

23 - Bearing Polar Star Dormitory

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(Please feel free to edit the speaker names if incomplete or inaccurate. Names are handled on a best-effort basis depending on the info on the source file. Dialogue is left as is.)

SIGN The Third Plate

SIGN Twenty-Three

[00:03] U

The Team Shokugeki has begun!

[00:07] Nene

Instant yakisoba? Really?

[00:09] S

Hm? What was that, Senpai?

[00:12] Nene

Don't think for a second that
you can beat me at soba.

[00:14] Jurio

Isshiki, do you have no pride?!

[00:18] Jurio

I heard you were removed
from the seventh seat

[00:20] Jurio

and that you've continued to stay
at some place called Polar Star Dormitory,

[00:22] Jurio

a hangout for riffraff.

[00:24] Jurio

I say this for your sake!

[00:25] Jurio

As a member of the Isshiki family, you should
not be mingling with such lowlifes!

[00:33] Jurio

Uh, Shiratsu-kun, was it?

[00:36] Jurio

Let's have some quiet, shall we?

[00:39] U

He butchered the eel with lightning speed!

[00:40] U

All in one stroke of the knife!

[00:43] U

The former seventh seat
has formidable skills!

[00:48] U

But he is no match for Central.

[00:51] U

Let's look forward to the moment
his smile is twisted by defeat.

[00:55] Eizan

His skills have not changed.

[00:58] Eizan

If he'd chosen a different path, he would've
been rich beyond his wildest dreams.

[01:02] Eizan

Why'd he rebel against Central?

[01:04] Eizan

That idiot.

[01:05] Rindo

Jurio!

[01:06] Rindo

Don't be outdone by him!
Show him who you are!

[01:10] Jurio

I'm so happy, Isshiki.

[01:12] Jurio

Your skills are so sublime.

[01:15] Rindo

Whoa!

[01:16] Rindo

I don't really get what's going
on here, but he's into it now.

[01:18] Rindo

Good, good.

[01:19] Hisako

What was that technique
Isshiki-san used just now?

[01:22] Hisako

He slit the eel from the stomach
with such precision and speed.

[01:26] Yuki

He chose to slit the eel from the stomach.

[01:28] Ikumi

It's unbelievable.

[01:29] Ikumi

Eels have no rib cage,

[01:32] Ikumi

so it's beyond difficult to insert a knife
into the soft body cavity with precision.

[01:35] Ikumi

Compared to slitting the eel from the back,

[01:37] Ikumi

this method requires much more
advanced knife technique.

[01:39] Hisako

It's hard to imagine him doing this, given how
he's usually naked except for an apron.

[01:43] Ikumi

Yeah.

[01:44] Alice

Naked except for an apron? What's that about?

[01:47] Alice

Tell me, Miss Secretary!

[01:49] Hisako

Don't call me that.

[01:50] Alice

Nikumi-chan!

[01:51] Ikumi

Don't call me that.

[01:53] Ryoko

Slitting the eel from the
back is more mainstream.

[01:56] Ryoko

I've heard before that slitting
the eel from the stomach

[01:58] Ryoko

is a technique that developed in Kansai
regions like Osaka and Kyoto.

[02:00] Ryoko

Why would Isshiki-senpai know that?

[02:02] E

Of course he would.

[02:04] E

The Isshiki family has operated a traditional
Japanese restaurant in Kyoto's Gion

[02:07] E

district since the Muromachi period.

[02:09] E

The Kinokuni family in the east,
and the Isshiki family in the west...

SIGN Kinokuni

Family

SIGN Isshiki

Family

[02:13] E

These two families are the two famous

pillars of Japanese cuisine.

[02:16] Yuki

What?!

[02:17] E

And Kinokuni-senpai and Isshiki-senpai's connection doesn't end there.

[02:23] (Flashback) NeneGirl

What?

[02:24] (Flashback) NeneGirl

A boy from another family's going to come live with us, Father?

SIGN Kinokuni

[02:26] (Flashback) NeneDad

You know about the Isshiki family in Kyoto, don't you?

[02:29] (Flashback) NeneDad

It's their ancient tradition.

[02:32] (Flashback) NeneDad

Once the presumed heir turns four years old,

[02:35] (Flashback) NeneDad

they are to be trained somewhere far away from their home.

[02:38] (Flashback) NeneGirl

Okay.

SIGN Kinokuni Nene

(Age 4)

[02:40] (Flashback) NeneDad

Our two families are very close.

[02:43] (Flashback) NeneDad

He's the same age as you, so you may even become friends.

[02:49] (Flashback) NeneDad

Say hello, Nene.

[02:52] (Flashback) NeneDad

He is the Isshiki family's heir, Satoshi-kun.

SIGN Isshiki Satoshi

(Age 4)

[02:56] Ryoko

What? That means...

[02:58] Yuki

They're childhood friends?!

[03:01] S

Huh.

[03:03] I

I suppose that's true.

[03:04] Nene

No, it's not!

[03:06] Nene

He just stayed with us to train!

[03:08] Nene

We didn't become close or anything!

[03:10] I

My goodness, you're prickly
as ever today, Kinokuni-kun.

[03:14] I

Why are you so against me?

[03:16] Nene

Don't act naïve.

[03:19] Nene

You know why.

SIGN Food Wars

SIGN The Third Plate

SIGN Totsuki Train Arc

SIGN Bearing Polar Star Dormitory

[04:53] U

The Team Shokugeki is in full swing.

[04:55] U

Here comes the First Bout!

SIGN Kaburagi Shoko

VS

Megishima Tosuke

[04:58] U

The first match is the fifth seat,

[05:00] U

Kaburagi Shoko versus the former
third seat, Megishima Tosuke.

[05:03] U

The second match is the eighth seat,

SIGN Shiratsu Jurio

VS

Isshiki Satoshi

[05:06] U

Shiratsu Jurio versus the former
seventh seat, Isshiki Satoshi!

SIGN Kinokuni Nene

VS

Yukihira Soma

[05:10] U

The third match is the sixth seat,

[05:12] U

Kinokuni Nene versus the son
of a diner chef, Yukihira Soma!

[05:22] U

Well, it appears the judges

have just now arrived!

[05:26] U

Allow me to introduce them to you!

[05:27] Hisako

Oh, judges.

[05:29] Hisako

They are important, indeed.

[05:39] Anne

That was so heavy.

[05:40] S

Um, Miss? Are you okay?

[05:44] Yuki

Um, what?

[05:45] Marui

The books she's carrying!

[05:49] Yuki

They say "WGO" on them.

[05:52] Ryoko

Could they be...?

[05:53] Audience

Wow. I've never seen them in person before.

[05:55] Audience

So they're the judges for this Shokugeki.

[05:56] Audience

They came all the way to Japan?

[05:59] S

Huh?

[06:00] S

Am I the only one who's clueless here?

[06:01] Marui

The World Gourmet Organization.

[06:04] Marui

Their main function is to rank all

[06:06] Marui

fine dining establishments
worldwide out of three stars.

[06:09] Marui

Their assessments are published
once a year in print.

[06:14] Yuki

Receiving a rating of even a single star
would catapult a chef into high standing.

[06:19] Hisako

On the other hand, there are chefs
who had highly profitable businesses,

[06:22] Hisako

but shut down their restaurant because

they lost a star and with it, all confidence.

[06:26] Alice

All chefs respect and fear
that organization, the WGO.

[06:32] S

Huh.

[06:33] S

Come to think of it, Master Shinomiya
said he was going to get three stars.

[06:37] S

I guess that's what he meant.

[06:38] E

The printed publication of
their evaluations is a bible.

[06:42] E

Also known as "The Book,"

[06:44] E

the organization's front line
staff are called Bookmen.

[06:48] T

In other words, WGO Bookmen
are our judges today!

[06:52] Anne

Excuse me.

[06:53] Anne

I see the words "Yukihira Diner"
on your shirt.

[06:57] S

Oh, yeah.

[06:58] S

My family runs a diner.

[07:00] S

What about it?

[07:01] Anne

Yukihira...

[07:02] Anne

Yukihira...

[07:06] Anne

There is no need to feel bad.

[07:08] S

Huh?

[07:09] Anne

Many say that if it's not listed in
The Book, it's not a real restaurant.

[07:14] Anne

That may be true.

[07:16] Anne

But so what?

[07:18] Anne

You're still here, alive!

[07:21] Anne

You should be grateful to your parents!

[07:23] S

Huh?

[07:25] S

I think she pities me.

[07:27] S

Hey, is it gonna be okay
to have them judge us?

[07:31] Yuki

Idiot! Don't be rude!

[07:33] Audience

Yukihira Soma!

[07:34] Audience

A lowbie diner shouldn't speak up!

[07:37] Audience

You only make second-rate gourmet food!

[07:40] Audience

WGO would never accept such cooking—

[07:42] Anne

Silence!

[07:47] Anne

I made fun of—

[07:51] Anne

I encouraged him on account of him
not having received any stars yet.

[07:54] S

Did she just say she made fun of me?

[07:56] Anne

But the fact that he has zero stars

SIGN WGO Marshal, Rank 1

Anne

[08:00] Anne

will have nothing to do with
the dish he's to serve today.

[08:03] Charme

That's right.

SIGN WGO Marshal, Rank 2 Charme

[08:05] Charme

The only basis for our decision
will be what's on the plate.

[08:08] Histoire

I swear to God and The Book that our
judgment will be absolutely fair.

SIGN WGO Marshal, Rank 2

Histoire

[08:15] Anne

So please make a good
dish today, Yukihiro Diner.

[08:21] S

I thought you were just full of hot air,

[08:23] S

but you say some good things.

[08:25] S

Hang on!

[08:28] Sato

It's not a very dynamic cooking process.

[08:30] Aoki

Is he gonna make it?

[08:33] Jurio

Isshiki!

[08:34] Jurio

You have no time to be distracted!

[08:36] Jurio

My dish will soon be complete!

[08:38] Jurio

I will crush you with this dish!

[08:41] I

Oops. I suppose I should pick up the pace.

[08:47] Rindo

Hmm. I think Isshiki wants to use this match

[08:51] Rindo

to make a point not just to Jurio,
but also to Nene and the rest of us.

[09:08] Jurio

All right! Done!

[09:10] Jurio

Well then, honored judges! Please try it!

[09:14] U

Here it comes!

[09:15] U

The first one up is our
very own Shiratsu Jurio!

[09:17] U

What Italian eel dish has he crafted?

[09:24] Charme

Impressive.

[09:29] Anne

The concentrated and refreshing
flavors of the tomato

[09:32] Anne

and the richness of the eel have given rise to a most delectable fragrance!

[09:36] Jurio

Yes, that is the dish's greatest, unique charm!

[09:40] Jurio

It is a collaboration between the umami and fat

[09:42] Jurio

of the eel, and the richness of the tomato—

[09:44] Jurio

Capitone in Umido!

[09:49] Audience

Looks delicious!

[09:49] Anne

Then, without delay...

[09:57] Anne

The eel's umami and fat are rushing toward me.

[10:01] Anne

They are brilliantly enhanced by the flavors of olive oil and tomatoes.

[10:08] Anne

Perfection!

[10:10] Anne

This Capitone in Umido has been wonderfully prepared.

[10:17] S

It sure looks really good.

[10:19] S

But what's "capitone" and what's "in umido"?

[10:23] T

"In umido" means stew.

[10:26] T

"Capitone" is an eel.

[10:28] T

However, only female eels of large size are called that.

[10:31] T

It's considered an upscale ingredient due to its meaty, fatty flesh.

[10:34] Isami

Other eels are called *anguilla* to differentiate them from the capitone.

[10:40] Anne

There is yet another secret that refines the delicious flavor of the capitone

[10:43] Anne

in these tomatoes simmered
with the eel, correct?

[10:46] Jurio

Ha ragione!

SIGN That's right!

[10:48] ---

The San Marzano tomatoes I selected
are the hidden star of the dish.

SIGN San Marzano

[10:52] ---

This tomato strain has less
water content than the others,

[10:56] ---

so it prevents the stew from becoming watery,
making possible the creation of a rich sauce.

[11:00] Histoire

The depth of flavor provided
by the San Marzano tomatoes

[11:04] Histoire

has synergized with the spices
to heighten the eel's flavors.

[11:06] Charme

This polenta, made by boiling
cornmeal into a thick porridge,

[11:09] Charme

then finished to have a crisp outside
and a tender inside, is also wonderful.

[11:14] Tsukasa

The sauce required him to
enhance the garlic's fragrance

[11:16] Tsukasa

and concentrate the onion's sweetness while

[11:18] Tsukasa

reducing the water content of the tomatoes.

[11:21] Tsukasa

The dish will not be perfect unless the
chef communes with the ingredients.

[11:25] Tsukasa

Jurio seems to have proven
himself capable of doing so.

[11:28] Histoire

*Numerous ingredients and
their numerous melodies*

[11:31] Histoire

have heightened each other's beauty.

[11:33] Histoire

A rondo, indeed!

[11:35] Charme

*It's as though the substantial capitone
and tomatoes cleanse your body and soul...*

[11:40] HC

...and then bulks them up!

[11:45] Anne

These delicious flavors...

[11:47] Charme

*...make you feel as though
you're being squeezed...*

[11:50] Histoire

...between two voluptuous breasts!

[11:54] Donato

Meraviglioso!

[11:58] Charme

Well done, Shiratsu Jurio!

[12:01] Histoire

*It is a wonderful dish that does
justice to your family's reputation!*

[12:04] Jurio

Of course.

[12:06] Jurio

I've been wearing myself

[12:08] Jurio

*to the bone to hone my skills
in order to catch up to Isshiki.*

[12:12] Jurio

All right, Isshiki Satoshi! Come at me!

[12:15] Jurio

Let's wrap up this ultimate session!

[12:18] I

Of course I will.

[12:20] I

*The dish I'm about to serve employs
several special ingredients.*

[12:27] Yuki

*Hey, that's the stuff we had
stored at Polar Star Dormitory.*

SIGN Several Months Ago

[12:34] (Flashback) ---

Yeah, I guess we can go with this.

[12:36] (Flashback) ---

*Let's try to make our own
natural cheese, Nikumicchi.*

[12:40] (Flashback) Ikumi

Okay. Cheese, huh.

[12:43] (Flashback) Ikumi

I'm sure we can get our hands on high-quality milk through my family connections,

[12:46] (Flashback) Ikumi

but we lack the knowledge.

[12:48] (Flashback) Yuki

Don't worry about that!

[12:49] (Flashback) Yuki

We have an expert in fermentation right here in Polar Star Dormitory.

[12:55] (Flashback) Ikumi

Why're you so exhausted?

[12:57] (Flashback) Ryoko

Huh?

[12:58] (Flashback) Ryoko

I'm researching new directions for the rice juice with Marui-kun right now,

[13:03] (Flashback) Ryoko

so I'm short on sleep.

[13:05] (Flashback) Marui

I found resources!

[13:08] (Flashback) Sato

So heavy!

[13:09] (Flashback) Aoki

Who knew making smoked food was tough manual labor?

[13:12] (Flashback) Sato

Hey, why aren't you breaking a sweat?

[13:15] (Flashback) Ibu

Once you're done carrying that, there's more to come.

[13:17] (Flashback) AS

Let us take a break!

[13:20] (Flashback) I

How nice! The joys of youth!

[13:22] Ikumi

Wait, he's going to use the ingredient we came up with?

[13:25] Ibu

He brought it here?

[13:26] I

Yes, I stole it myself!

[13:29] Aoki

Why are you looking so proud about it?

[13:31] Ryoko

Oh, come on.

[13:33] Ryoko

We were still in the early stages of testing!

[13:37] I

You're charming even
when you're mad, Sakaki-kun.

[13:41] I

Shiratsu-kun, I'll show you
what cooking means to me.

[13:57] U

Isshiki Satoshi of the rebel
team is now serving his dish.

[14:02] I

Please enjoy.

[14:05] ---

My eel dish is Hitsumabushi:
Polar Star Style.

[14:09] M

Polar Star Style?

[14:10] Anne

"Hitsumabushi"...

[14:12] Charme

Typically, the dish is first enjoyed by
eating chopped grilled eel with rice.

[14:17] Charme

Then, the dish is savored by adding
condiments such as onions and seaweed,

[14:20] Charme

after which you add a liquid
such as broth and green tea

[14:23] Charme

and eat it like ochazuke.

[14:25] Histoire

The dish is meant to be enjoyed
in several stages as it changes.

[14:30] Histoire

And yet...

[14:31] T

It looks like a cheese risotto.

[14:34] Rindo

Wow, he's come up with something special.

[14:38] I

Sorry, I know risottos
are your thing, Soma-kun.

[14:42] S

Huh, what?

[14:43] S

Oh, I just like using rice
cause my family runs a diner.

SIGN Yukihiro

[14:47] Jurio

Insulto!

SIGN Insult!

[14:50] ---

If he just used a mishmash of ingredients made by his juniors,

[14:54] ---

there's no way he could have pulled together a coherent dish!

[14:57] Histoire

Let us taste this dish.

[14:59] Histoire

This is indeed a cheese risotto.

[15:02] Charme

It seems we are to pour the contents of this pot over the dish at the very end.

[15:08] Histoire

The melted cheese is entangling the rice.

[15:18] Anne

No!

[15:19] Anne

It's so delicious, it's torture...

[15:23] Anne

The Japanese peppers are what brings this risotto together.

[15:25] Charme

Their vivid, sharp fragrance brings out the mild richness of the cheese

[15:30] Charme

and allows the delicious flavors of the eel to explode!

[15:33] Histoire

And the key player tying everything together from the shadows...

[15:36] 3

...is garlic!

[15:38] Audience

Garlic?!

[15:39] Audience

He used garlic in Japanese cuisine?

[15:41] I

The smoked garlic chips made by my juniors

[15:45] I

used walnut wood, which enhances the flavors of seafood.

[15:49] I

By using it as crumbled topping,

[15:51] I

it also adds some crunchy
texture to the dish.

[15:54] ---

And what's most important is that this

[15:57] ---

eel was broiled in the Kansai style.

[16:00] ---

Unlike the method used in the Kanto style,

[16:02] ---

the eel is never steamed during this process.

[16:04] ---

That results in a more crisp
and fragrant broiled eel

[16:06] ---

with a stronger expression of the eel's fat,

[16:08] ---

which in turn allowed me to pair it
with a strong ingredient like garlic.

[16:12] ---

Above all, the garlic is infused
with Ibusaki-kun's passion,

[16:14] ---

and the blood, sweat, and tears of
his helpers, Aoki-kun and Sato-kun!

[16:17] ---

Of course it'd be delicious!

[16:19] Sato

Don't say our sweat's in that!

[16:21] Aoki

Gross!

[16:23] Anne

This alone is of sufficient sophistication
to qualify it as a gourmet dish,

[16:27] Anne

but what's inside this pot?

[16:30] I

It's eel liver soup.

[16:32] I

Prepared eel liver and garlic
chips were sauteed in olive oil,

[16:36] I

then this ingredient made by
Sakaki-kun and Marui-kun was added

[16:39] I

along with dried bonito stock.

[16:42] I

It gently melds with the cheese
made by Yoshino-kun and Nikumi-kun

[16:45] I

to create a beautiful aftertaste.

[16:50] I

Shiratsu-kun...

[16:52] I

If you think this dish is delicious,

[16:56] I

I'll have you apologize for insulting
everyone at Polar Star Dormitory.

[17:00] I

And I don't think of my dish
as something Japanese at all—

[17:03] I

I simply made a dish I consider
my own brand of cooking.

[17:07] E

In one Shokugeki,

[17:08] E

*a gourmand who judged Isshiki Satoshi's
dish characterized it as the following...*

[17:14] E

"An extremely combative Japanese cuisine."

[17:20] Jurio

Meraviglioso!

[17:25] Jurio

The eel's crisp skin and sizzling fat...

[17:28] Jurio

The clear rich flavors of the liver soup...

[17:30] Jurio

*The ingredients' flavors and
mouthfeel have been unified*

[17:35] Jurio

*into a singular and most
sublime deliciousness!*

[17:37] Jurio

Its fragrance is too pronounced.

[17:40] Jurio

But that allowed it to
complement the fragrant eel.

[17:43] Anne

*He transformed the ingredient's
flaw into delicious flavor.*

[17:47] I

Well, Shiratsu-kun? How's it taste?

[17:49] I

I don't care about myself, personally.

[17:51] I

But I need to uphold the
honor of people at the dorm.

[17:53] I

This isn't about what I want,

[17:55] I

but about my responsibilities
as their senior.

[17:57] I

So I'd like you to apologize.

[17:58] I

You will, won't you?

[17:59] Jurio

This dish...

[18:01] Jurio

...allows no resistance!

[18:05] I

Now, apologize.

[18:07] Jurio

Shit!

[18:12] Jurio

Mi scusi...

SIGN I'm very sorry.

[18:17] Anne

The evaluation is complete!

[18:19] Anne

The winner of the first bout,
second match is...

[18:21] Anne

Isshiki Satoshi!

[18:31] S

Isshiki-senpai, you're awesome.

[18:36] ?

Thank goodness.

[18:38] Yuki

Isshiki-senpai...

[18:40] Ibu

Using our ingredients without even asking...

[18:43] Ibu

What were you going to do if you'd lost?

[18:45] I

I trust your work.

[18:50] Ryoko

I'm still upset!

[18:52] Ryoko

That was still a prototype.

[18:55] Anne

Mister Isshiki, may I taste
what's in the bottle?

[18:59] I

Yes, of course.

[19:00] Ryoko/Marui

What?

[19:08] Anne

I think I understand now what you're
hoping to protect in this Shokugeki.

[19:14] Anne

Exercise your skills to the utmost.

[19:17] Anne

You will receive an absolute and
just evaluation of all your dishes

[19:23] Anne

from us WGO Bookmen.

[19:28] Rindo

Jurio! Leave the rest to me.

[19:32] Rindo

You did well!

[19:33] I

Isshiki...

[19:35] I

Meraviglioso.

SIGN Too wonderful.

[19:38] Tsukasa

Shiratsu lost, but he looks happy somehow.

[19:43] Saito

Isshiki's strengths came out
full-force in that match.

[19:46] Saito

So he only fights for his juniors' sake, huh.

[19:50] Eizan

Heh. He just loves the idea
of being David to our Goliath.

[19:54] Eizan

That's the kind of guy he is.

[19:57] Saito

Is he?

[19:59] Saito

I sensed a strong resolve to uphold
his own principles from him.

[20:05] U

We still have two matches left in this bout!

SIGN First Match

Kaburagi Shoko vs. Megishima Tosuke

Second Match

Shiratsu Jurio vs. Isshiki Satoshi

Third Match

Kinokuni Nene vs. Yukihiro Soma

[20:07] U

As long as Central wins them both,
there will be no issues!

[20:13] Audience

So precise!

[20:14] Audience

So fast!

[20:15] Audience

She's like a precision machine!

[20:18] E

Highly trained soba artisans

[20:20] E

*can slice noodles to the same width,
down to a tenth of a millimeter.*

[20:24] E

*There is no doubt that she
has reached that level.*

[20:29] Aoki

Yukihiro's starting to slice
his soba noodles, too!

[20:32] Aoki

Although with a machine...

[20:33] Sato

The difference in their
intensity is pretty huge.

[20:35] Hisako

Yukihiro... What kind
of soba is he going for?

[20:39] Ikumi

Will it be cold or warm soba?

[20:41] Nene

First, I'd like to congratulate you.

[20:44] Nene

Make sure you face me in the second bout.

[20:48] I

Let's not get ahead of ourselves.

[20:49] I

You're the sixth seat, and I'm
the former seventh seat.

[20:52] I

You don't have to take it so seriously—

[20:54] Nene

There's no need for you to play dumb anymore.

[20:56] Nene

The only reason I have a
higher rank than you did

[20:58] Nene

is because you were never serious.

[21:02] (Flashback) NeneGirl

Cat's cradle or juggling—which one?

[21:06] (Flashback) IBoy

Nene-chan, what's this?

[21:08] (Flashback) NeneGirl

Oh, it's a traditional Japanese
instrument called the dragon flute.

[21:12] (Flashback) NeneGirl

Do you want to try it?

[21:13] (Flashback) NeneGirl

It's really hard to even
make a sound at first.

[21:22] Nene

That's how you've always been.

[21:24] Nene

You easily master techniques
that took me a long time

[21:28] Nene

while looking like you still
haven't tried your hardest.

[21:31] Nene

Can you even begin to understand
how miserable that made me feel?

[21:36] Nene

So I'll show you which one
of us in the 91st class

[21:40] Nene

is the best chef!

[21:43] I

Sorry, that will unfortunately
not come to pass.

[21:47] I

Because you'll lose to a chef by the
name of Yukihiro Soma before that.

[21:52] Nene

What?!

[21:53] U

Oh!

[21:54] U

Yukihiro Soma's bringing something out!

[21:59] U

It's a giant wok!

[22:01] U

He's putting it over roaring flames!

[22:05] M

He was actually serious?!

[22:06] (Flashback) S

Instant yakisoba.

SIGN Chance

Yakisoba

SIGN Chance

Cup

Yakisoba

[22:09] S

All right, time for the finishing touches.

[22:11] Audience

Hey, is that—

[22:12] Audience

Soba?!

[22:13] Audience

No way.

[22:14] U

He's stir-frying it!

[22:16] Nene

*He's ruining the 8:2 ratio soba he
went to the trouble of making...*

[22:19] Nene

The delicate flavors will all be lost.

[22:21] Nene

*Yukihira Soma-kun, you will
meet your end here.*

[22:25] Nene

*In the end, your dish is
a desperate improvisation.*

[22:28] Nene

*I'll shatter it right along with the
high expectations Isshiki has of you!*

SIGN Totsuki

SIGN Food Wars

SIGN The Third Plate

SIGN Next Episode The Basis for Strength

[24:06] M

The final stop is coming up.

Please don't miss it.