

8 - Behind the Scenes of Food Wars

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SIGN Eight

[00:03] Azami

Attention, everyone.

[00:05] Azami

I have an announcement.

[00:07] Azami

Regarding this Team Shokugeki...
There's going to be a change of judges.

[00:12] Azami

As of this moment, I will be the judge.

[00:16] Azami

I'm sure you've had enough of
the Elite Ten's dishes by now.

[00:21] Guy

What?!

[00:22] Guy

What are you talking about?!

[00:24] Niku

You're in charge of this whole thing!

There's no way you should be the judge!

[00:27] Buns

Get lost, you dumbass! You really think that's gonna work?!

[00:31] Alice

I'm pretty sure Uncle Azami thinks just that.

[00:34] Haya

He does blurt out crazy things with a completely straight face.

[00:38] Azami

I still haven't tasted my

[00:40] Azami

beloved daughter's cooking since I came back to Japan.

[00:44] Azami

Not even at the Moon Festival, because someone got in the way.

[00:48] (Flashback) Soma

Hey, Nakiri.

[00:49] (Flashback) Soma

Is there a table available?

[00:51] (Flashback) Soma

Oh, excuse me.

[00:53] (Flashback) Soma

You seem to be just about to eat, too.

[00:56] (Flashback) Azami

I have lost interest.

[01:01] Soma

Wow, someone disrupted his meal back then? Talk about rude.

[01:07] Rindo

What the hell, Director?!

[01:09] Rindo

Don't just come barging in here during our match! Stay out of this!

[01:14] Azami

Please don't get the wrong idea.

[01:17] Azami

Senzaemon-dono has also agreed to this.

[01:20] Azami

Isn't that right, Senzaemon-dono?

[01:24] Alice

Grandfather!

[01:25] Azami

Both of the commissioners have come to this decision.

[01:29] Azami

There's no one who can overturn it.

[01:32] Azami

Now...

[01:33] Azami

If you would kindly get out of my seat.

SIGN Food Wars

SIGN The Fourth Plate

SIGN Watching from Beside You

[03:08] Anne

This is an official Shokugeki.

[03:11] Anne

We have our responsibilities
as the appointed judges,

[03:14] Anne

and individual deliberations go
against the rules of the WGO.

[03:18] Azami

You are correct. Now, allow me
to invite my trustworthy guests.

[03:26] Anne

Décora! Courage!

[03:27] Soma

You know them?

SIGN Décora

1st Rank WGO Adjudicator

[03:29] Anne

Yes.

[03:30] Anne

They are both renowned WGO adjudicators.

SIGN Courage

1st Rank WGO Adjudicator

[03:34] All

What?!

[03:35] Glasses

There were people who bought into
Nakiri Azami's ideals in the WGO, too?!

[03:41] Decora

Yes, and we are the ones who trained
Anne's palate to what it is today.

[03:46] Courage

We helped her so much, she was finally
able to become a full-fledged Bookman.

[03:51] Decora

She was so useless back then.

[03:54] Courage

Not to mention innocent and lame.

[03:57] Courage

Want to see a photo?

[03:59] Decora

See those two with the pigtails over there?

[04:02] Decora

Imagine those two combined into one.

That's how cloddish she was.

[04:05] Anne

Stop, stop! Please stop!

[04:08] Nene

*I have nothing to do with this,
yet I just got insulted.*

[04:11] Megu

Cloddish...

SIGN 1st Rank WGO Adjudicators

[04:13] Courage

Anyway, we'll be taking over, so we
won't be breaking any WGO rules.

SIGN 2nd Rank WGO Adjudicators

SIGN 1st Rank WGO Adjudicator

[04:20] Anne

Very well.

[04:22] Anne

But I am also a 1st rank WGO adjudicator,

[04:24] Anne

so I will also participate
in the deliberations.

[04:26] Anne

We require that concession, at least.

[04:29] Azami

Very well.

[04:30] Azami

Miss Anne, you may stay.

[04:33] Azami

I'm sorry I wasn't able to prepare
a seat for you, Courage.

[04:36] Courage

Oh, I wouldn't mind just sitting
on your lap, Azami-sama.

[04:40] Both

Grr!

[04:41] Azami

Please continue with your preparations.

[04:43] Azami

The three of us will be
deliberating from now on.

[04:46] Buns

Ugh, they're so annoying!

[04:48] Niku

They seriously took over the judges' table!

[04:51] Soma

Man, Team Shokugekis sure do keep you on your feet. Talk about lucky.

[04:54] Both

How?!

[04:56] Soma

Well, think about it.

[04:57] Soma

The guy just got off his high horse to join us in this match.

[05:02] Soma

Now we can sock him with flavor personally.

[05:07] Sec

Yukihira!

[05:10] Ura

This was definitely unexpected, but let us continue with the fourth bout!

[05:14] Ura

All that remains is the first match, Tsukasa Eishi versus Isshiki Satoshi,

SIGN Theme: "Wild Rabbit"

[05:18] Ura

and the second match, Kobayashi Rindo versus Takumi Aldini!

SIGN Theme: "Spear Squid"

[05:23] Rindo

Damn you, Director! How dare you try to meddle with our battle?!

[05:27] Rindo

You're really starting to piss me off!

[05:30] Ryoko

So much animosity...

[05:32] Niku

It's like she's putting all her rage into her cooking.

[05:35] Buns

Don't you dare lose, Takumicchi!

[05:37] Isa

You've got this, Big Bro!

[05:38] Taku

Nakiri Azami's actions definitely surprised me,

[05:42] Taku

but why is she so agitated?

[05:46] Taku

What was that brief uneasiness I just felt?

[05:50] Taku

It's almost like...

[05:51] Taku

*a wild animal doing everything
it can to intimidate an enemy.*

[05:55] Rindo

Come on! Move your ass, Aldini!

[05:59] Rindo

I'm gonna present my dish first!

[06:01] Azami

I guess we're tasting Kobayashi's dish first.

[06:03] Azami

Fetch me the wine list, will you, Courage?

[06:06] Courage

Of course, Azami-sama.

[06:09] Rindo

Rindo-senpai's comin' through!

[06:14] Isa

Big Bro's dish is done, too.

[06:16] Ura

It appears both contestants in the
second match will be serving at once.

[06:20] Ura

The new faces at the judges'
table will begin their tasting!

[06:25] Ryoko

Their theme was spear squid, wasn't it?

[06:28] Isa

Big Bro made calamari ripieni.

[06:31] Isa

It's a dish you make by stuffing the squid

[06:33] Isa

and baking it in the oven
until it's nice and juicy.

[06:36] Glasses

It's a dish commonly
served in Southern Italy,

[06:39] Glasses

off the coast of the Mediterranean Sea.

[06:41] Buns

Way to go, Takumicchi!

[06:42] Ryoko

What's Rindo-senpai's dish?

[06:44] Guy

It's actually super elegant...

[06:46] Guy

It almost looks like a cute cake.

[06:48] Azami

How splendid.

[06:51] Azami

Why don't we partake in Takumi
Aldini's dish before it gets cold?

[06:56] Decora

Piping hot calamari...

[06:57] Decora

There's so much umami gushing out,
I feel like I might get burnt.

[07:00] Courage

Azami-sama, let me know if you
need us to blow on your food.

[07:05] Anne

Just shut up and eat already!

[07:07] Soma

It looks super tasty, like Japanese ikameshi.

[07:10] Isa

They may look similar, but what
you put inside is way different.

[07:14] Isa

Usually, you would mix panko,
cheese, eggs, and tomatoes.

[07:20] Sec

But because it's such a simple dish,

[07:22] Sec

the filling relies on the chef's
experience and creativity.

[07:29] Dec

*The rich, juicy savoriness of the
seafood explodes all over my tongue!*

[07:34] Dec

The keystones of this dish are
the squid liver and anchovies.

[07:37] Taku

Correct. I chopped them finely
and sautéed them in olive oil,

[07:40] Taku

red peppers, and garlic until
they were nice and fragrant.

[07:44] Taku

I then added some white
wine and simmered it.

[07:48] Anne

But the component that's giving this
dish most of its depth in flavor

[07:51] Anne

is actually on the outside.

[07:53] Taku

Right. After I sautéed the filling,

[07:55] Taku

I added heavy cream to the liquid
left in the pan and heated it,

[07:59] Taku

creating squid liver
and anchovy cream sauce.

[08:01] Taku

I've drizzled that sauce over the squid.

[08:04] Courage

The creaminess contrasts

[08:06] Courage

with the tanginess and saltiness inside,

[08:08] Courage

giving the tongue endless
shifting flavors to enjoy.

[08:12] Taku

Having the squid and its
filling harmonize perfectly

[08:16] Taku

brings out the ultimate
flavor of the spear squid.

[08:19] Taku

That is my calamari ripieni!

[08:21] Decora

We shall express how delicious
this dish is with our bodies.

[08:26] Boys

Their bodies?!

[08:28] Decora

A shell of calamari packed so full of
seafood umami that it's about to burst.

[08:32] Decora

It's almost like...

[08:34] Courage

The new winter collection that's going
to glamorously wrap around our bodies...

[08:39] Both

Calamari lingerie!

[08:41] Decora

We've recreated the soft and smooth
skin of the squid with silk.

[08:46] Decora

Because of the lighting,

[08:47] Decora

the lamé, which sparkles like the
anchovies' scales, adds to the luxury.

[08:52] Courage

In this sexy see-through cami that's
been inspired by the red peppers,

[08:56] Courage

we up the volume with the girly
garlic patterns sewn in.

[09:01] Courage

A must-buy of the season!

[09:03] Decora

He won't be able to keep his hands off you.

[09:06] Courage

Let's make sure none of the boys will
be able to take their eyes off of you.

[09:09] Both

Oof.

SIGN Oof

SIGN Oof

[09:11] Glasses

What an amazing lingerie...
Er, no... dish.

[09:13] Buns

The hell are you talking about?!

[09:15] Azami

My, my. Just as I had expected,
it tasted quite lovely.

[09:19] Ryoko

Even Director Azami gave him a compliment!

[09:21] Megu

Takumi-kun!

[09:22] Azami

Now, then...

[09:23] Azami

I believe that's enough of the opening act.

[09:25] Azami

Let's move on to the main attraction.

[09:28] Anne

Miss Kobayashi's dish...

[09:33] Anne

This is...

[09:34] Azami

Causa.

[09:36] Azami

One of the most classic
dishes of Peruvian cuisine.

[09:39] Azami

Various seafoods are
sandwiched in between layers

[09:42] Azami

of mashed potatoes and pressed together.

[09:45] Azami

You could even call it a
unique potato salad.

[09:48] Courage

She mixed minced spear squid
with egg whites and onions,

[09:52] Courage

then shallow-fried it with lemon,
mayonnaise, and soy sauce.

[09:56] Courage

That makes the fluffy squid
burger the star of the show.

[10:00] Anne

The famous Peruvian seasoning made from
mashed yellow peppers, Aji Amarillo,

[10:06] Anne

gives the mashed potatoes
a nice yellow color.

[10:09] Anne

The sweetness of Hokkaido's beloved

[10:10] Anne

Danshaku potatoes emphasizes
the body of the squid's flavor.

[10:15] Decora

The most surprising part is the
layer beneath the hamburger.

[10:18] Decora

It's usually a layer made with tuna,

[10:22] Decora

but she seems to have used a
somewhat unusual ingredient.

[10:25] Rindo

Yup! Pirarucu!

[10:28] Rindo

The world's largest freshwater fish,
which inhabits the Amazon River!

[10:32] Glasses

There it is! That's the
master of rare ingredients!

[10:35] Buns

Pirarucu?

[10:36] Guy

Those are edible?

[10:37] Guy

Are you even *allowed* to eat them?

[10:39] Azami

Whitefish flesh is decadent,
giving it a refined nature,

[10:43] Azami

and depending on how it's cooked,
you can enjoy a nice, springy texture,

[10:47] Azami

similar to chicken.

[10:49] Rindo

I'm friends with a guy
who breeds them in Japan,

[10:52] Rindo

and I even caught one in the Amazon before!

[10:54] Soma

Damn, that's cool.

[10:57] Azami

This is truly a unique dish I'd
expect from you, Kobayashi.

[11:00] Azami

She manages to tame all of the savage,
vast flavors Mother Nature has to offer,

[11:04] Azami

and transforms them into
a top-class gourmet dish.

[11:07] Anne

Mr. Aldini's dish also had

[11:09] Anne

*complete harmony with its outer
shell and filling, making it superb.*

[11:12] Anne

But...

[11:12] Decora

To think she was able to bring out the aroma

[11:15] Decora

*of the spear squid this much with
the tender flesh of the pirarucu...*

[11:17] Courage

*It feels as though it will transform
the person eating it. This is...*

[11:22] Anne

...the ultimate training routine!

[11:25] Decora

You don't feel confident enough
to wear calamari lingerie?

[11:28] Decora

Then, just for you...

[11:31] Courage

Just fifteen minutes a day for fourteen days with our secret weapon, pirarucu...

SIGN Just 15 Minutes a Day for 14 Days!

[11:36] Courage

This is the miracle pirarucu training regimen.

[11:39] Courage

Just look at how her twiggy figure turned into the ideal body.

[11:42] Anne

Who are you calling twiggy?!

[11:43] Azami

That completes our deliberations.

[11:45] Azami

If you have any objections, speak now.

[11:48] Anne

I have no objections.

SIGN Totsuki Elite Ten

Tsukasa Eishi

Kobayashi Rindo

Akanegakubo Momo

Saito Somei

Kinokuni Nene

Eizan Etsuya

Kaburagi Shoko

Shiratsu Jurio

SIGN 1st Match

Tsukasa Eishi vs. Isshiki Satoshi

2nd Match

Kobayashi Rindo vs. Takumi Aldini

3rd Match

Akanegakubo Momo vs. Nakiri Erina

SIGN Rebels

Nakiri Erina

Megishima Tosuke

Isshiki Satoshi

Kuga Terunori

NYukihira Soma

Takumi Aldini

Mimasaka Subaru

Tadokoro Megumi

[11:50] Ura

The results for the second match are unanimous: Kobayashi Rindo wins!

SIGN 1st Match

Tsukasa Eishi vs. Isshiki Satoshi

2nd Match

Kobayashi Rindo vs. Takumi Aldini

3rd Match

Akanegakubo Momo vs. Nakiri Erina

[11:57] Buns

I mean, she's the Second Seat of the Elite Ten. She's just too strong.

[12:01] Ryoko

But they complimented Takumi-kun's dish so much...

[12:03] Guy

Seriously? Damn it...

[12:06] Isa

Big Bro...

[12:13] Rindo

Yo, Aldini.

[12:15] Rindo

Your dish was pretty great, too,

[12:18] Rindo

but it looks like I was even better this time.

[12:22] Taku

Yes. I gave everything I currently have to that dish.

[12:27] Taku

At this point, you're better than me, Senpai.

[12:29] Taku

I hate to admit it, but it's true.

[12:31] Rindo

Well, aren't you honest?

[12:37] Ura

We're finally down to our last match today:

SIGN 1st Match

Tsukasa Eishi vs. Isshiki Satoshi

2nd Match

Kobayashi Rindo vs. Takumi Aldini

[12:41] Ura

Tsukasa Eishi versus Isshiki Satoshi.

[12:44] Ryoko

I'm sure Isshiki-senpai will be able to pull through!

[12:46] Niku

But he's up against the First Seat
of the Elite Ten... Tsukasa Eishi!

[12:49] Buns

And their theme is wild rabbit!

[12:52] Soma

Rabbit meat, huh?

[12:53] Soma

I think I handled some during
our French cooking class.

[12:56] Glasses

Yes. Rabbit meat is used
quite often in French cuisine,

[13:00] Glasses

and there are many ways to prepare it.

[13:02] Niku

Tsukasa Eishi is an expert in French cuisine,

[13:05] Niku

so he must have lots of experience with it.

[13:07] Ryoko

What about Isshiki-senpai?

He's an expert in Japanese cuisine.

[13:10] Buns

With traditional Japanese cooking, there
aren't many ways to prepare animal meats.

[13:15] Buns

Depending on the region, it's common
to eat venison or boar meat,

[13:20] Buns

but animal meats were pretty much
shunned until the Meiji era.

[13:26] Soma

So bitter!

[13:27] Haya

Despite what's going on, you sipping that tea is lessening the impact.

[13:31] Issh

Very nice.

[13:33] Sec

That must be the dashi stock.

[13:35] Guy

Despite the fact he's going up against
the First Seat of the Elite Ten,

[13:38] Guy

he still seems like he's
having fun as usual.

[13:40] Guy

It looks like he's just making

food for us back at the dorm.

[13:50] Nene

How can you look so happy
whenever you're cooking?

[13:53] Nene

You have no chance of winning.

[13:55] Nene

You know how powerful Tsukasa-senpai is.

[13:57] Issh

You think so?

[13:59] Issh

You don't know how a
contest will go until you try.

[14:02] Issh

Besides, someone who's
having fun is invincible.

[14:05] Issh

That's my life motto.

[14:10] Nene

It's not fair. Why?

[14:13] Nene

*Why is Satoshi-kun good
at everything he does?*

[14:17] Nene

He masters everything instantly.

[14:20] Nene

It's not fair. You're not fair, Satoshi-kun.

[14:25] Nene

Being a genius must be nice.

[14:30] Buns

I know! Maybe Isshiki-senpai is trying
a different cuisine than Japanese.

[14:34] Guy

Oh, yeah! Senpai's a pro at
basically any type of cuisine!

[14:39] Guy

I'm sure he's got plenty of ideas
for how to use that rabbit meat!

SIGN Owan Bowl

[14:49] Issh

I'll make traditional Japanese soup.

[14:51] Issh

A special Isshiki soup packed full of
the natural goodness in the ingredients.

[14:55] Nene

Ja...

[14:55] All

Japanese soup?!

[14:57] Guy

Reconsider this!

[14:58] Guy

Also, never say "Isshiki soup" again!

It's creepy!

[15:00] Soma

Huh? Why are you all so worked up?

[15:03] Soma

Japanese soup with wild rabbit
sounds super tasty.

[15:05] Sec

Don't make it sound so simple!

[15:06] Sec

Wild rabbit is game meat that's
renowned for its pungent smell!

[15:11] Ryoko

And out of all the options
he had, he picked wanmono,

[15:13] Ryoko

one of the mildest and most
delicate Japanese dishes.

[15:15] Eri

True. Even if the ingredient could be

[15:18] Eri

considered extra depth
or umami on other dishes,

[15:20] Eri

in wanmono, it could be considered
an unnecessary distraction.

[15:24] Bun

You're using gamey meat in wanmono?!
How thoughtless can you be?!

[15:29] Haya

You've used bear meat, Yukihiro.

[15:31] Haya

You know how hard it is to handle game.

[15:33] Soma

Oh, yeah. That was super hard. It sucked.

[15:39] Issh

Now... This is where
the real challenge starts.

[15:42] Issh

I'll add these rabbit giblets
I sautéed just long enough

[15:44] Issh

to cook off excess moisture to the kombu dashi.

[15:46] Issh

I want to get all the umami
I can from it for my broth.

[15:48] Issh

I'm gonna be pushing it until the last second.

[15:51] Issh

*I need to avoid any excess
bitterness or harshness.*

[15:54] Issh

*The exact moment when just enough
umami will be drawn out...*

[15:57] Issh

The exact moment...

[15:58] Issh

And here it is.

[16:02] Issh

It's complete.

[16:03] Issh

Please enjoy.

[16:10] Decora

It's not an exaggeration to say that
you know how complete a wanmono is

[16:13] Decora

as soon as you open the lid.

[16:14] Anne

The first explosive rush of aroma...

[16:17] Anne

How much can that draw someone in?

[16:25] Anne

It's so warm, pyon!

[16:28] Guy

Seriously?

[16:29] Guy

The wild rabbit dashi isn't too pungent?

[16:31] Anne

This is the real deal!

The aroma is so pure and clear!

[16:34] Anne

I feel like I'm in my mother's warm embrace!

[16:38] Courage

The rich, mellow aroma of the kombu is

[16:41] Courage

combining with the powerful
and pungent wild rabbit...

[16:45] Decora

The rough edges have been worked away,

[16:47] Decora

leaving a pure, delicious soup
that could be easily served

[16:49] Decora

at a traditional Japanese restaurant.

[16:52] Both

We're head over heels, pyon!

[16:55] Nene

*He managed to bewitch the Bookmen
with a single whiff of that broth.*

[17:00] Nene

*Dashi is one of the most profoundly
complex ingredients in Japanese cuisine,*

[17:03] Nene

yet he managed to make it work with wild game?

[17:07] Anne

The beautiful colors of each ingredient
and how they're arranged...

[17:09] Anne

It's truly a piece of art!

[17:11] courage

Just looking at it is drawing me in.

[17:14] Decora

It's traditional and unconventional
at the same time.

[17:16] Decora

Truly genius.

[17:18] Nene

Why...

[17:19] Nene

He was born to the Isshiki family,

[17:22] Nene

*a proud and prestigious lineage
that values tradition above all.*

[17:25] Nene

*How can he think of doing
things so unconventionally?*

[17:28] issh

You don't have to glare at me like that.

[17:31] Issh

I guess you really do hate me.

[17:34] Nene

I-I don't...

[17:35] Issh

I mean, that's how you've always been,
ever since we were kids.

[17:38] Issh

You would always start crying if

you couldn't do something I could.

[17:42] Issh

Talk about memories.

[17:45] Nene

You always have to make fun of me
because I can only make dishes by the book.

[17:50] Nene

You don't know how it feels to be
shown how inept you are all the time!

[17:54] Issh

Kinokuni... All the time and effort you
put in is worth so much more praise.

[17:59] Issh

I mean, if you weren't around,
I'm honestly not sure I'd still be cooking.

[18:06] Anne

Now, let us judge the flavor.

[18:11] Decora

This flavor—

[18:13] Anne

It was already a feat to
masterfully use wild rabbit

[18:15] Anne

and kombu together in a delicate wanmono,

[18:17] Anne

but he even used dashi from clams!

[18:20] Guy

C-Clams?!

[18:21] Guy

Wait, can you even make soup broth from
wild rabbit and clams work together?!

[18:25] Erina

By combining the perfect ratio
of wild game and clam broths with

[18:29] Erina

suiji broth, which has the mellow,
salty body of the clams,

[18:32] Erina

he brings the deliciousness up another level.

[18:35] Anne

He's basically reinvented a
traditional Japanese soup stock

[18:38] Anne

unlike anything I've seen before!

[18:41] Niku

He created a new stock in a battle like this?

[18:43] Alice

Well done, Isshiki Satoshi-senpai.

[18:46] Buns

Yeah!

[18:47] Azami

From the aroma to the flavor,
we are taken by surprise.

[18:50] Azami

It's as if he's performing a
traditional Japanese dance

[18:53] Azami

to invite us to the world
of Japanese tradition.

[18:55] Azami

And then the wandane and the wanzuma...

[18:58] Nene

What do you mean, Isshiki?

[19:00] Nene

You don't know if you'd still be
cooking if it weren't for me?

[19:04] Issh

You basically saved me.

[19:06] Issh

You just never realized it.

[19:09] Issh

I guess I should explain.

[19:13] Issh

A traditional high-class restaurant
has stood for centuries

[19:15] Issh

in the Gion Ward of Tokyo,

[19:17] Issh

and I was born the eldest son
of the family who ran it.

[19:19] Issh

I started training to be a
chef at a very young age.

[19:23] (Flashback) Guy

If you're born to the Isshiki family,
you have to be capable of everything.

[19:29] (Flashback) Lady

Of course you have to do it. You must
become a professional immediately.

[19:32] Issh

I was never praised and
never felt accomplished.

[19:36] Issh

Day after day,

[19:37] Issh

I would just continue my training,
feeling completely empty inside.

[19:42] Issh

Back then, I truly had no idea
why anyone cooked at all.

[19:47] Issh

But then, I met a girl.

[19:52] Issh

This girl I had met in the
household I was training at...

[19:56] Issh

Her profile as she happily and
earnestly tried to master her technique

[19:59] Issh

looked beautiful to me.

[20:01] Issh

When I saw your profile,

[20:04] Issh

I was able to think that maybe
cooking could be fun.

[20:08] Issh

The joy of honing your skills
in order to make others happy...

[20:12] Issh

The name of the chef who
first taught me that

[20:16] Issh

is Kinokuni Nene.

[20:18] Issh

I have nothing but respect for you.

[20:22] Issh

So, Kinokuni, I want you to remember

[20:26] Issh

how you felt when I saw that
beautiful profile of yours.

[20:33] Courage

I wonder if there's something
inside this wandane.

[20:38] ---

Indeed...

[20:42] Decora

The clear broth is becoming cloudy!

[20:45] Anne

This mellow aroma... It's miso!

[20:48] Anne

The clear broth has instantly

become miso soup!

[20:52] All

What?!

[20:53] Issh

Let me answer your questions.

[20:55] Issh

What's inside that mochi is minced
wild rabbit and green onions.

[20:58] Issh

Both were steamed thoroughly
in white miso paste.

[21:01] Issh

For your first sip, I wanted
you to enjoy the clear soup,

[21:04] Issh

then to enjoy the aroma of the wild
rabbit and miso as it slowly spread.

[21:09] Issh

Now, after taking a bite of the dumpling,
please take another sip of the soup.

[21:17] Both

Oh, no!

[21:19] Anne

*The white miso is combining the
savory goodness of the wild rabbit*

[21:22] Anne

with the clear soup...

[21:24] Decora

...and perfectly blending them together!

[21:28] Anne

In Japanese, there's a specific
phrase for describing

[21:28] [SONG] Sign

Complete

Edition

SIGN Trivia

[21:31] Anne

the structure of artistic
things like performances...

[21:33] Anne

It was... Yes!

SIGN Jo

[21:34] Anne

Jo-ha-kyu!

SIGN Ha

SIGN Kyu

SIGN Jo • Ha • Kyu

[21:36] Anne

This dish has carefully composed
different levels of beauty in a single bowl!

[21:44] Anne

This is truly...

[21:46] Anne

the ultimate in aggressive
Japanese cooking!

[21:49] Anne

Even the Der Weiß Ritter will have
trouble fending off this barrage of attacks!

SIGN Fourth

SIGN The First and Second Seats

SIGN Food Wars

SIGN The Fourth Plate

[23:35] Rindo

One, two, punch for the win!

[23:37] Megu

One, two...

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