

# 2 - Camera Flash

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**SIGN** T

h  
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**SIGN** Two

**SIGN** Food Wars

**SIGN** The Fourth Plate

**SIGN** Camera Flash

**[01:33] Girl**

All right, the second bout  
is really heating up now!

**[01:37] Girl**

Preparations seem to be  
going well in each bout!

**[01:41] Rindo**

Hell yeah!

**[01:44] Megu**

Wow... Megishima-senpai and the  
others seem to be going at full power.

**[01:50] Eizan**

Power, eh? There are more  
clever ways of handling this.

**[01:54] Momo**

And who lost to the first-years again?

**[01:57] Eizan**

I'm different now.

**[01:59] Eizan**

I'm going to crush Yukihiro,  
no matter what it takes!

**[02:02] Guy**

How's Mimasaka doing?

**[02:04] Guy**

It seems like he's planning  
something, but I'm not sure.

**[02:08] Buns**

I wonder if he's going to use his  
Perfect Trace, like usual.

**[02:11] Buns**

Whoa! You startled me!

**[02:13] Buns**

What's up, Ibusaki?

**[02:14] Shun**

I was just thinking that Kuga-senpai

**[02:16] Shun**

doesn't look like he's even  
going to use the green tea.

**[02:19] Glasses**

True.

**[02:20] Pink**

On the other hand, Tsukasa-senpai

**[02:23] Pink**

has four varieties of tea leaves!

**[02:25] Niku**

Is he going to use all of them in his dish?

**[02:27] Sec**

The definition of green tea is rather broad,

**[02:30] Sec**

and there are various ways to use it.

**[02:32] Glasses**

Green tea refers to unfermented tea  
leaves that are dried immediately

**[02:36] Glasses**

after being picked, which prevents  
enzyme activity from oxidizing them.

**[02:40] Glasses**

There are different varieties, like  
sencha, gyokuro, hojicha, and kabusecha,

**SIGN** Sencha

**SIGN** Gyokuro

**SIGN** Hojicha

**SIGN** Kabusecha

**[02:45] Glasses**

each with their own flavors and aromas.

**[02:47] Soma**

There's definitely a reason  
he's the first seat.

**[02:49] Soma**

He knows what he's doing  
with the ingredients.

**[02:54] Tsuka**

*Now... Come to me.*

**[02:56] Tsuka**

*Yes... There's no need to be frightened.*

**[03:00] Tsuka**

*Come to me.*

**[03:02] Tsuka**

*You steep sencha in boiling  
water for 30 seconds.*

**[03:04] Tsuka**

*That delicately brings out the catechin,  
the source of its bitter flavor.*

**[03:08] Tsuka**

*Genmaicha lacks in both  
umami and bitterness.*

**[03:11] Tsuka**

*You steep it at 90 degrees  
Celsius for 30 seconds*

**[03:13] Tsuka**

*to bring out its aroma to the fullest.*

**[03:16] Tsuka**

*Fukamushi sencha steeps so easily  
that you only need to give it*

**[03:18] Tsuka**

*less than a minute at 80 degrees Celsius.*

**[03:21] Tsuka**

*And gyokuro is steeped at  
60 degrees Celsius for two minutes.*

**[03:24] Tsuka**

*The lower temperature ensures that the  
umami components seep slowly into the water.*

**[03:27] Sec**

He's using a Nambu ironware  
teakettle to boil the water.

**[03:30] Sec**

It removes the sharp tang of the hot water,  
giving it a milder, softer flavor.

**[03:33] Azami**

Magnificent.

**[03:35] Azami**

Truly skilled chefs are able to control  
the ingredients with a whim.

**[03:39] Azami**

But Tsukasa Eishi has the utmost respect for

**[03:43] Azami**

the sovereign known as the ingredient.

**[03:46] Azami**

He is the sword in their hand.

**[03:52] Soma**

The heck is that?

**[03:53] Taku**

It's a utensil known as a grater,  
but I've never seen one that long.

**[03:58] Megu**

It's almost like a knight's sword...

**[04:01] Megu**

Der weiß Ritter der Tafel.

**SIGN** The White Knight

of the Table

**[04:09] Kuro**

He took care of all the ingredients at once.

**[04:10] Haya**

That's a dynamic way to use it.

**[04:12] Megu**

His handling of the green  
tea goes beyond perfection.

**[04:16] Megu**

But that's not all.

**[04:18] Megu**

How are we even supposed  
to compete with that?

**[04:21] Tsuka**

It looks like you've just been  
concentrating on that wok this entire time.

**[04:25] Tsuka**

You doing okay, Kuga?

**[04:28] Tsuka**

Being trapped in your own field  
may be a bad habit of yours.

**[04:32] Tsuka**

Obsessing over one thing may keep you from

**[04:34] Tsuka**

reaching greater heights  
when it comes to flavor.

**[04:37] Tsuka**

It's not that I don't  
acknowledge your passion.

**[04:40] Tsuka**

But I have to say,

**[04:41] Tsuka**

I don't think you'll ever be able  
to defeat me if you don't change.

**SIGN** Team Shokugeki

**[04:45] Mima**

I don't know about that.

**[04:55] Mima**

We're allowed to help our other  
teammates with their preparations.

**[04:59] Mima**

That's one of the rules in  
a Team Shokugeki, isn't it?

**[05:02] Kuga**

Good work, Mimasaka-chin.

**[05:04] Niku**

Kuga-senpai finally brought  
out the tea leaves.

**[05:06] Megu**

He must've been waiting for  
Mimasaka-kun to finish that!

**[05:10] Taku**

Mimasaka was using his Trace

**[05:12] Taku**

on Kuga-senpai, even though he's our ally.

**[05:14] Pink**

That's why he was able to support  
him at the perfect time!

**[05:18] Buns**

Go, Perfect Tracer Mimasaka Subaru!

**SIGN** Kuga

**[05:22] Mima**

Heyo, heyo, heyo!

**[05:23] Mima**

Today's the day I'm finally gonna  
show that Tsukasa who's boss.

**[05:28] Kuga**

Yeah, please don't.

**SIGN** Super

**SIGN** Serious

**[05:32] Kuga**

But good work, Mimasaka-chin!

**[05:34] Kuga**

Kuga Terunori's just starting to cook!

**[05:38] Guy**

What the heck is that?

**[05:39] Guy**

Aluminum foil and a grilling net in a wok?

**[05:43] Shun**

That's an impromptu smoker.

**[05:45] Both**

A smoker?

**[05:46] Shun**

Yeah. Kuga-senpai's goal was to smoke the meat using the tea leaves.

**[05:51] Anne**

Magnificent!

**[05:54] Anne**

Up until now,

**[05:55] Anne**

he was thoroughly frying the sides of the roast pork shoulder pieces in his wok.

**[06:00] Shades**

The fact that he's smoking the pork

**[06:02] Shades**

rather than stewing it after he fried it is truly interesting!

**[06:06] Blonde**

By smoking the meat, he's able to directly apply

**[06:09] Blonde**

the green tea leaves' aroma to it.

**[06:11] Blonde**

He's using a different approach to green tea than Tsukasa Eishi.

**[06:15] Soma**

Oho... I never knew you could do that with a wok.

**[06:20] Soma**

Maybe I'll try it next time.

**[06:21] Soma**

Oh, so what'd he do with that black liquid?

**[06:25] Kuga**

I'm just about to use it, actually, Yukihiro-chin.

**[06:29] Kuga**

While the meat's smoking, I'm going to go right into my expert sauce-making.

**[06:33] Kuga**

I reduced some balsamic vinegar until its flavor and aroma were condensed.

**[06:36] Kuga**

Then I added black vinegar,  
sugar, and powdered green tea.

**[06:39] Kuga**

And to top things off, I'm going  
to add this smoked soy sauce!

**[06:43] Buns**

Smoked soy sauce?

**[06:45] Shun**

Yeah, that's what that liquid is.

**[06:47] Shun**

Mimasaka was smoking that this whole time.

**[06:51] Shun**

Smoking soy sauce

**[06:52] Shun**

makes the aroma stand out more and  
gives it a more complex taste.

**[06:58] Haya**

That smells truly amazing.

**[06:59] Haya**

Adding the smokiness not only  
to the meat, but also to the sauce,

**[07:03] Haya**

increases the dish's harmony.

**[07:05] Shades**

This is definitely a fresh idea.

**[07:07] Shades**

Excellent teamwork.

**[07:11] Soma**

So basically, it feels like Tsukasa-senpai

**[07:13] Soma**

is having to fight two chefs right now.

**[07:17] Eizan**

Hey, Kuga.

**[07:19] Eizan**

Didn't you want to face Tsukasa-san one-on-one?

**[07:23] Kuga**

Shut up.

**[07:25] Kuga**

Despite how I look, I'm an adult!

**[07:28] Kuga**

I won't let my silly pride get in the way.

**[07:31] Kuga**

My job right now is to make sure I  
completely defeat you, Tsukassan.

**[07:38] Tsuka**

I see. So you have the resolve to win,

even if you have to abandon your pride.

**[07:41] Tsuka**

You definitely do seem a bit different, Kuga.

**[07:45] Kuga**

I'm going to end your undefeated streak here.

**[07:54] Blonde**

But is Mimasaka Subaru keeping  
up with his own preparations?

**[07:58] Blonde**

He doesn't have enough time or  
concentration to keep supporting others.

**[08:02] Anne**

You definitely have a point.

**[08:05] Anne**

He's facing a considerable opponent himself.

**[08:08] Anne**

The current fourth seat of the Elite Ten,

**[08:10] Anne**

and the greatest sushi chef of  
this generation, Saito Somei.

**[08:16] All**

S-S-S-Sushi chef?!

**[08:18] Megu**

Mimasaka-kun managed to pull a  
tuna card against a sushi chef?!

**SIGN** Tuna

**[08:23] Buns**

He's the king of bad luck! Mimasaka  
somehow has worse luck than Yukihiro!

**[08:28] Soma**

Hey, I'm not unlucky.

**[08:31] Soma**

Besides, look.

**[08:33] Soma**

Mimasaka looks like he has  
something up his sleeve.

**[08:37] Somei**

You are truly an unlucky man.

**[08:41] Somei**

But mercy would be unrefined.

**[08:43] Somei**

When I stand before a cutting board,  
I will do my utmost best!

**[08:51] Kuro**

He filleted that huge tuna in an instant.

**[08:57] Alice**

Power and technique.

**[08:59] Alice**

So this is the strength of  
the Elite Ten's top seats.

**[09:12] Taku**

Mimasaka's almost done with the filleting, too.

**[09:16] ---**

Flash!

**[09:24] Guy**

What the heck's going on?!

**[09:25] Guy**

He's perfectly copying that  
other dish with no time lag!

**SIGN** Perfect Trace Flash

**[09:31] Mima**

Perfect Trace Flash!

**[09:34] Mima**

With the speed of a camera's flash,

**[09:36] Mima**

I instantaneously perceive and analyze  
my opponent's actions and intent,

**[09:39] Mima**

and have my body mimic the exact same steps.

**[09:44] Shades**

I see. That way, he can reduce  
the amount of thinking time

**[09:47] Shades**

needed to prepare his dish to zero.

**[09:49] Blonde**

He used all the time his opponent  
needed to think about his dish

**[09:53] Blonde**

to support Kuga Terunori  
by making his smoked soy sauce.

**[09:58] Niku**

Talk about a flash!

**[10:00] Pink**

This is nothing like  
Mimasaka-kun's usual Trace!

**[10:03] Buns**

When did he manage to raise the bar  
this high on his copying technique?!

**[10:06] Megu**

Amazing!

**[10:07] Taku**

Good grief. Talk about promising.

**[10:10] Soma**

I knew you'd come through, Mimasaka!

**[10:13] Erina**

*Now, show them...*

**[10:15] Erina**

*Show them how powerfully well  
the rebels work together!*

**[10:21] Somei**

Min name is Saito Somei.

I walk down the culinary path.

**[10:26] Somei**

The way one learns the  
sword is through mimicry.

**[10:29] Somei**

You have excellent skill.

**[10:33] Somei**

But though I practice bushido,  
even I would never use "min."

***SIGN*** Min

**[10:37] Rin**

Uh, yeah, you do.

**[10:39] Tsuka**

You sure do.

**[10:40] Momo**

Yup.

**[10:41] Eizan**

Yeah, you do.

**[10:41] Megi**

You do.

**[10:43] Somei**

Not you, too!

**[10:45] Somei**

Very well, but a moment, please.

**[10:51] Kuro**

He filleted the rest of it.

**[10:57] Somei**

Use it.

**[10:58] Somei**

Your knife is not up to par.

**[11:01] Somei**

You are going to chip your blade.

**[11:02] Somei**

If you do not use my beloved blade Isanagiri,  
you go against my bushido.

**[11:08] All**

Bushido?!

**[11:10] Rindo**

There he goes again!

**[11:11] Megi**

Saito's annoying habit has kicked in.

**[11:15] Soma**

Habit?

**[11:16] Megi**

He has bushido on the brain to the point where he'll force it into anything.

**SIGN** Bushido

**[11:20] Soma**

Bushido on the brain?

**[11:21] Mima**

I thank you.

**[11:23] Mima**

Now min Trace is even closer to perfection!

**[11:32] Somei**

Now that we are both done with filleting, the real battle begins.

**[11:37] Somei**

Follow me!

**[11:38] Mima**

Of course!

**[11:39] Mima**

Flash!

**[11:40] Mima**

I'll soak the akami in a marinade of mirin, soy sauce, and red wine.

**[11:45] Mima**

Flash!

**[11:47] Mima**

I sear just one side of the tuna cheeks in butter to enhance their aroma!

**[11:51] Pink**

Wait, he's preparing each part of the fish in completely different ways?

**[11:55] Niku**

What kind of sushi is he trying to make?

**[11:57] Mima**

Flash!

**[12:00] Shun**

That's...

**[12:00] Buns**

Straw? Why straw, though?

**[12:03] Niku**

That's...

**[12:03] Sec**

A shichirin!

**[12:04] Niku**

They lit it up and started

grilling the meat!

**[12:07] Taku**

Just like Kuga-senpai, Mimasaka is doing whatever he needs to do to win.

**[12:20] Mima**

*To think that doing image training*

**[12:22] Mima**

*to copy all of them would wear me out this much.*

**[12:25] Mima**

*But...*

**[12:26] (Flashback) Taku**

I won't lose next time!

**[12:28] (Flashback) Soma**

That's what it means to be a chef.

**[12:30] Mima**

*Takumi Aldini and Yukihiro Soma...*

**[12:35] Mima**

*The only reason I'm still able to stand in the kitchen is thanks to you two.*

**[12:40] Mima**

*And in order to pay you back...*

**[12:43] (Flashback) Mima**

Min name is Saito Somei.

**[12:46] (Flashback) Mima**

To know rightness without doing it makes you a coward.

**[12:48] (Flashback) Mima**

Hey, hey!

**[12:49] (Flashback) Mima**

I'm Rindo-senpai! Did you hear me? I'm Rindo-senpai!

**[12:53] (Flashback) Mima**

I offer my all to gourmet.  
That's Tsukasa Eishi's cuisine.

**[12:58] (Flashback) Mima**

I'm going to crush you, Yukihiro.

**[13:01] (Flashback) Mima**

Hey, Bucchi, let's have a chat.

**[13:04] (Flashback) Mima**

Bucchi's such a cute meow-meow.

**[13:07] (Flashback) Mima**

Die.

**[13:08] (Flashback) Mima**

D-Don't get the wrong idea.

**[13:10] (Flashback) Mima**

It's not like I did this for you.

**[13:13] (Flashback) Mima**

Wh-Who are you calling cute? Dummy!

**[13:16] Mima**

*Deeper... Trace them even deeper!*

**[13:19] Mima**

*More and more...*

**[13:23] Mima**

And now for the arrangement!

**[13:30] Somei**

I apologize for keeping you waiting.

**[13:31] Megu**

They prepared everything  
the same exact way,

**[13:34] Megu**

but Saito-senpai finished first?

**[13:37] Taku**

It's so unbelievably beautiful.

**[13:39] Taku**

There are so many intensely  
different shades

**[13:41] Taku**

of red sparkling radiantly on the plate.

**[13:43] Niku**

So pretty...

**[13:44] Alice**

Those are even smaller than the temari  
sushi I made at the Autumn Elections.

**[13:48] Buns**

So cute!

**[13:50] Somei**

Ten Bite-size Maguro-sushi Rubies!

**[13:53] Somei**

Now, please enjoy.

**[13:56] Blonde**

So this is the maguro sushi prepared  
by Totsuki's best sushi chef.

**[14:01] Anne**

They say in Kyoto, they have tiny  
sushi that the maiko can eat

**[14:05] Anne**

without smearing their makeup.

**[14:08] Shade**

A dish that truly seems to  
encapsulate the beauty of Japan.

**[14:12] Momo**

"Maguro" starts with "ma," so it's cute.

**[14:15] Eizan**

Maybe.

**[14:16] Mima**

I also apologize for keeping you waiting.

**[14:19] Buns**

A perfect trace!

**[14:21] Guy**

They're the same! Their sushi  
looks exactly the same!

**[14:24] Guy**

No, wait! There's just one  
that's totally different!

**[14:28] Guy**

You're right!

**[14:29] Guy**

There's a gunkanmaki that  
Saito-senpai didn't have!

**[14:33] Taku**

So that's the arrangement Mimasaka  
decided to go into battle with.

**[14:36] Taku**

That's where their tastes differ.

**[14:38] Girl**

Shut your mouths!

**[14:41] Girl**

Like he stands a chance against Saito-senpai!

**[14:45] Girl**

The skills of a true sushi chef are empyreal!

**[14:49] Girl**

A day isn't even enough to set  
foot on the treacherous path

**[14:51] Girl**

they have to walk to become one!

**[14:53] Girl**

There's no way a copycat bastard  
could actually make good sushi!

**[14:58] Mima**

Then try one.

**[15:02] Mima**

Eat up.

**[15:07] Girl**

Bring it on!

**[15:16] Girl**

Ec-sta-sy!

**[15:19] Girl**

Wait, what?

**[15:26] Girl**

That bastard has perfectly brought out

the full flavor of each part of the tuna!

**[15:31] Girl**

And this rice... It's not  
just normal sushi rice!

**[15:34] Mima**

Correct. I used red vinegar.

**[15:37] [SONG] Sign**

Red Vinegar

**[15:38] Mima**

Red vinegar is made from sake lees that  
have been aged for a long period of time.

**[15:42] Mima**

It's a high-end vinegar that  
takes five to six years to make.

**[15:45] Mima**

Isn't that right, Senpai?

**[15:47] Somei**

Indeed.

**[15:48] Sec**

Because it has low sugar  
content and a mellow flavor,

**[15:52] Sec**

the rice becomes fluffier and softer.

**[15:55] Haya**

But that also makes it harder to strengthen  
the harmony of flavors between

**[15:59] Haya**

the rice and the topping,  
so it requires extra care.

**[16:01] Kuro**

Mimasaka was actually able  
to copy him that far?

**[16:05] Girl**

Damn it!

**[16:07] Girl**

The flavor is sadly on par with the  
skills of the top members of the Elite Ten!

**[16:13] Girl**

*His passion that sparkles like a ruby*

**[16:15] Girl**

*in the middle of craftsmanship  
that's as careful as a snake...*

**[16:19] Girl**

*My body is so hot! I feel  
like I'm going to burn up!*

**[16:22] Girl**

*All this time, I'd managed*

*to avoid doing reactions...*

**[16:27] Girl**

*No! No! I can't!*

**[16:32] Girl**

*I might never be able to get married now...*

**[16:38] Blonde**

I think that's enough of a  
detour, Miss Cute Little MC.

**[16:43] Anne**

Sushi is best when it's freshly prepared.

**[16:46] Anne**

I'll just...

**[16:48] Rindo**

Hold up a sec!

**[16:49] Rindo**

Rindo-senpai's comin' through!

**[16:55] Rindo**

I'd prefer if you'd eat my dish  
before it gets cold, too.

**[16:59] Guy**

What the?

**[17:00] Guy**

The meat is buried in cayenne peppers!

**[17:02] Rindo**

I call it Laziji Caiman.

**SIGN** Laziji Caiman

**[17:07] Megi**

I'm finished, too.

**[17:08] Megi**

Here's my African Ramen!

**SIGN** African Ramen

**[17:10] Pink**

Megishima-senpai's ramen isn't that red.

**[17:13] Glasses**

Where'd all the peppers go?

**[17:15] Anne**

Then let's just have both  
sets of dishes at once!

**[17:19] Buns**

A-All at once?

**[17:21] Guy**

The flavors will get all jumbled together.

**[17:23] Guy**

Is that even possible?

**[17:24] Shades**

Of course it is!

**SIGN** Anne

**SIGN** Histoire

**SIGN** Charme

**[17:26] Blonde**

We are the guardians of gourmet,  
the Bookmen of the WGO.

**[17:31] Girl**

Let the deliberations begin!

**[17:36] Charme**

I will begin with this beautiful sushi.

**[17:40] Histoire**

This red paste must be the cayenne pepper.

**[17:49] Both**

The energy from the ingredients is  
hitting our mouths like a barrage!

**[17:59] Both**

We'll gladly take every hit!

**SIGN** We'll gladly take every hit

**[18:02] Guy**

There it is!

**[18:03] Guy**

A full-body reaction!

**[18:07] Blonde**

Both chefs' sushi is unparalleled!

**[18:09] Blonde**

The most dangerous piece is the  
straw-grilled noten sushi!

**[18:15] Alice**

Noten?

**[18:16] Kuro**

The cut of meat from the  
top of the tuna's head,

**[18:19] Kuro**

and also one of the priciest  
cuts. The tsunotoro.

**[18:22] Hayama**

Because it was grilled with straw,  
all of the fishiness is burnt away,

**[18:25] Haya**

leaving only pure savory flavor behind.

**[18:28] Glasses**

The trace is complete!

**[18:30] Shun**

So the battle's going to  
come down to that gunkan.

**[18:33] Blonde**

There's meringue on top of this negitoro.

**[18:36] Blonde**

The fragrant aroma of the  
fermented soy sauce...

**[18:38] Blonde**

He supported his teammate and used  
it for his own arrangement...

**[18:41] Blonde**

So he calculated both.

**[18:43] Une**

The mellow aroma of the smoked soy sauce...

**[18:46] Une**

It brings out the contrast in texture

**[18:48] Une**

between the meringue and  
the negitoro even more!

**[18:50] Une**

This is definitely the Ultimate  
Negitoro Eggs-Over-Rice Gunkan Sushi!

**[18:55] Buns**

What about Megishima-senpai's ramen?

**[18:58] Megi**

That's harissa.

**[19:00] Megi**

A seasoning blend that's said to have  
originated in northern Africa.

**[19:03] Megi**

The ingredients include paprika,  
caraway seeds,

**[19:06] Megi**

lemon juice, garlic, and  
a lot of cayenne pepper.

**[19:10] Megi**

Then they're all mashed together into a paste.

**[19:13] Soma**

Harissa's the paste that my  
dad made back at the dorm.

**[19:17] Soma**

I guess he did mention something about Africa.

**[19:19] Megi**

The ramen's broth is based on chicken muamba,

**[19:22] Megi**

an African stew of chicken,  
nuts, and tomatoes.

**[19:27] Megi**

It's the perfect detonator to amplify  
the spiciness of the super-spicy harissa.

**[19:32] shades**

Extra-thick cuts of char siu pork rubbed with

homemade peanut butter before simmering...

**[19:36] shades**

The noodles soak up the broth and  
the spiciness from the harissa.

**[19:39] shades**

I can't stop eating it!

**[19:42] Une**

Its deliciousness is making  
my body cry out from the heat!

**[19:46] Une**

Ecstasy...

**[19:48] Pink**

The African Ramen is a hit, too!

**[19:51] Buns**

Heck yeah! You've got this!

**[19:54] Buns**

We're gonna take down the top seats  
of the Elite Ten all at once!

**SIGN** 2nd Match

Kobayashi Rindo vs. Megishima Tosuke

3rd Match

Saito Somei vs. Mimasaka Subaru

**[20:00] Une**

These are the results for  
the 2nd and 3rd bouts.

**[20:05] Girl**

How do you like that, rebel scum?

**[20:07] Girl**

You don't stand a chance  
against the Elite Ten!

**[20:13] Mima**

Why?! The arrangement on that  
gunkan should've been perfect!

**[20:17] Blonde**

The gunkanmaki wasn't the deciding factor.

**[20:20] Blonde**

It was the invisible cuts.

**[20:21] Mima**

I traced the invisible cuts  
and included them myself!

**[20:26] Mima**

By adding cuts to the meat, the tuna  
immediately melts in your mouth,

**[20:29] Mima**

spreading the flavor throughout.

**[20:33] Somei**

Yes. Your tracing was splendid.

**[20:37] Somei**

But what we made were miniature  
ruby beads of bite-size sushi.

**[20:41] Somei**

So you figured it out.

**[20:43] Somei**

You added a few too many invisible cuts.

**[20:47] Somei**

If you add in the same amount of  
cuts as you would for normal sushi,

**[20:50] Somei**

the tuna will melt too quickly.

**[20:53] Somei**

In order for the flavor to linger long enough,

**[20:55] Somei**

it's necessary to use fewer invisible cuts.

**[20:59] Somei**

It appears as though you weren't  
able to trace that minor detail.

**[21:04] Somei**

There is no need to blame yourself. This is  
just the difference in our experience.

**[21:09] Megu**

B-But what about  
Megishima-senpai's ramen?

**[21:13] Megu**

There was nothing but compliments!

**[21:15] Shades**

The African Ramen was indeed magnificent.

**[21:18] Shades**

But Kobayashi Rindo's dish surpassed that.

**[21:22] Une**

By using the Laziji method,

**[21:24] Une**

she was able to push the

**[21:26] Une**

mild alligator meat into a  
fragrant and rich realm of flavor.

**[21:39] Rindo**

My bad, Megishima!

**[21:40] Rindo**

Looks like I win this round.

**[21:44] Megi**

This is a competition.

**[21:46] Megi**

I have no regrets.

**[21:47] Soma**

Don't worry. We still have...

**[21:50] Kuga**

That's right!

**[21:52] Kuga**

Could you not end things  
before they've even begun?

**[21:55] Kuga**

I, Kuga Terunori, still have my dish!

**SIGN** Fourth

**SIGN** Food Wars

**SIGN** The Fourth Plate

**[23:34] [SONG] Sign**

Hope in Solidarity

**[23:35] Megu**

If we endure any more stimulation...

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