

The Sifted Vol.7: Episode 055-062

# The Sifted Vol.7

Ryosuke Akizuki

: Episode 055-062



Originally written in Japanese and translated by Ryosuke Akizuki

Photographs by Ryosuke Akizuki

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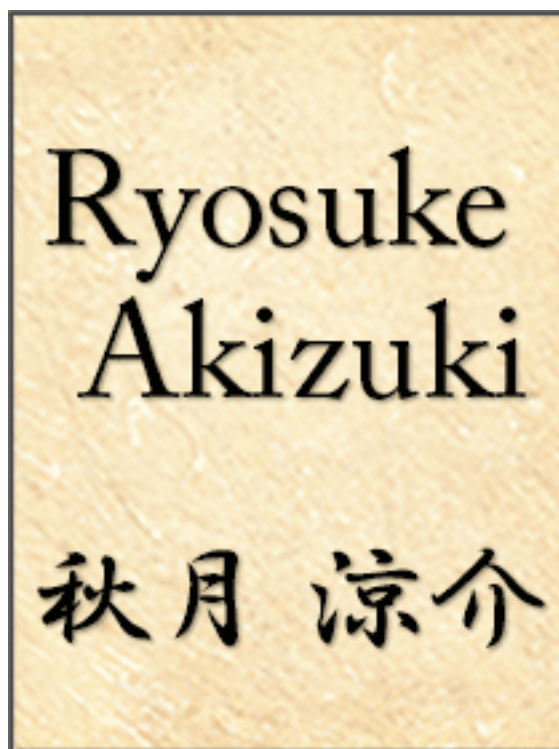
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The BBB website

<http://thebbb.net/>



Ryosuke Akizuki Author Page

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

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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 055: Keiichiya



Akizuki: Recently, I have watched various gourmet TV programs more frequently than ever to gather information since I started "The Sifted", a series of restaurant review. The other day, TV program titled "Banana Man's Sekkaku Gourmet!!" seemed to visit Odawara to go on location. I wanted to see Himura-san (Japanese comedian) in person ...

Milo: Before we knew it, the recorded program had already been announced. In the first place, you were too busy to go out of your house at the end of last year.

Akizuki: ... That's right. I'm sorry such a good opportunity would never happen again. Moreover, I haven't been able to seek a new restaurant these days without enough time to go far.

Milo: Sooner or later we might be out of stock of restaurants to be reviewed, correct?

Akizuki: Yes ... So, I think, for the next five episodes, we will review restaurants in Odawara which Himura-san didn't visit on the TV program.

Milo: Ryo, you have escaped to the easier way.

Akizuki: Hey, wait. Do not tell me such a disreputable thing. You know, this is my effort to enliven Odawara which is now becoming a popular tourist spot.

Milo: Well, I'll accept your excuse in any case. Okay, first, we'll review a ramen restaurant in Odawara, a barren land for ramen.

Akizuki: The pity was that "Odawara Joka Ramen Shukubamachi (ramen restaurants gathered in Odawara castle town)" was closed ...

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Milo: Anyway, we'll review "Keiichiya" near Kamonomiya Station, for this time.



Akizuki: We'll start reviewing "Tonkotsu Ramen (pig bone broth ramen) (Thin Noodles)". The nearest station is Kamonomiya, one station from Odawara in the direction of Tokyo. The restaurant is one kilometer away from the station. In spite of the location, we sometimes have to wait in line to eat its ramen.

Milo: I have tried various types of ramen in this restaurant. Among them, this "Tonkotsu Ramen" is my favorite, personally though. The pig bone broth was thick and richer than the Tonkotsu in Hakata style. It was also different from the Tonkotsu in the Iekei style. It's delicious in a unique way.

Akizuki: The noodle was thin and on them were Char Ciu, Jew's-ear, and so on. I was happy only with this soup.

Milo: Only this ramen included one free Kaedama (refill noodles) as a service. Speaking of which, we have never ordered Kaedama for this ramen.

Akizuki: We drank the soup like a fish, which ended up emptying the soup before requesting Kaedama. I would rather refill soup instead of noodles. If only we had a button of "Tonkotsu Ramen (without noodles)" at the ticket-vending machine ...

Milo: I'm sure you must be the only person who push the abnormal button, Ryo.

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Akizuki: The next is "Yabai Ramen (Soy Sause Tonkotsu)".

Milo: This soup was also very rich. I think this taste was similar to the soy sauce Tonkotsu in the Iekei style.

Akizuki: Some might feel the soy sauce was a little bit hot. I wondered if it was influenced by the ramen in the Iekei style, because of its thick noodle and the spinach on it.

Milo: We ate it after a long time to take a photograph of the ramen. I felt it became more delicious than the taste when I had eaten it for the first time.

Akizuki: If so, "Tsukemen Noko Gyokai Tonkotsu (rich seafood and pig bone broth)" and "Miso Yabai" might evolve as well? Although Kamonomiya is close but distant for me, we want to go there again sometime soon.

Milo: Well, this review is close to an end. How will you conclude this article?

Akizuki: "Sekkaku Odawara Ni Kitannarayo, Keiichiya No Yabai Ramen Kutteke!". (This sentence in a dialect can be translated like this: Since you have travelled to Odawara, let's enjoy Yabai Ramen in Keiichya!)

Milo: By the way, don't you be scolded by TBS (Japanese TV station) about using this phrase without their permission?

Akizuki: ... It may be Yabai. (It may be dangerous).

-The End-

[Restaurant name] Keiichiya

[URL] <http://k-ichiya.com/>

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[Address] 2-9-2, Nishisakawa, Odawara-shi, Kanagawa, Japan

[Cuisine] Tonkotsu Ramen (Thin Noodles) 780 Yen + Boiled Egg 100 Yen

Yabai Ramen (Soy Sause Tonkotsu) 800 Yen

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

## Episode 056: Kinda



Akizuki: Now, we will review a Japanese restaurant in Odawara for this time. After vacillating this way and that, I had decided to seek for a new restaurant.

Saya: It was too risky for us to seek for a new restaurant, because we had only two weeks until the deadline for proofreading of the English version.

Akizuki: Although my motto is "safety and security", I barely made it this time ... Since I was cornered like this, I dared to try a Kappo (Japanese cuisine) restaurant alone for this article.

Saya: Hey, you have forgotten me again.

Akizuki: Oh, right, we were two persons in the Kappo restaurant. Sorry, sorry.

Saya: Don't worry. I follow Ryo like a shadow and eat delicious foods.

Akizuki: It's scary because the description reminds me of "The Haunting Woman" ...

Saya: But my obsessing you like that woman will raise your good luck, for Riccardo's "Jinx" is affecting me.

Akizuki: Maybe thanks to that, I could make a reservation although I was a bit nervous on the phone.

Saya: ... If you could not make it, what happened on this article?

Akizuki: ... Anyway, we'll review Kaiseki (traditional Japanese banquet) Kappo, "Kinda", near Hayakawa Station, for this time.

Saya: Aren't you getting better at cheating?

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Akizuki: It was our first visit to the restaurant, so we dared to choose the most expensive course, "Chef's choice course 8000 Yen".

Saya: Despite the first visit, why have you chosen the most expensive one?

Akizuki: In order to appreciate the true value of a restaurant, we have to try the most expensive one.

Saya: I don't think you have such an excellent tongue, Ryo ...

Akizuki: Yes, I'm so sorry. I showed off a little bit ...

Saya: The course included Hassun (appetizer), Wanmono (soup), Tsukuri (sliced raw fish), Yakimono (grilled dish), Takiawase (stewed dish), Mushimono (steamed dish), Sunomono (vinegared dish), Shokuji (rice) and Mizugashi (dessert). Because there were few explanation, we had to understand what each dish was by ourselves.

Akizuki: So, we first selected Takiawase from those dishes.

Saya: Hirousu (fried tofu fritter made with vegetables), Chasen Nasu (eggplant processed like a tea whisk), and Nagaimo (Chinese yam) were in this Takiawase.

Akizuki: Although I haven't known that, Ganmodoki seems to be called Hirousu in the Kansai region.

Saya: This huge Hirousu was delicious. I was not sure what was inside, but the texture of studded lotus root was good. The soup seeped into Hirousu. When I bit it, the soup overflowed it.

Akizuki: Chasen Nasu is an eggplant that is decoratively cut in the shape of a tea whisk with a kitchen knife. When we bit this eggplant, the soup which was a little bit hot also overflowed it in our mouths, and delicious.

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Saya: These two had strong tastes, but Nagaimo was cooked in a mild taste.



Akizuki: The next is Mushimono "Kenchin Mushi of Sawara (Spanish mackerel)".

Saya: This might have been the first time to eat the cuisine called Kenchin Mushi.

Akizuki: They squeezed tofu and kneaded it with bamboo shoot, Jew's-ear, and egg. Then, they sandwiched it with the sliced Sawara and steamed it. Elaborately made.

Saya: This sweetness of egg-taste tofu was exquisite. It was delicious if we only ate this tofu. But if we ate it with the fish and fat of Sawara and the viscous Kuzuan (Japanese arrowroot sauce) in which we dissolved Wasabi, they melted together and played a wonderful trio.

Akizuki: You have expressed it in a cool way, but I think you don't tell exactly how the taste was.

Saya: Really? Umm, but you may be right ... Ryo, I might want you to show me an example of good review.

Akizuki: Let me mention that this superb taste came from the dried kelp at the bottom. I mean, it was generated by the synergy of Umami of glutamic acid, inosinic acid, and guanylic acid.

Saya: You have expressed it in a cool way, but I think you don't tell exactly how the taste was.

Akizuki: I admit it is difficult to describe the taste ... By the way, the vegetables and tofu served in this restaurant tasted really good.

Saya: I agree. In addition, a bladder cherry in Hassun and melon as Mizugashi were also delicious.

Akizuki: Wait, but those ingredients didn't need to be cooked ...

-The End-

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[Restaurant name] Kinda

[Address] 208, Hayakawa, Odawara-shi, Kanagawa, Japan

[Cuisine] Chef's choice course 8000 Yen

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



## Episode 057: la MATIÈRE f



Chloe: I heard you have recently been reviewing restaurants in Odawara, correct?

Akizuki: Yes, right. Because Odawara has been featured by gourmet TV programs more often than ever.

Chloe, why don't you set up the Odawara gourmet tour by your travel agency?

Chloe: Even if we will introduce restaurants here with these articles, do you have any other recommendation for a tourist spot?

Akizuki: How about Odawara Castle Park?

Chloe: You don't miss it. Besides, you should mention Sontoku Memorial Museum, Kanagawa Prefectural Museum of Natural History, Odawara Literature Museum, the Gyokuhouji temple with the statues of the 500 Arhats, and so on?

Akizuki: ... Actually, I have never been there.

Chloe: Haven't you? I know you live nearby, though.

Akizuki: I think not a few people don't visit nearby places, because they think they can go there at any time. I hardly go to Izu or Hakone as well. Chloe, you also scarcely go to the city hall, the clock tower, the municipal museum of art or Cutrofiano church in City, don't you?

Chloe: Oh, yes, maybe.

Akizuki: But, we go to restaurants regardless of the nearby location. Anyway, we'll review "la MATIÈRE f" in Shiroyama, Odawara, for this time.

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Chloe: Basically, "Chef's Choice" are only the menu in this restaurant. And the dinner course has four ranks: 4500 Yen, 6000 Yen, 8500 Yen, and 12500 Yen. This time we selected 8500 Yen course which could be reserved by the previous day.

Akizuki: The "Chef's Choice" course at the day consisted of nine dishes in total: Four types of appetizers, soup, main of fish, main of meat, two types of desserts, and bread and financier. The number of dishes might be changed according to the amount in stock.

Chloe: Anyway, the two dishes that I chose as usual were one of the appetizers and the main of meat.

At first, this is the third appetizer "Gratin of Scampi and Corn Bran".

Akizuki: When this dish was served, the rich aroma rising from the dish was really good. The scampi was large enough to make us mistake it for Japanese spiny lobster.

Chloe: This scampi was from Sagami bay ... The meat was sweet and we could sense a taste of scampi. The kind of this corn was Megumi Gold from Hokkaido. Crispy and slightly chewy, its sweetness was strong.

Akizuki: In addition, the fragrant autumn truffle was from Italy.

Chloe: It was the happiest moment for me to fill my mouth with the cream and scampi of gratin, and truffle ...

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Akizuki: Well, the next is "Farce of Perdreau". According to Wiki, partridge under one year old seems to be called Perdreau.

Chloe: The meat and guts of partridge were rolled with foie gras, beside which was mellow red wine sauce made from the same partridge. The garnishes were natural Sakura Shimeji (*Hygrophorus russula*) and Shougenjidake (*Cortinarius caperatus*), grilled over a charcoal fire and pine.

Akizuki: The texture of the guts and foie gras, and the rich sweetness of the viscous fat were beyond description.

Chloe: The richness spreading in the mouth was very nice for fat lovers. Also, we tasted the meat with the flavor of red wine sauce. Hum, my dear Perdreau, it was awesome.

Akizuki: It is good that this course always has several dishes which are soul-stirring.

Chloe: Someday we want to eat "Special Chef's Choice" course, 12500 Yen.

Akizuki: Well, so, I have to conclude this article ... "Dousenara Odawara De la MATIÈRE f No Chef No Omakase Course Mo Kutteke!". (This sentence in a dialect can be translated like this: If you visit Odawara, don't miss Chef's Choice course in la MATIÈRE fl)

Chloe: Wait, making a reservation in advance is against the rules of the TV program "Banana Man's Sekkaku Gourmet", isn't it?

Akizuki: It is okay if we follow the rules of Shitara-san's "Banana Man's Dousenara Gourmet".

Chloe: But, you mean Shitara-san can eat it, but Himura-san can't eat it, right?

Akizuki: Ah ...

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-The End-

[Restaurant name] la MATIÈRE f

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

[Address] 4-1-11, Shiroyama, Odawara-shi, Kanagawa, Japan

[Cuisine] Chef's Choice course 8500 Yen

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



## Episode 058: Chinois Pu Pu Ru



Akizuki: I haven't known that the French word "Chinois" means "Chinese" in English ...

Riccardo: Hey, what's going on?

Akizuki: Actually, "Chinois" is the first word of the restaurant's name. I wondered what it meant for a while ... I have learned "Nouvelle Chinois" means "New Chinese Cuisine" ...

Riccardo: I know you also don't care what "Beijolais Nouveau" means, right?

Akizuki: Hum ... Putting that aside, we visited a French-like Chinese restaurant for this time. It seemed to have moved from Tsukiji to Odawara.

Riccardo: This restaurant was very interesting, because the ideas of the dishes were different from conventional Chinese. More importantly, it was delicious.

Akizuki: Yes. We are happy such a good restaurant has come to Odawara. We'd like to visit it often and taste several seasonal dishes, because the menu seems to be changed depending on a season.

Riccardo: Anyway, we'll review "Chinois Pu Pu Ru" near Odawara Castle, for this time.







Akizuki: Next dish is "Dongporou". The appearance of this pork reminded me of Meat-shaped Stone placed in National Palace Museum in Taiwan.

Riccardo: The face of pork was shining, wasn't it? The fat part was bouncy and its strong sweetness was really delicious.

Akizuki: The pork part was so tender that the chopsticks sank into it. Its rich taste was also great. In addition, this sauce was salty-sweet, full-bodied, and deeply flavorful.

Riccardo: The soup, "Suanlatang", had an elegant taste. It was the best "Suanlatang" in my life.

Akizuki: The dessert, an ice cream made from sake lees, was fine, too. It was really impressive that the sweet flavor of sake lees coursed through from mouth to nostril after we sensed the sweetness of ice cream itself.

Riccardo: By the way, haven't you spent money a little too much in this Odawara series? Isn't that unfair for Milo and Yoma? I mean, Saya visited Kappo, Chloe relished French, and I enjoyed Chinese course.

Akizuki: As for Yoma, no problem. She is curry supremacist. ... But I am afraid of Milo. I am bullied by him over a trifle. A hero ought not to tease the author. ... Ah, this is off the record, please.

Riccardo: It is perfectly recorded. Anyway, cherish your life when you meet Milo next time.

Akizuki: Hey, wait, wait! Delete it, delete!

-The End-

[Restaurant name] Chinois Pu Pu Ru

[URL] <http://pu-pu-ru.com/>

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[Address] 1-6-17 Shuhan Kaikan 1F, Honcho, Odawara-shi, Kanagawa, Japan

[Cuisine] 6500 Yen Basic Course

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



## Episode 059: Curry Shop Hana Library



Akizuki: This is the final one of the series of articles featuring the restaurants in Odawara, right?

Yoma: I'm afraid Odawara is a barren land not only for ramen, but also for curry. Still, there is only one curry restaurant which gets 3.5 point in Tabelog. If we didn't find this restaurant, it is not too much to say that we couldn't have concluded this series of articles in which we found five good restaurants for each of us only in Odawara.

Akizuki: I think you might go too far.

Yoma: We might be able to find an unknown delicious curry, if we try cafés, diners, recently increasing Indian restaurants, and so on. But, as long as I know, this restaurant is the only remaining hope in Odawara so far.

Akizuki: In the first place, we decided to feature Odawara, because I'm too busy to develop a new restaurant.

Yoma: That's right. So, we'll review "Curry Shop Hana (Flower) Library" in Hawakawa, the last hope descending to Odawara, a barren land for curry.

Akizuki: I think you might go too far.

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Yoma: The curry in this restaurant has only two options: "Beef Curry" and "Beef Cooked in Red Wine, Beef Curry". We'll start reviewing "Beef Cooked in Red Wine, Beef Curry", which is 400 yen higher than the other. At first, about the curry roux. When I put it in my mouth, I felt very strong sweetness. The taste was more like sweet than mild. According to the master, 80% of the sweetness came from onion and the remaining were fruits such as banana and so on. He said he fried onion all day long. The curry was elaborately made. In addition, the roux didn't have a spicy taste so much. But after eating the curry, we were gradually sweating. I guess several spices might have been hidden behind the strong sweetness.

Akizuki: This beef stewed by red wine was very tender, right?

Yoma: Yes, that's right. The master seemed to get Japanese Black Beef on the day at the same price as usual Japanese Beef, so he said to us, "You are lucky". The beef was soaked in red wine all night, and stewed for as long as eight hours. Actually, when we put it in our mouths, it was melting after crumbling. I was a little disturbed by an astringency of red wine, but the beef was really good.

Akizuki: Considering the strong sweetness of roux, the evaluation of this European curry might depend on your preference.

Yoma: Additionally, we should emphasize that this curry is served for only ten persons a day.





Akizuki: The next is "Beef Curry".

Yoma: We visited the restaurant again, because I was interested in the less expensive curry... And then, the Beef Curry with much beef on the dish like this was served.

Akizuki: When we asked the master for large portion, he said he could add beef and rice as much as we requested. So, we asked him to add them worth 200 yen.

Yoma: The large quantity of this beef looked gorgeous ... The appearance might have been more attractive than "Beef Cooked in Red Wine, Beef Curry". The beef was stewed well and very tender. When we mixed it with curry and ate it, I surely felt the strong presence of beef and it was delicious. In my opinion, even if the quality of beef was lowered, this one with the increased beef might have given us more satisfaction ...

Akizuki: This is a good example that expensive dishes do not necessarily suit our tastes.

Yoma: Yes. So, Japanese Kaiseki or course meals such as Italian and Chinese aren't necessarily more delicious than curry.

Akizuki: What? Ah, hum ... I agree with your opinion here.

Yoma: But, Ryo, you should be fair and prepare the same amount of money for the budget of eating curry! ... Hey, Ryo, don't escape!

-The End-

[Restaurant name] Curry Shop Hana Library

[Address] Hayakawa Riverside Mansion 1F, 1-1-21, Hayakawa, Odawara-shi, Kanagawa, Japan

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[Cuisine] Beef Cooked in Red Wine, Beef Curry 1600 Yen

Beef Curry 1200 Yen + 200 Yen (Large portion)

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

## Episode 060: Ramen Renge



Milo: Ryo? Hey, Ryo? Aren't you here? Do not tell me you want to hide from me. If I bring Saya here, I think I will be able to find you instantly by detecting a living body with her gift. Are you okay with that?

Akizuki: ... Please, please spare me my life ...

Milo: Don't call me like a holdup man. If you are worrying about the unfair budget, I don't care. You know, I love ramen. In addition, although we don't review all the ramen restaurants we visited, we visit ramen restaurants more often than those for the other reviewers.

Akizuki: I see. Considering the total budget we spent, Milo doesn't think it is unfair, right?

Milo: But, about the restaurant you secretly visit without telling us, it is a different story.

Akizuki: Oops.

Milo: By the way, this is the second one that we have selected from the list of Tori Paitan (chicken white broth) ramen restaurants.

Akizuki: This Tori Paitan soup had different taste, color and viscosity from "Noodle & Drinking Place, Burari" (refer to Episode 035). Anyway, we'll review "Ramen Renge" in Hachioji, Tokyo, for this time.



Milo: At first, we will review "Tori Paitan Ramen + Soft Boiled Egg + Powdered Cheese". It is a restaurant at which we had unique experiences. We have visited it seven times in total, but we could eat ramen only three times.

Akizuki: Yes, you are right. When I took the TOEIC test in Hachioji, we visited there for the first time. The master said the restaurant would open at 11:30, thirty minutes late. We had no choice but to give up at the time. Then, we ate "Tori Paitan ramen" when we had the test in Hachioji again. But after that, we couldn't eat it two times in a row due to the delay of the opening hour. This time, at our fifth visit, we could finally eat it again for the first time in two years.

Milo: This was the second time we ate "Tori Paitan ramen" in this restaurant. So, we topped a soft boiled egg and powdered cheese for a change. At first, we tasted the soup of Tori Paitan as it was. The rich taste of chicken broth and the viscous soup fascinated me. Personally, I wanted a little bit more salty taste in the soup.

Akizuki: After we put powdered cheese in the soup and broke a soft boiled egg, the taste became like Carbonara. The addition of the salty taste of cheese in the soup made it favorable.

Milo: Then, we ordered boiled noodles which were very thin and salty as a refill. When we put it in the soup, it matched my taste more, thanks to its increased salty taste.

Akizuki: It was an interesting experience for us to savor the three different tastes of Tori Paitan ramen in one time.

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Milo: The next was "Tori Paitan Shoyu Ramen (chicken white broth with soy sauce)".

Akizuki: After all, at our sixth visit, we were informed that the opening hour was changed to 11:30. Which means we can no longer eat ramen at the restaurant on the day we take the TOEIC test ... So, we made an expedition to Hachioji only for this article of The Sifted.

Milo: But it was worth making an expedition. The soup of Tori Paitan Shoyu was really good, because a little bit strong soy sauce covered the shortage of salty taste for me. I might become addicted to the rich taste and texture of this soup.

Akizuki: Hachioji has other good ramen restaurants. When we will go there, we want to visit this restaurant again.

Milo: Do you declare "Renshoku (visiting more than one restaurant in the same day)"?

Akizuki: We know the wise remark, saying, "If you can't decide what to eat easily, you should eat all what you want".

Milo: Who is the fool making such a stupid phrase?

Akizuki: ... The fools are us here.

Milo: If you try to win me over to your side, the fact that only Ryo is getting fat won't be changed, understand?

Akizuki: You are severe ...

-The End-

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[Restaurant name] Ramen Renge

[Address] Nakanisi Building 1F, 3-7-13, Koyasumachi, Hachioji-shi, Tokyo, Japan

[Cuisine] Tori Paitan Ramen + Soft Boiled Egg + Powdered Cheese 830 Yen  
Tori Paitan Shoyu Ramen 700 Yen

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

## Episode 061: Japanese Cuisine Kouan



Akizuki: Master, well, finally, the time has come.

Saya: I'm not a master, though ...

Akizuki: Because I obtained the consent of Master Milo, we can visit any restaurant with an easy mind. First of all, this restaurant is the vanguard.

Saya: Wait, Ryo ..., I think you might leave the readers behind.

Akizuki: Ah, yes, you may be right. We went to a Michelin three-star restaurant for the first time.

Saya: We made our debuts in a three-star restaurant by skipping over two-star restaurants.

Akizuki: Although we could not easily decide it, we wanted to experience a three-star restaurant at least once. So, we had decided to try the one that looked relatively easy for us to visit.

Saya: When we made a reservation by phone, we felt the strain in a strange way. We wondered whether ordinary people like us should have easily gone there.

Akizuki: We were also worried that we might have been waiting for several months ... But to our surprise, we could make a reservation easier than expected.

Saya: Because of visiting Shinto shrines, spiritual thinking, or the effect of Riccardo's "Jinx", we could have enhanced our good luck, without realizing it?

Akizuki: ... Anyway, we'll review "Japanese Cuisine Kouan" in Fujisawa, Kanagawa, for this time.



Saya: Well, basically this restaurant has only "Course Meal 13200 Yen" for dinner. If we choose "Chef's Choice Course", the price will be at least 24000 Yen and more, depending on the situation.

Akizuki: Because the price depending on the situation is scary for ordinary people like us, we chose "Course Meal 13200 Yen". The course consisted of Sakitsuke (appetizer), Wan (clear broth soup), Tsukuri (Sashimi), Yakimono (broiled dish), Hassun (petit foods), Takiawase (simmered assorted dish), Shokuji (rice), Okashi (dessert) and Mizugashi (fruit). Agemono (fried dish) and Sunomono (vinegared dish) were not included in this course.

Saya: We will start reviewing Wan for the first dish. It was Wan of "Hamo (daggertooth pike conger) and Tougan (wax gourd)". Visiting there in July, the three-color carrots which reminded us of strips of paper for Tanabata (star festival) were served in the bowl. The white small object floating at the lower left was an air bladder of Hamo.

Akizuki: The taste of this soup was elegant and exquisite. Because the bones of Hamo from Yamaguchi were sliced accurately, the texture was fluffy and tender. I was sorry the taste and sweetness of Hamo were relatively weak. Even if it might have been an individual difference, it could not be compared with the best Hamo in my life.

Saya: But in fact, you couldn't taste it properly, due to strain ...?

Akizuki: Oh, you may be right ...





Saya: The next dish is Yakimono "Unagi No Sakashio Yaki (broiled eel with Japanese sake and salt)".

Akizuki: The green one underneath Tade (knotweed) was Hisui Nasu (jade eggplant).

Saya: The eel had a bounce and we felt that its texture seemed to be steamed rather than broiled. When we bit the eel broiled with Japanese sake and salt, the sweet fat was oozing out. We could enjoy the different taste from Kabayaki (traditional Japanese broiled eel).

Akizuki: Additionally, Hisui Nasu, which was the fried eggplant without coat, was very tasty. When we ate it with the eel, we became happy at the moment.

Saya: By the way, "Hiyashi Zenzai (cold and sweet red beans soup)" topped with Kuruma-bu (wheel-shaped gluten cakes) was delicious, too.

Akizuki: Finally, we might have understood a bit how great a Michelin three-star restaurant could be.

Saya: We caught a glimpse of their great hospitality, when we watched them explaining in English to foreign people.

Akizuki: Even if you were nervous at first, you could relax by being treated that way.

Saya: Ryo, in your case, you should have more experience so as not to feel strain even at an expensive restaurant.

Akizuki: Ah ..., but, I hope I can do such a dreamy thing someday.

Saya: Come to think of it, you often go to "the restaurant which must not be named", right?

Akizuki: Ah, that is to heal my exhausted soul ... Saya, you could understand it when you become an adult ...

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Saya: It's somehow meaningful ... If so, I might not want to grow up.

Akizuki: If you become a childish adult like me, it's not too bad?

Saya: How shameless you say such a thing?!

-The End-

[Restaurant name] Japanese Cuisine Kouan

[URL] <http://www.kouan.info/>

[Address] Root Kugenuma 1F, 2-8, Kugenuma Hanazawa-cho, Fujisawa-shi, Kanagawa, Japan

[Cuisine] Course Meal 13200 Yen 13200 Yen

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

## Episode 062: TORO Gastro Bar Tokyo



Akizuki: Now, this is the second time we have chosen Mexican cuisine since I started keeping a record of the restaurants we visited. Speaking of which, a Mexican restaurant was open in my neighborhood more than a decade ago. I went there only once, but I can't remember at all what I ate. That restaurant was closed soon ...

Chloe: So, when did you first record a Mexican restaurant you visited?

Akizuki: It seems I visited a Mexican restaurant in Munich on December 3, 2009, and ate three types of Tacos.

Chloe: It seems? ... You don't remember it exactly, do you?

Akizuki: Just as I thought, I remember almost nothing because it was nine years ago. I was even surprised I found the record to eat Mexican food in my log.

Chloe: By the way, what made you choose Mexican cuisine for this time?

Akizuki: I thought it would not be bad for us to try a foreign cuisine we don't eat so frequently.

Chloe: Anyway, we'll review "TORO Gastro Bar Tokyo" in Ginza, Tokyo, for this time.

Akizuki: Mexico, here we go!





Chloe: The first dish is "Taco of Soft-shell Crab and Avocado with Blue Tortilla".

Akizuki: According to the information on the Internet, this restaurant seems to use blue corn, which made the dough of tortilla look bluish black like this.

Chloe: The tortilla was thin, but bouncy, and its texture was good. The surface of soft-shell crab was crispy because it was fried. A bit too strong taste of crab, mixed with the frying oil, was delicious.

Akizuki: By wrapping the soft-shell crab with the tortilla and biting it together, we could enjoy the harmony between the chewy and crispy textures.

Chloe: I felt the taste and flavor of avocado a little weak, maybe because the taste of soft-shell crab was relatively strong.

Akizuki: In addition, considering its smaller size than expected, we could have eaten one more.

Chloe: I was also interested in "Taco of Spicy Beef with Blue Tortilla, Mole Sauce". It seemed to be the most popular Taco in this restaurant.

Akizuki: We cannot but order with discretion at the first visit, because it is difficult to expect the exact amount of each dish. I had been trained to eat it up without leaving over even a grain of rice ...

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Chloe: And, next is "Spicy Beef (Skirt Steak) 200g". The beef, pierced originally with an iron skewer, was burned and then placed on the griddle.

Akizuki: It seemed to be matured by dry-aging for a long time. Maybe because its extra moisture was taken away to condense the taste, the tenderized grilled meat itself had a good taste.

Chloe: When we dipped the beef in the tomato sauce at the upper right, it became more delicious thanks to the mild acidity added to the taste of beef. On the other hand, the hot chili sauce at the lower right was not so hot, but we felt it weakened the taste of beef and only left the taste of sauce itself.

Akizuki: It might be the best combination to put lots of tomato sauce on it and added chili sauce as an accent.

Chloe: About the taste of the beef itself, this one might have been a bit weaker than "Sirloin Steak of Dry-aging Beef" in "Nantona" (refer to Episode 037) and "CHURRASCO A LA CUBANA" in "CUBA LIBRE" (refer to Episode 042).

Akizuki: Dry-aging of meat and fish seems immeasurably profound to me, so it could become more delicious.

Chloe: The same thing can be said about you. You need to mature your skill more to write a good restaurant review.

Akizuki: Oh ..., that's okay. I'm maturing it slowly but steadily.

Chloe: I hope you will not be rotten or dried up in your room without realizing it.

Akizuki: ... Chloe, you have secretly replaced the story with my lonely death?

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-The End-

[Restaurant name] TORO Gastro Bar Tokyo

[URL] <https://torogastrobar.jp/>

[Address] Ginza Corridor Town, 6-2, Ginza, Chuo-ku, Tokyo, Japan

[Cuisine] Taco of Soft-shell Crab and Avocado with Blue Tortilla 500 Yen

Spicy Beef (Skirt Steak) 200g 2000 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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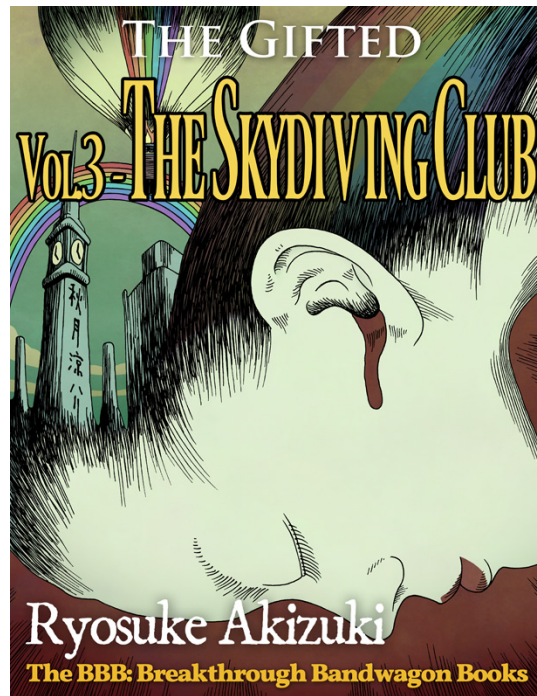
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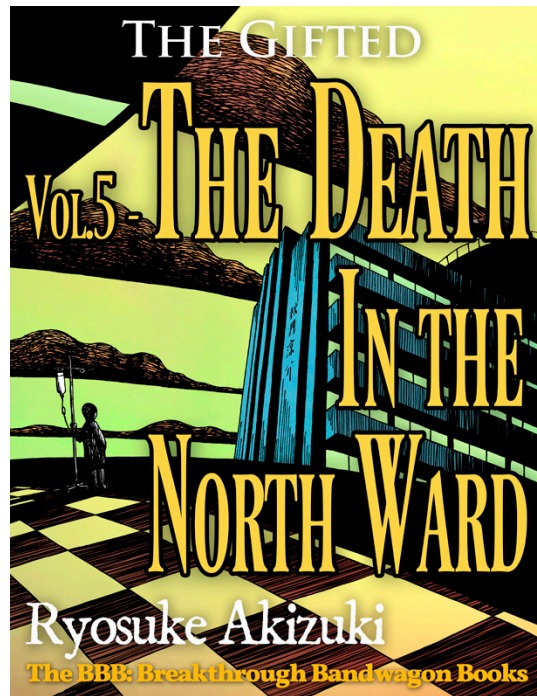
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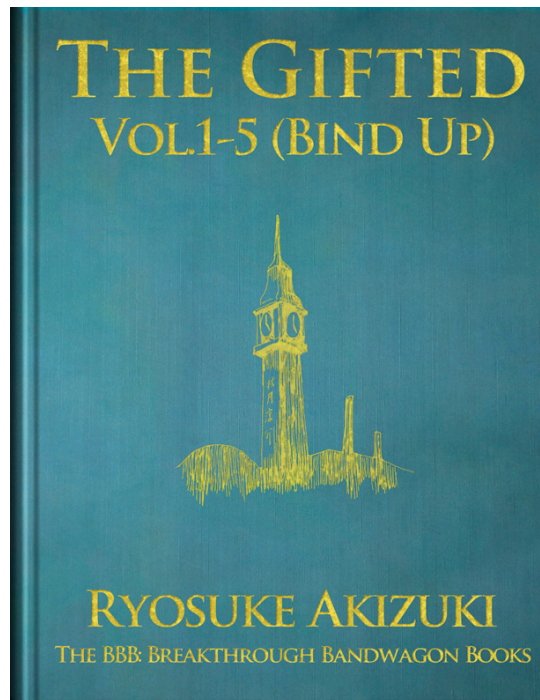


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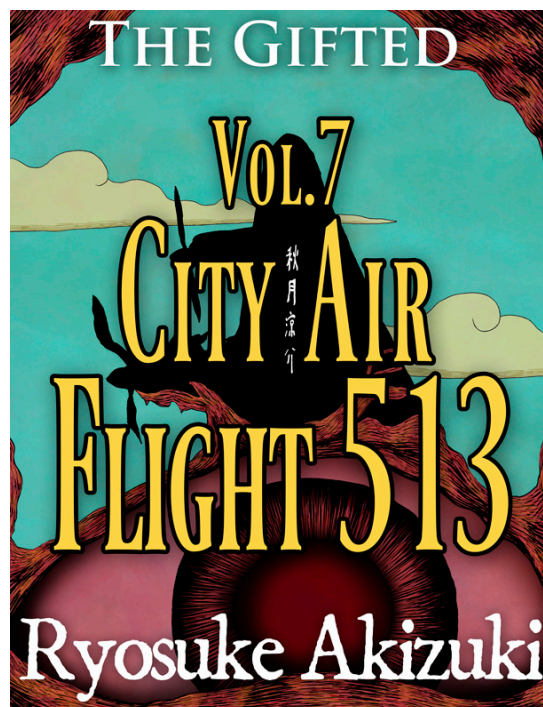
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