

The Sifted Vol. 9: Episode 075-084 (free version)

The Sifted Vol.9

Ryosuke Akizuki

: Episode 075-084



Originally written in Japanese and translated by Ryosuke Akizuki

Photographs by Ryosuke Akizuki

Cover design by Tanya

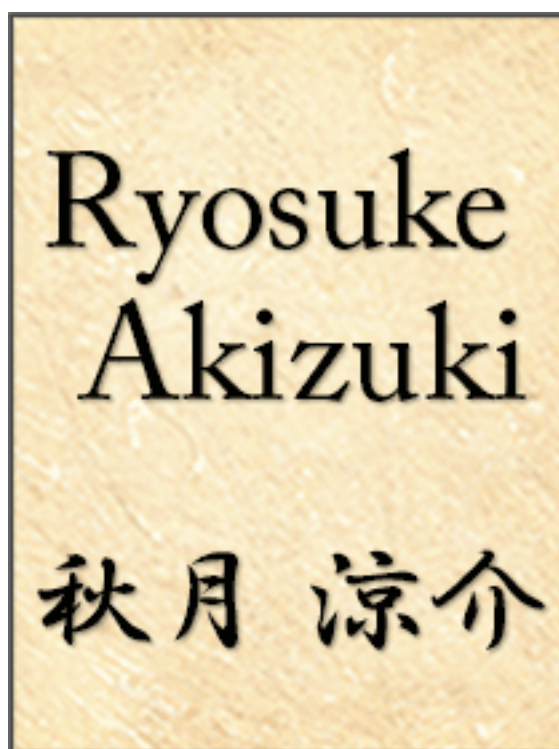
Copyright © 2020 Ryosuke Akizuki / The BBB: Breakthrough Bandwagon Books

All rights reserved.



The BBB website

<http://thebbb.net/>



Ryosuke Akizuki Author Page

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

About The Sifted series

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

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

We hope you like both series equally.

Main Characters of The Sifted (and The Gifted) series

Name: Milo Baltsa

Gender: Male

Age: 16

Height: 168 cm

Eye color: Blue-green

Hair color: Platinum blonde

Date of birth: March 5th

Astrological sign: Pisces

Blood type: AB

Profession: Junior in high school

Favorite food: Ramen noodles

* * *

Name: Saya Touma

Gender: Female

Age: 15

Height: 164 cm

Eye color: Dark brown

Hair color: Raven

Date of birth: October 14th

Astrological sign: Libra

Blood type: O

Profession: Sophomore in high school

Favorite food: Sweets in general

* * *

Name: Chloe Dyrek

Gender: Female

Age: 24

Height: 172 cm

Eye color: Light blue

Hair color: Bright blonde

Date of birth: September 2nd

Astrological sign: Virgo

Blood type: A

Profession: Travel agent

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

* * *

Name: Riccardo Albani

Gender: Male

Age: 32

Height: 183 cm

Eye color: Auburn

Hair color: Maroon

Date of birth: October 23rd

Astrological sign: Libra

Blood type: B

Profession: Software programmer

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

* * *

Name: Yoma Fialka

Gender: Female

Age: 15

Height: 170 cm

Eye color: Gray

Hair color: Dark blonde

Date of birth: July 2nd

Astrological sign: Cancer

Blood type: A

Profession: Exorcist

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

* * *

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

Episode 075: Madai (Red Sea Bream) Ramen Mengyo



Akizuki: Phew, finally we finished the reviews of the "mutton or lamb dishes" series ... We learned that limiting the review theme was harder than expected.

Milo: That's right. You know, we could not easily find a substitute, if one restaurant was not suitable to be reviewed.

Akizuki: In addition, while we focused mainly on mutton or lamb and went to Taiwan in succession, I didn't recognize almost all the stocks of Ramen and Japanese cuisine were running out.

Milo: In Taiwan, you seemed to visit mostly Chinese, Thai, or Indian restaurants. I heard Riccardo was sickened and Yoma was overjoyed.

Akizuki: But, Milo, I went to noodle restaurants with you, right?

Milo: Right ... But, you ordered not only noodles but also wonton dishes, which made us unable to decide whether they belonged to the Ramen category or Chinese cuisine. I want to ask you to order more carefully, considering our review.

Akizuki: Ah ... sorry. At that time, I carelessly ordered what I wanted to eat.

Milo: Hum, if we revisit the restaurant someday and order another noodle dish, it could be our first Ramen review in Taiwan. By the way, this time we went to a restaurant whose ramen featuring red sea bream seemed to be very popular.

Akizuki: We were lucky we had once visited there a long time ago.

Milo: We were walking a tightrope after so long, but we could manage to make it on time for this ramen review. ... Anyway, we'll review "Madai (Red Sea Bream) Ramen Mengyo" in Sumida Ward, Tokyo, for this time.



Akizuki: The first dish is "Rich Red Sea Bream Ramen". Well, this soup had a richer taste of red sea bream and a more viscous texture than expected.

Milo: Although I faintly sensed the odor of fish, I could accept it with the help of the thick flavor of the soup. When we sipped the soup with the onion and spring onion in it, its taste became more impressive in a good way. If the odor of fish was removed completely, the soup could have had a more amazing taste.

Akizuki: The noodles were made of whole-wheat flour, bouncy, and chewy. So, it was really something.

Milo: The taste of Komatsuna (Japanese mustard spinach) was ordinary, but Char Siu was delicious. The Char Siu seemed to have been through vacuum-packed pouch cooking and then be smoked by wood chips of Prunus. When we put it in our mouths, we sensed its flavor of Prunus, its tender and smooth texture, and its rich taste.

Akizuki: Additionally, minced red sea bream was hidden at the bottom of the bowl and harmonized well with the rich soup. Actually, they recommended us to put rice in the soup after eating noodles and cook Zousui (porridge of rice and soup). But we couldn't do it because we were full.

Milo: I knew you had already eaten "Special Duck Ramen, Salt" at "Ramen Manchiken", a sister restaurant, isn't it? Ryo, it is your problem you like to do "Renshoku (visiting more than one restaurant on the same day)" whenever you eat ramen.

Akizuki: Hum, I know, but it's hard to quit ...



Milo: The next is "Special Red Sea Bream Abura Soba (soupless ramen)". This is the soupless version of "Rich Red Sea Bream Ramen".

Akizuki: It had a strong taste, even when we ate it before mixing it. Taking a bite out of the noodles, its amazingly savory fragrance of red sea bream and oily taste spread in the whole mouth. Hum, it was really thick, wasn't it?

Milo: After mixing the noodles with the other ingredients, it had become more delicious thanks to the twined flavor of red sea bream. The Char Siu smoked by wood chips of Prunus was delicious in the same way as the previous one. But perhaps because we ordered "Special", the amount of the pork was too much considering that of the noodles.

Akizuki: The tastes of Ajitama (boiled egg) and Komatsuna were ordinary. The oily taste of Abura Soba was relatively strong. So, unless you dilute it with the soup served together, the taste might become too heavy in the end.

Milo: In other words, the first bite of Abura Soba was shockingly delicious.

Akizuki: Well, actually, we were full again on the day with this Abura Soba.

Milo: I guess it was because this was the second ramen restaurant we visited on the same day.

Akizuki: Umm, I know, but it's hard to quit ...

-The End-

[Restaurant name] Madai (Red Sea Bream) Ramen Mengyo

[Address] Parkside Mansion, 2-8-8, Kotobashi, Sumida Ku, Tokyo, Japan

[Cuisine] Rich Red Sea Bream Ramen 850 Yen

Special Red Sea Bream Abura Soba 1000 Yen

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

Episode 076: Tendon Koromo



Akizuki: Many dishes come to our minds when we talk about Japanese cuisine. But, we have overlooked an important one.

Saya: Speaking of popular Japanese cuisine, I can mention Sushi, Yakiniku, Tempura, Sashimi, Sukiyaki, and so on ...

Akizuki: Right. Tempura is exactly what I have in mind. We once reviewed it in a course meal of Kaiseki (traditional Japanese banquet) and a Soba (buckwheat noodle) restaurant, but we have yet to introduce a restaurant specializing in Tempura itself.

Saya: But strictly speaking, this is a Tendon (a bowl of rice topped with Tempura) restaurant, right?

Akizuki: Yes ... because I was nervous as usual about visiting a luxurious Tempura restaurant, I had chosen a safer option, a popular Tendon restaurant which seemed to be well-known by connoisseurs in the Shonan area.

Saya: Actually, it was not as safe as we expected, wasn't it?

Akizuki: Right. We didn't have enough stock of Japanese cuisine nor plenty of time to explore new restaurants. So, I originally intended to visit there only once for this article. How could I expect we ended up visiting there three times in total?

Saya: That's an everyday occurrence in The Sifted.

Akizuki: Hey, do you say so in such an easygoing way ...? I was anxious that I might have missed the deadline for this article.

Saya: I think the series of 'The Sifted' might continue while overcoming such unexpected situations. ... Anyway, we'll review "Tendon Koromo" in Hiratsuka, Kanagawa, for this time.



Akizuki: The first dish is "Shrimp and Conger Eel Tendon". Look at this appearance. A whole conger eel is really outstanding!

Saya: The tempura of the conger eel is even longer than the diameter of the bowl. I can say, only the appearance could make me feel full.

Akizuki: The tempura of conger eel, shrimp, eggplant, Shishito pepper, Japanese ginger, and deep-fried bones of conger eel were on the bowl.

Saya: But, that's not all, right?

Akizuki: ... Right. Actually, I additionally ordered tempura of chicken and Kakiage (mixed ingredients tempura) of squid and they were also put on the same bowl. Honestly, I wanted to take a photograph of the additional tempura besides the bowl to complete this article only by one visit ...

Saya: You should not forget this is not a tempura restaurant but a Tendon restaurant.

Akizuki: Yes, that's right ... By the way, the batter coating of the conger eel was crispy and the texture was soft. Although I faintly sensed the odor of conger eel, it was delicious tempura.

Saya: We were happy when eating it with the rice soaked with the thick and sweet soy sauce. The tempura of eggplant was good, because of the sweetness of the eggplant itself. And the deep-fried bones of conger eel were so crispy that we could eat it easily.

Akizuki: The Shishito pepper and shrimp were also good, whereas the Japanese ginger was a bit too bitter for me.

Saya: Ryo, I think it was just because of your childish taste, though.

Akizuki: ... I don't dare to deny it, because it is a well-known fact.

Saya: The tempura of chicken and squid were also good, but should we review it next time?

Akizuki: Yes ... after all, we took the photograph of them on another day, unlike the additional order during the first visit.



Saya: As explained earlier, the second dish is "Chicken Tendon and Squid (Small Kakiage)".

Akizuki: At first glance, the Shiso leaf tempura on the top of the bowl might be so outstanding, but three pieces of chicken tempura, Kakiage of squid, and Shishito pepper were also there.

Saya: As for the chicken tempura, both the batter coating and the chicken itself had a sweetness and the tenderness of the chicken was exquisite. I usually like fried chicken and Tatsuta Age (deep-fried chicken), but I think I need to take a fresh look at chicken tempura. The rice was also delicious thanks to the sweet soy sauce soaked in it.

Akizuki: About Kakiage of squid, it was a bouncy, chewy, and sweet squid. I secretly thought that the Kakiage of squid might be my favorite tempura in this restaurant.

Saya: By the way, why did we have to visit there no less than three times to write one article?

Akizuki: ... To tell the truth, when I arrived at the restaurant during my first visit, I came to know it was a regular holiday.

Saya: That's an everyday occurrence in Ryo's daily life!

Akizuki: Hey you, don't say such a thing so happily ...

-The End-

[Restaurant name] Tendon Koromo

[Address] 18-20, Sumiredaira, Hiratsuka-shi, Kanagawa, Japan

[Cuisine] Shrimp and Conger Eel Tendon 1830 Yen

Chicken Tendon and Squid (Small Kakiage) 880 Yen + 180 Yen

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

Episode 077: L'Embellir



Akizuki: For this time, we planned to try a Michelin's one-star French restaurant.

Chloe: Why didn't you choose a three-star restaurant?

Akizuki: You should know we have to pay forty to sixty thousand yen at three-star restaurants. How can we go there?

Chloe: But, if we live in a simple way for a certain period, we might be able to make it, right?

Akizuki: Even if we can, I suppose we couldn't afford to savor it because of being too nervous.

Chloe: Well, sure, I know you are a representative of ordinary people.

Akizuki: ... You agreed so easily.

Chloe: In that sense, it was not a bad thing to visit a one-star restaurant first.

Akizuki: But in the end, we ended up paying a high price due to drinking wine. This time we ordered "Wine Pairing" and were served with a different wine for each dish. So, the price of wines was as high as that of the lunch course.

Chloe: It's like casting pearls before swine, considering you cannot recognize the difference of wines, let alone marriage.

Akizuki: More than that, while drinking seven glasses of wines, I was too drunk to savor the dishes ...

Chloe: You are really unfit for luxury restaurants. Anyway, we'll review "L'Embellir" in Nishiazabu, Minato ward, Tokyo, for this time.



Akizuki: We chose "Trésor", the highest one among the lunch courses, for this time. It consisted of two dishes of Amuse, an appetizer, a warm appetizer, main of fish, main of meat, dessert, after-meal drink and confection. Hey, big sister, please select two dishes for the review as usual.

Chloe: Okay. For the first dish, I chose "Terrine de legume en mosaïque" from the appetizers.

Akizuki: This dish was the spécialité of the chief chef, Kishimoto. This Terrine was cooked with 13 or 14 vegetables and you could eat all flowers around Terrine.

Chloe: Cauliflower, broccoli and other vegetables were carefully prepared one by one, and we ate it with the green chive sauce. We sensed a bit strong sour taste, but the overall taste was complex and delicate in a positive way. Although the impact of the taste relatively moderate compared with its fish or meat dishes, this one had brilliant-looking and was suitable for the spécialité.

Akizuki: ... Chloe has reviewed this dish very plausibly. But, as you can guess, the ingredients were so many that we couldn't recognize what vegetables were used and how. Also, the taste was too complex for us to state our detailed impressions. In a word, it was delicious.

Chloe: Hey, do not ruin my review ...



Akizuki: Let's move on to the next review. You have chosen "Carre d'agneau roti sauce son jus et beurre d'epis" as the second dish, right?

Chloe: The lamb for two persons was grilled together. Its fat was removed and it was cut lengthwise. The sauce was made from burnt butter, an extract of the lamb, and a bit of tomato. The lamb from New Zealand was very tender and bouncy, maybe because it was made rare. When we put it in our mouths, the rich taste of the lamb spread over inside. The fat on the bone was sweet, and the combination of the lamb and the sauce was really something.

Akizuki: ... Chloe has reviewed this dish very plausibly. But, as you can guess ...

Chloe: In a word, it was delicious!

Akizuki: That's right. We were absolutely fascinated by the mellow taste and flavor of this lamb.

Chloe: ... On the other hand, your impressions sound too simple. Considering you had drunk seven glasses of wines by then, I guess you could not have tasted the dish, right?

Akizuki: No, as I talked in Episode 72, I thought whether I should have reviewed it in the "mutton or lamb dishes" series. So, this main of meat was so delicious that I remembered it clearly.

Chloe: Hum, okay, I'll accept your excuse in any case.

Akizuki: How kind you are, Chloe. It is unusual enough to predict it will snow ... Oh, it reminds me of our having a snowstorm on the day we visited this place.

Chloe: You always say one word too many!

-The End-

[Restaurant name] L'Embellir

[Address] 3-13-10 Parkside Sepia 2F, Nishiazabu, Minato Ku, Tokyo, Japan

[Cuisine] Lunch Tresor 8500 Yen

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

Episode 078: Le Palais



Akizuki: Recently, I had something surprising ...

Riccardo: What? What happened to you?

Akizuki: It seems Michelin guide in Taiwan started in 2018. Without realizing it, we visited the only one restaurant in Taiwan which had received Michelin three-star.

Riccardo: Hey, you, what did you say? Are you serious?

Akizuki: Yes, I'm serious.

Riccardo: ... So, which restaurant?

Akizuki: It's "Le Palais".

Riccardo: Ah, I got it. If I remember correctly, we visited there in May, 2017.

Akizuki: It was more than two years ago, when the restaurant had yet to receive Michelin three-star. This year I found Michelin guide in Taiwan, searched through the Internet, and noticed the information. You know, oh, I might have seen the restaurant name sometime ...

Riccardo: That reminds me, you have kept this restaurant to write an article for The Sifted someday.

Akizuki: That's right. Although no less than two years have already passed, finally, the time has come for us to introduce this restaurant.

Riccardo: But, before that, let's go there again.

Akizuki: Actually ... According to my Taiwanese acquaintance, the restaurant seems to be fully booked. It might become a restaurant which we can't visit easily.

Riccardo: Hum, it cannot be helped. We will review it depending on our vague memories.

Akizuki: Just in case, we kept the record. So, that may be okay, I hope. ... Anyway, we'll review "Le Palais" in Taipei, for this time.



Riccardo: The first dish is "Roasted Honey Barbecued Pork".

Akizuki: Hum, according to my record, it seemed to be a fragrant dish, whose outside was coated with the roasted crispy honey and the pork inside was tender. It described the pork had an elegant sweetness when we bit it, and the texture and taste of honey were like candy. To summarize, the overall impression of the taste was mysterious.

Riccardo: Hey, you, I feel your review sounds like quotations from some literature.

Akizuki: Oh, but, I might be gradually reminded of it by watching the photograph. The honey had a roasted sweetness and the pork had a strong taste. In addition, when we put a slice of lemon on it, we could enjoy the different taste with its acidity.

Riccardo: We had never eaten such elegant char siu before, right?



Akizuki: The next dish is "Steamed Shrimps and Doughnuts Wrapped in Rice Rolls".

Riccardo: Steamed shrimps were rolled in deep-fried bread and then wrapped in steamed rice rolls. The three layers of texture are its feature. This was also delicious.

Akizuki: At first, we sensed the elasticity of the steamed rice roll, followed by the crispness of the deep-fried bread, and then the chewy texture of the shrimps. The taste was good and the combination of these textures was fascinating.

Riccardo: We ate several other dishes and all the foods had elegant tastes.

Akizuki: Hum, surely, "Pan-fried Scallion and Pork Cake" and "Daikon Radish Puff Pastry" were the best ones among those we had ever eaten. My only regret was that I had eaten the lunch of Guangdong duck to the full in another Guangdong cuisine restaurant on the same day, because I couldn't expect we would go to such a good restaurant in the evening ... As a result, I could eat only half amount of my usual diet.

Riccardo: I knew you are an unlucky guy, even though my "Jinx" was working on you.

Akizuki: No, it isn't correct. I was lucky because I could eat the feasts at both lunch and dinner. But, unfortunately, my stomach was too small ...

Riccardo: Hum, although ordinary people like us felt out of place in this restaurant, it was a good experience for us.

Akizuki: We need to expand our stomach to prepare for a similar situation happening again someday.

Riccardo: Hey, your way of thinking ... it's really typical as ordinary people.

-The End-

[Restaurant name] Le Palais

[Address] Palais De Chine Hotel 17F, No.3, Chengde Road, Section 1, Datong District, Taipei City, Taiwan

[Cuisine] Roasted Honey Barbecued Pork 580 Yuan

Steamed Shrimps and Doughnuts Wrapped in Rice Rolls 240 Yuan

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

Episode 079: Horikawa Coffe Shop



Yoma: Ryo, long time no see. Seriously, these 15 weeks were so long for me. It was so long that I could eat 10 different curries in this restaurant: 7 out of 8 Indian curries in the menu; 2 from off-menu items; 1 as a dish served upon reservation. The owner and waitress were surprised, because we visited there almost every week. And finally, the time has come to introduce this restaurant. But, some readers might look down on it like "Horikawa Coffee Shop? Hey, it's just a café, right?" when they see the photograph. However, it has a great chef who came from India and worked for a five-star hotel in the country and a luxurious restaurant in Akasaka, Tokyo. I was really overwhelmed by the taste of the curries. Ryo, the discovery of this restaurant is the best in your few achievements to date. How could you find it in the little information about it in Tabelog? Well, actually, I have nothing left to say except I praise you. Because City and Odawara can be connected by Chloe's gift, "The Alien Elevator", it is a positive benefit for us that "Horikawa Coffee Shop" is in Hadano near Odawara.



Yoma: ... So, after I had eaten many kinds of curries in this restaurant, I thought every curry was delicious!

Hey, Ryo, I have yet to decide which curry should be introduced among ten curries. But, we can't exclude "CURRY BI PEPPER FLY (Spicy Mutton Curry with Crispy Coconut)", right? This is one of the curries highly recommended by the restaurant. When I ate it for the first time, I was emotionally moved, like "What is this?! Delicious!"

This curry had a robust flavor in the deep full-bodied taste, and its sweetness, hotness, and spice were also exquisite. The mutton from New Zealand was a little bit tough, but well bouncy. When we bit it, we felt a rich mutton taste. After I mixed the curry and Basmati rice, which had been steamed with cardamom and cloves, the taste made me blissful ... It was so happy that I felt as if I were called home to Heaven ... However, I was called back to this world again by this exciting taste of the curry.

By the way, "BUNA GHOST" and "MUTTON DOPIAZA", an off-menu item, were the curries like a spicy fry of mutton and vegetables. They also harmonized well with the Basmati rice, when I put the curries on it and ate them together.

In fact, even "Standard Mutton Curry" in this restaurant was really something.



Yoma: In addition, "CHICKEN TIKKA PARAK (Extra Curry with Chicken Roasted in a Kiln and Cut Spinach)" was also delicious.

This restaurant dares not put in the menu standard Indian curries like a Chicken Tikka Masala or Butter Chicken. So, this curry might be the only creamy one among the à la carte dishes.

Only by seeing the photograph, we can feel the rich taste of viscous curry, right? It was not hot, but fairly mild and creamy. But the taste of curry itself was profound and delicious, thanks to the rich flavor beyond the sweetness. The chicken roasted in a kiln was tender and had a strong taste peculiar to chicken. Spinach was cut and sprinkled in the curry. But the taste of the spinach was not as strong as in typical green spinach curry.

Speaking of a creamy curry, "VEGETABLE KOFTA", which requires a reservation, was also exquisite. Especially, I couldn't forget its viscous texture and complex taste of minced vegetable ball ...

By the way, since we visited there many times in the short term and completed almost all the à la carte curries, the owner finally said to us, "I think I should prepare more off-menu items for you."

Ah, I want to eat Chicken Tikka Masala and Butter Chicken made by this chef ... Well, then, what's next? Which curry should we review? I can recommend every one, though. Oh, hey. Is it already time? Wait. This recording is ending now?

-The End-

[Restaurant name] Horikawa Coffee Shop

[Address] 93-1 Noie Satou A101, Horikawa, Hadano, Kanagawa, Japan

[Cuisine] CURRY BI PEPPER FLY 1200 Yen

CHICKEN TIKKA PARAK 1100 Yen

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

Episode 080: Yuji Mianguan



Akizuki: ... I didn't expect at all that I could not give any comment while recording Episode 79.

Milo: But I think it was better for you, when Yoma was in a good mood. By the way, you will start a new series from this time, right?

Akizuki: Oh, yes. Because I have already been staying in Taipei for eight weeks as of October this year (2019), I haven't been able to eat around in Japan. It is the reason why I have decided to try to introduce restaurants in Taiwan for each category: Ramen, Japanese cuisine, Western cuisine, Chinese cuisine, and Curry.

Milo: Since previously you only tried Chinese cuisine and Curry in the country, I'm impressed you have made a bold decision.

Akizuki: Considering the delicious tastes of Chinese cuisine and Indian or Thai curry, I think I could expect it in the other categories as well. You know, Taipei is the capital city of the Republic of China like Tokyo in my country.

Milo: Surely, when searching through the Internet, we have found a mountain of restaurants for each genre. Speaking of ramen, famous Japanese ramen restaurants advance to Taiwan all together.

Akizuki: That's right. We have a feeling that we might be able to enter relatively easily the restaurants with long lines in Japan, such as "Japanese Soba Noodles Tsuta", "Menya Itto", and so on.

Milo: But, since we have been in Taiwan, we might as well eat Taiwanese ramen.

Akizuki: I understand it, but I'm not big on Niuroumian (beef noodle) ... As a result of eating around many noodle restaurants, I'm really into Qianmian (soupless noodles) now.

Milo: Qianmian is surely good. There are many types of noodles like Dandanmian, Zhajiangmian, Majiangmian, Qianbanmian, Liangmian, and so on.

Akizuki: After comparing the tastes of Dandanmian in several restaurants, we have found out the favorite one.

Milo: Anyway, we'll review "Yuji Mianguan" in Da'an District, Taipei, for this time.



Akizuki: The first one is "Dandanmian Small".

Milo: This is a different type of noodle dish from "Tantanmen" that Japanese people usually imagine with the word. Viscous sesame sauce and soy sauce, whose taste was similar to that of Sichuan pepper, were at the bottom of the bowl. We mixed the sauces and noodles well with chopsticks, and ate it. The flavor of the sesame sauce itself was rich and full-bodied. It became more exquisite by being mixed with the soy sauce.

Akizuki: This was a simple noodle dish, but its harmony of the sweetness, hotness, and flavor absolutely fascinated us. The sesame sauce twining around the noodles clung to our tongues and its texture was good, right?

Milo: Speaking of the noodles, they were medium size and we felt their bouncy texture comfortable when they were going down our throats. I'm impressed by the sense of unity of the noodles and sauces.

Akizuki: Because we have been busy exploring new restaurants since we started The Sifted, it is challenging to revisit each one. Still, we unusually ate this Dandanmian twice.

Milo: Personally, I think we may not easily find Dandanmian more delicious than this superb taste.



Akizuki: The next is "Majiangmian Small". The taste of this one surprised us less than Dandanmian.

Milo: But, I think the sesame sauce was exquisite. Although its taste was not so sharp, it had creamy, sweet, and rich flavors ... I might be able to eat noodles forever with the sesame sauce.

Akizuki: This noodle dish consisted of only the sesame sauce and sliced cucumber, but succeeded in producing the deep taste. Of course, the noodles were delicious, too. I could understand many people are really into the restaurant.

Milo: In addition, we ate "Zhajiangmian" and "Hongyouchaoshou". Hongyouchaoshou is Sichuan cuisine like a dumpling with hot sauce. Its hotness of chili oil and strong taste of minced meat were so good.

Akizuki: Hum, Taiwanese soupless noodles are delicious. I really love it.

Milo: Even if the names of some noodle dishes are the same, their tastes are different in each restaurant. So, we can enjoy comparing their tastes.

Akizuki: After I finish my current hard work, I'll try several types of Qianmian in Taipei.

Milo: Hey Ryo, is it okay for you to easily set a flag to make you fall into a predicament?

Akizuki: What? Why will it make me fall into a predicament?

Milo: Your remark implies that you will visit curry restaurants in Taipei less often in the future, right?

Akizuki: Oh ...

-The End-

[Restaurant name] Yuji Mianguan

[Address] No.210-1, Siwei Road, Da'an District, Taipei City, Taiwan

[Cuisine] Dandanmian Small 65 Yuan

Majiangmian Small 60 Yuan

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

Episode 081: Kitamura Kurumi A Small Restaurant



Akizuki: Well, for the second review of the Taiwanese restaurant series, we chose a Japanese-style small establishment belonging to the category of Japanese cuisine. Personally, it was unusual to try Japanese cuisine in Taiwan. But, for this time, I explored Japanese restaurants for The Sifted.

Saya: I visited Taiwan for the first time since we had reviewed Taiwanese shaved ice in Episode 19. We had a strange feeling because this restaurant was really Japanese despite being in Taiwan, right?

Akizuki: According to its official home page, this restaurant was opened by a Japanese owner who had been a chef of Western cuisine.

Saya: On the menu, there seemed to be many Western dishes, let alone Japanese dishes.

Akizuki: Although the boundaries between the Japanese cuisine and the Western one in this restaurant were vague, I dare to declare that it was Japanese cuisine.

Saya: I agree. It was like Izakaya (Japanese-style gastropub). ... By the way, although I am a minor, was it okay if I visited such a restaurant?

Akizuki: Well, as of The Gifted Vol.1, Saya was 15 years old and not permitted to drink alcohol. But you attained your 16th birthday in Vol.7 and are now allowed to drink alcohol under the City law.

Saya: Oh, really? I have already reached the age of being permitted to drink alcohol.

Akizuki: ... But, in Taiwan, Saya still isn't, because Taiwanese are allowed to drink alcohol from 18 years old. Incidentally, Japanese people can legally drink from 20. So, of course, you can't drink in Japan.

Saya: Ah, yes ... But, anyway, it was no problem, as Ryo didn't drink alcohol on the day, either. I thought you were impressively brave since you ordered mineral water in Izakaya ...

Akizuki: ... You know, I told myself I came here mainly to savor the dishes.

Saya: ... Anyway, we'll review "Kitamurake Kurumi A Small Restaurant" in Da'an District, Taipei, for this time.



Akizuki: At first, we will review "Deep-fried Skewered Beef Filet with Demi-glace Sauce (two skewers)".

Saya: I think it might be difficult to decide whether this dish belongs to Japanese cuisine or Western one, right?

Akizuki: Hum, but I want to regard it as the Japanese one, because of its deep-fried skewered style ... Despite the smaller size than expected, its texture was relatively solid and bouncy. The more we chewed it, the more we could feel its rich flavor of beef.

Saya: Shiny black demi-glace sauce was very robust and delicious.

Akizuki: While I was eating the rich beef with this strong demi-glace sauce, I had a sudden urge to eat rice. You know, I didn't order alcohol ...

Saya: Because we don't have a culture to eat rice in City, I can't understand your feeling ... Unfortunately, plain rice was not listed on the menu of this restaurant.

Akizuki: When I once lived in Munich, I wanted to eat Wiener Schnitzel with rice so much that I almost cried. I was about to exclaim, "Why their garnish is always potato?!"

Saya: I now understand it was the reason why you were really into Indian cuisine in Munich ...



Akizuki: The next dish is "So good! Pork Kimchi".

Saya: This was the second dish tormenting you, Ryo.

Akizuki: ... I thought this pork kimchi was really so good! The pork had the right sweetness of the meat and fat, and its hotness of the kimchi was exquisite. Its taste might be ranked high among pork kimchi, which I've ever had.

Saya: After breaking the yolk in the center and twining it around the pork kimchi, it became more delicious thanks to the rich sweetness of the yolk.

Akizuki: I couldn't put up with eating it without rice and ended up ordering "Grilled Rice Ball with Salmon". I was sorry it was not plain rice, but still happy to eat the dish like this with some rice.

Saya: If plain rice is listed on the menu someday, Ryo, you would surely use this restaurant on a regular basis.

Akizuki: Ah, I can't deny it. They take the last order at 23:00, so we can go there even if we are late. ... By the way, when Saya reaches the age to drink legally in Taiwan, it might be a good idea to go there to drink alcohol together.

Saya: ... Considering I have grown a year older in City while nine years have passed in your world, I think around another 20 years in your world are needed for me to turn 18 in City, right?

Akizuki: Which means ... we can go to drink together even with the babies who are born this year ...

-The End-

[Restaurant name] Kitamurake Kurumi A Small Restaurant

[Address] No.17, Leli Road, Da'an District, Taipei City, Taiwan

[Cuisine] Deep-fried Skewered Beef Filet with Demi-glace Sauce (two skewers) 150 Yuan

So good! Pork Kimchi 220 Yuan

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

Episode 082: Confit Rémi Heimi Café Bistro



Akizuki: Well, for the third review of the Taiwanese restaurant series, we chose an Italian restaurant belonging to the category of Western cuisine.

Chloe: The name of the establishment first gave us the impression that it was a café or a bistro rather than a restaurant.

Akizuki: The impression made it possible for us beginners of Italian in Taiwan to visit there relatively easily.

Chloe: That's right. You know, we cannot go to reservation-only restaurants in Taiwan, because of the lack of the ability in Taiwanese speaking.

Akizuki: We could ask a concierge in a hotel to make a reservation, but have yet to try. We might be able to do it by ourselves in English ...

Chloe: It would be safer to make a reservation in advance, because this restaurant seemed very popular.

Akizuki: Sure. When we visited there for the first time, it was fully booked.

Chloe: Still, we could eat a meal, because the restaurant staff kindly set the table on the outside terrace.

Akizuki: It had been raining since around noon, but stopped miraculously. We were lucky. I appreciate Riccardo's "Jinx" affecting us in that situation.

Chloe: But, as I told you before, if we should go to the restaurant, the seats for us might be secured without depending on his gift, right?

Akizuki: I want to believe your hypothesis, for the other day Yoma and I went to an Indian restaurant in Shimokitazawa, which was closed irregularly on the day. I will think we should not have visited there on that particular day and forget it ...

Chloe: Yes, that's good. You should think positively. I believe we could go to the restaurant without any difficulty, if we need to. Anyway, we'll review "Confit Remi Heimi Café Bistro" in Wenshan District, Taipei, for this time.



Akizuki: The first dish is "Heimi-Moyu Dunfan (Risotto NERO)". The squid ink risotto ... reminded me of the leader of an assassin team, who used a Stand named Metallica.

Chloe: Hey, don't say the thing which can be understood only by fans of a legendary comic titled "JOJO'S BIZARRE ADVENTURE".

Akizuki: By the way, the name of this restaurant seems to be derived from this dish, which was really delicious.

Chloe: The broth soaked into the black rice and my mouth was overflowing with its rich flavor when I put it in there. I did not know how popular rice al dente was, but each grain of the rice stood out and asserted itself.

Akizuki: Finely-diced squid was mixed in the risotto and we could enjoy the difference of the texture.

Chloe: In addition, another squid put on the risotto was also delicious, right? It was bouncy, but its texture was crisp to the extent that it could make a cracking sound when we bit it. It was happy that the flavor of butter and the hotness of chili expanded gently in our mouths.

Akizuki: Personally, I think this squid ink risotto reached a high degree of perfection.

Chloe: Although the restaurant is a little bit far from the center of Taipei, we want to frequent there, if possible.



Akizuki: The second dish is "Fenhongmi-Fenhongjiang Haixian Dunfan (seafood risotto with pink sauce)".

Chloe: We naturally wanted to try another taste of risotto, and went there in quick succession. The rice was relatively solid and firm, and the seafood broth soaked into it.

Akizuki: The ingredients were fine pieces of squid legs, two shrimps, and three Japanese littleneck clams, right? The squid legs were tender and good, but not as delicious as its trunk was.

Chloe: The shrimps and clams were also good as expected. If you dislike Jiucengta (Taiwanese basil), you may be disturbed by its taste.

Akizuki: Personally, the squid ink risotto, the first dish, reached a higher degree of perfection.

Chloe: Since you bluntly said so to a waitress, she invited us to come again to try the third risotto, "Jigumi-Yegu Jirou Dunfan (porcini risotto with mushroom and grilled chicken)".

Akizuki: It was just like me to have actually tried it at a later date ... In the end, we visited there three times while in Taiwan and ended up completing all the three types of risotto: black, red, and brown.

Chloe: I'm impressed by your mania for collecting and conquering things.

Akizuki: But, I think it would be more beautiful, if they also serve a green one with green chili, a yellow one with turmeric, a blue one with blue curacao, and so on.

Chloe: ... I guess you are the only person who tries the risotto in the peculiar appearances only to conquer many colors.

-The End-

[Restaurant name] Confit Rémi Heimi Café Bistro

[Address] No.16, Lane 269, Section 5, Luosifu Road, Wenshan District, Taipei City, Taiwan

[Cuisine] Heimi-Moyu Dunfan (Risotto NERO) 320 Yuan

Fenhongmi-Fenhongjiang Haixian Dunfan (Seafood risotto with pink sauce) 300 Yuan

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

Episode 083: My Zhao



Akizuki: Well, for the fourth review of the Taiwanese restaurant series, we chose a Taiwanese cuisine belonging to the category of Chinese cuisine.

Riccardo: Was it the first time for us to choose a Taiwanese restaurant, right?

Akizuki: Right, so far we have chosen many Sichuan cuisine restaurants. To begin with, I don't know the clear definition of Taiwanese cuisine.

Riccardo: I see your point. Mapo doufu belonging to Sichuan cuisine is listed on the menu of this restaurant. Surely, we cannot say what defines Taiwanese cuisine.

Akizuki: Well, one thing I can say for sure is that this restaurant serves the very Taiwanese cuisine, because Luroufan is popular and known as a signature dish in this establishment.

Riccardo: Speaking of Luroufan, it is a representative of local Taiwanese food.

Akizuki: In fact, I found this restaurant in a blog written by a Japanese blogger who lived in Taiwan. This restaurant has been quite popular and often become full since 2016. After this restaurant was listed in Bib Gourmand of Michelin guide 2018, it became more difficult for us to visit it without reservation.

Riccardo: You said making a reservation by phone would not be easy for us, who can't speak Taiwanese.

Akizuki: So, I once visited there in an afternoon and made a reservation for dinner in English.

Riccardo: Your obsession with meals is really something. Where there is a will, there is a way, right?

Akizuki: I don't like the expression, though ...

Riccardo: Anyway, we'll review "My Zhao" in Zhongshan district, Taipei, for this time.



Akizuki: The first dish is "Luroufan", which we have been talking about. Look at this glossy color of the pork and the fat. It looks as if the pork was really shining.

Riccardo: I can see why the price is more than double what is found in average restaurants.

Akizuki: Still, it was not so expensive because it was 80 Yuan.

Riccardo: The pork and fat were relatively large, and the taste of the sauce was not too heavy, but certainly sweet and fairly delicious.

Akizuki: Because the texture of the pork was melty, it was exquisite for a fat lover like me ... It was really something different from the Luroufan we had eaten at other locations.

Riccardo: It was also delicious to eat it with Mapo doufu.

Akizuki: I agree. It became the taste at the higher dimension when the moderate hotness was harmonized with the favorable sweetness ... By the way, I have never ordered a refill of Luroufan. My dream is to order a refill of Luroufan in this restaurant someday.

Riccardo: ... I don't think your dream is so creative.



Akizuki: The next dish is "Baiqiejī 1/4".

Riccardo: Even the 1/4 size was the right amount.

Akizuki: Right. When it was served in front of me, I flinched from its size.

Riccardo: The texture of chicken skin was gelatinous, sweet and delicious. The chicken itself was relatively bland, but had a rich flavor peculiar to fowl.

Akizuki: The sauce on the left had a more robust sweetness than Japanese soy sauce, and the one on the right was a little bit spicy and had hotness. Personally, I preferred the latter because of its pungent taste.

Riccardo: The chicken was so filling that we felt as if it was not decreased easily while we were eating it.

Akizuki: I was happy because I love Taiwanese chicken dishes. In addition to this "Baiqiejī", we can find many delicious chicken dishes in Taiwan such as "Baizhanji", "Shaoxingzuiji", "Guaiweijikuai", "Koushuiji", "Kejiatuiji", "Hainanji" and so on. It may be interesting to collect many photographs of only Taiwanese chicken dishes like a collector of wild bird pictures does, right?

Riccardo: Hey, don't put a photo book of chicken dishes in the same line with that of wild birds.

Akizuki: How about publishing "Hundred Views of Chicken Dish" along with dates and locations of shooting? For example, "Baiqiejī 2019/12/25 Zhongshan District", "Koushuiji 2020/01/25 Da'an District", and the like.

Riccardo: ... I don't think so, because it would put off the people around you.

-The End-

[Restaurant name] My Zhao

[Address] No.9-1, Lane 100, Songjiang Road, Zhongshan District, Taipei City, Taiwan

[Cuisine] Luroufan 80 Yuan

Baiqieji 1/4 550 Yuan

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

Episode 084: SUKHOTHAI



Yoma: Well, to review curry dishes as the fifth article of the Taiwanese restaurant series, we chose an establishment serving Thai curry. There are so many delicious Indian curry restaurants in Taiwan that I could not easily decide which one we should have chosen. In the end, I chose this Thai restaurant because we had recently reviewed only Indian curry. First of all, about the restaurant on the second floor of a luxury hotel in Taipei ...

Akizuki: Hey, please wait!

Yoma: What? What was wrong with you?

Akizuki: At this rate, I might not be able to cut in like the previous review ... If things go in the way, my fans would be sad.

Yoma: I doubt you have such enthusiastic fans. Leaving that aside, it is important for us to recommend travelers in Taiwan to try curries found in the country rather than they eat Xiaolongbao, Luroufan, or several other Chinese foods introduced in guidebook.

Akizuki: Well, but, I doubt someone wants to visit Taiwan to try curries there.

Yoma: That's why we have to recommend it! If I introduce in the review the appeal of curries found in Taiwan, I think the fans of the curries would increase more definitely than you gain new fans.

Akizuki: ... Hum, I can't refute it.

Yoma: Right? So, Ryo, you should keep silent for a while.

Akizuki: No, no. It's another story. Let me talk something.

Yoma: Maybe I will ... Anyway, we'll review "SUKHOTHAI" in Zhongzheng district, Taipei, for this time.



Akizuki: The first dish is "Massaman Curry with Beef".

Yoma: Speaking of Massaman Curry, it became famous when "CNNGo", American information site, had selected it as the first prize of "World's 50 most delicious foods" in 2011. I ate it several times in Thai restaurants or retort-packed ones in those days. But, I didn't have a good impression on the curry. So, we didn't expect too much when ordering it on that day ... As a result, I was deeply impressed like, "Wow, how delicious this is!"

Akizuki: We felt we encountered the genuine Massaman Curry in the luxury Thai restaurant, right?

Yoma: That's right. The curry had an elegant sweetness, a rich flavor, and a profound taste. I wondered if the quality of the coconut milk was good. Beef, potato, onion, and cashew nuts were in the curry. Besides, to add fragrance, cinnamon stick and fried garlic were on it. The beef was fairly delicious thanks to its moderately sweet fat and the robust taste of beef. More than anything, the mixture of the taste of nuts, spices and coconuts was superb. It was harmonized very well with the Jasmine rice ... I wanted to eat it forever.

Akizuki: We understood the authentic Massaman Curry was really delicious.

Yoma: Yes. This is one of the curries we want to eat again until we die.



Akizuki: The next dish is "Red Curry with Bamboo Shoots and Chicken".

Yoma: We felt keenly how delicious the red curry was. It was not so hot, but I liked the taste of the red curry. It was moderately creamy, deeply rich, and finished with an exquisite balance. What should I say? I couldn't sense any miscellaneous taste in the curry. The bamboo shoots were relatively ordinary, whereas the chicken was a little bit solid and its taste was not strong. But the chicken of "Green Curry with Coconut Milk", which we tried on another day, was great. I think the taste might be different day by day. Or, is it depending on my feeling on the day? By the way, Jiucengta (Taiwanese basil) was in it. If you dislike it, you may avoid it.

Akizuki: Someday, we want to stay at "Sheraton Grand Taipei Hotel" and visit this restaurant again, right?

Yoma: Oh, you dare to reveal the fact by yourself that we visited this restaurants from another cheap hotel?

Akizuki: Hum, you mean, it could make a bad impression of mine and end up decreasing the number of my fans?

Yoma: Ah, it's no problem. To begin with, no one expect you to have a bourgeois taste, Ryo.

-The End-

[Restaurant name] SUKHOTHAI

[Address] Sheraton Grand Taipei Hotel 2F, No.12, Section 1, Zhongxiao East Road, Zhongzheng District, Taipei City, Taiwan

[Cuisine] Massaman Curry with Beef 800 Yuan

Red Curry with Bamboo Shoots and Chicken 580 Yuan

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

[NOTICE]

You can download this work “The Sifted Vol. 9” from The BBB official website for free. But since online bookstores no longer accept free eBooks, we add the “Extra Episode 1” to the pay version, in which the author introduces "the restaurant which must not be named" for the first time.

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

Ryosuke Akizuki Works List at The BBB



The Gifted Vol.1 – The Haunting Woman

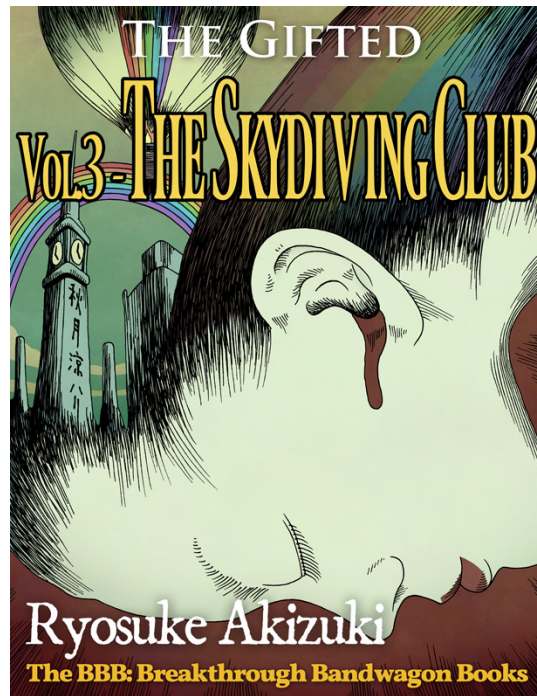
<http://thebbb.net/ebooks/the-gifted-vol1.html>



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

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

Ryosuke Akizuki Works List at The BBB



The Gifted Vol.3 – The Skydiving Club

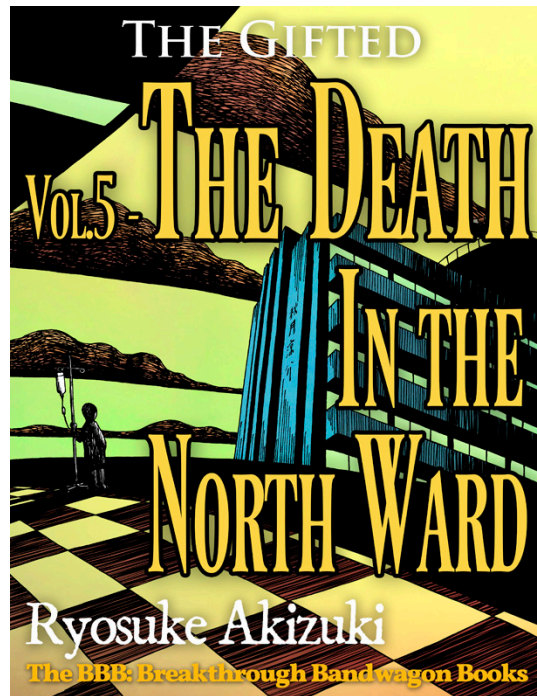
<http://thebbb.net/ebooks/the-gifted-vol3.html>



The Gifted Vol.4 – The Phantom of Gemini

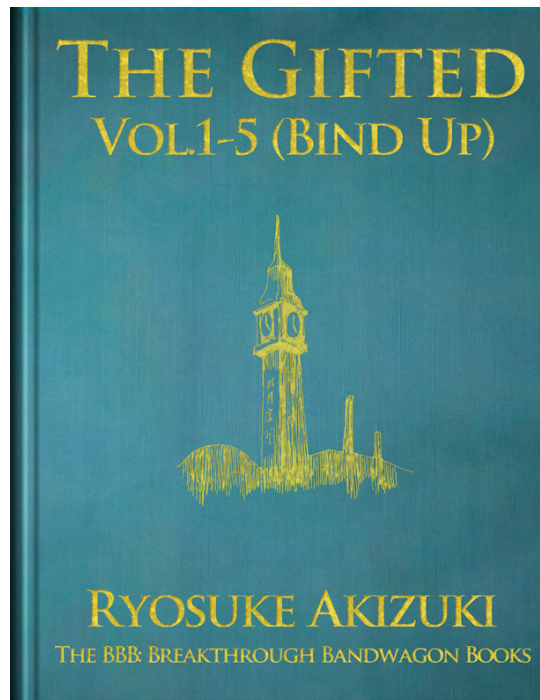
<http://thebbb.net/ebooks/the-gifted-vol4.html>

Ryosuke Akizuki Works List at The BBB



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

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



The Gifted Vol.1-5 (Bind Up)

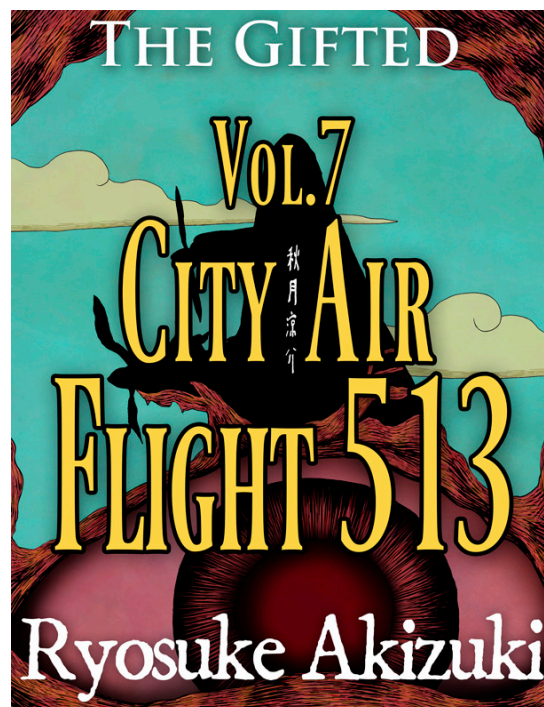
<http://thebbb.net/ebooks/the-gifted-vol1-5.html>

Ryosuke Akizuki Works List at The BBB



The Gifted Vol.6 – The Spirited Away Hotel

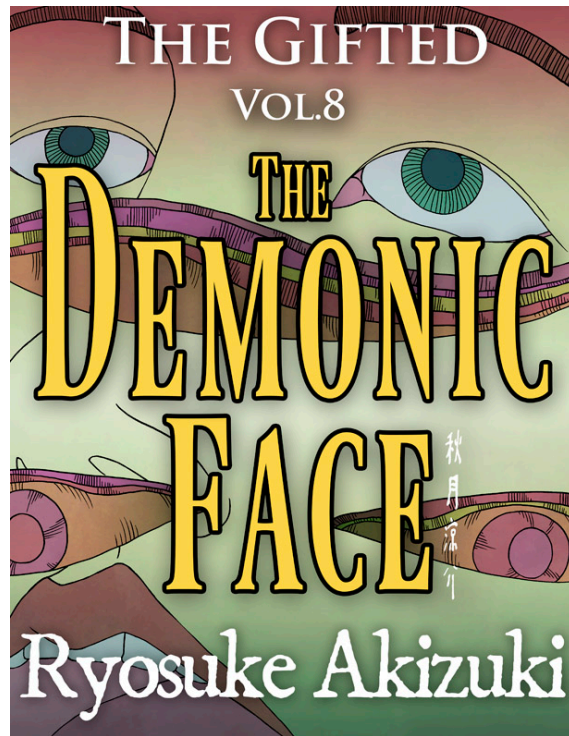
<http://thebbb.net/ebooks/the-gifted-vol6.html>



The Gifted Vol.7 – City Air Flight 513

<http://thebbb.net/ebooks/the-gifted-vol7.html>

Ryosuke Akizuki Works List at The BBB



The Gifted Vol.8 – The Demonic Face

<http://thebbb.net/ebooks/the-gifted-vol8.html>



The Sifted Vol.1: Episode 001-009

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

Ryosuke Akizuki Works List at The BBB



The Sifted Vol.2: Episode 010-019

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



The Sifted Vol.3: Episode 020-028

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

Ryosuke Akizuki Works List at The BBB



The Sifted Vol.4: Episode 029-037

<http://thebbb.net/ebooks/the-sifted-vol4.html>



The Sifted Vol.5: Episode 038-045

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

Ryosuke Akizuki Works List at The BBB

The Sifted Vol.6

Ryosuke Akizuki

: Episode 046-054



The Sifted Vol.6: Episode 046-054

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

The Sifted Vol.7

Ryosuke Akizuki

: Episode 055-062



The Sifted Vol.7: Episode 055-062

<http://thebbb.net/ebooks/the-sifted-vol7.html>

Ryosuke Akizuki Works List at The BBB



The Sifted Vol.8: Episode 063-074

<http://thebbb.net/ebooks/the-sifted-vol8.html>