

The Sifted Vol.5: Episode 038-045

# The Sifted Vol.5

Ryosuke Akizuki

: Episode 038-045



Originally written in Japanese and translated by Ryosuke Akizuki

Photographs by Ryosuke Akizuki

Cover design by Tanya

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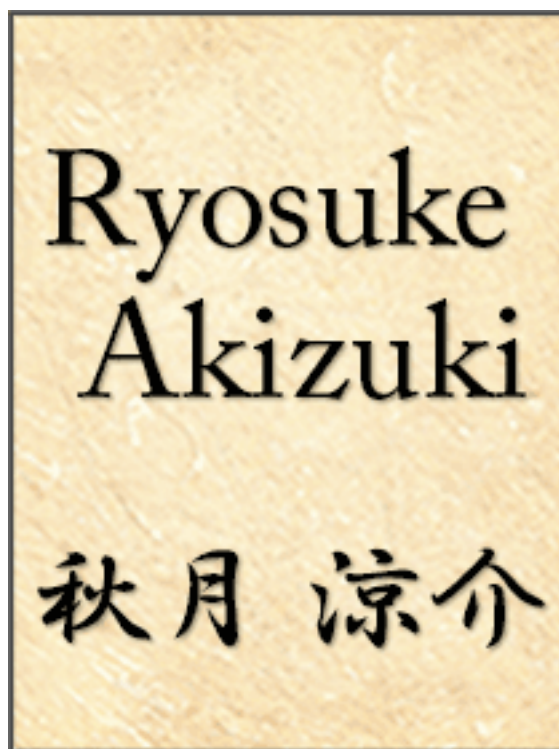
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The BBB website

<http://thebbb.net/>



Ryosuke Akizuki Author Page

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

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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

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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.

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## Episode 038: Chinese Cuisine Dindin



Akizuki: Recently, I have been too busy to visit Taiwan ... Our stock of Chinese restaurants is being depleted.

Riccardo: Oh, eventually it's time for me to finish reviewing?

Akizuki: Don't say that so happily.

Riccardo: Hum, if you don't have time to visit Taiwan, you only have to search it in Japan.

Akizuki: Yes, that's right. I can't afford to go to Chinese restaurants in Tokyo because of the high grade. So we should try Yokohama Chinatown first?

Riccardo: It's peculiar that you frequent restaurants in Taiwan whereas you are hesitant to visit those in Tokyo.

Akizuki: Oh, I have a little trick to it ... But actually, before that, I found a good restaurant in Shonan area!

Riccardo: I feel like I'm fooled, but it's okay. Unusually, this Chinese restaurant doesn't serve so hot dishes.

Akizuki : Yes. I think the chief editor can go there without problems. ... Anyway, we'll review "Chinese Cuisine Dindin" in Tsujido, Fujisawa, for this time.



Riccardo: The first dish is "Deep-fried Boston Butt, Black Vinegar Flavor".

Akizuki: Actually, this was served as a small portion. They said the normal size was too much for one person ...

Riccardo: It's like I was not there.

Akizuki: I know people who have pure hearts can't see Riccardo ...

Riccardo: Hey you, how dare you say such a thing in a public space like this. How can you pay for it, if my character is misunderstood?

Akizuki: At any rate, we were absolutely fascinated by this taste and flavor of black vinegar ... don't you think so?

Riccardo: I agree. When I put it in my mouth, viscous and rich sweetness surged, and I felt its strong acidity while it fell into my throat. The balance of sweetness and acidity was fairly good.

Akizuki: Pork was fried crispy and it was a little bit small size. But when we put it in our mouths with black vinegar, we were happy because of its abundant sweetness and flavor.

Riccardo: We couldn't stop eating leeks by dipping them into black vinegar.

Akizuki: It was a delicious dish in which we were knocked down by this taste and flavor of black vinegar.

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Riccardo: The second dish is "Chinese White Shrimp with Chili Sauce".

Akizuki: This sauce was delicious because the fragrance was rich ...

Riccardo: It's true that this chili sauce had an intricate taste. It was not too hot and I even sensed its sweetness in it.

Akizuki: Yes, I could eat rice only with this chili sauce.

Riccardo: Your criterion of deliciousness is based on whether you can eat rice with its sauce?

Akizuki: Oh, that's not what I mean ... I shelled this Chinese white shrimp, dipped it into the chili sauce, put the fresh coriander on it, and filled my mouth with it. The flavor of fresh coriander and the taste and flavor of chili sauce are mixed in my mouth, which was beyond description and really blissful. But when I ate rice at the time, I could obtain more heavenly feelings.

Riccardo: I don't understand what you are talking about. Explain it more briefly.

Akizuki: ... I think any dishes are exquisite as long as I can eat rice with their sauces.

Riccardo: Which means, if the dish is served with mayonnaise, anything will be exquisite for you.

Akizuki: Oh, your words really hit me ... I think if mayonnaise were a fallen angel in the world of seasoning, this restaurant's sauce could be some kind of Kami (a god).

Riccardo: You might think you have concluded well, but you would make enemies of the mayonnaise industry.

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Akizuki: Oh, no!? Hum, well ... I love both a fallen angel and a god!

Riccardo: ... I think you seem to have failed to compensate your remark.

-The End-

[Restaurant name] Chinese Cuisine Dindin

[Address] 1-10-20, Tsujido Higashikaigan, Fujisawa-shi, Kanagawa, Japan

[Cuisine] Deep-fried Boston Butt, Black Vinegar Flavor 1700 Yen (Small size is 1500 Yen for this time)

Chinese White Shrimp with Chili Sauce 2300 Yen

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

## Episode 039: Saffron



Yoma: At last, at last I was able to visit "Saffron" again!

Akizuki: Yoma, this time you are excited from the start.

Yoma: Because it is the best among all the Indian restaurants which I can visit. I can do nothing but be excited.

Akizuki: You mean you have some restaurants which you can't visit?

Yoma: Yes. They are "TAJ MAHAL" and "Maharaja" in Munich. I want to revisit these two restaurants someday, but I may not be able to go back there again ... However, it's okay because I have this "Saffron" and "The Spice Shop" (refer to Episode 024) which I reviewed before. "The Spice Shop" is next to "Saffron". If I live in Taipei, I'll try all the dishes in the menu list of these two restaurants.

Akizuki: ... If we live in Taipei, we would review only curries and Chinese foods for The Sifted.

Yoma: We would rather review only curries, wouldn't we? Anyway, the location of the restaurant is in Tianmu. The first time, we visited there by bus from Zhishan station of MRT. The second time, we tried a bus from Songjiang Nanjing station of MRT in Taipei. It took 30 minutes, which meant we got a faster route to Tianmu. I cannot but think that "Saffron" calls me there.

Akizuki: But in the end, we took MRT from Zhishan station to go back the hotel, because we couldn't find how to take a bus from Tianmu.

Yoma: It doesn't matter to me after I became happy to eat curry.

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Akizuki: Oh, I got it ...



Yoma: We start to review "Murgh Tikka Masala" for the first dish. Basically, I try to check the taste of Chicken Tikka Masala or Butter Chicken when visiting an Indian restaurant for the first time. So I ordered Masala Curry this time. As a result, the taste was delicious to the level that I couldn't describe it accurately. At first, the orange color of the curry was very beautiful. The curry itself was sweet and mild, but the taste was rich and spicy. The chicken was very good because it was big, a little bit juicy and tender. Perhaps you might feel the amount of curry was small because the blocks of chicken were here and there in the curry. The Indian saffron rice which I ordered together was a little bit dry type, my favorite. When I put it in my mouth with this curry, I was in the Seventh Heaven ... I was deeply impressed because it just fitted my taste of Indian curry.

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Yoma: The next is "Keema Peshawari". I chose the keema curry of lamb to compare with that of "The Spice Shop". Then, the flavor was good and the taste was delicious ... It tasted like an Italian cuisine maybe because it was based on a little bit strong Tomato Gravy Sauce. I felt a rich lamb flavor with several spices' tastes. I had never eaten the keema curry like this until then. I ate it while putting it on the saffron rice rather than pouring. Which didn't enable me to stop eating. I might prefer "Keema Gosht" in "The Spice Shop", personally though. But I should mention "Keema Peshawari" in "Saffron" as well. I think "Murgh Tikka Masala" in "Saffron" might have matched my taste more. Ah, if these restaurants were near my home, I would visit there every week. I wonder when I revisit there next time. I can't wait it. I want to go as soon as possible. ... Oh? Don't you talk about curry, Ryo?

Akizuki: I think I had no chance to talk ...

-The End-

[Restaurant name] Saffron

[URL] <https://ja-jp.facebook.com/saffrontw>

[Address] Alley 6, Road Lane 38, Tianmu East Road, Shilin District, Taipei City, Taiwan

[Cuisine] Murgh Tikka Masala 430 Yuan (without saffron rice)

Keema Peshawari 450 Yuan (without saffron rice)

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

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## Episode 040: DAIKUMA



Akizuki: As for ramen restaurants, we expected too much to be satisfied with it in many cases. Conversely, we were often surprised in a good way because we didn't expect at all.

Milo: I don't agree that it happens so frequently, but I see your point. I think the taste of each ramen restaurant doesn't change day by day, but the feeling of the taste can be changed by our expectation. It also depends on the degree of our hunger.

Akizuki: This time we were surprised at the ramen restaurant "DAIKUMA", weren't we?

Milo: Do you imply you went there without any expectation?

Akizuki: What? Oh, no, I didn't imply that ...

Milo: I think you need not be in a flurry. In fact, at the first visit, we were not hungry, because we went there as a part of "Renshoku (visiting more than one restaurant in the same day)". In addition, you didn't expect the taste so much, since you are not big on Shoyu (soy sauce) ramen.

Akizuki: It's just like you, Milo. You are outspoken ...

Milo: That's exactly what I want to emphasize. You felt it was delicious in such kind of situation, right?

Akizuki: Yes, right. I was really surprised. Honestly, I never expected this fine ramen restaurant to be found in such a place.

Milo: Anyway, we'll review "DAIKUMA" in Chigasaki, Kanagawa, for this time.

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Akizuki: Okay, we will start reviewing amazing "Niboshi (dried infant sardines) Soba (noodles)".

Milo: This soup was very rich. At first, we thought it was a little bit salty. But in fact, we felt the taste of Niboshi broth very well. The taste of condensed Niboshi and soy sauce ran wildly in our mouths.

Akizuki: Noodles were also good. It was thin, but had good bounce. I loved this texture and the feeling in which the noodles slid down my throat.

Milo: In addition, these Char Siu had a beautiful-looking. The pork one was pale pink. When I bit it, the taste of pork was oozed out. The chicken one was milky white. It was very tender and had rich taste as well. Chicken Char Siu tends to have a bland taste in many ramen restaurants. So it's good we could feel the rich taste of chicken.

Akizuki: And we should recommend the dried laver which modestly topped on the soup.

Milo: It was amazing the taste of soup remained in our mouths while we were walking to Chigasaki station after eating this ramen.

Akizuki: I guess some might feel it is salty, but it reminded me of the delicious soup served in "Teuchi Soba Koike" (refer to Episode 031).

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Milo: The next is "Tokusei Zeitaku Dashi Soba (ramen with special luxury broth)" that we ate it on another day. We added two Char Siu and Ajitama (boiled egg) as a "Tokusei (meaning special)" on "Zeitaku Dashi Soba".

Akizuki: You should visit the restaurant early to eat it, because this is limited to 30 bowls a day.

Milo: This soup was also delicious, wasn't it? Soy sauce and broth of "Niboshi Soba" had a strong impact on us, but this soup was a little bit mild and had a gentle taste. The aftertastes in our mouths were not stronger than "Niboshi Soba".

Akizuki: But there should be many people who prefer "Zeitaku Dashi Soba". And this quantity of Char Siu ... I was very happy.

Milo: We felt a little bit richer taste of pork after this rare pork was soaked in the soup and heated.

Akizuki: Hmm, totally that was a high-quality finished ramen. Although people say "Hunger is the best seasoning", there can be a delicious ramen even when we are 60% full.

Milo: Well, in the first place, I wonder if it is good to do "Renshoku" of ramen. Don't you think so?

Akizuki: Oh, hmm, that's right ...

-The End-

[Restaurant name] DAIKUMA

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[URL] <http://ramendaikuma.jp/>

[Address] 1290, Yabata, Chigasaki-shi, Kanagawa, Japan

[Cuisine] Niboshi Soba 750 Yen

Zeitaku Dashi Soba 800 Yen + Tokusei 250 Yen

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



## Episode 041: Soshu Torigin Main Branch



Saya: This time, we'll review Kamameshi (a traditional Japanese rice dish cooked in an iron pot), which we don't have many opportunities to eat.

Akizuki: We tend to think it is usually served only at the restaurants specializing in it.

Saya: Does City have restaurants which serve Kamameshi?

Akizuki: I'm not sure ... Probably I guess there can be at least one Kamameshi restaurant in City.

Saya: Mr. SAKUMA, who draws our cover arts, said "I'm afraid of the vagueness of information", because you, the author, make irresponsible comments like that.

Akizuki: The restaurant's exterior is Japanesque and tasteful. Don't you think so?

Saya: Oh, you divert the topic?

Akizuki: ... Saya's pointing out to me is getting more severe like that from the chief editor. I don't remember I've raised you in such a manner.

Saya: I also don't remember I've been raised by Ryo in such a manner. Well, after all, we can visit a Kamameshi restaurant in City in the future, right?

Akizuki: ... I think it will be opened when I want to describe a Kamameshi restaurant.

Saya: Now, I may hear Mr. SAKUMA's scream in the distance.

Akizuki: ... Anyway, we'll review "Soshu Torigin Main Branch" in Odawara, Kanagawa, for this time.

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Saya: Oh, you divert the topic again!



Akizuki: The first dish is "Chicken, Egg and Bamboo shoots". I visited this restaurant to eat Kamameshi after so long.

Saya: I think this might have been the first time for me to eat Kamameshi?

Akizuki: I admit that Saya had never eaten Kamameshi. I mean, whether City has Kamameshi restaurants or not has yet to be settled. When we observe City after several stories, the existence of Kamameshi restaurants in there might be fixed.

Saya: I don't know what to say about your cheating on the setting like Schrodinger's Kamameshi ... Anyway, this Kamameshi was delicious if we mixed minced chicken and egg to make them soak into the whole rice in the iron pot. The combination of the salty-sweet mince and rice realized a really good taste.

Akizuki: Bamboo shoots were tender, crispy, and tasty.

Saya: I agree. I might become a fan of Kamameshi. When we observe City after several stories, some Kamameshi restaurant would be opened to reflect my hope.

Akizuki: I don't know what to say about your insistence like the law of attraction ...

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Saya: Well, next is "Chicken and Mentaiko (seasoned cod roe) + Butter". Ah, I was excited only by seeing this good-looking.

Akizuki: We were blissful when we put it in our mouths after stirring it ...

Saya: Yes. The chicken was chewy and tasty. More than anything, the mixture of Mentaiko, butter, and rice was unbelievably delicious.

Akizuki: I also ate "Anago Gomoku (five ingredients with conger eel)" which includes conger eel, crab, shrimp, bamboo shoots and minced chicken. But I prefer "Chicken and Mentaiko + Butter". I want to eat it with a larger iron pot to be full ...

Saya: Actually, we tried cooking it to achieve our dreams ... Hmm, we couldn't make it more delicious than that of "Torigin" as expected.

Akizuki: We don't only have to steam rice with chicken, Mentaiko, butter and Wakegi onion. How profound Kamameshi is ...

Saya: I think we cannot be given the recipe from "Torigin". Therefore, Ryo has to create a Kamameshi restaurant in City and we should learn how to cook Chicken and Mentaiko Kamameshi from the restaurant's owner?

Akizuki: I don't know what to say about the unreasonable demand like a paradox of Kamameshi restaurant ...

-The End-

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[Restaurant name] Soshu Torigin Main Branch

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

[Address] 1-14-5, Sakaecho, Odawara-shi, Kanagawa, Japan

[Cuisine] Chicken, Egg and Bamboo shoots 1000 Yen

Chicken and Mentaiko 1230 Yen + Butter 50 Yen

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

## Episode 042: CUBA LiBRE



Akizuki: Finally, we at "The Sifted" have landed on North America for the first time!

Chloe: But in this photograph, the sign on the building reads Cuba.

Akizuki: No, no, it just indicates a Cuban restaurant. We visited the one in the USA.

Chloe: Should I guess, as a punch line, it was an American Village or American Town in Japan?

Akizuki: Hey, wait, Chloe, you went there together. Don't you remember it because you drank beer too much?



Chloe: I wonder how much beer I need to forget traveling abroad.

Akizuki: For example ... you drank heavily from the first day. And you continued to drink with a heavy hangover throughout the following days. In the final day, you were dragged by me and pushed into the airplane?

Chloe: Don't damage the public image of me. It sounds as if I am in a drunken frenzy.

Akizuki: I should refrain from teasing you, because I might be sent to another world when you become very angry ... Be that as it may, we have visited Orlando in Florida!

Chloe: It is famous for Universal Studios Florida or Walt Disney World Resort.

Akizuki: ... What? What are those?

Chloe: Hey, what has brought you to Orlando?

Akizuki: Oh, no. I can't remember ...

Chloe: In fact, you were the drunken one, weren't you? ... Anyway, we'll review "CUBA LiBRE" in Orlando for this time.



Akizuki: Even though my memory is somewhat unclear, I remember I visited the restaurant. This dish was probably "CRAB GUACAMOLE".

Chloe: What do you mean by "probably"? Your memory of the dish is also unclear?

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Akizuki: I don't have enough confidence because my American acquaintance ordered it. The dipping sauce was made by mixing avocado, pineapple, jalapeno, lime juice and olive oil with crabmeat. We put it on a crisp plantain chip and ate. It was so amazingly delicious that I was deeply into it ...

Chloe: The avocado in the dipping sauce ideally matched our tastes. We couldn't stop eating when we put it on a plantain chip. It is a pity that the photograph is not good.

Akizuki: Actually, I was off my guard, because I couldn't expect such a good taste ... In addition, this photo was taken after someone had already eaten a bit ...

Chloe: Ryo, in *The Sifted*, treasure every moment to eat meals while traveling, for it never recurs. Additionally you need to concentrate on each dish, because you always take a photograph before eating. Otherwise you would end up regretting after tasting it. You could never retake it. Therefore, you have to take a photograph with your whole body and soul, even if the dish doesn't appeal to you. ... This is *The Sifted arts*.

Akizuki: ... Chloe, Japanese performing arts don't have *The Sifted arts*.

Chloe: Yes, but that's how much I regret this photograph.



Akizuki: So, let's change the mood and next is "CHURRASCO A LA CUBANA".

Chloe: According to the explanation of this dish, it was grilled skirt steak of natural Black Angus.

Akizuki: I selected it for some reason, when my acquaintance asked me to decide a main dish. But this Churrasco was delicious because of its tenderness and rich taste. I ordered it medium-rare and it was rarer than expected, which satisfied us.

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Chloe: Another day in North America, we also ate hamburgers and pork ribs in other restaurants. I think the one which came with the best meat was this steak.

Akizuki: Hum, I was once worrying whether we could meet attractive dishes, because almost all the meals were light foods like a bread or pasta in this trip. But finally we were saved by this restaurant.

Chloe: So again, what brought to Orlando?

Akizuki: What? Well, I can't remember ...

-The End-

[Restaurant name] CUBA LiBRE

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

[Address] 9101 International Drive, Orlando, Florida, USA

[Cuisine] CRAB GUACAMOLE 17 dollars

CHURRASCO A LA CUBANA 28.5 dollars

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

## Episode 043: Shigematsu Hanten



Akizuki: Well, we will review "Shigematsu Hanten" in Imabari, Ehime, for this time.

Riccardo: ... Hey, you appear in various places, don't you?

Akizuki: Actually, I'm really into visiting Jinja (Japanese Shinto shrines) recently. And I have strolled to Oyamazumi Shrine in Omishima. (The following picture is the one.)



Riccardo: Although you are always busy, you have started such a thing?

Akizuki: Yes, if I visit famous shrines around Japan, I might be able to be blessed by the people who live in the fifth dimension. Someday I might be given some kind of Gift by them.

Riccardo: Hey, hey, don't you mix the world in your novel with the real world?

Akizuki: No, no, you say such a thing? Even though you are a character in my novel? That wouldn't be a problem, because "The Sifted" is the world between the novel and the real. We always write the note, saying, "The above story is half fictional" at the end of each episode.

Riccardo: I see your point. By the way, how can you feel the grace of the shrines?

Akizuki: Hum ... currently it's still not powerful, because I have many idle thoughts while praying for them. I need to cleanse my soul more and more.

Riccardo: I think it is almost impossible with average effort, because you are more like the embodiment of idle thoughts.

Akizuki: I might have to worship 100 famous shrines like "Japanese 100 Great Mountains" written by Mr. Hodaka ...



Riccardo: Okay, the first dish is "Yakibuta Tamago Meshi (Char Siu egg rice)", which is soul food for the citizens of Imabari.

Akizuki: We found this dish when we were looking for a specialty in Imabari.

Riccardo: This was a so-called B-class dish and it was wild-looking.

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Akizuki: At first, when we ate only Char Siu and rice, it was a relatively normal taste. The sauce was rich and sweet, and we were not surprised at the taste.

Riccardo: But, after we cut the soft-fried eggs, stirred it with rice and ate it, the taste was exquisite because the sweet, mild eggs were intertwined with the thick sauce.

Akizuki: The collaboration of this egg and the secret sauce was amazing. It's just like soul food of Imabari. We really might be addicted to the taste.

Riccardo: We regretted not ordering a large serving of rice.

Akizuki: After eating it and basking in the afterglow of the taste, I already wanted to order a refill ...



Riccardo: Well, "Gyoza (dumpling)" was a normal taste.

Akizuki: Yes. It was good as expected. We ate Gyoza as a side dish while eating "Yakibuta Tamago Meshi".

Riccardo: By the way, we were surprised that a very long queue was in front of the restaurant when it opened at 11:45. Because there were no people around 11:30 (before opening hour), we were worried if the restaurant was closed on the day.

Akizuki: We hadn't imagined the restaurant would soon be rushed to by too many people to be seated.

Riccardo: Our decision to come early was right. On the whole, this time our trip was filled with luck, regarding weather, traffic condition and other meals.

Akizuki: Oh, it might be the divine grace by my visiting shrines, isn't it? This was thanks to me, so Riccardo, you should appreciate me.

---

Riccardo: No, that's wrong. I raised your good luck by my Gift. It is easy to exercise my "Jinx" with your habit.

Akizuki: What? What habit of mine do you exercise your Gift with?

Riccardo: It's secret, because my Gift wouldn't work if I disclose it.

Akizuki: Isn't it your bluff? I think our good luck was caused by the divine grace.

Riccardo: Because "The story is half fictional". There is a possibility that the Gift of this novel affects the real world ..., isn't there?

Akizuki: Is it a possibility that my Gift to make fictions affect the real world is awaked?

Riccardo: ... I guess you can think you are always lucky because you are a perfect idiot.

-The End-

[Restaurant name] Shigematsu Hanten

[Address] 5-4-47, Taishocho, Imabari-shi, Ehime, Japan

[Cuisine] Yakibuta Tamago Meshi 650 Yen

Gyoza (7 pieces) 380 Yen

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



## Episode 044: European-style curry and stew restaurant, Tomato



Yoma: As disciples of the master of European-style curry, we went to Ogikubo in Tokyo for this time. This town has the European-style curry restaurant which is ranked first in Japan by Tabelog. I thought we should have experienced the first-class taste above all since we were bandwagon fans of European-style curry.

Akizuki: I think it would be the same as I should visit Ise Grand Shrine (or Ise Jingu in Japanese) as a bandwagon fan of Jinja (Japanese Shinto shrines), right?

Yoma: What made you say that? I'm not sure what you mean. By the way, experiencing this restaurant was more difficult than expected. When we went there for the first time, we arrived at the restaurant at a little past 11:30, the opening hour. We found around 20 people waiting in line and we thought it would be easy to eat this curry. But ... we couldn't expect we would have to wait for two and a half hours after that, so we were almost discouraged.

Akizuki: The people who came later weren't allowed to wait in line, because the curry had already been sold out by then ...

Yoma: Yes, right. In short, if you arrive at the restaurant too late, you wouldn't be able to eat the curry.

Akizuki: So, you said we had to go there so early for the second time.

Yoma: Yes. Either way, if we need to wait for two and a half hours, I thought it was better to do that before the opening. And we went to the restaurant two hours earlier than the opening. There were no people around the restaurant. But the owner's wife came out and asked us to come again later, because she was too concerned about keeping us waiting ...

---

Akizuki: Yoma, you might have gone too far ... We should be careful not to bother the restaurant.

Yoma: Yes, you are right. But we can't eat the curry without the willpower like this. ... Anyway, we'll review "European-style curry and stew restaurant, Tomato" in Ogikubo, for this time.



Akizuki: At first, we will start reviewing the most popular dish in this restaurant, "Wagyu (Japanese cow) Beef Java Curry".

Yoma: After we had ordered cheese as a topping, it was served with a little bit unexpected appearance. How could we expect the cheese to cover the whole surface of the curry pot? We're afraid the coloring of the curry wasn't taken in the photograph. Anyway, when we poured the curry with cheese on the rice and ate it ... Tasty! Delicious! What is this curry! We felt like that!

Akizuki: Hey, Yoma, I know how you felt, but please calm down a little bit ...

Yoma: This is not a time to talk calmly! The curry had a very rich taste and sometimes the whole spice was popped in our mouths! In addition, the cheese which was also rich, viscous, and sweet spread in our mouths. At the same time, we felt a fine pungency of spices! Wagyu beef was so tender that it was almost melted and the taste of beef itself was delicious. When we put the curry, cheese, beef and rice in our mouths at a time, it was pretty blissful ... I had never known European-style curry could have such an unknown territory!

Akizuki: Surely, it was an outstanding taste, compared to conventional European-style curries we had ever eaten.

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Yoma: The next is "Beef Tongue Curry". Even I flinched from choosing it, because the price was 3000 yen. But I ended up ordering it. I mean, Ryo treated me to the dish anyway.

Akizuki: Oh? What?

Yoma: And then, look, look, this beef tongue was too big! It was tender enough to be easily cut with a spoon, and unbelievably delicious ... As you knew, the curry was spicy and viscous. When it was mixed with the taste and texture of melty beef tongue, we went to the indescribably sensual curry world ... Ah, I want to eat this curry again until I die ...

Akizuki: Well, I understand what you mean. But I think you still have many chances to go there, because your life goes on.

Yoma: Why you can carelessly say like that? Because we never know when people will die, don't we? Even I can't know my own lifetime by my Gift ... I know Ryo's lifetime, though.

Akizuki: What? It's scary. Do you know my lifetime ...?

-The End-

[Restaurant name] European-style curry and stew restaurant, Tomato

[Address] Yoshida Building 1F, 5-20-7, Ogikubo, Suginami-ku, Tokyo, Japan

[Cuisine] Wagyu (Japanese cow) Beef Java Curry (Topped cheese) 2300 Yen + 320 Yen

Beef Tongue Curry 3000 Yen

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

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## Episode 045: Menya Kaijin



Akizuki: There are many famous shrines in Tokyo, right?

Milo: Ryo, can you make it clear whether you want to review shrines or ramen?

Akizuki: Hey, I will definitely review ramen, you know. Don't glare at me with such a cruel face.

Milo: Recently, I think you tend to confuse visiting a shrine near a restaurant with coming to a restaurant near a shrine. Can you deny it? But The Sifted is restaurant reviews. Understood?

Akizuki: Oh, I know, of course. This time, we'll review a ramen restaurant which has plain and clear soup based on seafood.

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Milo: Right. It is the Chintan (clear soup) made by bony parts of fish. Ryo unusually liked it, although you love Chicken Chintan.

Akizuki: Many ramen restaurants use Niboshi (dried infant sardines), but I suppose those using bony parts of fish are not common. Don't you think so?

Milo: I agree. In addition, specializing in Shio (salt) Ramen is the distinguishing feature of this restaurant.

Akizuki: ... Anyway, we'll review "Menya (ramen restaurant) Kaijin" in Shinjuku, Tokyo, for this time.



Milo: The first dish is "Aradaki (simmered with bony parts of fish) Shio Ramen".

Akizuki: ... Actually, I topped one "Tori Nankotsu Iri Tsukune (chicken meatball including soft chicken bone)" on it in secret.

Milo: Surely, it might be difficult to notice it without being mentioned. The pink one was "Ebi Tsumire" (shrimp dumpling) and white one was "Tori Nankotsu Iri Tsukune". If you look carefully, you will recognize two "Tori Nankotsu Iri Tsukune" in it.

Akizuki: This Tori Tsukune was really delicious, wasn't it? I regret not having topped three Tsukune on it without any hesitation.

Milo: The taste of seafood broth seemed to depend on what fish they received. At that day, they were five fishes : red sea bream, conger eel, spiny red gurnard, yellowtail amberjack, and olive flounder.

Akizuki: This plain, salty seafood taste was good. I could guzzle this soup with a relatively large china spoon.

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Milo: When we had visited there before, the soup had been made by yellowtail amberjack, yellowtail, splendid alfonsino, red sea bream, and Greater amberjack. The soup at that time had been really good as well.

Akizuki: If we live in Shinjuku, we might enjoy the differences in the tastes every day.



Milo: Next is "Hiyashi Hamaguri Ramen (chilled clam ramen)" which is a limited menu only in the summer.

Akizuki: The soup was clear and looked refreshing.

Milo: Also, it looked healthy, because only vegetables and clams were on it.

Akizuki: When we drank the chilled clam soup on a hot day, I felt it sink deep into my organs. The sense in which the core of my body was being cooled down was really comfortable. Even after finishing the dish and getting outside, I felt that my body was cool for a while.

Milo: The noodles were tightened and we felt strong bounce when we bit them. It was good. The clam was relatively small, but it was tasty.

Akizuki: When I compared it with a clam soup of Sushi and Kaiseki (traditional Japanese banquet) restaurant, "The restaurant which must not be named", this taste of clam was a little weak yet delicious enough.

Milo: I think that's nonsense to compare Kaiseki and ramen soup, don't you think so? By the way, what is the restaurant like the main antagonist of Harry Potter series?

Akizuki: Ah ...

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Milo: Ryo, do you have something secret from us?

Akizuki: I, I can't say the name! So, please forget it!

Milo: Where do you go to alone in secret?

Akizuki: This, this time is over! See you next week!

Milo: Do you really think you can escape from my Gift?

Akizuki: Ahhhh! That's right! I can't!

Milo: Well, I might have to make you confess it in the back room.

Akizuki: Help, somebody help me ...

-The End-

[Restaurant name] Menya Kaijin

[Address] Sanraku Building 2F, 3-35-7, Shinjuku, Shinjuku-ku, Tokyo, Japan

[Cuisine] Aradaki Shio Ramen + Tori Nankotsu Iri Tsukune 830 Yen + 100 Yen

Hiyashi Hamaguri Ramen 1290 Yen

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

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

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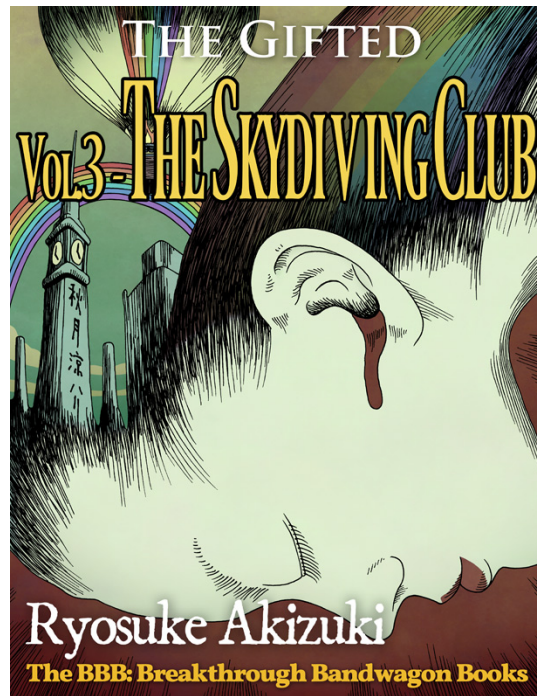


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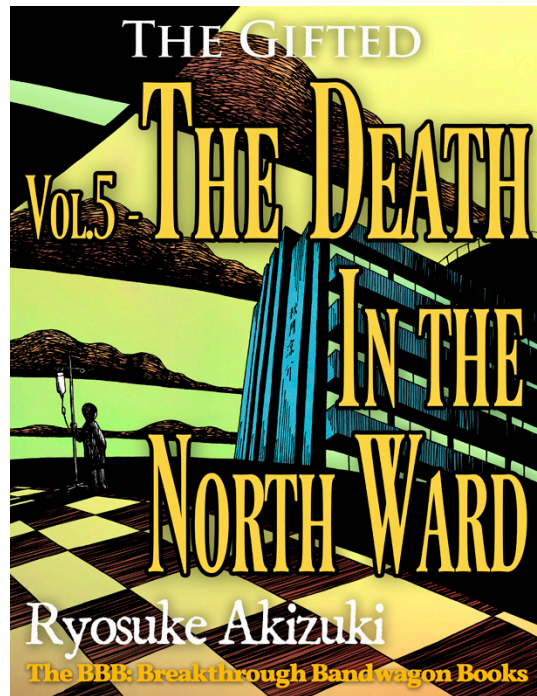


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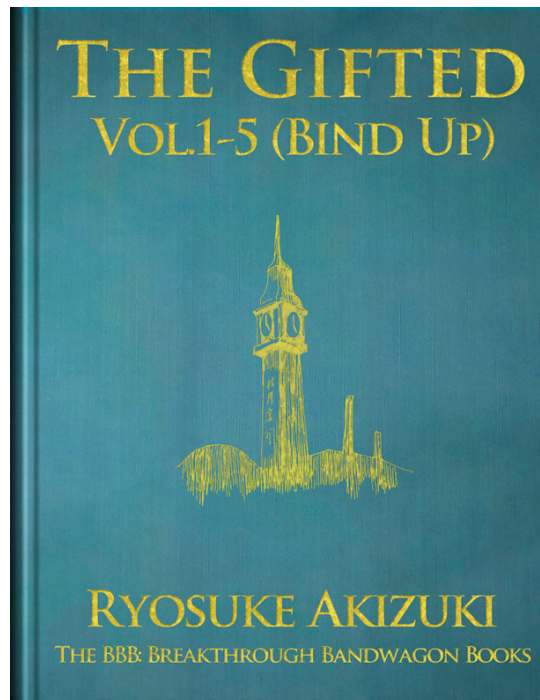
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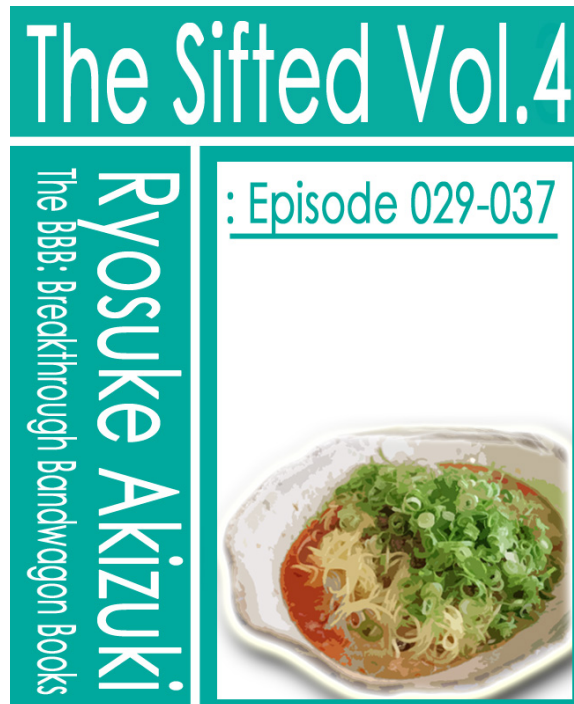


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