

4 - Aim for Victory!

Source: [Crunchyroll](#)

Translator:

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SIGN T

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SIGN Four

[00:04] Megu

I feel like I'mma get lost in here!

[00:06] Taku

They built such a massive food storage facility right next to the venue...

[00:10] Taku

I guess that's Totsuki Academy for you.

[00:12] Taku

They even have several specialty ingredients.

[00:15] Megu

Wow...

[00:16] Soma

Hey, you two. They've got really great vegetables here!

[00:20] Soma

First come, first served!

[00:22] Taku

Should you really sound like you're

on a fun shopping trip right now?

[00:25] Megu

Um... The ingredients I'm looking for are...

[00:28] Eizan

Move. You're in my way.

[00:30] Megu

I'm so sorry!

[00:33] Eizan

Hey, Elder Aldini,
could you not glare at me?

[00:37] Taku

Oh, I do apologize.
But I need to give it my all.

[00:42] Taku

I have the honor of going head-to-head
with such an esteemed senpai.

[00:45] Eizan

That's not what your eyes
are saying, you first-year brat.

[00:48] Momo

Etsu-nyan, could you grab that for me?

[00:51] Eizan

Just get it yourself!

[00:53] Momo

That's not easy when I'm so small.

[00:55] Momo

Oh, push my cart for me, too.

[00:57] Momo

I'm too busy carrying Bucchi.

[01:00] Eizan

I'm pretty sure if you just
threw that plushie into the cart,

[01:03] Eizan

it'd free up your hands.

[01:05] Momo

I believe you meant "Bucchi," not "plushie."

[01:07] Eizan

Right...

[01:08] Momo

Bucchi's full, so he's really heavy right now.

[01:12] Eizan

Oh, right. All the student IDs
are inside that plushie.

[01:15] Momo

"Bucchi."

[01:17] Eizan

Right.

[01:17] Momo

I'm counting on you, Etsu-nyan.

[01:25] Megu

Wow, there are so many varieties of weak flour.

[01:29] Momo

If you're going to make a sponge cake,
I recommend the one on the very right.

[01:34] Megu

Th-Thank you very much.

[01:36] Momo

It's no problem. You're my
cute little kohai, after all,

[01:40] Momo

Megu-myan.

[01:42] (Flashback) Isshi

She likes admiring cute things,

[01:44] (Flashback) Isshi

which also means she's looking down on you.

[01:48] (Flashback) Isshi

She only gives those nicknames to
those she considers beneath her.

[01:57] Megu

Calm down. It's okay.

[02:00] Megu

*I trained so hard with them on the
Tsukikage on the way to Rebut Island...*

[02:05] Megu

*With amazing chefs like
Joichiro-san and Chef Dojima.*

[02:10] Megu

And...

[02:12] (Flashback) Shi

Hey, slowpoke.

[02:14] (Flashback) Shi

Looks like you're still
managing to survive Totsuki.

[02:17] (Flashback) Megu

Ch...

[02:19] (Flashback) Megu

Chef Shinomiya!

SIGN Food Wars

SIGN The Fourth Plate

[03:54] Girl

The th-th-th-th-third bout!

SIGN Aim for Victory!

[03:57] Girl

While the chefs are in

the food storage facility,

[04:00] Girl

we're gonna review the match lineup!

[04:03] Girl

The first match is the Totsuki Elite Ten's
Fourth Seat, sushi chef Saito Somei, versus

SIGN Totsuki Elite Ten, Fourth Seat
Saito Somei

[04:08] Girl

the son of a diner owner, Yukihiro Soma.

SIGN Rebel
Yukihiro Soma

[04:10] Girl

And their theme is...

[04:12] Girl

Butter!

SIGN Butter

[04:14] Girl

The second match:

SIGN Totsuki Elite Ten, Seventh Seat
Eizan Etsuya

[04:15] Girl

Totsuki Elite Ten's Seventh Seat,
the Alchemist, Eizan Etsuya versus

[04:19] Girl

the Italian-born Takumi Aldini!

SIGN Rebel
Takumi Aldini

[04:21] Girl

Their theme is...

[04:23] Girl

Beef!

SIGN Beef

[04:31] Doji

I thought you'd left, Shinomiya.

[04:34] Shino

I have some time to kill before my flight.

[04:38] Girl

And lastly, the third match:

[04:40] Girl

The Totsuki Elite Ten's Third Seat,
pâtissier Akanegakubo Momo, versus

SIGN Totsuki Elite Ten, Third Seat
Akanegakubo Momo

[04:44] Girl

the almost-expelled, good-for-nothing
student, Tadokoro Megumi!

SIGN Rebel

Tadokoro Megumi

[04:48] Girl

Their theme is...

[04:50] Girl

Apples!

SIGN Apples

[04:51] Doji

There you have it.

[04:52] Doji

Now, how is Tadokoro-kun going to fight?

[04:56] Guy

She had...

[04:58] Guy

...Shinomiya Kojiro train her?!

[04:59] Erina

Yes. Chef Shinomiya accepted

Chef Dojima's invitation and joined us.

[05:04] Buns

What's with that extravagant lineup?

[05:06] Haya

He actually managed to get the

Magician of Légumes here.

[05:09] Haya

You can tell how serious

Chef Dojima is about this.

[05:11] Alice

I guess we're going to see

her progress in this Shokugeki.

[05:14] Erina

Yes, absolutely.

[05:20] (Flashback) Doji

Up until yesterday,

[05:22] (Flashback) Doji

you worked hard to strengthen your

teamwork through mock battles,

[05:26] (Flashback) Doji

but during the Team Shokugeki,

[05:28] (Flashback) Doji

there will be times when you need

to be able to fight on your own.

[05:33] (Flashback) Doji

What we're about to do is

boost your individual strengths.

[05:37] (Flashback) Doji

For today, Joichiro will take Yukihiro Soma.

[05:41] (Flashback) Doji

I'll take Aldini-kun.

[05:43] (Flashback) Doji

Senzaemon-dono will oversee Nakiri-kun.

[05:46] (Flashback) Doji

And as for Tadokoro-kun...

[05:52] (Flashback) Shino

So, uh... Yeah...

[05:54] (Flashback) Shino

Let's have you show me what you can do.

[05:57] (Flashback) Shino

Make a dish.

[06:00] (Flashback) Megu

Um, so, uh...

[06:03] (Flashback) Shino

I'm saying that I'll be training you personally,

[06:08] (Flashback) Shino

Tadokoro Megumi.

[06:12] (Flashback) Soma

Hey! It's Master Shinomiya!

[06:14] (Flashback) Taku

Chef Shinomiya, who won
the French Pluspol award?

[06:17] (Flashback) Erina

But Tadokoro-san is acting strange.

[06:20] (Flashback) Soma

Could it be that...

[06:23] (Flashback) Shino

You're fired.

[06:24] (Flashback) Soma

She's remembering what happened at the
training camp and freaking out?

[06:29] (Flashback) Shino

Hurry up and make me a dish!

[06:31] (Flashback) Megu

Y-Yes, sir?!

[06:36] (Flashback) Megu

This isn't salt, it's sugar...

[06:38] (Flashback) Shino

Are you a total novice at cooking?!

[06:40] (Flashback) Shino

You could do more than
this at the training camp!

[06:43] (Flashback) Megu

I-I-I-I-I'm sorry!

[06:45] (Flashback) Erina

She's completely stiff from nerves.

[06:47] (Flashback) Soma

I think Master Shinomiya
being here might've backfired.

[06:50] (Flashback) Taku

Don't be so honest.

[06:53] (Flashback) Megu

Person... Person... Person...

[06:56] (Flashback) Doji

So you're going to give up, too?

[06:58] (Flashback) Shino

Did you come here to mock me, Dojima-san?

[07:02] (Flashback) Doji

Still, I'm surprised, Shinomiya.

[07:05] (Flashback) Shino

About what?

[07:06] (Flashback) Doji

I didn't think you'd be so willing
to help with this training.

[07:11] (Flashback) Doji

Were you also concerned with
where Totsuki is going?

[07:14] (Flashback) Shino

Not really. I could care less
about the Azami administration.

[07:19] (Flashback) Shino

Central, was it?

[07:21] (Flashback) Shino

My place won't have
anything to do with them,

[07:24] (Flashback) Shino

nor will we cater to his wishes.

[07:26] (Flashback) Shino

I just did this on a whim.

[07:29] Shino

That's right. It was just on a whim.

[07:31] Shino

"I might be the next to lead someone."

[07:35] Shino

When I thought about that,

[07:37] Shino

*the first things to come to mind
were the faces of Yukihiro Soma...*

[07:40] Shino

and her.

[07:43] (Flashback) Shino

Tadokoro Megumi!

[07:45] (Flashback) Shino

You need guts! If you're a

true chef, show some guts!

[07:49] (Flashback) Taku

Seriously? He's going to start
spewing stuff like that right now?

[07:52] (Flashback) Soma

Yeah, this ain't gonna work!

[07:54] (Flashback) Shino

You need to grow up, you country bumpkin!

[07:58] (Flashback) Shino

Is that all you've got?!

[08:05] Megu

N-No!

[08:06] Shino

In that case, try to endure my training!

[08:10] Shino

Take the frustration, sweat, and tears,
and smash them into that ball!

SIGN Aim for the Smash!

[08:13] (Flashback) Megu

So cool!

[08:15] Coach

Now... Aim for victory!

SIGN Whooooosh

SIGN Coach...!

SIGN Victory!

SIGN 7 Years Ago

[08:22] (Flashback) Megu

Okay... I won't lose, Coach Shinomiya!

[08:27] (Flashback) Megu

I won't get discouraged anymore!

[08:28] (Flashback) Megu

Hit me with another one!

[08:30] (Flashback) Shino

Uh... Okay!

[08:32] (Flashback) Shino

We're gonna catch you right up!

[08:34] (Flashback) Megu

Right, Coach! I'll give it a try!

[08:38] (Flashback) Soma

What's this about a coach?

[08:40] (Flashback) Doji

Tadokoro-kun's approach toward vegetables

[08:42] (Flashback) Doji

has the potential to grow with the help
of Shinomiya, who also specializes

SIGN Magician of Légumes

[08:46] (Flashback) Doji

in vegetable cuisine.

[08:49] (Flashback) Doji

If I were to give them a name...

[08:52] (Flashback) Doji

It'd be the Légume Duo.

SIGN The Legume Duo!!

SIGN Totsuki Elite Ten, Third Seat

Akanegakubo Momo

SIGN Rebel

Tadokoro Megumi

[08:55] Megu

I'm going to try to use everything I learned

[08:58] Megu

from Coach Shinomiya in this match.

[09:00] Megu

For the sake of our victory!

[09:02] Girl

The chefs have returned

from the food storage facility!

[09:06] Girl

It's finally time to start cooking!

[09:08] Soma

All right, everyone gather round!

[09:13] Soma

So I want to concentrate

on richness and sweetness

[09:16] Soma

for my dish, and bring out

all of the butter's flavor.

[09:19] Taku

In that case,

[09:21] Taku

you need follow up with something

that has a clean aftertaste.

[09:24] Taku

Yuzu... Actually, apples are perfect for that.

[09:27] Megu

Okay. I should be able to support you, then.

[09:30] Megu

Also, Takumi-kun, I have a favor

to ask, if you don't mind.

[09:33] Guy

So all three of them...

[09:35] Guy

...are going to try to support one another!

[09:37] Isa

They're going to attempt something

far more difficult than

[09:40] Isa

Mimasaka-kun supporting Kuga-senpai.

[09:43] All

Yeah!

[09:44] Erina

This is the biggest reason I sent those three out in the third bout.

[09:49] Erina

They did so many mock battles on the *Tsukikage*.

[09:52] Erina

That should bring out not only their individual strengths, but their teamwork.

[09:56] Erina

Now, go!

[09:58] Erina

Show them that my direction is perfect!

[10:01] Kuro

Miss Erina's starting to act like Miss Alice.

[10:05] Alice

What are you saying, Ryo-kun?

[10:13] Buns

Takumi's amazing!

[10:14] Ryoko

He thinly sliced the ginger perfectly!

[10:16] Isami

Those are the skills Big Bro picked up during his Stagiaire.

[10:22] Isami

The aroma of ginger...

[10:24] Isami

The thinner and more uniformly you slice it,

[10:26] Isami

the more you can spread the aroma throughout the whole dish.

[10:29] Megu

I'll beat the eggs, then carefully add some Wasanbon sugar,

[10:33] Megu

which has a mild, gentle sweetness, so it won't foam up.

[10:36] Megu

I'll also add some honey and mirin,

[10:38] Megu

and then...

[10:40] Taku

Tadokoro-san, here's some weak flour that's already been measured.

[10:43] Taku

I took care of it while I was working on my dish.

[10:45] Megu

Thanks!

[10:46] Taku

And this.

[10:47] Megu

Thanks!

[10:48] Soma

Here ya go, Takumi! I made sure they were all the same size.

[10:51] Soma

Be sure to check them.

[10:52] Taku

Grazie, Yukihiro!

[10:53] Megu

Soma-kun, it'll be just a little longer for what you asked for.

[10:57] Soma

Got it!

[10:57] Soma

Thanks!

[10:59] Blonde

I feel as though I'm watching experienced chefs in a kitchen

[11:02] Blonde

who don't miss a beat after years of working together.

[11:04] Shades

By supporting each other even though they don't have much time,

[11:07] Shades

tasks that would be impossible for individuals become possible

[11:09] Shades

because they're working as a group.

[11:10] Anne

Their teamwork might put the Elite Ten at a disadvantage.

[11:15] Isa

Big Bro! Yukihiro-kun!

[11:18] Isa

Tadokoro-san! You've got this!

[11:20] Guy

Yeah!

[11:21] Guy

Kick the Elite Ten's asses!

[11:24] Girl

Calm the hell down, rebel scum!

[11:28] Girl

All their asses are gonna be expelled anyway!

[11:32] Guy

Man, she curses like a sailor.

[11:33] Guy

You seem to be increasingly short-tempered.

[11:39] Haya

This aroma...

[11:40] Haya

It's coming from Akanegakubo Momo's pot.

[11:44] Megu

Wait, what's this?

[11:48] Girl

Now, let us see both sides bring out

[11:51] Girl

the true beauty of the apples with their dish!

[11:55] Guy

Wait, from just the scent alone?

[11:57] Guy

Kawashima Urara's malicious side disappeared!

[12:01] Buns

She's somehow becoming more elegant again?!

[12:03] Ryoko

What could she possibly be making in that pot?

[12:08] Momo

Everyone's going to be entranced
by my exquisite sweets.

[12:13] Momo

Right, Bucchi?

[12:23] Girl

Oh, I've been such a
crude woman up until now.

[12:28] Girl

From now on, I'm going to become a new me!

[12:31] Girl

Good morning, little birdies!
May I sing along with you?

[12:37] Soma

She seems to be hallucinating something
really weird. Is she gonna be okay?

[12:40] Momo

Okay, Bucchi. Now for the finishing touches.

[12:49] Isami

She's finishing up her dish...

[12:51] Ryoko

...at an incredible speed!

[12:57] Momo

Okay, I'm done.

[12:59] Guy

Wait, she's done?

[13:01] Guy

The heck is that?

[13:02] Buns

What's going on?

[13:04] Kuro

A bouquet of roses...

[13:06] Alice

Is this some kind of performance?

[13:08] Haya

No...

[13:08] Shades

At first glance, it looks like roses,
but when you take a closer look...

[13:12] Blonde

Every single rose sits atop a pie crust.

[13:15] Anne

These roses must be sweets made with apples.

[13:21] Blonde

This gorgeous yet elegant scent...

[13:24] Shades

I feel like I'm in a dream.

[13:29] Buns

Even the judges...

[13:30] Ryoko

...are reacting to the scent alone!

[13:31] Momo

Welcome to my world.

[13:34] Momo

Enjoy every bite.

[13:37] Momo

Love...

[13:38] Anne

Amazing!

[13:39] Anne

*The aroma leaves my nose
blossoming into flowers,*

[13:42] Anne

*and the crisp texture of the apples
entertains my mouth to no end.*

[13:45] Blonde

This is damask rose!

[13:46] Soma

Damask... rose? Oh, so it's made with roses.

[13:50] Momo

Yes, like this one. It's one
of my favorite flowers.

[13:54] Momo

It smells so nice.

[13:56] Anne

The rose known to have the
most elegant fragrance,

[13:59] Anne

also known as the queen of roses.

[14:02] Anne

Queen Cleopatra loved these roses

[14:04] Anne

and put them in her bath so
she could enjoy their scent.

[14:08] Guy

So they're apple sweets with
the scent of roses in them.

[14:11] Guy

Of course it's delicious!

[14:13] Hayama

Despite having a scent that strong
infused in it, it didn't fall apart.

[14:17] Kuro

Yeah, to make the scent that strong,
you'd have to reduce the whole thing,

[14:17] Alice

Yup... Yup... Yup... Yup...

[14:20] Kuro

but simmering would turn the apples to mush.

[14:23] Momo

I didn't simmer them.

[14:25] Momo

I just let the apples soak
up the roses' scent.

[14:28] Momo

It *is* a lot of work, though.

[14:30] Momo

After I gently wash the
damask rose petals in water,

[14:34] Momo

I toss them all into the pot.

[14:37] Momo

That's how I make a really sweet,
pink rose syrup.

[14:41] Momo

I slice up the apples really thin,

[14:43] Momo

and lightly heat them up in an
extract of boiled apple peels.

[14:46] Momo

Then I add the rose syrup.

[14:49] Momo

Then I leave them alone for several minutes.

[14:52] Momo

That way, the rose's delicate
pink color and wonderful scent

[14:56] Momo

permeate throughout the apple slices.

[14:59] Momo

Just boiling them down isn't very queenly.

[15:03] Momo

An elegant and relaxed bath is
much more fitting for a queen.

[15:07] Momo

I call this lovely dish of
mine the Queen's Apple Tart.

SIGN Queen's Apple Tart

[15:14] Momo

This basket is made out
of bread, so it's edible, too.

[15:18] Momo

It's so cute. Oh, so cute.

[15:22] Kuro

This reminds me of the Momiji Meet-and-Greet.

[15:24] Hayama

The sweets she made then also
brought out the best of the apples.

[15:29] Shades

Letting the apples slowly
soak in the rose syrup...

[15:31] Shades

That actually takes a huge amount of
very delicate and masterful technique.

[15:35] Blonde

If she couldn't correctly determine
the temperature of the water,

[15:37] Blonde

she wouldn't be able to make a pure syrup.

[15:39] Shades

Not a smidgen of the ingredient's
flavor can escape.

[15:42] Shades

As a result, the apple's original sweetness

[15:44] Shades

and gentle tartness become
the base of the flavor.

[15:47] Blonde

She reduced the apple peels' syrup

[15:49] Blonde

and brushed that on to bring out
the color and shine of the roses.

[15:52] Anne

Her sense of artistry also extends
to her plating and presentation.

[15:56] Anne

It was as though she stepped
out of a fairy tale.

[15:59] Blonde

Yes... She is truly

[16:01] Blonde

a character straight out of a fairy tale!

[16:04] Shades

She is a fairy godmother who cast a spell

[16:07] Shades

on such a simple ingredient,
turning it into a princess!

[16:10] Anne

Everyone who consumes her sweets...

[16:14] All

...becomes a citizen of her fairy tale land!

[16:18] Blonde

How wonderful...

[16:19] Blonde

Her magic has seeped all the way
into the depths of our hearts.

[16:23] Shades

Could any dish possibly beat that?

[16:30] Soma

Tadokoro...

[16:36] Megu

Thank you for waiting. Please enjoy.

[16:40] Ryoko

Akanegakubo-senpai's dish was
literally an elegant bouquet of roses.

[16:43] Guy

We need a dish that packs

a punch to match her!

[16:46] Buns

Knock it out of the park, Megumi!

[16:48] Guy

What's the dish she came up with?

SIGN Totsuki

[16:53] All

A dorayaki?!

[16:54] Guy

Miss Plain Jane...

[16:56] Ryoko

How fitting of Megumi.

[16:58] Buns

She definitely lost in the
extravagant visuals department.

[17:00] Guy

No, what matters is the flavor!
It all comes down to the flavor!

[17:04] Anne

Let us begin the deliberations.

[17:07] Anne

The inside has shiroan, white bean paste,

[17:08] Anne

and mixed with that are
diced chunks of apple.

[17:11] Blonde

Oh... I'm being embraced in the
apples' juicy and elegant aroma.

[17:16] Blonde

But at the moment, both the visuals
and the aroma of the apple tart

[17:21] Blonde

are still far superior.

[17:22] Shades

I wouldn't say that. Dorayaki has
an 800-year history in Japan.

[17:27] Shades

Sandwiching the filling between two cakes

[17:29] Shades

is said to have been influenced
by Western pancakes.

[17:32] Shades

How fascinating on a cultural level!

[17:34] Blonde

Oh, that's right. You like that sort of thing.

[17:37] Shades

Now, then...

[17:46] Blonde

Histoire?

[17:47] Megu

Love!

[17:52] Blonde

*Wasanbon sugar, honey, and tofu
make up the smooth, silky cakes*

[17:57] Blonde

that gently caress our lips.

[17:59] Shades

*The mellow flavor spreads
across my tongue like fireworks,*

[18:02] Shades

lighting up and exploding!

[18:05] Shades

The mild tartness of the apples

[18:07] Shades

gently fades away.

[18:09] Anne

The delicious flavors spreading in my mouth

[18:11] Anne

*almost feel like they're going
directly to my brain.*

[18:14] Anne

*The moist richness of these cakes
packs that much of a punch.*

[18:19] Shades

The greatest secret behind this flavor is

[18:21] Shades

what's spread on the inside of the cakes...

[18:23] Shades

The apple butter!

[18:26] Shades

Just as the name suggests,
it's grated apple, lemon juice, and sugar

[18:31] Shades

added to melted butter.

[18:33] Shades

The fruits' original flavors
harmonize with the butter,

[18:36] Shades

giving it acidity, saltiness, and richness!

[18:40] Blonde

But in order to make this correctly,

[18:42] Blonde

you need to perfectly blend these
two totally different ingredients

[18:45] Blonde

together and emulsify them.

SIGN Oil

SIGN Water

[18:48] Blonde

It's rather similar to attempting
to mix oil with water.

[18:52] Anne

Even professionals have difficulty
bringing out the butter's smooth shine

[18:55] Anne

without letting it separate.

[18:56] Anne

This requires a rather
specific cooking technique.

[19:00] Megu

Yes. I used monter au beurre,

[19:03] Megu

a French cooking technique.

[19:08] Shino

The key to victory

[19:09] Shino

*is to instantly determine the true
deliciousness of your ingredients.*

[19:13] (Flashback) Shino

Then you need to also build up
those flavors in a masterful way.

[19:17] (Flashback) Shino

What you need is knowledge and skill.

[19:19] (Flashback) Shino

What I'm about to show you
is one of those skills:

[19:22] (Flashback) Shino

monter au beurre.

[19:24] (Flashback) Shino

Though I'm not sure if
you'll be able to master it

[19:26] (Flashback) Shino

in the few days we have until the Shokugeki.

SIGN Can you master it...?

[19:30] Shino

Can you master it?

[19:33] Shino

Aim for victory!

SIGN Aim for victory!

[19:35] (Flashback) Megu

I'll get through it!

[19:38] (Flashback) Megu

Please teach me, Coach!

[19:41] (Flashback) Shino

You're too slow, slowpoke!
It's already separating!

[19:44] (Flashback) Megu

I-I-I'm sorry!

[19:46] (Flashback) Shino

After taking it off the heat,
you need to gently stir it!

[19:48] (Flashback) Megu

Y-Yes, sir!

[19:49] (Flashback) Shino

Hey! You haven't reduced
all the liquid yet!

[19:52] (Flashback) Megu

Y-Yes, sir!

[19:53] (Flashback) Shino

Don't make me keep repeating myself.
You need to be faster, slowpoke.

[19:56] (Flashback) Megu

Y-Y-Yes, sir!

[20:02] All

Expulsion, expulsion, expulsion, expulsion...

[20:07] Shino

Aim for victory...

[20:11] (Flashback) Megu

Yes, sir. Please show me
one more time, coach!

[20:14] (Flashback) Shino

S-Sure... Good grief.

[20:18] Shino

Out of all the people I've taught,

[20:21] Shino

you are by far the slowest.

[20:25] Shino

You're slow, but...

[20:27] Shino

You are in no way a fool.

[20:31] Blonde

*An incredible amount of deliciousness
is shaking up my heart!*

[20:34] Shades

*It's as though she's showing
off her fighting style.*

[20:38] Shino

Tadokoro... Aim for victory.

[20:41] Megu

Yes, Coach.

[20:45] anne

*A fighter and her coach,
apples and butter...*

[20:48] anne

*By successfully bringing together
two completely different things...*

[20:52] megu

I'll punch like I'm bashing your face in.

[20:54] megu

Punch!

[20:56] Megu

Punch!

[20:57] Megu

Punch!

[20:59] anne

It packs a punch to knock your socks off!

[21:07] Blonde

I thought the winner would be obvious.

[21:10] Blonde

But I will gladly admit that
my prediction was totally off!

[21:13] Shades

But even so,

[21:15] shadeS

it can be said that this doesn't compare
to the intense aroma and sweetness

[21:19] shades

Akanegakubo Momo came up with.

[21:22] Guy

Seriously?!

[21:23] Buns

Megumi!

[21:27] Anne

Her eyes... She hasn't given up yet?

[21:30] Anne

*Is there another secret
hidden within this dish?*

[21:36] Anne

This flavor...

[21:38] Blonde

What is it, Anne?

[21:40] Anne

You'll find out if you keep eating.

[21:43] Shades

If we keep eating?

[21:46] Megu

Love! Love!

[21:56] Momo

I wonder what Megu-myan did.

SIGN Fourth

SIGN You're Through

SIGN Food Wars

SIGN The Fourth Plate

[23:35] Megu

My tongue! My tongue!

[23:38] Taku

Mezzaluna!

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