

The Sifted Vol.6: Episode 046-054

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Ryosuke Akizuki

: Episode 046-054



Originally written in Japanese and translated by Ryosuke Akizuki

Photographs by Ryosuke Akizuki

Cover design by Tanya

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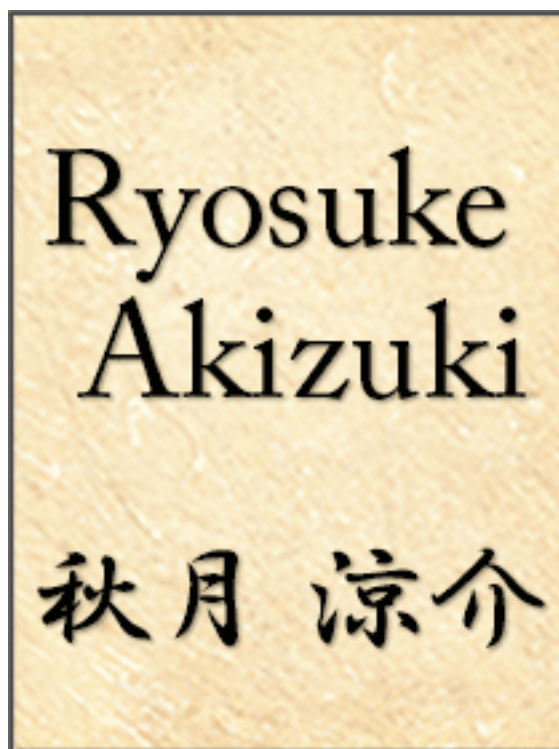
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ISBN: 978-1-387-85480-6



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 046: Kozakana Ryori Tomisuke



Saya: Hi, Ryo, do you know the main topic we have recently talked about with each other?

Akizuki: ... It's "the restaurant which must not be named", isn't it?

Saya: Ah, that's right. I heard it from Milo. Hey, what kind of restaurant is it?

Akizuki: You know, I could survive even Milo's questioning. How can I tell you about it?

Saya: Oh, you are not fair. You go to an expensive restaurant alone.

Akizuki: Hey, wait. I go to expensive restaurants with Saya more frequently than with Milo. In Milo's case, we visit only ramen restaurants as you know. Saya, I have brought you to an excellent Kappo (Japanese cuisine) restaurant like this.

Saya: Ah, yes, I know ... but, I'm interested in it.

Akizuki: You should not worry about that. Please consider Milo and Yoma. They always review ramen and curry which are for the general public. I think you must not complain like that, considering their positions, because you are in charge of Japanese cuisine.

Saya: Hum, yes. Oh, by the way, Yoma said, "Sushi? Kaiseki (traditional Japanese banquet)? What are those? I believe no food can be superior to curry."

Akizuki: It's just like Yoma ...

Saya: Anyway, let's change the mood and start reviewing "Kozakana Ryori (small fish dishes) Tomisuke" in Hiroshima for this time.



Akizuki: The first dish is "Assorted Sashimi (sliced raw fish)". The price is ... depending on the situation, surprisingly!

Saya: Depending on the situation?

Akizuki: Like an expensive fresh fish, the price can't be fixed because a purchase price is changed day by day. It is a temporary price indication when it cannot be specifically decided. In short, we cannot know the price unless we ask a person in the restaurant about it. "Tomisuke" had dishes with or without a price tag.

Saya: What? Isn't it scary that we can't know the price?

Akizuki: It's scary. But, as long as I checked word of mouth, it seemed it didn't require more than 10000 yen for each person.

Saya: Oh, I see. You had investigated the estimated price in advance and we went there.

Akizuki: Anyway, from the left side in the photograph, the Sashimi included Shime Saba (vinegared mackerel), fat greenling, octopus, squid and turbo cornutus. Shime Saba was delicious because acid taste was mild. The bounce of fat greenling was strong and white-fleshed fish had a rich taste.

Saya: The octopus was fresh, tender and delicious because its taste was strong.

Akizuki: The squid was sweet and turbo cornutus had a crunchy texture. It was well-balanced Assorted Sashimi.



Saya: Well, next is "Anago Donburi (A rice bowl topped with conger eel)".

Akizuki: When I visited Itsukushima Shrine, a World Heritage Site, I went to two restaurants which served Anago Meshi (similar to Anago Donburi). In my opinion, the best Anago Donburi with grilled conger eel is this restaurant's one as of now.

Saya: The conger eel was tender and a little bit juicy. The taste of conger eel was also strong and delicious.

Akizuki: Yes. And deep-fried horse mackerel and salt-grilled black rockfish were also good. I think we can recommend the restaurant as the one specializing in seafood.

Saya: By the way, if this restaurant serves the best grilled conger eel, do you know any other conger eel dishes except grilled one?

Akizuki: Ni Anago Don (A rice bowl topped with broiled conger eel) of Edo (Tokyo) style in "the restaurant which must not be named" tastes especially good ...

Saya: What? What is that? Do you enjoy it alone while keeping it secret from us?

Akizuki: So, you are not concerned about it to consider Milo and Yoma.

Saya: Ah, yes, of course. ... But, hey, wait. Am I not cheated of something?

Akizuki: It's, it's just your imagination.

-The End-

[Restaurant name] Kozakana Ryori Tomisuke

[Address] AB Plaza Building 1F, 1-31, Horikawa-cho, Naka-ku, Hiroshima-shi, Hiroshima, Japan

[Cuisine] Assorted Sashimi (The price is depending on the situation)

Anago Donburi 1600 Yen

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

Episode 047: RISTORANTE Al Porto



Akizuki: Oh, this day has finally come.

Chloe: Yes. I couldn't expect we would go to a luxury Italian restaurant in Tokyo.

Akizuki: Actually, since I had watched Mr. Mamoru Kataoka, a renowned chef, in a TV program, I had been interested in the restaurant.

Chloe: Although we thought it should be difficult to make a reservation, we could reserve it unexpectedly easily.

Akizuki: I know you are a goddess of reservation, Ms. Chloe, Daimyoin (Japanese Kami). I thank you, thank goddess.

Chloe: Don't worship me as if I were a goddess of Shinto shrines. As I told you before, we should go to the restaurant, when I can make a reservation naturally.

Akizuki: Even so, we were nervous, because we were ordinary people. I was not familiar with wine. So, I had been frightened after sitting at a chair.

Chloe: I knew you had never done a wine tasting. Your face was quite a sight when the wine bottle was served.

Akizuki: Hum, I might have to learn more about wine ..., to prepare for a case we visit a restaurant in Tokyo.

Chloe: You don't have to care about it, because we don't have enough budget for it.

Akizuki: Oh, you said so candidly ...? Anyway, we'll review "RISTORANTE Al Porto" in Nishiazabu for this time.



Chloe: We ordered "Special Dinner Course" for this time. I also couldn't easily decide which dish to be introduced, but I chose two dishes by my wise and far-sighted decision.

Akizuki: Wasn't it your personal and biased decision?

Chloe: In my case, it's a far-sighted excellent decision.

Akizuki: ... You praise yourself.

Chloe: Did you say something?

Akizuki: ... No, nothing.

Chloe: Anyway, the first dish is "Raw Sea Urchin and Carrot Mousse, Consomme Jelly".

Akizuki: This was indescribably tasty and delicious.

Chloe: Carrot mousse was so mildly sweet that I couldn't believe it was made from carrot. The texture of mousse was smooth and I felt good when I put it on my tongue. I wanted to eat it forever.

Akizuki: This dish gave us a sophisticated impression because it was served in a glass.



Chloe: Next dish is "Cold Cappellini of Fruit Tomato". I couldn't easily decide whether I should have chosen it or "Omar Shrimp, Morille Comestible Sauce". But we want to introduce at least one pasta dish, considering it was an Italian restaurant.

Akizuki: I agree it couldn't be easily decided because the rich sauce of Morille comestible was surprisingly delicious.

Chloe: But, this fruit tomato was sweeter than expected. The taste of tomato was distinguished. When we mixed it with the cold Cappellini, the texture was good and tasty. I was very satisfied because this course had eight more great dishes.

Akizuki: It was a pity that the chef, Mr. Kataoka, was not in the restaurant because of a business trip. I wanted to see him with my own eyes.

Chloe: Well, let's go there again someday. I'll keep you company anytime.

Akizuki: Hum, at first, we have to consider securing a budget for it ...

Chloe: I think you should cut a budget for "the restaurant which must not be named", shouldn't you?

Akizuki: ... I can cut any budget except that.

Chloe: I want to know it in detail.

Akizuki: ... I can talk anything except that.

Chloe: Well, I'll inform Milo of the budgetary planning for the next year.

Akizuki: ... You can do anything except that, please.

-The End-

[Restaurant name] RISTORANTE Al Porto

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

[Address] Ueda Building B1, 3-24-9, Nishiazabu, Minato-ku, Tokyo, Japan

[Cuisine] Special Dinner Course 13340 Yen

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

Episode 048: Guanjinghua



Akizuki: This time, I'll finally review my favorite food, Xiao Long Bao.

Riccardo: Long time has passed before you choose the one.

Akizuki: We visited Taiwanese restaurants specializing in Xiao Long Bao in the past. Including Chinese restaurants, I have eaten them in 26 places altogether. So, I couldn't easily decide which restaurant to be introduced ...

Riccardo: I understand you have too many choices to choose. And then, you have finally selected "Guanjinghua"?

Akizuki: Well, I wanted to mention "Jinpin Chalou" or "Jinjiyuan" as well, but I couldn't take good photographs at the former and no more than one dish at the latter. Therefore, I have yet to review them.

Riccardo: I remember the Xiao Long Bao we ate about six years ago at "Minggong Yuecaiting" in Xinzhu was really delicious.

Akizuki: Even though our memories might have been beautified, we used to believe the one was best.

Riccardo: After all, the charm of delicious Xiao Long Bao is its tasty soup inside.

Akizuki: I see your point, but ingredients are also good. As for Xiao Long Bao containing crab innards, the richer taste of crab innards, the better. Some restaurants serve Xiao Long Bao whose taste does not differ whether it includes crab innards or not.

Riccardo: Surely, it is difficult for us to choose one, but we'll review "Guanjinghua" in Taipei for this time.



Akizuki: The first dish is "Xiehuang Xiaobao (Xiao Long Bao with Crab Innards)". Personally though, this is the best Xiao Long Bao containing crab innards in Taiwan. We haven't found any restaurant whose crab innards can be better than this one.

Riccardo: Wow, you dare to declare? But I admit this crab innards were very rich and delicious.

Akizuki: I became happy because I felt I was eating the very best crab innards. It was so wild that this taste might not suit anyone. But once I experienced it, I can never be satisfied with those served at other places. However, if you eat it too much, you might feel sick a little ...

Riccardo: Hey, it was because you ate no less than 20 pieces including "Xiao Long Tang Bao". You idiot.

Akizuki: But, I wanted to eat both. I had no choice because each dish had 10 pieces. By the way, I had once visited three Xiao Long Bao restaurants consecutively and eaten 28 pieces in total ...

Riccardo: How much do you love Xiao Long Bao?

Akizuki: I wish I could choose "half&half" dish, consisting 5 pieces each, like a pizza delivery. If so, I could try Steamed Chinese Dumplings.

Riccardo: Anyhow, you end up trying to eat 20 pieces ...



Akizuki: Next dish is "Xiaolong Xiaojiao (Steamed Shrimp Dumplings)".

Riccardo: This color looks beautiful with its vermilion color, but we were not so impressed with its taste.

Akizuki: You're right. So, it is the reason why we sometimes have difficulty reviewing two dishes. Regarding Steamed Shrimp Dumplings, I actually prefer "Xiarou Zhengjiao" of another restaurant "Jinpin Chalou". I also feel the taste of Xiao Long Bao of "Jinpin Chalou" is a little bit more elegant.

Riccardo: In other words, you wanted to introduce only "Xiehuang Xiaobao".

Akizuki: Yes. That "Xiehuang Xiaobao" is my best Xiao Long Bao in Taiwan. I frequent this restaurant to eat "Xiehuang Xiaobao", while developing a new restaurant.

Riccardo: Is it the same feeling that you frequent "the restaurant which must not be named", while developing a new restaurant?

Akizuki: Oh, yes ... Riccardo, are you also interested in that restaurant?

Riccardo: No, I don't care about it as much as Milo or Saya does. Doesn't the restaurant have a good liquor?

Akizuki: It has "Dassai, Junmai Daiginjo, Rice milling of 23%, Centrifugation, Delivery for the New Year's Day".

Riccardo: Really?! Take me there! I keep it secret from them. Hey, you?

Akizuki: Put more spirit into your Chinese review like this ...

-The End-

[Restaurant name] Guanjinghua

[Address] No.1, Alley 4, Lane 133, Section 4, Nanjing East Road, Songshan District, Taipei City, Taiwan

[Cuisine] Xiehuang Xiaobao (Xiao Long Bao with Crab Innards) 260 Yuan

Xiaolong Xiajiao (Steamed Shrimp Dumplings) 200 Yuan

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

Episode 049: Thai Made



Yoma: After all, the stock of curry restaurants is running short. I have to admit that the time has come to introduce this restaurant.

Akizuki: Actually, we were very busy in the latter half of 2017. In addition, I couldn't revisit one restaurant that I had wanted to introduce because the owner had been changed. Also, we have two good curry restaurants although we visited there just once ...

Yoma: It's all your fault, because you were too busy!

Akizuki: What? Was an exorcist free at the end of the year?

Yoma: I'm always busy because of an excellent exorcist. But visiting curry restaurants is another story.

Akizuki: If so, how about you go there alone, Yoma? You know, anyhow, I couldn't comment as much as you do ...

Yoma: But it means I would have to pay it on my own, right?

Akizuki: Oh, do you hope to be treated by me?

Yoma: Because I cannot get money beside my allowance. I have still been treated as a child in the church and have no money to use at my will. So, I need a patron! For exploring curry arts!

Akizuki: Although you said in a cool way, you just use my wallet to your own advantage, don't you ...?

Yoma: It's just your imagination. Anyway, we'll review "Thai Made" in Taipei for this time.



Akizuki: The first dish is "Northern Thai green curry chicken".

Yoma: I ate this curry two years ago, so I have no choice but to depend on my memory. I think this was the best green curry in my life. Honestly, I wanted to eat it again before I review it in 'The Sifted'. But we couldn't visit Taiwan often because Ryo was too busy and we didn't have time even when we were in Taiwan.

Akizuki: Ah, yes, you're right. What is more, we have given priority to develop new restaurants.

Yoma: Anyway, this green curry was delicious. I was not sure if there was something secret in the coconut milk taste. The curry had a mild taste, deep sweetness, and rich flavor. But, but, the taste was definitely that of green curry! Given rice, I might be able to eat it forever.

Akizuki: By the way, this green curry is ...

Yoma: Oh, by the way, the green curry of Thai food which is described in 'The Gifted Vol.7' is modeled after this restaurant's taste. I'm concerned that we might have beautified it in our memories, but let's go there again until we die.



Akizuki: ... It has already been your own pace as usual, Yoma. Next dish is "Traditional Thai red curry pork".

Yoma: I wonder if this curry is the best one in the category of red curry. Unlike green curry, this red curry was served like a fried food style. It was a little bit difficult to eat because of the solid spices in it. But I was happy because the taste of red curry was very rich. The pork was good and I might have wanted to recommend it more than chicken.

Akizuki: We are also interested in other curries in this restaurant.

Yoma: Actually, only the yellow curry which we ate half a year after that was not so rich taste. I wonder if the yellow curry has such a taste. Or, the chef might have been replaced?

Akizuki: By the way, aren't you interested in "the restaurant which must not be named", Yoma?

Yoma: I'm not interested in the restaurant itself, but I'm interested in the budget which you use in there. I would like you to provide the budget for my curry arts ... rather, should I demand that?

Akizuki: What? Is it an order?

Yoma: Hum, should I threaten you with Milo's help?

Akizuki: ... I will consider securing a budget positively.

-The End-

[Restaurant name] Thai Made

[URL] <http://www.thaimade.com.tw/index.html>

[Address] No.34, Dongfeng Street, Da'an District, Taipei City, Taiwan

[Cuisine] Northern Thai green curry chicken 300 Yuan

Traditional Thai red curry pork 300 Yuan

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

Episode 050: Shibasaki Tei



Akizuki: Oh, finally we reached the 50th restaurant review. Who could expect this series to continue this long ...?

Milo: I'm a bit surprised, too. I guess no one knew Ryo had the perseverance to continue this series.

Akizuki: Yes. As you say, even I myself am surprised.

Milo: Actually, it was quite hard, wasn't it?

Akizuki: That's right. When we went to a restaurant, sometimes we couldn't review it in 'The Sifted'. In some cases, we have to go to the restaurant twice. We ate all the dishes at our own expense ... I want to get sponsors or patrons.

Milo: Your remarks are like what Yoma says. I think you don't have the right to say such a thing as a not-so-established novelist.

Akizuki: You are severe ...

Milo: To begin with, it was not the hardest part, right?

Akizuki: What? Then, what part?

Milo: You said you had trouble coming up with the opening and the ending of this article each time.

Akizuki: You mean the point?

Milo: Well, you know, I mean you are a not-so-established novelist.

Akizuki: You are severe ...

Milo: ... Anyway, we'll review "Shibasaki Tei" in Chofu, Tokyo for the memorable 50th restaurant review.



Akizuki: The first dish is "Shio (salt) Ramen topped with Chicken and Goosefish liver".

Milo: More than anything, this ramen was beautiful-looking. Milky white of chicken Char Siu and pale orange of Goosefish liver looked very nice in the clear soup. This soup was delicious because of its profound and elegant taste.

Akizuki: The noodle was thin, but its good bounce gave us a comfortable feeling in our throats.

Milo: But this was a limited ramen and we can't eat it usually. On the day, it was 1200 yen with "Cooked Rice Bowl of Burdock with Three Types of Char Siu".

Akizuki: We usually visit this restaurant when we take TOEIC test in Komazawa women's college. So, we always eat a limited ramen of Sunday.

Milo: And, you are always worried about whether you are in time for the start time of the test.

Akizuki: Oh, don't mention it ...



Milo: The next limited ramen is "Thai Style Ramen without Broth (Topped with much Coriander)".

Akizuki: If you don't like coriander, you might faint only by seeing it.

Milo: They will frown without doubt.

Akizuki: This dish had an exquisite Thai style taste because the source was sweet and a little bit sour.

Milo: After we mixed it well and put it in our mouths, we were suddenly invited to Asian countries.

Akizuki: We were satisfied with much minced meat and sliced Char Ciu. After we ate the noodles, we could put rice in it. This was very good because the rice matched the remaining source and minced meat.

Milo: We visited "Shibasaki Tei" four times. This ramen is my favorite, personally though. We regret that we can never eat it again because it was a limited ramen.

Akizuki: The restaurant always has a very long line. We have to arrive there one hour before the opening to get the front of the line.

Milo: Unless we got the first three places in the line, we might not be in time for the test.

Akizuki: I tried my best for The Sifted.

Milo: Bit not for TOEIC?

Akizuki: What? Oh, yes, for both.

Milo: Well, I'll accept your reason in any case, because you have continued The Sifted up to Episode 050.

Akizuki: Oh, you are kind ...

Milo: What? Do you want me to do more severely? Okay, I feel free to make you confess regarding "the restaurant which must not be named" ...

Akizuki: What? No, no, please stop, stop! Don't look at me like that ... Eeeek!

-The End-

[Restaurant name] Shibasaki Tei

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

[Address] 3-25-52, Nishitsutsujigaoka, Chofu-shi, Tokyo, Japan

[Cuisine] Shio (salt) Ramen topped with Chicken and Goosefish liver 1200 Yen (with rice bowl)

Thai Style Ramen without Broth (Topped much Coriander) 850 Yen

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

Episode 051: Tamaya Saint Honor



Akizuki: For this time, I chose a cafe featuring Japanese-style sweets for a change.

Saya: Well, but the name of the restaurant was "Saint Honoré". It seemed to be a cafe featuring French-style sweets ... Wasn't it categorized into Western cuisine?

Akizuki: That's a good question, dear Saya. This was an inverse pattern of Episode 002. Although the name of the restaurant is French-style, we can eat Japanese cuisine there. In Episode 002, the name of the restaurant was Japanese, but the dishes served there were Western cuisine.

Saya: ... But, I wonder if we can call the one we chose this time Japanese cuisine.

Akizuki: It's, it's Japanese cuisine. You know, the chief editor agreed it.

Saya: Ryo, you are in a flurry.

Akizuki: Okay, I declare it stately. Shaved ice is Japanese cuisine.

Saya: We once ate it in Taiwan in a special episode (refer to Episode 019) in the past.

Akizuki: Taiwanese shaved ice was delicious, but we found Japanese one was delicious, too.

Saya: Yes, I agree. Anyway, we'll review "Tamaya Saint Honor" in Imabari, Ehime, for this time.



Akizuki: At first, we'll review, "Elie's Strawberry Milk", the second favorite shaved ice in this restaurant.

Saya: Why did you dare to avoid "Milk Shake", the first favorite one, at that time?

Akizuki: Speaking of shaved ice, many would recall Strawberry taste ..., do you agree?

Saya: But this one completely differed from ordinary shaved ice with strawberry syrup. The appearance was more like ice cream than shaved ice.

Akizuki: Oh, yes, just like that. We felt like we ate strawberries which had been frozen and grated.

Saya: The taste of strawberry was very rich. The crisp taste of strawberry still remained and the milk was also thick. While eating, our happiness was doubled, don't you think so?

Akizuki: The ice was totally tender and its fine-grained texture was smooth. As if we were eating gelato rather than shaved ice.

Saya: This shaved ice was great enough to surprise us.



Akizuki: The next dish was "Premium Mango".

Saya: The rich mango taste spread over the whole of the shaved ice ... It was delicious and we felt as if we were eating a mango itself.

Akizuki: The texture was similar to Mango Smoothies. Generally, mango has a unique bitterness in each restaurant. But this mango was not bitter but had a strong sweetness. While eating, we had sharp pains in our temples. Still, we wanted another one.

Saya: ... I guess our readers would think it is odd that we wanted another one even after we had already had two kinds of shaved ice.

Akizuki: Honestly, we visited there in the afternoon of the following day, although we ate "Elie's Strawberry Milk" in the evening of the first day during my trip ...

Saya: You are impressive as you visited the same restaurant twice during your travel only for The Sifted.

Akizuki: But actually, I wanted to visit there at least four times to attempt to try peach and blueberry tastes.

Saya: By the way, the second time, the waitress in the restaurant showed a suspicious look.

Akizuki: I guess it was probably because we visited there two days in a row.

Saya: I want to emphasize that only Ryo visited there two days in a row. I think she couldn't see me ...

Akizuki: Saya, don't say such a scary thing easily. ... But if she could see you, it might have been scarier?

Saya: What do you mean ...?

-The End-

[Restaurant name] Tamaya Saint Honor

[Address] 2-2-54, Kyoecho, Imabari-shi, Ehime, Japan

[Cuisine] Elie's Strawberry Milk 700 Yen

Premium Mango 800 Yen

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

Episode 052: Manuel Tasca do Talho Marunouchi branch



Akizuki: Well, this time, we participated in a celebration. It was a memorial party for the publication of the chief editor's new books, "JAPAN" and "SUMITADA".

Chloe: It was Portuguese cuisine in tribute to the homeland of the main character, Luis Frois.

Akizuki: We ate Portuguese cuisine for the first time, although we had eaten many dishes from different countries. Because there were few Portuguese restaurants in Tokyo, the party organizer, the master of Izakaya (a Japanese-style public bar), seemed to have had trouble finding the one.

Chloe: Actually, we hadn't searched for a restaurant specializing in Portuguese cuisine. When we had once searched for a Greek restaurant in the past, we learned there were very few.

Akizuki: Anyway, we were so excited about the dishes we ate for the first time.

Chloe: We had been so nervous when we had once visited a restaurant featuring Senegal cuisine in Munich.

Akizuki: Oh ... I remember we ate three types of meats: Impala, Gnu and Blesbok.

Chloe: At that time, we were surprised when we looked through the menu.

Akizuki: Come to think of it, an Arab restaurant which we visited in Ikebukuro, Tokyo, was rare, too.

Chloe: If we search thoroughly, we could find restaurants featuring dishes from various countries in Tokyo. ... Anyway, we'll review "Manuel Tasca do Talho Marunouchi branch" in Marunouchi, Tokyo, for this time.



Akizuki: On this occasion, we had a course meal titled "Portugal Course". The course consisted of seven appetizers, a fish dish, a meat dish, a rice dish, dessert, and coffee or tea.

Chloe: Among them, I chose the fish dish and the meat dish for this review. At first, we will start with the fish dish, "Cataplana de Marisco".

Akizuki: According to the information on the Internet, it seemed to be a local cuisine in Portugal. Although my memory was vague, I thought its ingredients were shrimp, squid, Japanese littleneck clam, mussels, scallop, carrot, and potato.

Chloe: This soup had a little bit bland taste. Still, it was delicious because this soup soaked into the shrimps and clams.

Akizuki: At the same time, the soup was also good because the flavor of seafood oozed out into it.

Chloe: Surely, once we sipped this soup, we couldn't stop it.

Akizuki: Secretly, the soup might have played the leading role in this dish ...



Chloe: Next is "Espetada Mista (Skewered Beef Rump, Iberian Pig and Special Marinated Chicken)".

Akizuki: You could savor all the three types of meats (beef, pork, and chicken) at once. I took photographs of the meats after they were served on the dish and then hung from the pole.

Chloe: We squeezed the lemon at the top of the skewer in this condition, made the fruit juice drip through the whole meats, and ate them. The black meat at the lowest part was rump. The beef was slightly chewy and the taste of meat had a robust flavor.

Akizuki: Iberian pork was very fatty, but the sweetness of fat was strong enough to fascinate fat lovers like me ...

Chloe: This dish was served with chili sauce and marinated onion as a garnish. When we dipped the meat in it and ate it, the taste spread and became more delicious.

Akizuki: Especially, chili sauce could work as a good accent. When I dipped the chicken in the sauce, I was really addicted to the taste ... I wanted to bring back this chili sauce as a souvenir.

Chloe: Although we had once been surprised by the three types of meats in the Senegal restaurant, we could fully enjoyed these three kinds of meats.

Akizuki: This time, we ate Portuguese cuisine for the first time. I think we might be able to review several unique cuisine in The Sifted in the future, don't you think so?

Chloe: ... Hey, wait. Won't you try to review all the unique cuisine in the category of Western cuisine?

Akizuki: At least they can't be categorized into Ramen, Japanese cuisine, Chinese cuisine and curry.

Chloe: Oh, hum, I could review anything, if it is delicious.

Akizuki: Okay, first of all, how about Mongolian cuisine?

Chloe: ... It's unreasonable to regard it as Western cuisine.

-The End-

[Restaurant name] Manuel Tasca do Talho Marunouchi branch

[URL] <http://www.pj-partners.com/manuel/>

[Address] Shin Tokyo Building B1, 3-3-1, Marunochi, Chiyoda-ku, Tokyo, Japan

[Cuisine] Portugal Course 6500 Yen (Included all-you-can-drink menu for two hours)

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

Episode 053: Chinese cuisine Tenka



Akizuki: For this time, we'll review a Chinese restaurant which we found in Shimokitazawa. We went there after being allured by a photograph of "Yunbai Roupian" on HP of this restaurant.

Riccardo: You were attracted by "Mapo Doufu", weren't you?

Akizuki: I love Mapo doufu, of course. Besides, I have been looking for "Suanni Bairou" or "Yunbai Roupian" which suit my taste in Japan.

Riccardo: Ah, that is the reason why you order "Suanni Bairou" or "Yunbai Roupian" when you see them in restaurant menus.

Akizuki: Right. In addition, I order "Koushuiji" and "Shuizhu Niurou", too. As a result, we tend to choose unbalanced dishes for this Chinese cuisine review ...

Riccardo: Put yourself in my place. You know, I have to accompany you in any case.

Akizuki: But, Riccardo, you like a hot taste, right?

Riccardo: Well, yes. ... Anyway, how did you like the taste this time?

Akizuki: Hum, although "Yunbai Roupian" was relatively good, it was not my favorite taste. But I ended up liking other dishes instead.

Riccardo: You said other dishes, but I guess it was "Mapo Doufu" as usual. Am I wrong?

Akizuki: ...

Riccardo: ... Anyway, we'll review "Chinese cuisine Tenka" in Shimokitazawa, Tokyo, for this time.



Akizuki: Alright, then, we'll start reviewing the "Chen Mapo Doufu".

Riccardo: Oh, you take a so-what attitude.

Akizuki: But it's okay. It's okay because Mapo Doufu is delicious.

Riccardo: It's like a childish insistence ... By the way, how did you like the "Chen Mapo Doufu"?

Akizuki: It looked hot, but both hot and piquant tastes were not so strong. On the other hand, a lot of minced meat in it made the Umami (savory taste) outstanding and delicious.

Riccardo: If it was too hot, I couldn't taste it. But it matched my taste reasonably.

Akizuki : When we put this Mapo Doufu on "Xierou Chaofan" and ate it, it was more delicious thanks to the fine salt of it.

Riccardo: Personally speaking, I like restaurants whose combination of Chaofan and Mapo Doufu is attractive.

Akizuki: In the end, Riccardo, you love Mapo Doufu, too.

Riccardo: I didn't say I dislike it. Hey, how about researching only on Mapo Doufu more thoroughly?

Akizuki : No, I think it's not our option. I mean, true masters of Mapo Doufu would eat it around 300 times each year.

Riccardo: Oh, such persons could, if they want, establish the Mapo Doufu association and be invited to TV programs ...



Akizuki: Now, the next is "Sichuan Specialty Yodare Dori".

Riccardo: It's "Koushuiji" again!

Akizuki: ... You know, because I love it.

Riccardo: Well, surely, Koushuiji is also a dish which we can find a characteristic of a restaurant in its sauce ...

Akizuki: The other day, I ate Koushuiji served with the head of the chicken in China. The eyelids were closed, but I was still nervous to eat it because I felt as if I might have met its gaze.

Riccardo: Certainly, it might have been a little bit too shocking for Japanese. Apart from that, the sauce of this restaurant's Koushuiji was fragrant and delicious, right?

Akizuki: The chicken was moist and tender. With no bones, it was easy to eat. We craved for a lot amount of rice while eating it. I wonder if I can eat Koushuiji around 300 times in a year.

Riccardo: Hey, do not say you will establish Japan Koushuiji association?

Akizuki: No, but I will try Koushuiji or Suanni Bairou throughout Japan. I might be invited in TV programs about that.

Riccardo: ... You forget you are an anonymous novelist, don't you?

Akizuki: Oh, I think you're right ...

-The End-

[Restaurant name] Chinese cuisine Tenka

[URL] <http://shisen-tenka.com/>

[Address] West Front1F, 2-23-10, Kitazawa, Setagaya-ku, Tokyo, Japan

[Cuisine] Chen Mapo Doufu Middle Plate 1700 Yen

Sichuan Specialty Yodare Dori 1500 Yen (included in Select Lunch)

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

Episode 054: Curry Restaurant Asano



Yoma: So far we have reviewed Thai, Indian, or European curries, but we will review a so-called Japanese-style curry for this time.

Akizuki: I thought a Japanese-style curry is not your favorite, Yoma.

Yoma: No, not at all. I would go to a certain Curry House which are famous in Japan, if it expands its business in City. The other day, we went there together, when you took the TOEIC test in Hachioji, didn't we?

Akizuki: Ah, that's right.

Yoma: Sometimes I found myself craving it in its way. Anyway, for this time, we have chosen a very famous curry restaurant that people including celebrities form a long line to enter.

Akizuki: Is it especially well-known for its Pork Cutlet Curry?

Yoma: Right. According to the rumor on the Internet, some insist it is the very best Pork Cutlet Curry in Japan. We must go there and eat it, don't you think so? Rather, we have no choice but to go there! ... Therefore, we'll review "Curry Restaurant Asano" in Machida, Tokyo, for this time.



Akizuki: Well, we'll start reviewing the rumored "Rich Cutlet Curry".

Yoma: With the low viscosity of the curry roux, it is watery like a soup. The taste was fairly spicy and a little bit hot. Although the appearance of curry looked relatively ordinary, we couldn't stop eating it once we had started. While eating the soup-like roux with rice, I have to think again that curries should be categorized into drinks.

Akizuki: ... But, I have to make sure curry is a food.

Yoma: And this cutlet! Luxury brand "Kouza Pork" was used for this. It was somewhat thin, but the texture was crispy, and the fat was sweet and delicious. You can savor the taste either by dipping it in the roux or by pouring the sauce placed on the table on it.

Akizuki: I want to emphasize its unexpectedly sweet carrot was also delicious.

Yoma: I agree. But more than that, I think we could taste the true value of this Rich Cutlet Curry, by eating the roux, the cutlet, and the rice all together. Japanese-style curry is not to be underestimated.



Akizuki: The next is "Rich Egg Curry".

Yoma: ... To tell the truth, I originally wanted to eat a phantasmal dish titled "Beef Curry of Stewed Beef Tendon". The problem is that there is no way to know when we can eat the curry because it is an irregular menu.

Akizuki: Even the master said we need a good luck to eat it.

Yoma: Right ... I wonder if Chloe can eat it when she visits there. We chose an egg curry to avoid the same as the first visit. I'm afraid this curry might not be greater than the cutlet curry. I guess only a few people would order a menu except the cutlet curry in this restaurant. Even so ... I couldn't stop eating this pork curry, once I had started ...

Akizuki: Yoma, I hope you will be able to eat "Beef Curry of Stewed Beef Tendon" someday.

Yoma: But, I need a good luck to do so.

Akizuki: But you can raise your good luck by asking Riccardo, can't you?

Yoma: If so, it means Riccardo will come to know one of my habits, right? That's not what I want. Ah, I got it. I will ask him to raise Ryo's good luck, not mine.

Akizuki: Come to think of it, Riccardo seems to have already exercised "Jinx", his gift, on me ...

Yoma: Really? Is this your good luck by doing his gift? I suspect Ryo is too unlucky.

Akizuki: Hey, wait, you're going too far ...

-The End-

[Restaurant name] Curry Restaurant Asano

[Address] Machida Nakamise Inshokugai, 4-5-19, Haramachida, Machida-shi, Tokyo, Japan

[Cuisine] Rich Cutlet Curry 1450 Yen

Beef Curry of Stewed Beef Tendon 1000 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.

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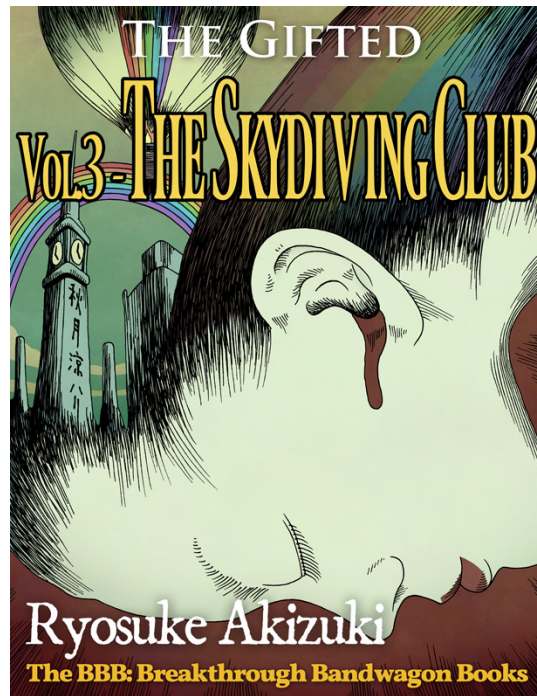
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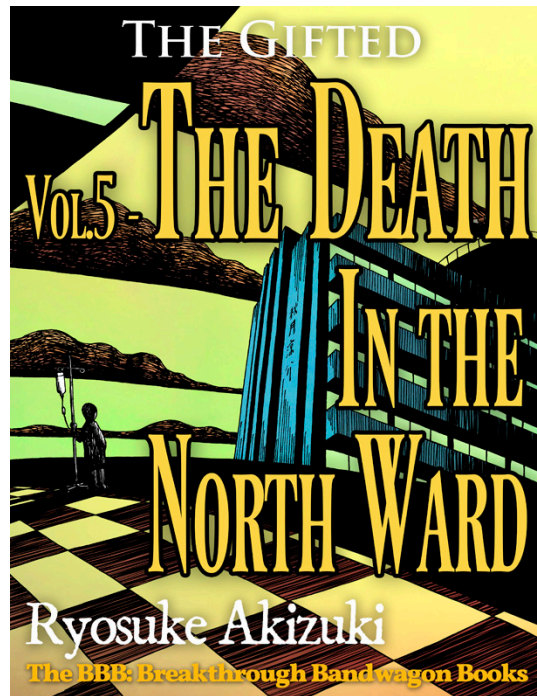
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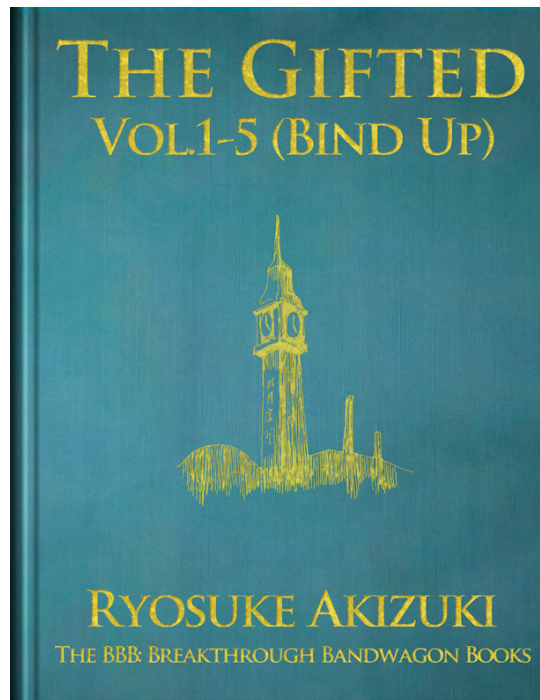
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