation in advance.

Chloe: But it was similar to the "GLICINE" case. I felt as if we were invited by the restaurant.



Akizuki: Well, the first dish is "Beignet of Barracuda". The barracuda was caught in Sagami Gulf, the local area.

Chloe: Beignet is a French word and it seems to indicate a doughnut-like stuff whose dough is fried deeply with oil. It may be similar to Tempura in Japan.

Akizuki: It was good that the body of the fish was fried after being twisted. It looked as if the fish were swimming on the dish.

Chloe: We can see the green color at around the opening of the dorsal fin. The herbs were stuffed in the fish. The food preparation technique seems to be called Farce.

Akizuki: And then, we ate it with the green mustard sauce on the dish. The fish was delicious because of its softness and sweetness.

Chloe: It was tasty and the fragrance of herbs hit our nostrils.

Akizuki: The salt matched it well, still I preferred the sauce. This restaurant was interesting that many types of sauces have their own intricate flavors.

Chloe: We sometimes encounter a surprising taste because the chef makes sauces depending on his intuition with no recipe.



Akizuki: The second dish is "The Sauté of Fresh Summer Vegetables and Sirloin Steak of Dry-aged Beef".

Chloe: The plate was the same as the first one, because we ate this one on a different day. It seems this plate is used only one time in each course meal.

Akizuki: Wow, you checked the minutest details.

Chloe: Hum, I like this design of the plate, which attracted my attention. Be that as it may, this Sirloin Steak of Dry-aged Beef was very good.

Akizuki: I agree. The taste of the meat was decent. More than that, the heated fat was sharply sweet and exquisitely delicious. This superb taste of fat was equivalent to a grilled sushi of fatty tuna which we ate in another restaurant before.

Chloe: The meat of Dry-aged Beef itself had a strong taste. In addition, summer vegetables were moderately sweet and I heard from the chef that it worked to wash the fatty meat down refreshingly in our mouth.

Akizuki: Hum, I like this restaurant because its dish sometimes makes a smash hit.

Chloe: Right. By ordering a course meal, we can taste various dishes, which gives you a certain benefit.

Akizuki: Meat meals and pasta are wonderful. I think we would also savor à la carte.

Chloe: No, you must not order à la carte because you will endlessly order what you want to eat.

Akizuki: Nantona?!

-The End-

[Restaurant name] Nantona

[Address] Ogicho Prime Building 102, 1-25-21, Ogicho, Odawara-shi, Kanagawa, Japan

[Cuisine] Beignet of Barracuda

The Sauté of Fresh Summer Vegetables and Sirloin Steak of Dry-aging Beef

Each dish is included in course meal (5500 - 6000 Yen). You need to order one drink.

*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

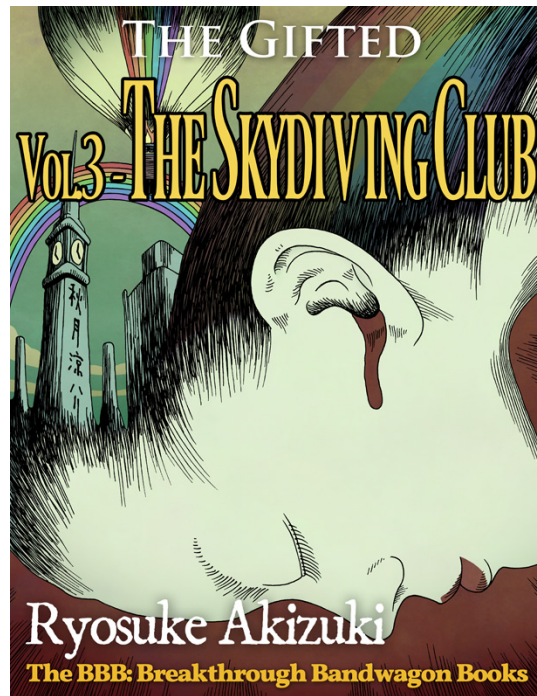
<http://thebbb.net/ebooks/the-gifted-vol1.html>



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

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

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The Gifted Vol.3 – The Skydiving Club

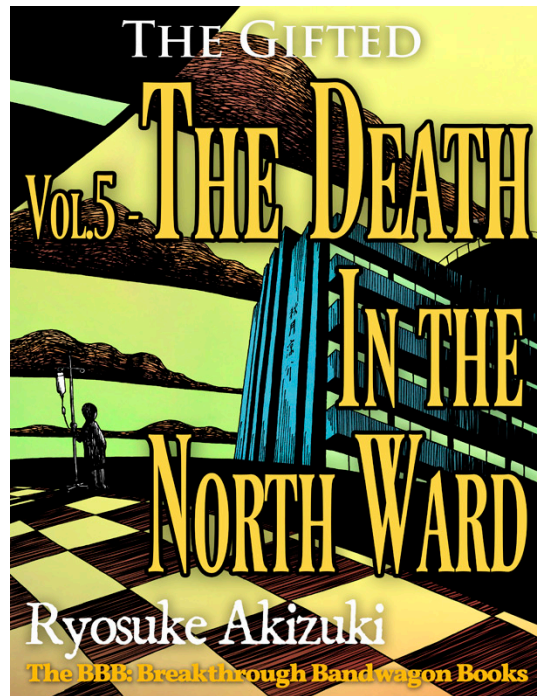
<http://thebbb.net/ebooks/the-gifted-vol3.html>



The Gifted Vol.4 – The Phantom of Gemini

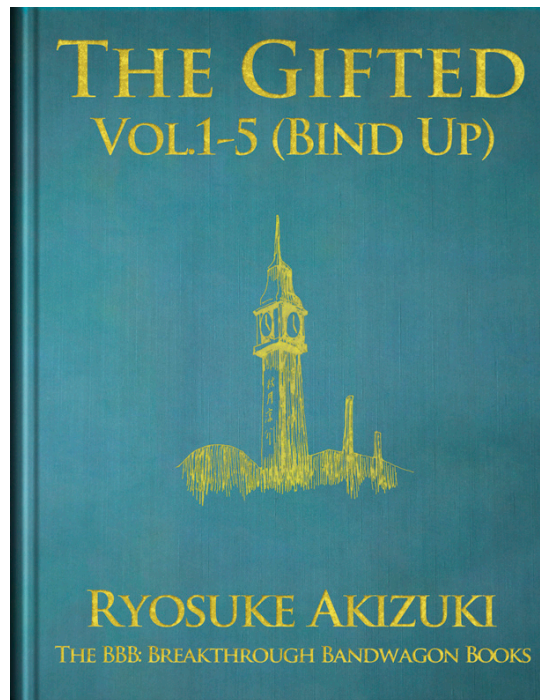
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The Gifted Vol.5 – The Death In the North Ward

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



The Gifted Vol.1-5 (Bind Up)

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

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The Gifted Vol.6 – The Spirited Away Hotel

<http://thebbb.net/ebooks/the-gifted-vol6.html>



The Sifted Vol.1: Episode 001-009

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The Sifted Vol.2: Episode 010-019

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



The Sifted Vol.3: Episode 020-028

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