

E6 - Rabbit Tasting

Source: [Crunchyroll](#)

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(Please feel free to edit the speaker names. This is handled on a best-effort basis depending on how the subtitle file was created so they may be incomplete or inaccurate. Dialogue is left as is.)

[00:00] Asuka

H-Hey... Doesn't this mean...

[00:03] Asuka

Seriously?

[00:04] Mutsu

Look. The end of the rope...

[00:07] Mutsu

If it's over there, that means...

SIGN Rabbit Tasting

[00:11] Mutsu

it's... still alive... right?

SIGN Are You Lost?

SIGN Are You Lost?

[01:21] Mutsu

I...

[01:22] Mutsu

I'm... going to try to do it!

[01:28] Asuka

A-Are you sure?

[01:30] Asuka

I'm gonna pull it.

[01:33] Asuka

There might really be a rabbit there!

[01:36] Mutsu

Y...

[01:39] Mutsu

Yes!

[01:46] Mutsu

A rabbit!

[01:47] Asuka

We really caught one!

[01:51] Asuka

This is crazy...

[01:52] Asuka

This is crazy! Crazy! Crazy!

[01:54] Asuka

Let's go get Homare!

[01:56] Mutsu

W-We can't!

[01:57] Mutsu

It might get away...

[02:02] Mutsu

We have to do it ourselves!

[02:29] Mutsu

Why... Why won't you die?

[02:37] Asuka

You're not athletic. Quit trying so hard.

[02:41] Asuka

I can't handle the idea
of killing animals either...

[02:45] Asuka

But...

[02:47] Asuka

I can't watch you cry, Mutsu.

[02:58] Shion

There wasn't a rabbit in the trap.

[03:01] Homare

No. We ended up wasting energy.

[03:04] Shion

Yeah...

[03:04] Asuka

Hey!

[03:08] Girls

We got one!

[03:17] Homare

Good work. Both of you.

[03:20] Asuka

I'm so shaky I feel like I'm about to collapse.

[03:23] Mutsu

If Asuka-san hadn't been there,
it would have gotten away.

[03:28] Homare

One head of rabbit.

[03:29] Homare

This will provide us quite a lot of food.

[03:31] Homare

We can grill it, and if there's
any left, we can dry the meat.

[03:34] Mutsu

You don't use "head" to count rabbits...

[03:36] Homare

First we'll make a knife for breaking it down.

[03:39] Girls

W-We're starting there?

[03:42] Homare

When animals die, their
organs decompose quickly,

[03:45] Homare

so we have to retrieve them quickly.

[03:47] Homare

At this temperature, the meat will
go bad in about an hour, but...

[03:53] Homare

in this water temperature,
it should last a little longer.

[03:55] Asuka

Good. There's no way we're wasting that meat.

[03:58] Shion

So what are we going to do about a knife?

[04:02] Homare

We'll make a stone knife.

SIGN Stone?

[04:04] Asuka

Stone?

SIGN Stone?

[04:04] Shion

Stone?

SIGN Stone?

[04:05] Mutsu

Stone?

[04:08] Homare

You tap rocks together like this and pick
the stone that makes the highest noise.

(Flashback) [04:17] Jouichi

When you hit the edges like this

(Flashback) [04:19] Jouichi

it chips like a seashell, you see?

[04:24] Homare

Carefully, a little at a time...

[04:32] Shion

I wonder if I have a knack for this.

SIGN Irritated

SIGN Tap Tap

SIGN Tap Tap

[04:36] Shion

What should I do?

[04:37] Shion

Everyone's so focused it's hard to say anything...

[04:41] Homare

That'll do it.

[04:43] Homare

Now, to get to work.

[04:44] Mutsu

Um! Homare-san!

[04:46] Mutsu

I... want to try breaking down the carcass!

[04:49] Mutsu

I was useless when we had to kill it!

[04:52] Asuka

Are you serious, Mutsu?

[04:55] Homare

I see.

[04:56] Homare

Rabbits are mammals, but breaking them down is fairly simple.

[04:59] Homare

You should try it.

[05:00] Mutsu

O-Okay!

[05:07] Mutsu

So... I should cut here?

[05:12] Homare

Mutsu. If you put the blade in like that, you'll cut into the organs

[05:15] Homare

and ruin the meat.

[05:18] Homare

Pinch and pull, and try to cut just that part.

[05:20] Mutsu

O-Okay!

[05:26] Homare

Hey, now. Are you all right?

[05:29] Homare

Next, put the blade inside and face it outwards.

[05:32] Homare

Cut towards the tail.

[05:38] Homare

That's right.

[05:39] Homare

Just like that.

[05:41] Homare

Remove the organs.

[05:46] Mutsu

I... I-I...

[05:48] Mutsu

I did it...

[05:49] Homare

Next, you have to skin it, but...

[05:52] Homare

Should I take over?

[05:53] Mutsu

No! Please let me do the whole thing!

[05:56] Mutsu

I think I'm starting to get used to it...

[05:59] Mutsu

and I'm learning a lot!

[06:01] Homare

I see. Then, let's continue.

[06:04] Homare

Next, we'll remove the head and feet.

[06:07] Homare

We can't cut through bone,
so feel for the joints and cut there.

[06:11] Mutsu

Okay!

[06:16] Mutsu

I...

[06:17] Mutsu

I did it!

[06:19] Asuka

That's amazing! It really looks like meat!

[06:22] Shion

It... It really does.

[06:25] Asuka

So how do we cook it?

Just grill the whole thing?

[06:28] Homare

Good question.

[06:29] Shion

When I went to the south of France
on a family vacation, I had lièvre!

[06:37] Shion

First, the chef came to the table
and showed us the rabbit

[06:41] Shion

saying, "I will be preparing this."

[06:44] Shion

Of course, he used every part of the rabbit

[06:46] Shion

making soup from the bones...

[06:48] Shion

There were even courses that

used the blood and marrow.

[06:51] Shion

Couldn't we do something like that?

[06:53] Mutsu

I don't think so.

[06:55] Homare

First, we should probably cut it up soon.

[06:58] Shion

With the meat we can make lièvre à la vapeur.

[07:00] Shion

We can make soupe de lièvre.

[07:03] Shion

Today we'll have French cuisine for dinner!

[07:07] Shion

Now, everyone. Let's get ready.

[07:09] Shion

S'il vous plait!

[07:11] Asuka

All of a sudden she's giving orders...

[07:12] Shion

Let's see. For ingredients we have rabbit meat...

[07:15] Shion

salt made from seawater...

[07:17] Shion

and leopard plant stems.

[07:18] Asuka

Hey, teacher! I don't think we have enough ingredients or equipment!

[07:22] Shion

No complaints!

[07:24] Shion

You can do it if you put your mind to it!

[07:25] Shion

First, vapeur... that is, we'll steam the meat, but...

[07:29] Homare

In that case, I know a method I read in a UK special forces manual.

[07:34] Shion

That doesn't sound reassuring...

SIGN Are You Lost?

[07:37] Homare

I see!

[07:40] Homare

First, cut the meat along the backbone and break it in half.

[07:43] Homare

Cut off the front and back legs...

[07:46] Homare

then debone all the pieces.

[07:49] Mutsu

Oh, it's all messy...

[07:52] Shion

It is lacking in elegance, isn't it?

[07:55] Mutsu

This is my first time with
French food and rabbit meat!

[07:59] Mutsu

Plus, all I have to work with is a stone knife!

[08:02] Shion

I'm sorry! It just slipped out...

[08:04] Asuka

Mucchan, you're scary.

SIGN Are You Lost?

SIGN Leopard Plant

SIGN Leaves

Roast over a fire and massage
to release juices.

Use for bruises, cuts, swelling, etc.

Stems

Edible once astringency is removed

Use in tsukudani, soup, pickles, etc.

Roots

Dry and store

Use for upset stomachs, diarrhea,
food poisoning, etc.

[08:06] Girls

I see.

[08:09] Homare

First, dig a pit.

[08:11] Homare

Line it with hot rocks.

[08:14] Homare

Cover it with sand.

[08:17] Homare

Lay out some leaves.

[08:19] Homare

Wrap the rabbit meat in leopard
plant leaves and place them inside.

[08:24] Homare

Lay more leaves on top and
cover with more rocks.

[08:28] Homare

We'll light a fire on top of the rocks.

[08:31] Homare

It should take about 50 to 60 minutes.

[08:33] Shion

But how will we keep track of the time?

[08:36] Homare

Huh?

[08:40] Homare

Once the shadow has moved 15 degrees away from this rock, it's been an hour.

[08:44] Shion

A kitchen timer?

[08:46] Asuka

Who'd have expected a sundial?

[08:48] Mutsu

Then, while we're waiting, we can make soup.

[08:51] Mutsu

We use heat to get stock from the bones...

[08:53] Mutsu

Use salt for the seasoning, and...

[08:56] Mutsu

Were there any other ingredients?

[08:57] Shion

When I had it, there was zucchini in it.

[09:00] Asuka

Do you think we have any zucchini?

[09:03] Shion

These leopard plant stems.

Do you think we could add them?

[09:06] Mutsu

Let's try it!

SIGN Are You Lost?

[09:08] Asuka

Really?

[09:11] Homare

It's probably about ready.

[09:14] Shion

I wonder if it worked.

[09:16] Shion

I'll try opening one.

[09:17] Asuka

Hurry up! Hurry up!

[09:19] Asuka

It's hot!

[09:19] Mutsu

It doesn't seem burned...

[09:25] Shion

It smells delicious! I think it worked!

[09:28] Mutsu

Let's lay out the soup and eat it over here!

[09:31] Mutsu

At first I thought Shion-san's
idea was impossible,

[09:35] Mutsu

but it looks like it might work out!

[09:37] Asuka

French food in a place like this.

[09:39] Asuka

None of the rest of us would've thought of it!

[09:41] Asuka

It looks super yummy!

[09:43] Shion

Right? I said we could do it
if we put our minds to it!

[09:46] Girls

Thank you for the food!

[09:51] Asuka

It's so good!

[09:52] Shion

Soup from the south of France!

[09:54] Asuka

It tastes like mizutaki!

[09:55] Shion

It's soup from southern France.

[09:57] Asuka

Oh, uh... right.

[09:58] Shion

But, you know, this broth is really nice.

[10:01] Mutsu

Yes! It's light and delicious!

[10:03] Asuka

Homare, would it be okay
to eat the meat now...

[10:06] Asuka

You're already eating it!

[10:07] Homare

Huh?

[10:09] Asuka

Hey. What's rabbit like? What's it taste like?

[10:12] Homare

Huh?

[10:13] Homare

It... tastes like rabbit...

[10:16] Asuka

Fine! I'll just try it myself!

[10:20] Asuka

So good!

[10:22] Mutsu

It's like chicken! It's so tender!

[10:26] Shion

It's so juicy! Delicious!

[10:31] Girls

We love meat!

[10:36] Girls

It's delicious!

[10:38] Girls

Meat is the best!

[10:44] Asuka

That was so good...

[10:45] Homare

We ended up eating all of it,
so we couldn't preserve any.

[10:50] Mutsu

Well, we were all hungry, so...

[10:53] Shion

This is the first time since
coming to this island that I'm full.

[11:17] Asuka

Thank you. It was delicious.

[12:25] Mutsu

Next time, Case 7:

"Exploring the Island."

SIGN Exploring the Island

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