

5 - You're Through

Source: [Crunchyroll](#)

Translator:

Editor:

Timer:

QC:

(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 T

h
e

F
o
u
r
t
h

P
l
a
t
e

SIGN Five

[00:04] Anne

This flavor...

[00:08] Momo

I wonder what Megu-myan did.

[00:12] Ura

What's going on here?

[00:14] Ura

The judges are reacting yet again
to Tadokoro Megumi's dish.

[00:18] Shades

I see... The center of the dorayaki.

[00:21] Shades

She put apple confiture in it.

[00:24] Blonde

Though the apple is the star of
this jam, it also includes ginger.

[00:27] Anne

The vivid impression you get when

the jam is combined with the

[00:31] Anne

chunks of apple and the
dorayaki cake is wonderful.

[00:33] Anne

This ginger must be what
Mr. Aldini was chopping up, right?

[00:37] Megu

Yes.

[00:38] Megu

I chopped Takumi-kun's needle
ginger into even smaller pieces.

[00:43] Megu

I got the idea when I heard that
Takumi-kun was going to use ginger.

[00:46] Megu

I thought that maybe when
you bit into the center after

[00:49] Megu

eating the mildly sweet shiroan paste,

[00:51] Megu

the tartness would fill your mouth,
bringing out an even deeper flavor.

[00:56] Megu

The apple butter and confiture...

[00:58] Megu

They may look similar,

[01:00] Megu

but the difference in their flavors
and the change they cause...

[01:03] Megu

That's the final trump card of my dorayaki.

[01:06] Guy

Who knew she had a card
like that up her sleeve?

[01:09] Ryoko

It's because they look so much alike that

[01:11] Ryoko

she was able to pull off
this surprise attack!

[01:13] Sec

What an excellent flavor
change technique!

[01:15] Sec

That should definitely help
her catch up to the enemy.

[01:18] Ura

All right, let's have the
judges give their results.

[01:22] Anne

*That was indeed a stealth punch
to those enjoying the dish.*

[01:26] Anne

*The finishing blow she was concealing
until the very last moment!*

[01:33] Megu

I'm going to dive right into my enemy's center,

[01:36] Megu

get into their blind spot...

[01:40] Megu

and unleash an uppercut!

SIGN Food Wars

SIGN The Fourth Plate

SIGN You're Through

SIGN Akanegakubo Momo vs. Tadokoro Megumi

[03:29] Megu

I lost...

[03:31] Shades

Your effort to put so many surprises
into a single dorayaki was commendable.

[03:38] Shades

But the slight bitterness
in the confiture at the end

[03:42] Shades

upstaged the mild sweetness of the shiroan.

[03:46] Blonde

I agree.

[03:47] Blonde

But it looks like Anne voted for Tadokoro-san.

[03:50] Anne

Indeed.

[03:51] Anne

I had to give her credit for

[03:53] Anne

her cleverness and the
possibilities she brought out.

[03:56] Ura

A-Anyway, the winner of this match
is the Totsuki Elite Ten side,

SIGN Akanegakubo Momo

[04:02] Ura

with Akanegakubo Momo-senpai's victory!

[04:10] Soma

Tadokoro.

[04:13] Megu

I'm sorry, Soma-kun... Takumi-kun.

[04:17] Megu

I guess I lost.

[04:20] Soma

Don't even worry about it! You did your best!

[04:23] Taku

The needle ginger was a great idea.

[04:25] Taku

You should be proud.

[04:27] Buns

Yeah, Megumi! There's no reason to apologize!

[04:29] Ryoko

Great job, Megumi!

[04:31] Both

Great job!

[04:34] Megu

Thanks, everyone.

[04:36] Alice

Why are you two being so quiet?

[04:39] Alice

Well, it is disappointing
that we lost four in a row...

[04:41] Erina

Tadokoro-san.

[04:43] Erina

Well done.

[04:45] Megu

Thanks. I really am sorry, though.

SIGN 2nd Match

Eizan Etsuya vs. Takumi Aldini

3rd Match

Akanegakubo Momo vs. Tadokoro Megumi

[04:48] Megu

I need to apologize to Coach Shinomiya, too.

[04:50] Megu

But I do feel like I did everything I could.

[04:54] Megu

Going up against a third-year
from the Elite Ten

[04:56] Megu

is an amazing accomplishment for me.

[04:59] Megu

So... So...

[05:03] Erina

Tadokoro-san...

[05:14] Momo

Hmph.

[05:16] Momo

Not cute. Not cute. Not cute!

[05:20] Momo

You're so not cute, Tadokoro Megumi!

[05:26] Guy

You're not going to say
anything to Tadokoro-kun?

[05:30] Shino

She doesn't need any cheering up right now.

[05:33] Shino

But would you deliver a message to her for me?

[05:35] Shino

If she ever wants to get stronger,

[05:37] Shino

she can knock on the door
of SHINO's Tokyo any day.

[05:47] Megu

You've got this, Takumi-kun! Soma-kun!

[05:51] Soma

*I get it, Tadokoro. I know
you must be frustrated.*

[05:55] Taku

*Just watch the results of our teamwork.
I promise I won't let it go to waste!*

[06:00] Buns

Takumicchi's finally preparing the beef,
the ingredient he was assigned!

[06:03] Niku

He's slowly sautéing the

[06:04] Niku

thinly-sliced beef in sesame oil,
bringing out its aroma.

[06:07] Taku

*Once the meat's cooked enough,
I'll add in the ginger and reduce it.*

[06:11] Ryoko

It looks like he's making shigureni.

[06:14] Glasses

A Japanese dish that has a rich, sweet flavor,

SIGN Shigureni

[06:16] Glasses

with a little bit of spice from the
ginger that delights your tongue.

[06:19] Sec

The complex variety of flavors was inspired

[06:21] Sec

by the coming and going of shigure showers.

[06:23] Sec

It's a dish with many layers.

[06:24] Buns

Way to go, Takumicchi!

You've even got Japanese cuisine down!

[06:28] Isami

How is he going to use the shigureni,

[06:30] Isami

and to what heights can he take the shigureni?

[06:32] Isami

I wonder what answer my brother came up with.

[06:38] Soma

Man, you're good at that!

[06:40] Soma

Could you give me some pointers
on how to make good pizza crust?

[06:43] Taku

Go concentrate on your own dish, Yukihiro.

[06:45] Ryoko

He's making pizza dough?

[06:47] Buns

Takumicchi's planning on
making pizza with shigureni?

[06:50] Blonde

Pizza with shigureni! How eccentric!

[06:53] Shades

Yes. I can't wait to see the completed dish.

[06:56] Eizan

Oh? Shigureni, eh?

[07:03] Eizan

*You must've crawled your way up here
still harboring your frustration from*

[07:07] Eizan

*losing against Mimasaka
at the Autumn Elections.*

[07:10] Eizan

What a model chef. Very inspiring.

[07:14] Eizan

Too bad for you,

[07:15] Eizan

*but I think your pride is going
to take another crushing hit...*

[07:21] Eizan

Takumi Aldini.

[07:24] Urara

Only the first and second matches
remain in the third bout.

[07:28] Urara

Please take a look at what's
in Eizan-senpai's hand!

[07:30] Urara

Look at that volume!
And it looks oh-so-juicy!

[07:35] Urara

Look at that beautiful slab of roast beef!

[07:39] Niku

That's no novice technique.

[07:41] Niku

He's heated the meat to its core.
It's the ultimate roast beef!

[07:47] Ryoko

Horseradish...

[07:49] Buns

And also fresh cream, yogurt, and anchovies.

[07:52] Shun

It looks like he's making a
cream sauce to go with the meat.

[07:56] Glasses

There's no hesitation in his movements.

[07:58] Glasses

No wonder he's in the Elite Ten.
His preparation techniques are top notch!

[08:03] Guy

Why are you complimenting him, Marui?

[08:05] Guy

Did you forget what that bastard
did to the Polar Star Dormitory?

[08:08] Glasses

Of course...

[08:09] Glasses

There's no way I'd forget.

[08:14] Buns

You've got this, Takumicchi!

[08:15] Guy

Don't lose to that genius yakuza guy!

[08:17] Guy

Take him down!

[08:19] Glasses

You have to win!

[08:21] Eizan

They sure are counting on you.

[08:24] Eizan

Though I only did it due to the reform,

[08:26] Eizan

I did end up doing a number on their dorm.

[08:29] Eizan

People seem to find reasons
to hate me quite easily.

[08:33] Eizan

Would you be one of those people, too?

[08:35] Eizan

Mimasaka's the one who challenged you
to a Shokugeki at the Autumn Elections.

[08:40] Eizan

I was just earnestly running
the Autumn Elections.

[08:44] Eizan

I don't think it's fair that
I'm the one getting hated on.

[08:47] Taku

Hate? That word doesn't quite sum
up the feelings I have toward you.

[08:52] Taku

At the very least, I don't hate you.

[08:55] Taku

I'm just here to win. That is all.

[08:58] Somei

Eizan is obviously used to dishing out taunts.

[09:01] Somei

Aldini is trying to act calm and collected,

[09:04] Somei

*but unlike his words,
he seems even more reckless.*

[09:11] Buns

Takumicchi is now rolling the
pizza dough he was letting rest.

[09:14] Hisa

He's finishing his preparations.

[09:15] Hisa

He's lightly applying the
sauce to the pizza dough...

[09:18] Ryoko

And adding the carefully sautéed
beef shigureni as the topping.

[09:22] Niku

As well as onions and mozzarella cheese!

[09:25] Isami

Then he'll bake it at 250
degrees Celsius for 12 minutes.

[09:28] Isami

He just has to bake it long enough for
the crust to turn a nice golden brown.

[09:31] Taku

And into the oven.

[09:33] Taku

Forno accendere!

SIGN Fire, ignite

[09:38] Eizan

Your pizza seems rather delicate.

[09:41] Eizan

It looks like it'd be difficult
to add any more seasoning

[09:44] Eizan

after it's done baking.

[09:45] Taku

And what if it is?

[09:48] Eizan

You're through.

[09:52] Eizan

There's one more ingredient that
goes with my special cream sauce.

[09:57] Eizan

Artichokes!

[09:59] Eizan

This vegetable has plenty of cynarine,
which gives it a bitter flavor.

[10:03] Eizan

Its most prominent feature is that

[10:05] Eizan

it inhibits the taste receptors
on a person's tongue,

[10:08] Eizan

which confuses the flavors

[10:09] Eizan

and makes anything consumed afterward
taste sweeter than it should.

SIGN Sweet

SIGN Sweet

SIGN Sweet

SIGN Sweet

SIGN Sweet

[10:14] Ryoko

What?!

[10:15] Bun

It can actually do that?

[10:16] Alice

It's possible. For example,

[10:19] Alice

if you're served dessert after
eating a dish made with artichokes,

[10:22] Alice

it'll bring out its sweetness even more.

[10:24] Alice

There are many famous chefs
who take advantage of that.

[10:26] Eizan

Your shigureni is a dish that brings
out a rich sweetness.

[10:30] Eizan

What do you think would happen

[10:32] Eizan

if you happened to eat a bunch
of artichokes right before?

[10:36] Eizan

You've still got about ten minutes
before that pizza is done baking.

[10:39] Eizan

My dish will be done first.

[10:42] Eizan

Your shigureni pizza, which will
be judged afterward,

[10:45] Eizan

will transform into an overly sweet dish.

[10:47] Eizan

Meaning its flavor is going
to go right into the gutter!

[10:51] Guy

What?!

[10:52] Guy

How could he do something so
underhanded at this point in the match?!

[10:55] Niku

Don't you have any pride?!

[10:56] Buns

Hey, judges! Please disqualify
that delinquent right now!

[11:01] Anne

And why would we do that?

[11:03] Anne

He figured out what his opponent
was doing in the allotted time

[11:06] Anne

and figured out a strategy to beat that.

[11:08] Anne

He hasn't done a single thing wrong.

SIGN The Alchemist

[11:11] Buns

No way...

[11:13] Eizan

Now, then... Guess I'll finish up my prep.

[11:17] Eizan

I'm gonna throw in a bunch of artichokes!

[11:21] Eizan

Takumi Aldini, you're still way too naïve!

[11:24] Eizan

This time, as well as last time!

[11:27] Eizan

The day that your Mezzaluna was taken!

[11:30] Eizan

If that guy was in your place...

[11:34] Eizan

I'm sure Yukihiro Soma would've
been able to overcome this!

[11:37] Eizan

Unlike you!

[11:42] Eizan

And it's complete!

[11:44] Eizan

The Bewitching Beef Roast...
Eizan Etsuya Edition.

SIGN The Bewitching Beef Roast

[11:53] Guy

Gah! It's complete!

[11:55] Niku

Atop of all that juicy, delicious beef...

[11:57] Ryoko

...is a creamy poached egg!

[11:59] Guy

The deliciousness of that dish looks insane!

[12:01] Bun

That dish is going to completely
ruin Takumicchi's dish?

[12:05] Bun

Because of the cynarine or whatever?

[12:06] Blonde

Look at this beauty...

[12:09] Blonde

This elegant rose-red color!

[12:10] Blonde

My tongue is rejoicing just from the sight of it.

[12:16] Shades

This deliciousness will go down in history!

[12:18] Anne

Amazing! I don't think I've ever eaten
a dish with so many artichokes in it!

[12:22] Blonde

Yes, and I just want to
eat more and more of it!

[12:25] Soma

I can't even hide my curiosity...

[12:27] Soma

What does a dish with so
many artichokes taste like?

[12:31] Soma

I'm curious... I'm so friggin' curious.
I want a bite.

[12:33] Megu

Ah, so that's what you're curious about...

[12:36] Anne

You should always feed your curiosity.

[12:39] Anne

Would you two like a taste?

[12:41] Soma

Whoa, can we?

[12:42] Megu

Huh? Me, too?

[12:48] Soma

The cream sauce keeps tingling,
covering the rich flavor of the roast beef!

[12:54] Megu

The meat juices pack an incredible punch!

[12:56] Megu

Yet he managed to vividly highlight the unique

[12:58] Megu

depth and bitterness that the veggies have.

[13:01] Anne

This is all due to the
cynarine working its magic.

[13:04] Anne

It gets rid of any unnecessary
sweetness in the dish

[13:06] Anne

and helps bring out the cream sauce.

[13:09] Glasses

Cynarine directly impacts
the taste receptors.

[13:12] Alice

Yes. It coats the top part of the tongue, which senses sweetness.

[13:16] Alice

This is what the judges are feeling right now.

[13:19] Alice

The sweetness is subdued,
and the bitterness is sharpened.

[13:23] Alice

And if they eat another dish afterward,

[13:23] Megu

Nom.

[13:26] Megu

Nom.

[13:26] Alice

the cynarine gradually comes off as they chew,

[13:27] Megu

Nom.

[13:29] Alice

so the taste receptors start
functioning normally...

[13:29] Megu

Nom.

[13:31] Megu

Nom.

SIGN Sweet

[13:32] Alice

But because their sense of sweetness
has been suppressed,

[13:35] Alice

even the slightest sweet taste
becomes magnified.

[13:38] All

I see.

SIGN It won't come off

SIGN It won't come off

[13:40] Alice

If there's a lot of cynarine left on the tongue,

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

[13:43] Alice

even water can taste sweet.

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

SIGN It won't come off

[13:46] Niku

So the sweetness in Aldini's shigureni
is going to be magnified, too?

[13:50] Glasses

And by the time the judges
finish eating his pizza,

[13:53] Glasses

all of the cynarine on their
tongues will have worn off,

[13:55] Glasses

so it won't affect deliberation
on any of the following dishes.

[13:58] Glasses

Eizan-senpai knew all about those
effects and used it fully to his advantage!

[14:02] Ryoko

He even knew about a component that small...

[14:05] Glasses

He is truly the epitome of wisdom and wealth!

[14:07] Some

I guess they don't call him
the Alchemist for nothing!

[14:13] Anne

*There's a chemical reaction
happening on my tongue!*

[14:16] Anne

A miracle of taste!

[14:17] Anne

This deliciousness...

[14:19] Anne

is a large-scale magic trick!

[14:23] Anne

An illusion I don't want to escape from!

[14:28] Buns

Takumicchi's pizza is done baking!

[14:31] Eizan

Aw, Aldini. Why the long face?

[14:34] Eizan

I know. Why don't you have
the judges drink some water?

[14:38] Eizan

It might lessen the effects of
the cynarine a little bit!

[14:41] All

Make them guzzle it down!

[14:44] Taku

No, we can continue as planned.

[14:46] Eizan

Yeah, it's good to know when to give u—

[14:49] Taku

That won't be necessary. I'll still win.

[14:51] Eizan

What?

[14:55] Isa

Big Bro...

[14:59] Soma

Those pizzas...

[15:00] Isami

*The star topping should
be the beef shigureni...*

[15:03] Megu

Or at least, it's supposed to be...

[15:05] Buns

But the shigureni is only
on half of the pizza!

[15:08] Guy

The other half is just cheese?

[15:11] Guy

That's way too simple!

[15:12] Ryoko

What's Takumi-kun thinking?

[15:21] Taku

Buon appetito!

[15:23] Blonde

I see.

[15:24] Blonde

The toppings are clearly
split down the middle.

[15:28] Blonde

This is very similar to
Japanese delivery pizza.

[15:30] Shades

Is it all right to eat this
pizza using our hands?

[15:33] Shades

In Italy, they often use
forks and knives to eat pizza.

[15:36] Taku

Please, eat it however you prefer.

[15:39] Taku

How you eat the pizza does
not affect its taste.

[15:42] Taku

But I do hope you'll grant me this one
request as the chef of this dish.

[15:47] Taku

The side to your right...

[15:49] Taku

I'd like you all to eat the
side with the shigureni first.

[15:52] Buns

Hang on a second!

[15:54] Ryoko

Sweetness is going to work against
him because of the cynarine!

[15:56] Niku

What are you thinking, Aldini?!

[16:00] Shades

Then we'll start with the shigureni side.

[16:02] Blonde

This shigureni is brilliant.

[16:04] Blonde

I'm sure it would've tasted amazing
under normal circumstances.

[16:08] Anne

This is a matter that can't
be helped in a competition.

[16:17] Anne

Huh?

[16:18] Anne

This has an amazingly refined deliciousness!

[16:21] Guy

What?!

[16:23] Guy

H-How?!

[16:24] Taku

The yuzu miso sauce I used for the pizza...

[16:27] Taku

I made sure to adjust it ahead of time.

[16:30] Taku

Since the sweetness is
magnified due to the cynarine,

[16:33] Taku

I used the minimal amount
of white miso, sugar,

[16:35] Taku

and mirin that I normally use,

[16:37] Taku

and I used more of the yuzu fruit
to bring out tartness.

[16:41] Taku

I even grated the yuzu zest to add
in some bitter and acidic notes.

[16:46] Taku

I made sure the flavors would still work,

[16:49] Taku

since you'd eat Eizan-senpai's
beef roast first.

[16:52] Blonde

Because of this arrangement,

[16:54] Blonde

the flavor is now much more complex
than eating just the shigureni alone.

[16:58] Shades

In Italian meal courses,

[16:59] Shades

they give you a first plate that goes
before the second and main dish

[17:04] Shades

to help build anticipation.

[17:07] Anne

In order to make his dish the main plate,

SIGN Second Plate

[17:11] Anne

Mr. Aldini made his enemy's
dish the first plate.

SIGN First Plate

[17:13] Anne

Meaning he made Mr. Eizan's
magic the opening act.

[17:18] [SONG] Sign

Opening

SIGN Act

[17:19] Eizan

You can't be serious!

[17:21] Eizan

You rearranged the sauce recipe?

[17:24] Eizan

I decided I'd use the artichoke to mess
up your dish after I saw the shigureni!

[17:28] Eizan

Extremely carefully,
so you wouldn't catch on!

[17:30] Eizan

So how did you figure out
I'd use artichokes?!

[17:33] Taku

I knew from the start.

[17:34] Eizan

Huh?

[17:35] Taku

I knew as soon as our theme was set...

[17:39] Taku

that you'd be using artichokes.

[17:42] Taku

There were a few things in
the food storage facility

[17:45] Taku

that could've suppressed sweetness.

[17:47] Taku

For example, the fruit that makes sour
things taste sweet, miracle fruits.

[17:52] Taku

But the effects of the
component called miraculin

[17:55] Taku

found in this fruit last about two hours.

[17:57] Taku

But that would interfere
with other dishes later on.

[18:00] Taku

The only ingredient that wouldn't
do that is artichokes.

[18:03] Taku

I continued to observe you

and traced your thinking.

[18:08] Taku

You let yourself be led to the one ingredient I needed you to pick.

[18:11] Taku

Just like I planned.

[18:15] Eizan

So he wasn't just

[18:16] Eizan

glaring at me because he was concentrating so hard on getting revenge?

[18:20] Eizan

He's been observing me ever since the third bout started?

[18:25] Taku

Yes, yes, very good.

[18:27] Taku

Out of the 21 Shokugekis you've competed in,

[18:30] Taku

the number of opponents you crushed by neutralizing their signature flavor was twelve.

[18:33] Taku

I'm very certain that you will try that once again with me.

[18:37] Taku

Now, continue your preparation with the artichokes,

[18:40] Taku

unaware that I've been watching you this whole time.

[18:42] Taku

Go on, go on...

[18:43] Niku

I think I feel a very strong sense of vengefulness...

[18:45] Buns

Yeah! He seems different from the usual Takumicchi!

[18:49] Shun

I never thought he'd be the type to hold on to a grudge.

[18:52] Glasses

You're sorta the same way.

[18:54] Shun

Huh?

[18:55] Ryoko

He's almost like Mimasaka-kun.

[18:59] Anne

*To think he'd use the effects of
the cynarine to his advantage...*

[19:02] Blonde

*They both hate each other and
tried to undermine each other...*

[19:05] Blonde

It's as if they're exchanging magic tricks.

[19:06] Shades

The deliciousness of this pizza is just...

[19:11] Both

*...an illusion that we don't
want to escape from!*

[19:17] Guy

All right!

[19:18] Guy

That dish is a huge hit!

[19:20] Taku

But I'm not done with the
courses of this meal just yet.

SIGN First Plate

SIGN Second Plate

[19:25] Taku

Italian meals don't usually have a third plate,

[19:29] Taku

but the remaining half of this pizza is

[19:32] Taku

my way of taking all of the Italian cuisine
I've made up to this point a step forward.

[19:35] Taku

My terzo piatto.

SIGN Third Plate

[19:38] Taku

The third plate.

[19:40] Soma

That pizza looks like two
half-moons stuck together.

[19:45] Isa

Half-moons... Mezzaluna!

[19:47] Taku

Now for my actual dish,
the Doppio Mezzaluna Pizza...

[19:52] Taku

This is its true flavor.

[19:58] Eizan

The other half only has cheese as a topping...

[20:00] Eizan

That couldn't possibly bring him victory!

[20:09] Shades

The topping is actually four
different kinds of cheese.

[20:12] Shades

Mozzarella, parmigiano,
gorgonzola, and ricotta!

[20:15] Shades

Which makes it...

[20:16] Shades

a quattro formaggi pizza!

[20:18] Shades

This is a popular pizza topping in Italy,

[20:20] Shades

but he used just the right amount of each!

[20:22] Blonde

It matches perfectly with the crispy crust,

[20:25] Blonde

and the black pepper adds just
the right amount of kick!

[20:28] Anne

The contrast between this and the
rich sweetness of the shigureni

[20:32] Anne

creates an irresistible
depth of deliciousness!

[20:35] Anne

From the bitterness of the artichoke

[20:36] Anne

to the sweetness of the shigureni, and finally,

[20:38] Anne

the saltiness of the quattro formaggi!

[20:41] Shades

Uno...

[20:43] Blonde

Due...

[20:44] Anne

Tre...

[20:46] Anne

*Those who taste this magnificence
are being led to Heaven...*

[20:50] All

...with a triple jump of deliciousness!

[20:55] Taku

I was confident that

[20:57] Taku

with all of the experience

I had baking countless pizzas,

[21:01] Taku

I'd be able to create the ultimate quattro
formaggi to complement the shigureni.

[21:06] Taku

That's not all.

[21:07] Taku

The shigureni pizza would've never been
born without my Stagiaire experience.

[21:11] Taku

Without my battle against Mimasaka,

[21:13] Taku

I would've never thought about tracing
my opponent's thought process.

[21:17] Taku

The countless tests I've faced and
the bitter failures I've tasted...

[21:21] Taku

That's what created this dish.

[21:24] Taku

It's all thanks to you siccing
Mimasaka Subaru on me.

[21:27] Taku

That made me go down this path
and led me to these heights.

[21:32] Eizan

*He saw through my plans,
even using them against me,*

[21:35] Eizan

*and then presented the most
electrifying dish to the judges...*

[21:38] Eizan

*Just as Mimasaka Subaru had
done to him in the past.*

[21:42] Eizan

*I was helplessly rolling around
in the palm of his hand!*

[21:46] Eizan

Curse you... first-year brat!

[21:51] Ura

And the winner of the
2nd match of the third bout is...

[21:54] Ura

From the rebel forces...

[21:55] Ura

Takumi Aldini!

SIGN Takumi Aldini

[22:01] Taku

Grazie!

SIGN Fourth

SIGN A Single Blade

SIGN Food Wars

SIGN The Fourth Plate

[23:35] Eizan

Perfect Trace...

[23:38] Megu

That's even more convincing
than the real thing!

Revision #1

Created 2026-06-20 19:56:56 UTC by whimsee

Updated 2026-06-20 19:56:57 UTC by whimsee