

The Sifted Vol.8: Episode 063-074

# The Sifted Vol.8

Ryosuke Akizuki

: Episode 063-074



Originally written in Japanese and translated by Ryosuke Akizuki

Photographs by Ryosuke Akizuki

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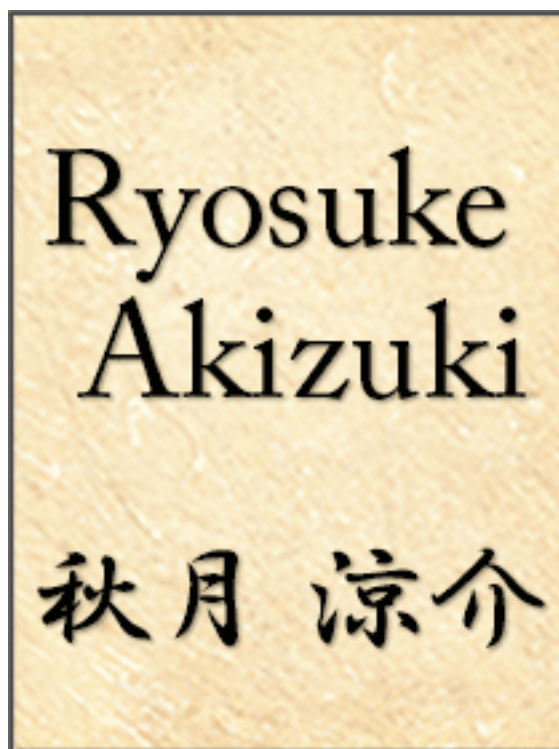
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The BBB website

<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)

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

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## Episode 063: Yangxiang Ajibou



Akizuki: I'm really into a Japanese rock band, "GLIM SPANKY", these days.

Riccardo: Hey, what's going on?

Akizuki: They have a song titled "NIGHT LAN DOT". When I'm listening to the song, I have a sudden urge to eat lamb.

Riccardo: Huh, why?!

Akizuki: You know, I guess my imagination must be different from what original lyrics implies. Still, for some reason, the tune makes me feel as if it is a song for nomads ... It gives me a vague image, in which someone slaughters a sheep, dissects it, broils or simmers the lamb and its innards, and then eats it. So, we'll review "Yangxiang Ajibou" in Ueno, Taito Ward, Tokyo, for this time.

Riccardo: Wait a minute. Are you leaving readers behind?

Akizuki: Oh, you mean, I am way ahead of the others?

Riccardo: Right, but in a negative way.

Akizuki: Anyway, if you crave for lamb, this is the perfect restaurant for you. It fascinates lamb lovers.

Riccardo: I don't understand why you crave for lamb while listening to the song, though ...

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Akizuki: The first dish is "Yodare Lamb"(meaning Drooly Lamb) ... it was a miraculous fusion of Koushuiji (meaning Drooly Chicken) sauce and lamb. It was exactly the dish what I had been long waiting for!

Riccardo: I know how you felt, but calm down.

Akizuki: It was thin-sliced lamb. The taste of the lamb itself was a little bit weak, but the sauce was exquisite. When we dipped the vegetables under the lamb into the sauce, we could savor the taste.

Riccardo: I thought you could eat up the rice only with the sauce.

Akizuki: Personally, if the lamb was thicker and tenderer like the chicken of Koushuiji, I might have become so happy that I fainted away ...

Riccardo: But I guess the chef deliberately does not do so because it wouldn't work well.

Akizuki: Ah, I see your point. If so, I want to eat Yodare Lamb, using other various parts of lamb.

Riccardo: Can you eat even its brain or eyeball?

Akizuki: Umm, I might shrink back a little.

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Riccardo: Next dish is "Lamb Spareribs Full Size".

Akizuki: Although "Stir-fry Lamb with Cumin" and "The Set of Skewered Lamb 5 Pieces" were also delicious, this was our favorite. I was quite satisfied with the exciting feeling to devour lamb. You know, it was as if the lamb gauge within me were rapidly rising up.

Riccardo: The lamb itself was very tender and had a flavor unique to sheep. Sprinkled spices like cumin brought out the more profound taste. I liked to eat it with the seasoning, sauce of fermented chili pepper or soy sauce of Chinese pepper.

Akizuki: I was impressed by how easily the meat could be removed from the bone. The inside of our mouths became paradises with the sweetness of the lamb and the taste and flavor of the sharp spices ... I could eat it forever ...

Riccardo: This restaurant is a heaven for lamb lovers because it still has many unknown lamb dishes.

Akizuki: The lamb dishes which I want to eat are one dish, two dishes, three dishes ... four sheep, five sheep, six sheep ...

Riccardo: Hey, hey, you are counting sheep in the middle. Don't fall asleep while we are reviewing.

Akizuki: ... In my momentary dream, I felt as if I was eating lamb amid the great meadow.

Riccardo: Oh, what is it? Is it your fragmentary memories of your past life?

Akizuki: No, it's just a vain dream in which I wish I could eat lamb while looking up at the starry sky amid the great meadow someday. ... But we don't have to travel all the way to Central Asia only to eat lamb, because we can eat as much lamb as we like at this restaurant, right?

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Riccardo: Hey, you are too outspoken ...

-The End-

[Restaurant name] Yangxiang Ajibou

[Address] 3-12-6, Ueno, Taito-ku, Tokyo, Japan

[Cuisine] Yodare Lamb 800 Yen

Lamb Spareribs Full Size 2000 Yen

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

## Episode 064: beet eat



Yoma: For this time, we'll introduce an Indian restaurant which I've always been interested in. Finally, we could visit there.

Akizuki: At one time in the past, we had to turn back from the restaurant. While waiting for it to open, we got the information from its Facebook page. For some reason, it was fully booked on the day.

Yoma: It was a kind of mystery because the restaurant cannot be reserved during lunchtime. But you should forget it by considering it to be an oracle that indicated we shouldn't have visited it at that day. Leaving that aside, we should talk about the delicious meal which we could actually eat. This restaurant serves meals of south India to use venison, boar, and bear which were hunted by the proprietress herself. You know, I'm really thrilled. Even if we fail to visit it several times, we still have to go there. Don't you think so? Don't you?

Akizuki: Yes, I agree. Even if we fail to ...

Yoma: Anyway, we'll review "beet eat" in Kitami, Setagaya Ward, Tokyo, for this time. The dishes served were wild the same as the appearance of the restaurant. I think we should go on the wild side as well. Anyway, let's go!





Akizuki: Okay, let's start reviewing "3 types of Curries and Keema Curry of Ezo Deer".

Yoma: Well ... I lavishly ordered all types of curries and added Keema Curry of Ezo Deer, because I didn't know when we could come there again and Ryo treated me anyway. In addition, I even ordered one more option ... It will be told in the next article.

Akizuki: The 3 types of curries for this day were Pork Vindaloo, Shrimp and Lemon Curry, and Soy Milk Yogurt Curry of Tofu and Green Bean. With Sambal, Dal, and other side dishes, it was really a gorgeous meal.

Yoma: Yes, right. At first, we will review Keema Curry of Ezo Deer. The taste was a little bit weak, but the venison had a strong presence and was delicious. The roughly minced venison was bouncy and filling. It was pretty blissful to eat it after putting the minced venison on the rice and mixing it with other curries. Shrimp and Lemon Curry had a little bit sour taste and was less impressive. About Pork Vindaloo, we ate the pork with a big bone first. The pork could be easily removed from the bone. The taste of the pork itself was relatively weak, yet tender and good. The curry was a bit too oily. The unique point was that the refreshing fragrance of mint-like herbs was hidden in the hot taste. The last one, Soy Milk Yogurt Curry, had an unusual taste in which I felt the sweetness of dairy products. By mixing the tender Tofu with the rice, we could enjoy the unexpected texture. With almost no hot taste, it was delicious curry which was full-bodied and had a robust flavor.

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Akizuki: Well, next is ...

Yoma: Next is this one, "Curry of Swimming Crab". I thought I might not have been able to eat up everything, but I made the right choice to order this dish. I wanted to express my gratitude to myself for the choice at that time. Hum, because I felt the red soup was filled with the extract from the Swimming Crab. Once I sipped the curry, I found myself shouting, "Delicious!", in the center of my mind. We were eating this curry while putting the rice in it little by little. Due to the rich taste of the crab and the excitingly hot curry, it was as if some sleeping parts of my brain were being awoken.

Akizuki: Hey Yoma, perhaps you got some new gift?

Yoma: I might have been able to use "Oracle" three time a day on that particular day. If so, I could have asked your guardian spirit about the solution of your concern.

Akizuki: My current problem is Yoma doesn't review curries in a modest way ...

Yoma: Ryo, did you say something?

Akizuki: No, nothing ... I will shout my concern in the center of my mind ...

-The End-

[Restaurant name] beet eat

[Address] Kitamishirowa Heights B1-001, 9-2-18, Kitami, Setagaya-ku, Tokyo, Japan

[Cuisine] 3 types of Curry and Keema Curry of Ezo Deer 2400 Yen

Curry of Swimming Crab 600 Yen

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

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## Episode 065: Unbelievable Niboshi Ramen Nagi Shinjuku Golden Street main branch



Akizuki: I don't have a shred of regret in my life.

Milo: What? I think you should say your life is full of regrets.

Akizuki: Well ... Sorry, I wanted to say so just once.

Milo: For this time, we'll review "Unbelievable Niboshi (dried sardines) Ramen Nagi Shinjuku Golden Street main branch", in Shinjuku, Tokyo. "We don't have a shred of regret for our dried sardines" is written on the

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red paper lantern in front of the entrance. As the restaurant name indicates, this one sticks to Niboshi Ramen.

Akizuki: This restaurant seems very famous in Shinjuku. While we were waiting in line, many foreigners who were probably tourists came there one after another. Japanese, English and Chinese were jumbled up in the restaurant. Open 24 hours is better for tourists to come there easily, I guess.

Milo: I thought it wouldn't be crowded if we avoided lunch and dinner time of 24-hour restaurants like this. But, as far as we visited there twice, this restaurant was always busy.

Akizuki: It's just like a sleepless ramen restaurant in the world-famous sleepless town.

Milo: Ryo, you should follow it, because you doze off very often.

Akizuki: Master Milo, you say one word too many ...



Milo: So, the first dish is "Unbelievable Niboshi Ramen Special Shio (salt)". I think you need to explain to our readers the reason why the soup is red.

Akizuki: In fact ... I saw someone's comment in which he should have put chili oil in this ramen. So, I ordered the additional chili oil ... The result was what you saw. I expected a small amount of chili oil to be put in near the edge of the bowl.

Milo: Hum, anyway, this ramen with chili oil was outstanding as it was.

Akizuki: Oh, I'm relieved to know you felt so, too. I'm worried if I might be blamed for adding chili oil.

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Milo: Ryo, you might have a persecution complex. Despite the strong taste of dried sardines, this soup was still mild with almost no bitterness and acidity. The chili oil wasn't so hot and harmonized with salty niboshi soup. So we found ourselves guzzling it.

Akizuki: The noodles were a little bit curly and thick. Its texture and taste were both good. Another type of noodles called "Ittan Men", flat and thick, were also in this ramen. But its taste was a bit weak.

Milo: Char Ciu was thick and tender. The taste of pork was strong and delicious. We could understand well this restaurant was loved by foreigners. Someday I want to try the salty soup without chili oil.

Akizuki: ... You still blame me in a roundabout way?



Milo: So, the next is "Unbelievable Niboshi Ramen Special Shoyu (soy sauce)". Because we ate Shio (salt) Ramen at the first visit, we chose Shoyu Ramen at the second visit.

Akizuki: Learning from the previous experience, this time we avoided the chili oil as a topping. When we saw this ramen without chili oil, the Char Ciu was overwhelmingly impressive. The toasted laver was so large that I could not take its complete picture. The whiteness of the egg contrasted well with it.

Milo: Comparing this soy sauce soup with the combination of salt and chili oil, we felt the soy sauce a little bit salty. But the taste of dried sardines was strong. When it harmonized with soy sauce, we could savor the profound taste.

Akizuki: I think whether you like it or not would depend on your preference. I personally prefer salt soup, so I liked Shio Ramen of this restaurant. After we ate both Shio and Shoyu Ramen, I think ... We don't have a shred of regret for our review of Niboshi Ramen in Nagi.

Milo: I still have a regret, though.

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Akizuki: Oh, you do?

Milo: Because I have yet to eat "Unbelievable Niboshi Rame Super Golden", and didn't try Shio Ramen without chili oil.

Akizuki: ... You still blame me for that, don't you?

-The End-

[Restaurant name] Unbelievable Niboshi Ramen Nagi Shinjuku Golden Street main branch

[Address] 1-1-10, Kabukicho, Shinjuku-ku, Tokyo

[Cuisine] Unbelievable Niboshi Ramen Special Shio 1200 Yen

Unbelievable Niboshi Ramen Special Shoyu 1200 Yen

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



## Episode 066: Sushi Yutaka



Akizuki: After all, we visited an expensive restaurant for this time.

Saya: I might have never experienced it ... That was served without using a conveyor belt ...

Akizuki: I myself had visited such type of restaurants only in and around Odawara ... It might have been my first visiting an authentic Edomae (Edo-style) Sushi restaurant except "the restaurant which must not be named".

Saya: In a sense, it was a debut before our advancing into a restaurant in Ginza, wasn't it?

Akizuki: No, no, no, no! Saya, do not say that in a casual tone! Considering the price in Ginza is about three times higher than general one, we can't go there easily.

Saya: Anyway, this time we will review an Edomae Sushi restaurant without a conveyor belt. How did you find this restaurant?

Akizuki: Originally it was featured in a TV show titled "The delicious sushi selected by Hikari Hayakawa". Then, I've long been interested in this restaurant, because it has high rating in Tabelog.

Saya: When you made a reservation by phone, you were in fear and trembling as usual.

Akizuki: Yes, to the level that my voice became restless ... but luckily, the price was clear in this restaurant. If the price was depending on the situation, it was too formidable to visit.

Saya: I hope someday you will take me in a smart way to a restaurant whose price is depending on the situation.

Akizuki: ... Anyway, we'll review "Sushi Yutaka" in Chigasaki, Kanagawa, for this time.



Saya: We are not sure which course name is correct, "Sushi by Chef's Choice" or "Yutaka Course", are we?

Akizuki: When I made a reservation, the staff said, "The only course we offer is Chef's Choice 9000 Yen". So in fact, I don't know which course was served. Anyhow, the course consisted of Sakitsuke (appetizer), Tsukuri (Sashimi), Mushimono (steamed dish), Yakimono (broiled dish), 10 pieces of Sushi, Wan (clear broth soup), and steamed egg like a Castella as Okashi (dessert).

Saya: For this review, we first chose "Chawanmushi" as Mushimono in the course. When we opened the lid of the bowl, we sensed the fragrant scent of Matsutake mushroom. I might have eaten Matsutake mushroom for the first time in my life.

Akizuki: I have eaten various dishes using Matsutake mushroom like Grilled Over Charcoal, Tempura, Steamed In Teapot, Sukiyaki, and Sushi. I really love the feeling in which the unique fragrance of Matsutake mushroom courses through from my mouth to nostril. Another good point was that I was given the drunk-like feeling probably because of Matsutake mushroom alcohol.

Saya: ... Have you eaten Matsutake mushroom so many times?

Akizuki: ... The ingredients of this Chawanmushi included a ginkgo nut and a small scallop, both of which were delicious. The chef said flounder was in this bowl, but considering the red color of the fish I saw, I think it might have been a splendid alfonso.

Saya: The pleasant fragrance and mild flavor of this Chawanmushi were really impressive.

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Akizuki: The next is today's highlight, Edomae Sushi. We chose four pieces for this article among ten pieces.

Saya: At first, the upper left is splendid alfonsino from Odawara. It was slightly broiled. Its savory fragrance made the sweetness of the fish more delicious.

Akizuki: The next, the upper right is Pacific bluefin tuna from Hokkaido. The good-looking fish increased our appetites only by its appearance.

Saya: When we put it in our mouths, it disappeared as if it melted ...

Akizuki: The next, the lower left is mantis shrimp. Although I remember I ate it at times in my childhood, I have not eaten it for years. The texture was similar to that of shrimps, but the taste peculiar to mantis shrimp was a bit sweet and delicious. Its taste was so nostalgic that I was emotionally moved.

Saya: The last one is conger eel which was boiled softly and melted in our mouths. It was very tender and I was happy the good taste of conger eel filled my mouth.

Akizuki: ... By the way, my young lady, did you enjoy Edomae Sushi without a conveyor belt?

Saya: Yes, yes. I fully enjoyed. So, next time, we will make a debut in Ginza.

Akizuki: About the matter, why don't you invite Milo to go there together?

Saya: Oh, what? How ... How can we do that? ... You know, we are high school students.

Akizuki: You will just eat ramen in Ginza together. You are blushing and so cute. ... Oh? Hey, wait! Sorry! Please calm down! Don't use your gift! Eeeek!

-The End-

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[Restaurant name] Sushi Yutaka

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

[Address] 1-2-33, Nakakaigan, Chigasaki-shi, Kanagawa, Japan

[Cuisine] Chef's Choice 9000 Yen

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

## Episode 067: TRATTORIA-PIZZERIA polipo



Akizuki: This is our first time to introduce a pizzeria in The Sifted.

Chloe: I'm surprised to hear that. I guess you must love pizza, considering you are a cheese lover.

Akizuki: That's right. I crave for pizza once in a while. In such a case, I might tend to order pizza from PIZZA-LA or Domino's Pizza.

Chloe: It is convenient that they deliver it to us only by a phone call when not wanting to go out. When I hide myself in Room 999, I am often helped by delivery pizza.

Akizuki: But, if we introduce some pizza in The Sifted, we want to go to a pizzeria. So, when we visited Hiroshima the other day, we went to one of 100 Great Pizzerias selected by Tabelog in 2018.

Chloe: This restaurant seemed to have a certification number 416 by "Associazione Verace Pizza Napoletana".

Akizuki: According to the information on the home page of "Associazione Verace Pizza Napoletana", there are 74 certificated restaurants in Japan as of January 2019. I have visited only the three of them, including this restaurant.

Chloe: Hey, hey, do not tell me you want to complete all the 74 restaurants someday. That's impossible, because the certificated restaurants by "Associazione Verace Pizza Napoletana" are scattered all over Japan.

Akizuki: Oh, you got me. ... You know I love collecting a set of something. I have unconsciously wanted to collect it like the red seals of "Ichinomiya" shrines in Japan.



Chloe: I'm put off by your enthusiasm to collect something. It's not a stamp rally, right? Anyway, we'll review "TRATTORIA-PIZZERIA polipo" in Hiroshima for this time.



Akizuki: The first dish is "Assorted Appetizers".

Chloe: I couldn't easily decide whether we should choose two pizzas for the photographs in the article. But in the end, I first selected this one because of its somewhat amazing appearance.

Akizuki: Our readers might have the impression the quantity is large. In fact, this dish was for three people. But when it was served, we were worried whether we could eat it up.

Chloe: This dish consisted of marinated octopus, squid, shrimp and salmon, along with prosciutto named Culatello, Mortadella ham including pistachio, buffalo mozzarella cheese, saute of yellowtail, salad of carrot and broccoli, and fried bread named Zeppole. Personally, Culatello, the rare prosciutto in the center of the photograph, was excellent. Mixed with the exquisite salty taste, the rich, profound flavor of the pork itself was beyond description.

Akizuki: The texture of the buffalo mozzarella cheese in the lower left was melty. It was strong and delicious.

Chloe: The saute of yellowtail in the lower center was robust. When we ate it with eggplant sauce, it was better than expected.

Akizuki: Overall, the seasoning was excellent enough to satisfy us only with the plentiful appetizers.

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Chloe: The next is today's main dish, Pizza "Gamberi Fave". Shrimp, fava beans, guanciale, mozzarella cheese, and pecorino cheese were topped on the pizza. Because this was "Today's Special", you might not be able to eat it at any time.

Akizuki: This pizza was based on cheese, seemingly with almost no tomato sauce.

Chloe: Putting the shell-on shrimp with the cheese and dough in our mouths, and chewing them, we felt the taste of sea spreading with the right amount of salt. It was delicious, wasn't it? The dough of the pizza was bouncy. The mixture of the abundant cheese, the tasty shrimp, and fava beans contributed to this splendid pizza.

Akizuki: This was blissful one for pizza lovers ... "Capriciosa" was also good, but I personally preferred this one. By the way, the Italian word "gamberi" is shrimp in English, "fave" is fava beans, and "polipo" is octopus, respectively.

Chloe: We can visit a pizzeria easier than an Italian restaurant which has a full-course meal. So, it might be good for us to visit pizzerias more often in the future.

Akizuki: Ah, we might be able to try a stamp rally for the certificated restaurants by "Associazione Verace Pizza Napoletana"!

Chloe: Oh, no, you should not do that ...

-The End-

[Restaurant name] TRATTORIA-PIZZERIA polipo

[URL] <http://www.polipo-net.com/>

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[Address] 20-5, Higashihakushimacho, Naka-ku Hiroshima-shi, Hiroshima, Japan  
[Cuisine] Assorted Appetizers 4500 Yen (One person 1500 Yen)  
Gamberi Fave 2400 Yen

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



## Episode 068: Chinese Homemade Meals Shinshu No Hana



Akizuki: Because we have recently visit Taiwan less and less often, our stock of Chinese restaurants to be reviewed is running out. This is a serious situation, isn't it?

Riccardo: But, if so, we could still go to Chinese restaurants in Japan, right?

Akizuki: Yes, that's right ... but you know, we have many other temptations like ramen, curry, and Japanese cuisine. So, when I noticed, we have not often eaten Chinese cuisine these days.

Riccardo: That's really a serious situation. Hum, then, if you have trouble, you had better skip my turn.

Akizuki: Hey, I know you just want to flee to an easier way, because reviewing restaurants is not your forte.

Riccardo: The easier way, the better in our lives. So, take it easy.

Akizuki: I didn't push myself hard. But, while resorting to search my neighbors, I found a good restaurant near Noborito Station. I thought it was easy to visit, because we could directly go there from Odawara by Odakyu line without changing trains.

Riccardo: Hey, wait, is it okay if you flee to an easier way?

Akizuki: Umm, it's another story. It's no problem, since this restaurant was good, right?

Riccardo: Well, I admit it was really good.

Akizuki: Surely, it was. We might find more and more good restaurants even if we don't go to Tokyo or Yokohama. Anyway, we'll review "Chinese Homemade Meals Shinshu No Hana" in Kawasaki, Kanagawa for this time.

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Riccardo: So, the first dish is "Lamb in a Szechuan Style Sauce". By the way, the lamb cannot be seen in the photograph because of the large amount of spring onion and coriander.

Akizuki: Recently, I have been really into lamb or mutton. Each time I visit Chinese or Indian restaurants, I tend to first look up lamb dishes. When I review with Yoma, we find ourselves ordering lamb keema curry merrily if it is served. You know, she too loves to eat lamb.

Riccardo: Hum, despite a little bit peculiar taste, I admit lamb is delicious. As we put aside the spring onion and coriander on the dish, the reddish lamb finally appeared and it looked like medium rare. This lamb was tender. When we bit it, the lamb flavor oozed out and it was delicious.

Akizuki: The spring onion and coriander worked ideally as an accent. When I put them and the lamb in my mouth together, I felt the taste became fresher, right?

Riccardo: In addition, this transparent, partly orangey source like Chinese chili oil was exquisite. Although I didn't know what ingredients were used in it, its slightly sour taste matched this dish very well.

Akizuki: Because the lamb was cut into small pieces, the impact of lamb itself was a bit weak. If it was an appetizing chunk of lamb, we could not expect more than that.

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Riccardo: The next dish is a half portion of "Hoigoro Homemade Japanese Pepper Style". Perhaps, Hoigoro might be a typo of Huiguorou in Japanese, but the truth is wrapped in mystery.

Akizuki: I was glad that we could choose a half portion in this restaurant. Even if you come there alone, you could order several dishes at ease. Well, let's get back to the review. The Japanese Pepper in this dish worked much better than usual Huiguorou.

Riccardo: It was piquant enough to numb our mouths, which contributed to the very taste suitable for Japanese Pepper lovers. The relatively thick pork had sweetness and harmonized well with this Japanese Pepper taste.

Akizuki: It was optimum for eating with rice. I don't like common Huiguorou so much and have not often ordered it in restaurants. However, I might be really into this Hoigoro.

Riccardo: We also ate "Mapo Doufu Authentic Szechuan Style" on the same day. It had not only just a hot taste but also a rich flavor and a strong taste of Japanese Pepper. So, it was literally a "numbing" taste.

Akizuki: Hum, although I had found this restaurant after searching through the Internet quickly and hastily, it was better than my expectation.

Riccardo: Hey, you said you had searched quickly? After all, you too escaped to the easier way.

Akizuki: No, no, I got the oracle from the guardian spirit who is behind me, maybe ...

Riccardo: Hey you, what a poor excuse. Definitely, you escape to the easier way.

Akizuki: ...

-The End-

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[Restaurant name] Chinese Homemade Meals Shinshu No Hana

[Address] 421, Noboritoshimmachi, Tama-ku Kawasaki-shi, Kanagawa, Japan

[Cuisine] Lamb in a Szechuan Style Sauce 680 Yen

Hoigoro Homemade Japanese Pepper Style (half portion) 648 Yen

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

## Episode 069: Indian restaurant ANJUNA



Yoma: The other day, you talked with Chloe about 100 Great Pizzerias selected by Tabelog in 2018, didn't you?

Akizuki: Yes. ... I'm surprised you have checked other persons' articles.

Yoma: Of course. You know, I don't want my article to be surpassed by others'. ... Anyway, I'll talk about 100 Great Curry Restaurants selected by Tabelog in 2018.

Akizuki: I know you always go in your own way.

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Yoma: By the way, Ryo and Chloe have been to only three out of "100 Great Pizzerias", right? But we have visited no less than 16 curry restaurants. It is great, isn't it?

Akizuki: Hum, I don't think it is so great ...

Yoma: I do think it is great because you have experienced five out of "100 Great Eel Restaurants", four from "100 Great Okonomiyaki Restaurants", and two among "100 Great Tonkatsu Restaurants".

Akizuki: But speaking of "100 Great Ramen Restaurants", I have visited 23 of them in the Tokyo area, 8 in the East Japan, and 1 in the West Japan. The number is 32 in total, which is twice as many as that of curry restaurants ...

Yoma: ... Why are you partial to only Milo?

Akizuki: What? I'm not partial to Milo. I just love ramen ...

Yoma: I will start a revolution in The Sifted from now on, so you must not review ramen. Okay?

Akizuki: Hey, please wait. I also love curry and swear I will keep searching for new curry restaurants. In addition, we went to a relatively distant restaurant belonging to 100 Great Curry Restaurants for this time, didn't we?

Yoma: Yes, right ... I really appreciate your kindness. You even took me to another restaurant in Kobe on a different day ...

Akizuki: ... Anyway, we'll review "Indian restaurant ANJUNA" in Hino, Tokyo for this time.



Yoma: At first, we will review "Spicy Mutton Curry", the most recommended dish in the restaurant.

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Akizuki: Its dark brown color gave us the impression that its texture would be smooth.

Yoma: When we put this curry in our mouths with rice, a rich flavor of the curry spread suddenly. Although it was relatively hot and had a spicy flavor, the impact as a curry might not be so strong. But, the mutton was delicious thanks to its tenderness and robust taste. It was plenty enough to fully satisfy mutton lovers.

Akizuki: My only regret was that it was not served with Basmati rice.

Yoma: Yes, I agree. Because I love the harmony between flaky rice and Indian curry. In addition, it was also a pity that this restaurant is a little bit far from the place we live. If it is closer to us, I guess we would complete all the dishes in this restaurant.



Akizuki: The next is "Spicy Keema Curry".

Yoma: It was keema curry using minced chicken. We could enjoy the texture of mince as you can see. Because of its relatively large amount, we could relish the rich flavor of the chicken. It was delicious. And, the whole cloves in it might have made its taste a bit peculiar. It had a spiciness which was similar to that of Chinese food therapy, with not a sharp taste. We had never eaten this type of keema curry before.

Akizuki: By the way, when we secretly mixed the mutton curry with the keema curry and ate it, the altered taste was fresh to us.

Yoma: Yes, that's right. I wonder if it was a synergy. The profoundness of the curry taste was enhanced, which created a different flavor. Also, when we mixed it with the Achar of onion served as a side dish, the newly added acidity made it more delicious.

Akizuki: I don't intend to try only 100 Great Curry Restaurant selected by Tabelog. Still, I want to keep exploring it because there might be a lot of unknown curries.

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Yoma: Unlike you, Ryo, I will stick to 100 Great Curry Restaurant. So, I want you to keep supporting me. Now, we still have 84 restaurants to visit. We need some efforts. Even if we visit one every week, it will take one and a half years!

Akizuki: What? Hum, I now might understand how Chloe felt ...

-The End-

[Restaurant name] Indian restaurant ANJUNA

[Address] Universal Building 1F, 3-7 Takahata, Hino-shi, Tokyo, Japan

[Cuisine] Spicy Mutton Curry 1000 Yen

Spicy Keema Curry 800 Yen

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



## Episode 070: Homemade Noodle MENSHO TOKYO



Akizuki: For this time, we have decided to start the new series of The Sifted thanks to this unique restaurant.

Milo: Hum, come to think of it, you are right.

Akizuki: You think so? ... In short, I, who have been really into mutton and lamb, try to eat mutton or lamb dishes in each genre: Ramen, Japanese cuisine, Western cuisine, Chinese cuisine, and Curry.

Milo: I wonder if we should go that far.

Akizuki: Master Milo, I wouldn't like you to refute in such a calm manner at the last minute ... When we first found this ramen restaurant in a magazine, Milo, you were very interested in it, weren't you?

Milo: Yes. I was actually interested in the lamb bone soup, not pork bone soup. It was so rare that we had not even expected it.

Akizuki: If so, I think, you could be more enthusiastic for this review.

Milo: But it is a different story from my interest in the lamb bone ramen, if you try to review in each genre all related to mutton or lamb. It was just an idea that Ryo had added personally, wasn't it? It was obvious that you had come up with the idea only because you had found the restaurant serving lamb bone soup ramen.

Akizuki: Master, you are severe as always ...

Milo: Hum, but I was happy to experience the unknown taste thanks to this restaurant. ... Anyway, we'll review "Homemade Noodle MENSHO TOKYO" in Bunkyo ward, Tokyo for this time.

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Akizuki: So, at first, we will review "Fuwa Fuwa Hitsuji Tantanmen (Fluffy Lamb Dandan Noodles)".

Milo: As its name indicated, the soup was a little bit foamy and creamy. Despite dandan noodles, its appearance did not at all give us the impression that it had a hot taste.

Akizuki: I agree. Then, when we had a sip of this soup ...

Milo: We felt a vivid and a robust lamb flavor in the creamy taste. It was exactly the lamb taste soup with the new sense that we had never experienced.

Akizuki: Some might have the impression that the taste is not sophisticated, but relatively plain. Still, lamb lovers would absolutely love this soup.

Milo: For me, it perfectly suited my palate. I love pork bone soup, whereas I want to savor lamb bone soup like this at times. This unique lamb soup harmonized well with the coriander put on the ramen. The taste had become exotic with it, which made us expect the new horizon of ramen.

Akizuki: On the other hand, the taste of the noodles and the minced meat did not leave much impression ...

Milo: It was probably because of the strong impression of the soup, I guess. If lamb bone soup becomes as popular as beef bone soup in the future, it would be more interesting, don't you think so?





Akizuki: The next is "Lamb & Pork Bone Ramen (with seasoned egg and additional char siu)".

Milo: It was clearly stated that this ramen soup was made from lamb and pork bones. According to its official website, the ratio of lamb to pork seemed to be 3 to 7.

Akizuki: When we sipped the soup, the unique lamb flavor spread in our mouths.

Milo: Personally, it would have been better if the lamb taste was a bit stronger.

Akizuki: Its thin noodles were homemade. The pork char siu at the lower right had much fat and was melty. Really, it agreed with me as a fat lover.

Milo: The lamb char siu at the upper right was relatively a bit rare but heated gradually in the soup. The texture was tender, and the taste of lamb was rich. In my opinion, it was more delicious than the pork one.

Akizuki: Hum, thanks to lamb bone or sheep bone, this ramen succeeded in creating the novel, interesting taste. So, I also became interested in wild boar bone, deer bone, or horse bone soup ...

Milo: Bear bone, whale bone, rabbit bone, crocodile bone, or soft-shelled turtle bone ... Some might be able to invent a more unique baitang soup by using an edible animal.

Akizuki: Considering the inquiring mind of human beings, someone could find the ultimate new bone soup someday in the future.

Milo: However, I think it would be impossible to keep serving a ramen made from bear bone, even if they could by using livestock bone.

Akizuki: Even so, "Natural Brown Bear Bone Ramen, Topped Brown Bear Char Siu" sounds attractive to me.

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Milo: ... Ryo, you might be the only person who feels so, I guess.

-The End-

[Restaurant name] Homemade Noodle MENSHO TOKYO

[URL] <http://menya-shono.com/category/mensho-tokyo/>

[Address] 1F, 1-15-9, Kasuga, Bunkyo Ku, Tokyo, Japan

[Cuisine] Fuwa Fuwa Hitsuji Tantanmen 890 Yen

Lamb & Pork Bone Ramen (with seasoned egg and additional char siu) 1050 Yen

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

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## Episode 071: Darumaya Nishishinjuku branch



Akizuki: For the second review of the "mutton or lamb dishes" series, we chose a Jingsukan (or Genghis Khan) restaurant in the category of Japanese cuisine.

Saya: Jingsukan belongs to Japanese cuisine, right? It might have been the first time in my life for me to eat it.

Akizuki: According to the information on the Internet, it seems to be categorized into grilled meat dishes in Japan. If I remember right, I ate it for the first time since I had eaten it in Sapporo during my trip to Hokkaido long time ago. I have not eaten it for at least 10 years.

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Saya: If we didn't start this new series featuring mutton or lamb dishes, we might not have visited the restaurant.

Akizuki: That's right. While eagerly looking for mutton or lamb dishes, I had forgotten Jingsukan at first. To begin with, I think you need some courage to visit a restaurant of grilled meat dishes or Jingsukan alone ...

Saya: I believe I went there with you, am I not right?

Akizuki: Anyway, we felt we could easily visit there with or without a companion. I suddenly made up my mind in the early evening, headed for Shinjuku, and entered the restaurant at around 18:00. They said they could serve the dishes if we would leave by 19:00.

Saya: Basically, you need to make a reservation, because this restaurant is very popular. The people who came after us were actually turned down.

Akizuki: We were lucky. Which means, we could experience restaurants which we should?

Saya: I think you should not be too confident of your luck. The bad luck might come back to you like Riccardo often experiences.

Akizuki: Hum, I don't know if his "Jinx" worked on us or it was by chance. Anyway, we'll review "Darumaya Nishishinjuku branch" in Shinjuku Ward, Tokyo, for this time.

Saya: For your information, the restaurant is on the second floor of the building in the photograph.



Akizuki: At first, we'll review "Raw Lamb". It seemed that this dish for two would be always served whether a customer ordered something or not.

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Saya: The pink color of lamb looks beautiful, right?

Akizuki: A convex metal skillet for Jingisukan was placed behind the counter and bean sprouts were set on it. We grilled the lamb at the center of the skillet on our own and ate it.

Saya: They recommended us to make it rare, because we could eat it without heating it. After we grilled it quickly and put it in our mouths, the flavor of lamb was rising gently. The lamb had a subtle sweetness. It was tender and delicious.

Akizuki: Next, when we grilled more to make it medium, the texture of the lamb was changed and the taste became thicker. We could savor the rich flavor of the lamb and its fat that we couldn't get from the rare lamb.

Saya: It tasted good if you dipped it in the sauce, mixed it with garlic chips, or put red pepper on it.

Akizuki: In addition, the grilled bean sprouts were getting more delicious while absorbing the gravy sauce. We took them roughly with chopsticks and ate them with the sauce. They best matched rice as the lamb did.

Saya: Yes, right. I fully enjoyed Jingisukan for the first time.



Akizuki: The next is "Raw Lamb Tataki (seared raw lamb)".

Saya: The lamb was topped with garlic chips and the Ponzu sauce was put on it.

Akizuki: The surface of the lamb was slightly seared. This cooking method is generally called "Tataki". The sour taste of Ponzu and the aroma of garlic chips harmonized well with each other.

Saya: It was difficult for us to stop eating, once we had started.

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Akizuki: Someday in the future, we want to eat other dishes: hamburger steak, grilled lamb Sashimi, and so on ...

Saya: Right. Finally, we sipped the soup, which was the sauce mixed with Hojicha (roasted green tea).

Akizuki: It was a unique taste thanks to the aroma of Hojicha and the sweetness of the sauce.

Saya: We left the restaurant immediately after we finished eating. So we stayed for only one hour in Shinjuku, right?

Akizuki: We took a three-hour round trip to Shinjuku by Odakyu Line solely for Jingisukan. The Sifted arts has reached its peak.

Saya: Hum, but it is your self-satisfaction, isn't it?

Akizuki: Saya, you should not say that ...

-The End-

[Restaurant name] Darumaya Nishishinjuku branch

[Address] Nishiguchi Life Building 2F, 1-15-7, Nishishinjuku, Shinjuku Ku, Tokyo, Japan

[Cuisine] Raw Lamb two servings 1780 Yen

Raw Lamb Tataki 1240 Yen

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



## Episode 072: Machinoakari



Chloe: For the third review of the "mutton or lamb dishes" series, we chose a bistro in the category of Western cuisine.

Akizuki: I first considered whether to choose "mutton or lamb dishes" in a famous French restaurant. But the problem was that "mutton or lamb dishes" are rarely served twice in a single course meal. In the end, I came to choose the bistro where we could order any dishes as we liked.

Chloe: I guess you must have thought you would review only one "mutton or lamb dishes" in the category of Western cuisine and introduce a different type of dish in the course meal as the second review, right?

Akizuki: Yes, right. But, on the second thought, since we featured the "mutton or lamb dishes" series this time, we should have introduced only the dishes. It was the reason why we visited this bistro twice.

Chloe: Your efforts were touching in a way.

Akizuki: Anyway, we were happy to meet the delicious lamb dishes thanks to this restaurant.

Chloe: It seemed that we could eat mutton or lamb dishes, if we make a reservation and mention it four or five days before.

Akizuki: We really appreciated it for this time. Honestly, I was flurried when I made the reservation this time. You know, they said they were not to serve lamb dishes at the very day. It might have been the first time for me to make the reservation and cancel it on the same call ...

Chloe: The waitress was also surprised when you said you would call again solely because of the lack of lamb dishes.

Akizuki: Oh ... I was very sorry about that. Actually, there were complicated circumstances.

Chloe: I think it was not so complicated. ... Anyway, we'll review "Machinoakari" in Ooiso, Kanagawa, for this time.



Akizuki: The first dish is "Spareribs of Lamb (2 pieces)".

Chloe: Originally, we chose this dish because we found the lamb dish in the menu when we visited this restaurant for the first time. Back then, we had yet to come up with the idea of the "mutton or lamb dishes" series in The Sifted.

Akizuki: That's right. The other meat dishes on that day were outside skirt of calf, duck meat, and beef cheek. Personally, the most attractive meat dish among them was this Spareribs of Lamb.

Chloe: In fact, the chef told us that the quality of the lamb was especially good. The lamb was well grilled and not rare. Still, it was juicy and delicious, thanks to the sweetness of the fat.

Akizuki: The lamb could be easily removed from the bone. When we bit it, the lamb flavor spread in our whole mouths and made us so happy.

Chloe: We also enjoyed a different taste by adding the hot taste of mustard on it. We want to eat it again in the future.

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Akizuki: Because I remembered the good taste of Spareribs of Lamb at my first visit to the restaurant, it naturally crossed my mind when I had to review two "mutton or lamb dishes" for Western cuisine. As a rule, I needed two different dishes for the review. So, honestly, I was relieved when a waitress asked me, "How about a stewed dish for this time?", on the phone I made a reservation.

Chloe: Everything worked out as we desired, right? Anyway, the second dish is "Stewed Lamb (from Basque) with Cognac".

Akizuki: This was also delicious. The lamb was very tender. Some parts were melted and other parts crumbled on our tongues. While we were biting it, the unique taste and flavor of lamb were spread in our mouths.

Chloe: The skin part was a little bit viscous and fatty, and had a rich sweetness. When we put the small onion or the grilled cabbage with the soup in our mouths, the sweetness of vegetables and the rich flavor of the soup were harmonized with each other, and became more delicious.

Akizuki: The plentiful amount of lamb fully satisfied us. Now, we have experienced grilled lamb and stewed one in this restaurant. We are still interested in other lamb dishes like, steamed one, fried one, sliced raw one, lamb soup, and so on.

Chloe: That's right, I think they would definitely be great ... Hey! This is not Lamb Kaiseki (traditional Japanese banquet)!

-The End-

[Restaurant name] Machinoakari

[URL] <https://machinoakari.amebaownd.com/>

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[Address] 2-8-15, Higashicho, Naka Gun Oiso Machi, Kanagawa Ken, Japan

[Cuisine] Spareribs of Lamb (2 pieces) 1000 Yen

Stewed Lamb (from Basque) with Cognac 2600 Yen

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



## Episode 073: Tohoku Jinka main branch



Akizuki: For the fourth review of the "mutton or lamb dishes" series, we chose Dongbei cuisine in the category of Chinese cuisine.

Riccardo: The Chinese word "dongbei" means "northeast" in English and this cuisine is from the northeastern area of China, not of Japan.

Akizuki: That's right. The mutton or lamb dishes in the region seems to be widely known. When I stayed in China before, I often went to a family-owned, small restaurant named "Dongbei Caiguan". I liked the dishes served in the restaurant.

Riccardo: Oh, I know the restaurant. Its taste was not excellent, but moderately good with reasonable prices like no-frills restaurants in a town in China. It was a restaurant which we wanted to frequent at ease.

Akizuki: Moreover, they served some dishes which were not found in Sichuan or Guangdong cuisine. So, I wondered if there were restaurants serving Dongbei cuisine in Japan, searched through the Internet, and then found this one.

Riccardo: Located in Yokohama Chinatown, right? As the restaurant name indicates, it serves exactly Dongbei cuisine.

Akizuki: Yes. In addition, I was surprised how many attractive dishes they had in the menu! We found a lot of dishes featuring mutton or lamb. Someday I want to try various dishes with five or six companions.

Riccardo: Certainly, we could not easily decide what dish to choose, because we were party of two as usual and had to share the stomach.

Akizuki: Yes ... It is the reason why we can do nothing but choose the easier dishes ... Anyway, we'll review "Tohoku Jinka main branch" in Yokohama, Kanagawa, for this time.



Riccardo: The first dish is "Ziran Yangrou (Lamb Grilled with Cumin)".

Akizuki: Oh, look, only watching this photograph makes my mouth water ...

Riccardo: Hey, it's not Koushui Yangrou (meaning Drooly Lamb). But, I understand how you feel.

Akizuki: Lamb was grilled with spices like cumin and chili pepper. The taste was spicy, hot, and savory. We couldn't stop eating rice with them.

Riccardo: I was a bit tired of avoiding a lot amount of chili peppers. Still, the spicy taste ideally suited the thin-sliced lamb and it was delicious. When we ate it with the coriander together, its fresh flavor worked as a good accent.

Akizuki: Actually, we also ordered Skewered Lamb, but we felt the taste of Ziran Yangrou was deeper than it. We were two persons and couldn't eat many dishes. On the other hand, we were fully satisfied with the large amount of lamb. I really hope a small Chinese restaurant near my house would serve a set meal of Ziran Yangrou as well as those of Mapo Doufu and Huiguorou.

Riccardo: But is there anyone except you hopes so?

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Akizuki: The next dish is "Congbao Yangrou (Grilled Lamb and Spring Onion in Dongbei Style)" .

Riccardo: It looks like typical stir-fried vegetables.

Akizuki: Hum, if we replace the lamb with beef or pork, it might actually be a common dish for Japanese, right? The taste was a little bit bland, but the spring onion was sweet and very tender, and harmonized well with the lamb.

Riccardo: In spite of the relatively large amount, we could eat it forever thanks to its bland taste.

Akizuki: Right. Personally, I preferred Ziran Yangrou because it was spicy. Still, we couldn't stop eating rice with Congbao Yangrou as well. You know, it was the feeling like, "Hurray for lamb dishes!" ... By the way, this time I came to know the shocking fact.

Riccardo: Oh, what is it?

Akizuki: As you might remember, we intended to review a restaurant specializing in mutton, which we found in Taiwan. Because other dishes in "Tohoku Jinka" were also delicious, we had originally planned to review it for another occasion.

Riccardo: Ah, I remember. If so, why didn't you do it? We ate two mutton dishes in Taiwan, though?

Akizuki: Actually, I found that the kanji characters of "Yangrou" in Taiwan indicated chevon (goat meat) ...

Riccardo: I got it. If we mistakenly reviewed the chevon here, it would have deviated from the "mutton or lamb dishes" series. That was close.

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Akizuki: The taste of chevon and mutton are similar to each other, because both are members of Caprinae (subfamily), Bovidae (family). But, in fact, their tastes are subtly different from each other. Sheep only graze on grass, whereas goats eat leaves and buds in addition to it.

Riccardo: Hey, you, if you can distinguish the minute differences, you would write this review more easily and more persuasively.

Akizuki: ... That's right.

-The End-

[Restaurant name] Tohoku Jinka main branch

[URL] <http://tohoku-jinka.com/>

[Address] 214, Yamashitacho, Yokohama-shi, Naka-ku, Kanagawa, Japan

[Cuisine] Ziran Yangrou (Grilled Lamb with Cumin) 1280 Yen

Congbao Yangrou (Grilled Lamb and Spring Onion in Dongbei Style) 1280 Yen

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



## Episode 074: Garam Masala



Yoma: Finally, we have reached the fifth review of the "mutton or lamb dishes" series. Speaking of a mutton curry, we naturally chose Indian cuisine. Ah, but, it was a very difficult choice ...

Akizuki: What was wrong with you?

Yoma: We have recently found a restaurant which serves delicious Indian curry near Shibusawa Station on Odakyu Line. I had never dreamed that some restaurant in Japan might serve such great Indian curry! I thought it must have really been divine guidance through my guardian spirit. But after I ate two mutton curries, I checked the photographs of them and noticed they closely resembled each other ... If we used similar photographs of curry for two consecutive weeks, I thought it would not be good as a review.

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Akizuki: I see. So, you hastily decided to review this restaurant.

Yoma: No, I had an intention to review this one from the beginning. It is also on Odakyu line. When I ate mutton curry in this place for the first time, I was emotionally moved by how delicious it was. Actually, this restaurant is so famous that we might need not propagate it. On the other hand, I'm worried about that restaurant in Shibusawa.

Akizuki: ... No worries. To begin with, our reviews are not nationally influential ...

Yoma: Ryo, even if you are negative, pessimistic, and self-deprecating, I'm fully motivated to propagate the deliciousness of curry to the whole world! Anyway, we'll review "Garam Masala" in Kyodo, Setagaya Ward, Tokyo for this time.



Akizuki: At first, we will review "Black Pepper Mutton".

Yoma: This is it! This is the very curry which incredibly matched my taste! When I first put it in my mouth, I simply thought, "What's this? Really delicious!". It might have been my first time to feel that way when eating Indian curry in Japan. The complex flavor of spices was exquisite and harmonized well with a bit unusual taste of the mutton. It was a new type of curry that I have never eaten before. I'm irritated with myself not being able to describe this taste well.

Akizuki: According to the information about the restaurant, this curry was the most popular curry on the menu.

Yoma: That's right! But, whether you like this curry or not might depend on your preference, considering its unique taste, right? In addition, "Dry Beef" had a similar taste and was also good. But I'm afraid "Masala Tikka" and "Rosun Mutton" didn't rock my soul. Apparently I seem to prefer the black curries in this

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restaurant. For some reason, I might tend to feel the brown curries in this place are mediocre, I thought. But next time, "The miraculous brown curry descends on Garam Masala!". Don't miss it!

Akizuki: Oh, you finally start previewing the next review by yourself ...



Yoma: Anyway, the second dish is "Mustard Mutton" ... Sorry, but I cannot find proper words to describe the deliciousness. In this brown curry, the harmony between the mutton and the curry was splendid. I didn't feel the flavor and the taste of mustard were very strong ... Rather, it might have been completely blended with the taste and the flavor of the curry. It was also the taste that I had never experienced before and I was emotionally moved. Among eight types of curries I have eaten in this restaurant, it might be one of the top three.

Akizuki: "Chili Oil Beef" was also delicious, although it was relatively unique due to the presence of chili oil.

Yoma: Personally speaking, the curries at this restaurant are really hit or miss. Still, this is the perfect place for you to try some curries you have never eaten.

Akizuki: They seem to change menus every few months, so we would need not be bored.

Yoma: Recently, I have felt more attracted to the place in Shibusawa, but I wanna revisit this restaurant with you in the near future.

Akizuki: Oh? You might feel more attracted to me than to Milo?

Yoma: I don't care anything but Milo, curries, and my favorite rock bands.

Akizuki: ... I knew it, of course.

-The End-

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[Restaurant name] Garam Masala

[URL] <http://ガラムマサラ.com/>

[Address] Time Port Kyodo 2F, 1-22-18, Kyodo, Setagaya-ku, Tokyo, Japan

[Cuisine] Black Pepper Mutton 1280 Yen

Mustard Mutton 1280 Yen

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

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Breakthrough Bandwagon Books.**

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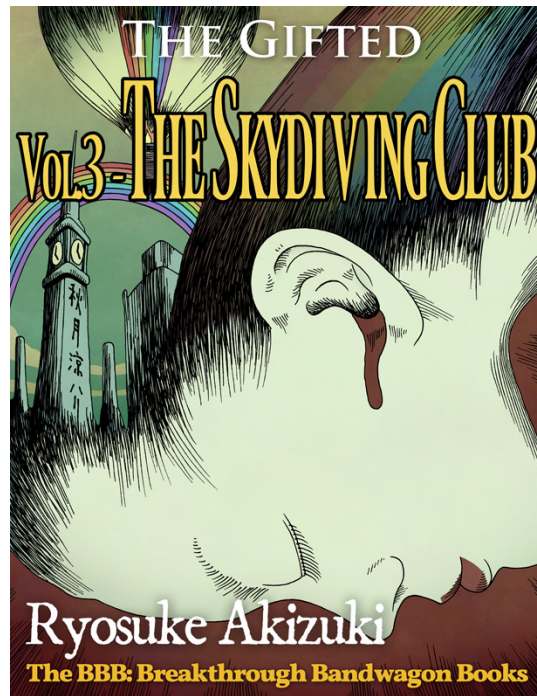


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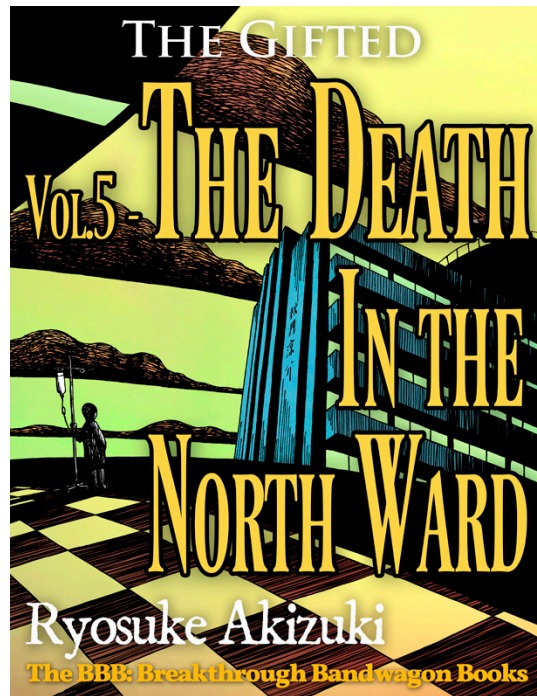
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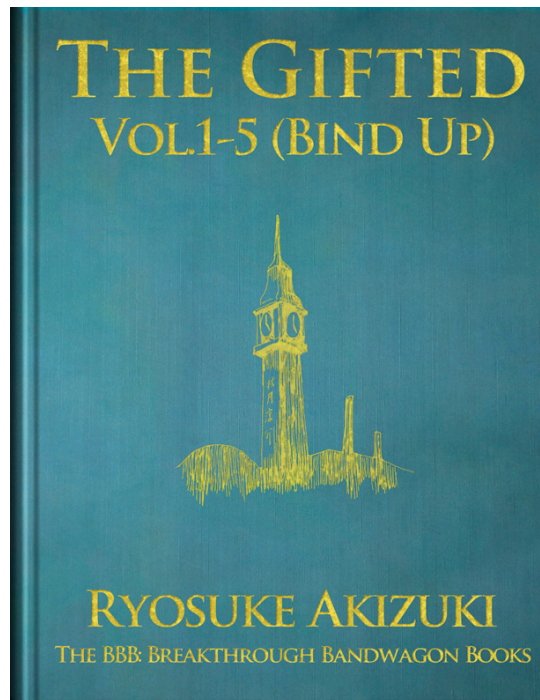


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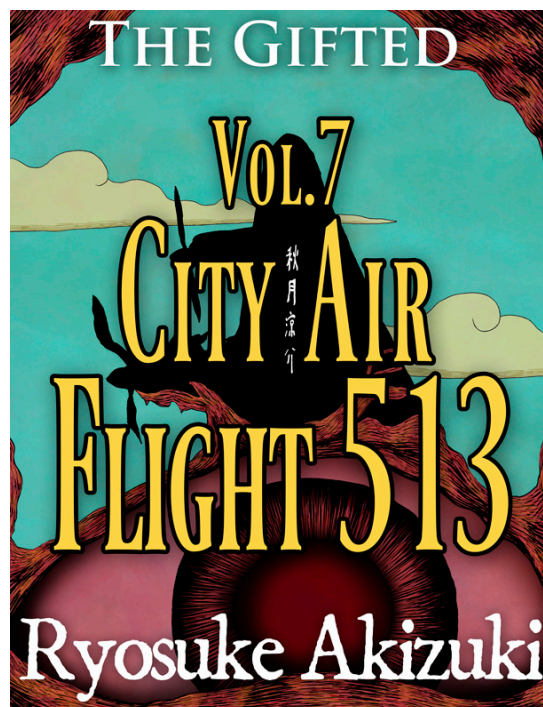
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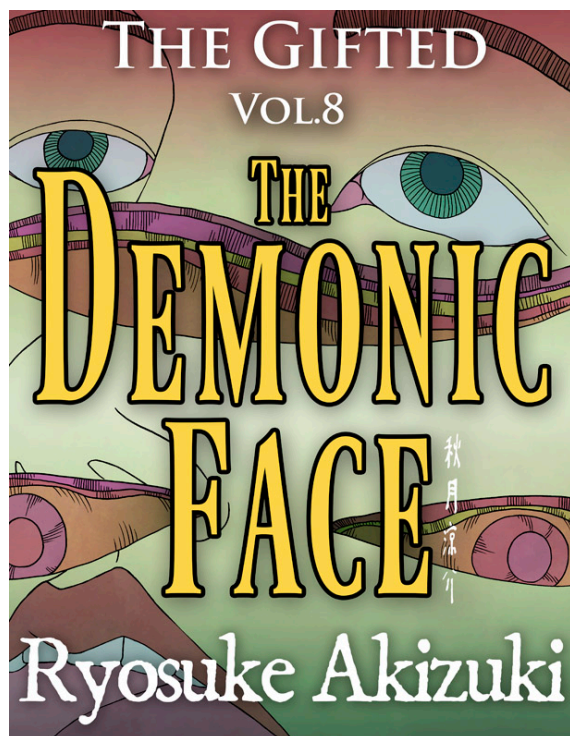


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Ryosuke Akizuki

: Episode 046-054



**The Sifted Vol.6: Episode 046-054**

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### The Sifted Vol.7

Ryosuke Akizuki

: Episode 055-062



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