

# 1 - Food Wars! Shokugeki no Soma: Takumi's Downtown Competition

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**SIGN** Seconds 1

**SIGN** The Break After the Training Camp

**[00:18] Lady**

*Please watch your step.*

**[00:22] Lady**

Welcome to the observation deck, 350.

**[00:28] Isami**

Look, Bro.

**[00:30] Isami**

We're so high up! What a great view.

**[00:35] Isami**

The people look like bits  
of garbage down there.

**[00:37] Takumi**

Isami... That's all you  
wanted to say, isn't it?

**[00:40] Isa**

Come on, Bro, you should be more excited.

**[00:43] Isa**

You promised you'd have fun today.

**[00:45] Taku**

Yeah, you're right.

**[00:47] Isa**

Yup. That training camp from hell is over,  
and now we get this tiny bit of down time.

**[00:53] (Flashback) Taku**

Eventually, I'll challenge  
you to a Shokugeki.

**[00:57] (Flashback) Taku**

Until we meet again, Yukihiro Soma.

**[01:02] (Flashback) Soma**

Hey, I guess we met again.

**[01:03] (Flashback) Taku**

Shut up!

**[01:04] (Flashback) Taku**

Don't talk to me!

**SIGN** Elevator

**SIGN** Height:

**SIGN** Tembo Galleria

**[01:10] Sign**

Height:

**SIGN** Observation Deck

**[01:12] Ryo**

You're not going to look at  
the view from here, Miss?

**[01:14] Lady**

You can go ahead to the  
elevator on the right.

**[01:16] Alice**

I want to go to the very top!

**SIGN** Height:

**SIGN** Tembo Galleria

**SIGN** Height:

**[01:20] Alice**

There's a Japanese proverb that says  
smoke and geniuses always rise to the top!

**[01:25] Ryo**

Uh-huh...

**[01:26] Ryo**

Is that how that goes?

**[01:29] Soma**

Heh heh heh heh heh heh heh!

**[01:30] Taku**

*I'll crush you soon.*

**[01:34] Taku**

Just you wait, Yukihiro!

**[01:36] Isa**

You're thinking about Yukihiro-kun again.

**[01:40] Isa**

Heh.

**[01:45] Taku**

Isami, what are you doing?

**[01:52] Taku**

Stop that right now, Isami!

**[01:53] Isa**

Huh? What was that?

**[01:55] Taku**

Stop that, Isami!

**SIGN** Takumi's

Downtown

Competition

**[03:33] Isa**

Oh, jeez. Are you still mad, Bro?

**[03:36] Taku**

You bet I am.

**SIGN** The Manager's Recommendation

**SIGN** Melon Bread

**[03:38] Taku**

Doing that is terrify—I mean,  
you disturbed everyone around us!

**[03:42] Isa**

My bad. But you keep  
getting lost in thought.

**[03:47] Taku**

Well, I guess I apologize for that.

**[03:51] Ishi**

Okay, everyone.

**SIGN** Polar Star Dormitory

**[03:52] Ishi**

The planetarium is this way.

**SIGN** Planetarium

**[03:54] Ishi**

Gazing at the stars with  
my fellow dorm mates...

**SIGN** Polar Star Dormitory

**[03:57] Ishi**

This is youth!

**SIGN** Polar Star Dormitory

**[03:58] Ishi**

This is what it means to be students!

**[04:00] Ishi**

This is what we call the days of our youth!

**[04:02] Aoki bg**

Huh? What was that?

**[04:02] Shun**

Why are we doing this again?

**[04:03] Sato bg**

Huh? You got a problem?

**[04:05] Glasses**

Indeed.

**[04:07] Glasses**

I would have much preferred

**[04:08] Glasses**

to go to the Postal Museum to see  
Japan's biggest stamp collection.

**[04:12] Shun**

That's not what I meant, but sure.

**[04:13] Bg**

What?

**[04:16] Isa**

Well, let's have fun  
wherever we go next, Bro.

**SIGN** Ueno Station • Ueno Park

**[04:20] Taku**

Yeah, I will.

**[04:22] Taku**

Where are we going, exactly?

**[04:25] Isa**

Well...

**[04:39] Hisa**

This way, Erina-sama.

**[04:40] Hisa**

We will be heading to the 31st floor,  
to a location that serves French cuisine,

**[04:44] Hisa**

where you will be sampling their new menu.

**[04:47] Erina**

This is the third location today.

**SIGN** Sumida Aquarium

We've Got Baby Penguins!

**[04:53] Hisa**

Erina-sama? Is something the matter?

**[04:56] Erina**

H-Hisako, do we have a little time?

**[04:59] Hisa**

Huh? Did something come up?

**[05:01] Erina**

W-Well... They appear to have penguins.

**[05:04] Hisa**

Penguins?!

**[05:05] Hisa**

What a brilliant plan, Erina-sama!

**[05:08] Hisa**

You're already thinking about the  
flavors before you even start!

**[05:11] Erina**

That's not what I'm talking about!

**[05:13] Hisa**

Huh?

**[05:14] Hisa**

Then what...

**[05:16] Hisa**

D-Don't tell me you'd like their  
new dish to feature penguin!

**[05:19] Erina**

Absolutely not!

**[05:21] Erina**

Oh, never mind!

**[05:22] Hisa**

Wait, Erina-sama! That's not the right way!

**[05:27] Girls**

Welcome!

**[05:28] Taku**

I-Isami, where are we?

**[05:31] Isa**

I always wanted to come here.

**[05:34] Isa**

It's a cosplay café.

**[05:35] Taku**

Cosplay café?

**[05:38] Girl**

Roger on that order. We'll carry  
out that mission immediately!

**[05:42] Taku**

Isami... This is what you're into?

**[05:46] Isa**

I love Japanese culture.

**[05:50] Isami**

Underground stuff, pop culture,  
the traditional stuff...

**[05:52] Isami**

It's all super cool.

**[05:55] Taku**

Huh... I see.

**[05:58] Taku**

Now that I think about it,  
this place is technically a restaurant.

**[06:01] Taku**

I guess I might be able to learn something.

**[06:04] Isa**

Apparently the customers can cosplay, too.

**[06:08] Isa**

They even let you rent those costumes.

**[06:11] Taku**

Cosplay ourselves?

**[06:14] Both**

Cabbage Orange Twins!

**[06:17] Taku**

No, no, no, no, no!

**[06:18] Ura**

Hello!

**[06:20] Ura**

Thank you for waiting!

**[06:23] Ura**

Feel the magic!

**[06:25] Ura**

Cabbage Purple!

**[06:28] Ura**

Cute!

**SIGN** Cute

**[06:34] Ura**

Well, anyway...

**[06:35] Ura**

Here are the omelet rices you ordered!

**[06:38] Ura**

Made personally by me and filled with love!

**[06:42] Taku**

R-Right. Thank you.

**[06:44] Taku**

Wait, have we met before?

**[06:49] Ura**

Oh, sir. Are you trying to  
tell me that I'm super cute?

**SIGN** Cosplay Punch

**[06:53] Taku**

No, uh...

**[06:54] Ura**

Okay! Now I'll cast a spell on the omelet  
rices to make them even more delicious!

**[07:00] Ura**

Say it with me now!

**[07:03] Ura**

Squee, squee, badump, badump.

**[07:05] Both**

Squee, squee, badump, badump.

**[07:07] Ura**

How exciting, sparkle, sparkle.

**[07:09] Taku**

How exciting, sparkle, sparkle.

**[07:12] Ura**

Become delicious!

**[07:16] Taku**

Become delicious!

**[07:21] Ura**

Please enjoy your stay!

**[07:23] Ura**

Cute!

**SIGN** Kawashima Urara

First-Year, High School Division

**[07:27] Ura**

*Tch. What the hell are Totsuki students doing here?*

**[07:31] Ura**

*Someone's gonna find out I'm doing this super-secret job!*

**[07:34] Lady**

Urara-san! We got four orders of omelet rice coming up.

**[07:38] Ura**

Okay! Cute!

**SIGN** Cute

**SIGN** Cosplay Café

**[07:40] Girls**

Thank you very much!

**[07:44] Isa**

Wasn't that place great, Bro?

**[07:46] Isa**

Become delicious!

**[07:48] Taku**

Sh-Shut up!

**[07:50] Taku**

But you know...

**[07:52] Taku**

I was surprised at how delicious that omelet rice actually was.

**[07:56] Isa**

Right?

**[07:58] Taku**

The fluffiness of the egg and the mixing of the chicken rice was perfect.

**[08:03] Isa**

Maybe the spell actually worked.

**[08:06] Taku**

I'm sure the waitress was just an excellent cook.

**[08:08] Isa**

You're so serious.

**[08:11] Jun**

Over here, Hayama-kun! We're here!

**SIGN** Curry House

Open

"Under Totsuki Academy's"

Professor Shiomi Jun's Supervision!

★ Summer Stamina Spicy Curry

★ Ultra Hot Kashmir Garlic Curry

★ Super Sweet Corn Curry for Kids

**[08:14] Jun**

Since you helped me mix the spices,

I asked them to include your name, too, but...

**[08:21] Akira**

If I was able to help you out,

that's all that matters, Jun.

**[08:25] Jun**

Don't call me "Jun"!

**[08:26] Jun**

You mean Professor Shiomi!

**[08:28] Akira**

More importantly, you didn't

supervise these dish names?

**SIGN** Wow!

All the

Veggies You Could Ask For Healthy Curry

Available with Pork, Too!!! 1080 yen

**[08:33] Jun**

Huh? What do you mean?

**[08:36] Akira**

Well, whatever.

**[08:40] Isa**

It's been a while since we've been

to the Kappabashi Shopping District.

**[08:43] Taku**

Yeah. As proper chefs, we need to

drop by every once in a while.

**[08:50] Niku**

This would probably look great

for a pork cutlet bowl,

**[08:53] Niku**

but this would look better with

a sauce pork cutlet bowl.

**[08:56] Dude**

Hey, Nikumi! Why don't we buy this?

**[08:59] Dude**

Summer's right around the corner!

**[09:01] Niku**

Hell no! And don't call me "Nikumi!"

**[09:07] Isa**

Look at this, Bro!

**[09:09] Isa**

This looks like actual pizza!

**SIGN** Samples

**[09:13] Isa**

This looks great, too!

**[09:15] Isa**

The fork's floating in midair!

**[09:17] Taku**

Food samples, huh?

**[09:20] Guy**

I'm begging you!

**[09:21] Guy**

Please allow me to make a food sample  
of your exquisite margherita!

**[09:26] Guy**

No, no! Your exquisite lasagna!

**[09:28] Guy**

No, no! Your exquisite pasta pescatore!

**[09:31] Taku**

I'm honored. If I can be of service  
to the lovely people of Japan...

**[09:35] Taku**

Absolutely.

**[09:36] Guy**

Oh, never mind.

**[09:38] Guy**

Excuse me!

**[09:40] Guy**

Allow me to make a food sample of your dish!

**[09:43] Guy**

Me, too!

**[09:44] Guy**

Yeah, I'm choosing this guy, too!

**[09:46] Taku**

What?!

**[09:46] Soma**

Heh heh heh heh heh heh heh...

**SIGN** Heh Heh

**SIGN** Heh Heh

**[09:50] Taku**

Curse you, Yukihiro!

**[09:52] Taku**

Let's settle whose dishes  
look better as food samples

**[09:55] Taku**

once and for all!

**[09:57] Isa**

Yukihira-kun really grinds your gears, huh?

**SIGN** Booming Business

Kappa Kawataro

**SIGN** Booming Business

Kappa Kawataro

**[10:03] Purple**

Jeez. You spent so much time looking,

**SIGN** Open

**[10:06] Purple**

and you didn't even buy anything.

**[10:08] Buns**

Well, nothing really hit me, you know?

**[10:13] Megu**

You're very diligent, Yuki-chan.

**SIGN** Open

**SIGN** Hanaichimonja

**[10:24] Yuki**

Megumi mentioned how she's  
never had monjayaki before,

**[10:28] Yuki**

so we were just talking about getting some.

**[10:30] Yuki**

Never thought we'd randomly run into you two,  
Takumicchi and Isamicchi.

**[10:35] Taku**

*Takumicchi?*

**SIGN** Takumicchi?

**[10:36] Isa**

*Isamicchi?*

**SIGN** Isamicchi?

**[10:38] Purple**

I promise she means well.

She's always like this.

**[10:42] Taku**

Oh, it's fine.

**[10:44] Taku**

It's normal to call everyone  
by their first names in Italy.

**[10:47] Isa**

Yeah, don't worry about it.

**[10:49] Guy**

Are you ready to order?

**[10:51] Ryoko**

Hmm... Should we start by ordering,  
like, three different kinds?

**[10:54] Yuki**

Megumi, this is your first time,

so pick whatever you want.

**[10:57] Megu**

Huh?! Me?!

**[10:58] Megu**

Um, uh...

**SIGN ■ Monja**

Monja 670 yen

Pickled Ginger Monja 780 yen Pork Monja 830 yen

Scallion Monja 830 yen Beef Monja 930

Soba Monja 930 yen Curry Monja 780 yen

Squid Monja 880 yen Garlic Chives Monja 830

Manila Clams Monja 880 Natto Monja 830 yen

Sakura Shrimp Monja 980 yen Mochi Monja 880 yen

Octopus Monja 980 yen Tuna Monja 830 yen

Shrimp Monja 1030 yen Corn Monja 830 yen

Scallop Monja 1140 yen Cheese Monja 880 yen

Mentaiko Monja 1140 yen Kimchi Monja 880 yen

**■Special Monja**

Yakisoba Monja 980 yen Salami & Cheese Monja 1250 yen

Shiso, Scallions, and Natto Monja 980 yen Curry, Corn, and Cheese Monja 1280 yen

Japanese-Style Manila Clams and Butter Monja 1000 yen Cheese and Corned Beef Monja 1280 yen

Mapo Tofu Monja 1100 Pork, Scallions, and Kimchi Monja 1280 yen

Pork Curry and Garlic Monja 1100 yen Mentaiko and Cheese Monja 1380 yen

Beef Tendons and Scallions Monja 1200 yen Mixed Seafood Monja 1400 yen

Tonkotsu Pork and Scallions Monja 1200 yen Hanaichimonja Special Monja 1500 yen

Shiso and Dried Whitefish Monja 1250 yen Deluxe Monja 1780 yen

**■Toppings**

Pickled Ginger, Curry, Egg 110 yen

Garlic Chives, Bean Sprouts, Natto, Scallions, Garlic 160 yen

Onions, Sliced Squid, Rice, Potatoes, Mochi 210 yen

Tuna, Pork, Corn, Soba 260 yen

Sakura Shrimp, Octopus, Kimchi, Fresh Squid, Manila Clams, Corned Beef, Cheese 310 yen

Peeled Shrimp, Beef 360 yen

Fresh Scallops, Mentaiko 470 yen

**[11:00] Megu**

Then why don't we get the mixed seafood monja,

**[11:03] Megu**

the pork monja, and maybe this mentaiko and cheese monja?

**[11:07] Isa**

Cheese sounds great. I'm in.

**[11:10] Taku**

Yeah. I think those are good selections.

**[11:12] Buns**

'Kay. Guess we're getting those three.

**[11:14] Guy**

Keh. You've got no idea  
what you're talking about.

**[11:18] Angy**

Adding cheese to monja is blasphemy.

**[11:21] Angy**

Monja only needs sauce,  
flour, cabbage, and aonori.

**SIGN** Bun-san

Customer

**[11:25] Angy**

If this is your first time,  
get the original monja, like you should.

**[11:28] Megu**

Huh?! Y-Yes, sir!

**[11:30] Megu**

I'm so sorry!

**[11:33] Taku**

Tadokoro-san, there's no  
reason for you to apologize.

**[11:37] Megu**

Huh?

**[11:38] Taku**

My friend just ordered items from the menu.  
You have no right to belittle her.

**[11:44] Angy**

Huh? What was that?!

**[11:45] Guy**

C-Come on, Bun-san.

**[11:47] Guy**

Sorry, he's usually much nicer...

**[11:51] Guy**

But he's been in a bad mood lately.

**[11:54] Guy**

Whatever. It's not like some foreigners

**[11:57] Guy**

could ever truly understand  
why monja is so delicious.

**[12:01] Taku**

I'm afraid I cannot let that pass.

**[12:04] Angy**

Oh?

**[12:07] Taku**

We are chefs. That means I can't let you  
insult our understanding of food.

**[12:12] Angy**

Oho? Chefs, eh?

**[12:15] Taku**

It's true that we are not actually Japanese.

**[12:18] Taku**

But we love Japan and have  
nothing but respect for it.

**[12:22] Taku**

I can't just let these  
baseless statements slide.

**[12:25] Isa**

Yeah. I love Japanese culture.

**[12:30] Angy**

So you're trying to tell me that you know

**SIGN** Understanding

**[12:32] Angy**

what it's like to be from these parts?

**[12:34] Taku**

If anything, I can understand it as  
another thing to love about Japan.

**[12:39] Angy**

Hmph. All right, then.

**[12:42] Angy**

Then how about you and  
I have a little competition?

**[12:44] Angy**

Let's see who can make the better monja.

**[12:47] Taku**

What?

**[12:48] Angy**

If you're truly a pro  
chef who can understand

**[12:50] Angy**

what it's like to be from these parts,

**[12:52] Angy**

I'm sure making some delicious  
monja will be a piece of cake.

**[12:55] Angy**

Eh?

**[12:57] Taku**

Very well.

**[12:59] Taku**

I accept this challenge.

**[13:01] Megu**

T-Takumi-kun!

**[13:03] Taku**

We've proudly served our customers

at Trattoria Aldini for years.

**[13:08] Taku**

There's no way I can decline this challenge.

**[13:12] Isa**

Oh, jeez. Now you've got Bro all fired up.

**[13:16] Taku**

In the name of Aldini,

**[13:18] Taku**

I'll make a monja that anyone  
in the world can enjoy!

**[13:23] Both**

Tre... Due... Uno... Fino.

**[13:33] Angy**

We'll be making monja with the ingredients  
available in this restaurant.

**[13:36] Angy**

That's it for the rules.

**[13:38] Angy**

The regulars and the owner of this  
restaurant will decide which is the best.

**[13:44] Lady**

Bun-san and I are acquaintances,

**[13:46] Lady**

but I promise a fair deliberation  
as a monja lover.

**[13:51] Guy**

Leave it to me!

**[13:53] Taku**

All right, that's fine.

**[13:56] Taku**

But I do have one request.

**[13:59] Angy**

And what's that?

**[14:00] Taku**

We two brothers shall prepare  
our dish. Is that all right?

**[14:04] Angy**

Pfft. This competition's not about speed,

**[14:07] Angy**

and I don't care if there's  
one or two of you.

**[14:11] Taku**

Thank you very much.

**[14:12] Buns**

So both sides are good to go?

**[14:15] Ryoko**

Why in the world are you

trying to run this, Yuki?

**[14:18] Buns**

All right!

**[14:20] Buns**

Begin... cooking!

**[14:25] Angy**

You whippersnappers! I'll break  
both of your snooty little noses!

**[14:30] Taku**

He really is only using  
the standard ingredients.

**[14:33] Taku**

So he's going to compete by  
making an old-fashioned monja.

**[14:37] Guy**

Bun-san's not a pro chef by any means,

**SIGN** Local Monja Contest

**[14:40] Guy**

but he wins the local  
monja contest every year!

**[14:45] Angy**

All right! Let's do this!

**[14:49] Megu**

Wow...

**[14:50] Ryoko**

His arm movements flow so well.

**[14:52] Buns**

Guess he's not all talk.

**[14:55] Angy**

And now to pour the liquid  
inside the embankment.

**[14:59] Taku**

*He's not showing any hesitation,  
and he's got perfect timing.*

**[15:02] Taku**

*He's got skills based in sheer experience.*

**[15:06] Taku**

*It'll be hard for us outsiders to  
surpass him just by copying him.*

**[15:11] Taku**

*What should we do? What should we do?*

**[15:14] Taku**

*What would he do?*

**[15:16] Soma**

I'd just put everything I have on the plate.

**[15:21] Taku**

I-I was just about to say that, too!

**[15:24] Taku**

Why you—

**[15:25] Isa**

Yeah, don't worry about him.  
Just his usual delusions.

**[15:29] Taku**

N-No! I'm just thinking out loud!

**[15:32] Buns**

Wait, Megumi. Is Takumicchi actually  
supposed to be a funny guy?

**[15:36] Megu**

U-Um...

**[15:38] Taku**

*That's right. Even if what  
we're making is monja,*

**[15:41] Taku**

*we're just going to do what we always do.*

**[15:44] Taku**

We're going to stay tried and true

**[15:46] Taku**

and create a dish that best represents us!

**[15:48] Isa**

You betcha, Bro.

**[15:50] Angy**

All right. It's about time.

**[15:53] Angy**

It's do or die time!

**[15:56] Owner**

Yeah, this is it.

**[15:57] Lady**

The aroma of the burning  
sauce is indescribable.

**[16:02] Guy**

It balances out great with the cabbage.  
I'm drooling already.

**[16:05] Angy**

And you can't make monja...

**SIGN** Special

Selection

**SIGN** Aonori

**SIGN** Shimanto

River

**[16:08] Angy**

without this!

**[16:09] Buns**

Your personal stash of aonori?

**[16:12] Buns**

Is that even allowed?!

**SIGN** Within

**SIGN** The Rules

**[16:13] Angy**

It's right here in the shop, so yup!

**[16:16] Buns**

Oh, I see!

**[16:17] Angy**

My monja's not complete without this stuff.

**[16:22] Megu**

Wow, what a lovely aroma.

**[16:24] Angy**

The absolute best aonori  
from the Shimanto River.

**[16:28] Angy**

Nothin' else like it!

**[16:30] Angy**

All right, it's done. Eat up, guys!

**[16:35] Guy**

Man, this takes me back to childhood.

**[16:39] Lady**

Such a simple and nostalgic flavor.

**[16:44] Megu**

It's so good!

**[16:45] Buns**

The sauce and the cabbage  
together are irresistible!

**[16:49] Ryoko**

The char is so aromatic and wonderful.

**[16:54] Isa**

Take that, Bro!

**[16:56] Taku**

Now you've done it!

**[16:59] Isa**

He didn't even do anything special.

**[17:02] Taku**

It's because it's simple that  
it makes you feel nostalgia.

**[17:07] Taku**

But we haven't lost yet.

**[17:09] Taku**

Let's begin, Isami!

**[17:11] Isa**

You got it, Bro!

**[17:15] Owner**

Hey, that doesn't seem to be enough flour.

**[17:19] Taku**

Oh?

**[17:19] Owner**

Usually, you'd use twice as much.

**[17:22] Angy**

Hmph. You don't even have the basics down.

**[17:25] Taku**

No. This is perfectly fine.

**[17:27] Owner**

Huh?

**[17:28] Angy**

Hmph.

**[17:29] Angy**

I can't wait to see what  
these outsiders make.

**[17:33] Taku**

True, we might be outsiders.

**[17:36] Taku**

But that's exactly why there's  
something only we can do.

**[17:41] Angy**

Quit your yappin' and feed me already.

**[17:47] Taku**

Forno accendere.

**[17:50] Taku**

Isami, the cabbage.

**[17:51] Isa**

Roger!

**[17:55] Buns**

Whoa!

**[17:57] Ryoko**

He's so fast!

**[17:58] Taku**

Tritare!

**[17:59] Girl**

Wild!

**[18:02] Owner**

Huh? What about the embankment?

**[18:04] Taku**

This is fine.

**[18:06] Taku**

It won't overflow anywhere,  
even without an embankment.

**[18:11] Taku**

That's because the liquid we prepared is...

**[18:15] Guy**

What... The stuff in the liquid...

**[18:18] Guy**

is rice?!

**[18:19] Lady**

So it's risotto monja!

**[18:21] Owner**

I see.

**[18:22] Ryoko**

He's making it unique by using seafood.

**[18:26] Megu**

The shrimp and the squid  
are from this shop, but...

**[18:29] Megu**

Those are... clams?

**[18:32] Isa**

This is next.

**SIGN** Isonori

**SIGN** Special

Selection

**[18:33] Taku**

And now, the final touches.

**[18:35] Lady**

Wait, that's not aonori.

**[18:37] Guy**

It's isonori!

**[18:39] Taku**

There are Italian recipes  
that use isonori, too.

**[18:44] Taku**

I figured we could achieve  
the monja dish we wanted

**[18:47] Taku**

by using an ingredient used in  
both Japanese and Italian cuisine.

**[18:51] Any**

I-Italian, my ass! It ain't  
monja without aonori!

**SIGN** Isonori

Special Selection

**[18:57] Taku**

Tre.

**SIGN** Isonori

Special Selection

**[18:58] Taku**

Due.

**[19:00] Both**

Uno!

**[19:01] Both**

Fine!

**[19:03] Taku**

Buon appetito!

**[19:06] Lady**

The aroma of the char is on another level!

**[19:08] Guy**

The harmony between the rich cheese  
and the isonori is wonderful, too.

**[19:13] Taku**

I added some ketchup as a secret ingredient.

**[19:16] Isami**

Tomatoes are similar to  
dashi in Italian cuisine.

**[19:20] Ryoko**

But that's not the only flavor here.

**[19:23] Megumi**

Oh, mussels!

**[19:25] Taku**

Excellent observation, Tadokoro-san.

**SIGN** Mussels in White Wine

**[19:28] Taku**

This is the only thing not from this shop.

**[19:31] Taku**

I used a can of mussels we bought to send  
to our parents back in Italy as a gift.

**[19:37] Lady**

Wait... Mussels are famous in Italy.  
Why would you gift them that?

**[19:43] Taku**

Because...

**SIGN** Monja

**[19:44] Taku**

I wanted to show them some of Japan's  
techniques and enhancements.

**[19:49] Taku**

Of course, Italy has canned foods.

**[19:52] Taku**

But they're made with the expectation  
that you'll use them for cooking...

**[19:56] Taku**

Meaning they're just an ingredient.

**[19:58] Taku**

But the canned mussels made in  
Japan are stewed with white wine,

**[20:03] Taku**

and can be eaten straight from the can.

**[20:06] Isa**

Japanese people are great

at things like that.

**[20:09] Taku**

Their curiosity about food

**[20:11] Taku**

and endlessly inquisitive minds...

**[20:14] Taku**

The Japanese take in dishes from various countries and make them their own.

**[20:19] Taku**

And because of that, even traditional dishes change their shape.

**[20:24] Taku**

But the Japanese never forget their pride in their own culture.

**[20:28] Taku**

Actually, it's the opposite.

**[20:31] Taku**

Am I wrong?

**[20:33] Taku**

The fact that they're so broad-minded is one of the things

**[20:36] Taku**

I love about the Japanese.

**[20:37] Taku**

And this dish represents that. Please give it a try.

**[20:43] Angy**

Hmph. I'm never going to acknowledge this as monja.

**[20:51] Angy**

*It's so fragrant... and refreshing.*

**[20:55] Angy**

*I never knew monja had such possibilities.*

**[20:59] Angy**

*My own monja ruled over my heart for so long...*

**[21:05] (Flashback) Fumiko**

I love your monjayaki, Daddy!

**SIGN** Monja

**[21:12] Owner**

Bun-san? What's wrong?

**[21:15] Angy**

You see... My daughter brought over the guy she's gonna marry the other day.

**[21:22] Angy**

He happened to be a blond foreigner just like you.

**[21:27] Angy**

I yelled, "I'm not gonna let you get married!"  
at her and chased them away.

**[21:32] Lady**

You can't say things like that.

**[21:35] Angy**

Yeah, I know that!

**[21:36] Angy**

I know that, but I just  
couldn't stop myself.

**[21:39] Angy**

But... I get it now.

**[21:43] Taku**

Once you encounter another  
country's culture,

**[21:46] Taku**

you realize how great your  
own culture is again.

**[21:50] Angy**

Yeah... That's what your monja taught me.

**[21:57] Angy**

I guess I need to tell my daughter to  
bring that fella back around again.

**[22:01] Isa**

Then I'll show you another thing that  
shows how much we respect Japan.

**[22:07] Isa**

Squee, squee, badump, badump.

**[22:09] Isa**

How exciting, sparkle, sparkle.

**[22:11] Isa**

Become delicious!

**[22:14] Angy**

Wow! That sure is Japanese culture!

**[22:19] Both**

Grazie!

**[23:54] Buns**

Man, that was a blast!

**[23:57] Ryoko**

Yeah. And we got to enjoy Takumi-kun  
and Isami-kun's dish, too.

**[24:02] Megu**

I thought this at the training camp, too,  
but you're really creative, Takumi-kun.

**[24:08] Taku**

You think so? But...

**[24:10] Taku**

*I don't think I would've  
thought of that dish*

**[24:14] Taku**

*if I hadn't seen Yukihiro's kaki-no-tane dish.*

**[24:17] Taku**

*Today's recipe just might  
be thanks to him—*

**SIGN** Heh Heh

**SIGN** Heh

Heh

Heh

**[24:19] Megu**

Oh, Soma-kun!

**[24:22] Soma**

Hey, what're all of you guys doing together?

**[24:25] Buns**

You wouldn't believe it, Yukihiro!

**[24:27] Buns**

Takumicchi was super awesome!

**[24:29] Buns**

He was all monja and mussels  
and risotto and, like, grazie!

**SIGN** Monja

**SIGN** Mussels

**SIGN** Risotto

**SIGN** Grazie

**[24:31] Soma**

Huh? Monamusselsrisozie?

**[24:35] Soma**

Huh. That sounds awesome!

**[24:37] Soma**

Takumi! Make some for me sometime!

**[24:41] Taku**

Huh?

**[24:42] Taku**

Well, I guess. If you, my rival,  
absolutely insist, then I guess I should abide.

**[24:48] Soma**

Nah, I mean, you don't have  
to if you don't want to.

**[24:50] Taku**

Huh?!

**[24:51] Taku**

I-I didn't say I didn't want to.

I'll make it for you!

**[24:54] Taku**

I'll make it for you, so eat it, Yukihiro!

**[24:56] Soma**

S-Sure...

**[24:58] Isa**

You're so lame, Bro.

**[25:00] Taku**

Stop laughing, Isami!

**SIGN** Glad You Liked It

**SIGN** Back Home in Italy

**[25:05] Isa**

It sure is hot, Bro.

**[25:07] Taku**

Again, Isami?

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