

E9 - Something Warm for Lunch \ When You Have a Cold...\ Making Greeting Rounds

Source: [Crunchyroll](#)

Translator:

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[01:29] ---

Chapter 25 Something Warm for Lunch

[01:44] Kiyo

So cold today.

[01:47] Mother

I'm home.

[01:49] Kiyo

Mother, welcome home.

[01:52] Mother

Brr, it's started snowing.

[01:55] Kiyo

No wonder it's so cold.

[01:58] Mother

Oh! Kiyo, we received this.

[02:02] Kiyo

Wow, it must be premium beef!

[02:06] Mother

It's for everyone here
from our neighbor Sister.

[02:10] Kiyo

I'll use it for lunch.

[02:13] Kiyo

Simmered tofu?

[02:15] Kiyo

Hashed beef on rice?

[02:17] Kiyo

So many dishes I could make...

[02:21] Kiyo

Or pepper steak...

What to do!

[02:26] Mother

Isn't it cold in the house?

[02:30] Maiko A

We're home.

[02:32] Tsurukoma

Hi.

[02:35] Kiyo

Beef bowls are good, too.

[02:37] Narr

Lunch is the main meal
at Maiko House.

[02:43] Narr

Each girl has her own schedule for daytime
practices and nighttime entertaining,

[02:49] Narr

so lunch is the best time
for everyone to eat together.

[02:53] Kiyo

Hm...

[02:55] Tsurukoma

Doesn't it feel cold?

[02:56] Maiko A

Yeah, it's as cold in here as outside.

[03:00] Kiyo

Simmer with tofu?

[03:02] Kiyo

Hashed beef?

[03:04] Kiyo

Green pepper stir-fry?

[03:09] Kiyo

Stewed meat and potato!

[03:12] Tsurukoma

Huh?

[03:16] Tsurukoma

What's going on!?

[03:19] Tsurukoma

The air and table heaters won't turn on!

[03:22] Maiko B

Ours, too.

[03:24] Maiko C

And ours!

[03:26] Maiko C

Even the parlor and dining room!

[03:28] Maiko D

And the TV.

[03:29] Maiko B

The overhead lights.

[03:31] Maiko A

No lights in the bathroom.

[03:32] Maiko B

Nothing works.

[03:35] Tsurukoma

Which means...

[03:39] Mother

It's a blackout.

[03:49] Mother

The only kerosene heater that can warm us up is in the dining room.

[03:54] Mother

Everyone dress for the cold and gather in there.

[04:08] Maiko D

I feel so pitiful.

[04:12] Maiko E

We're so unfashionable.

[04:14] Tsurukoma

It's just too cold.

[04:20] Maiko F

Even Mother looks ridiculous.

[04:23] Tsurukoma

Our hearts are being chilled to the core.

[04:27] Kiyo

Hey, slide the door open!

[04:30] Maiko G

It's Kiyo.

Where has she been?

[04:35] Kiyo

Thanks for waiting.

[04:39] Kiyo

Everyone, it's lunchtime.

[04:45] Maiko

Put those there.

[04:46] Maiko

Vegetables here.

[04:47] Maiko

Thanks.

[04:48] Maiko

Careful.

SIGN Shabu-shabu

Cook exceptionally tasty beef in hot dashi broth.

Enjoy with sauce of your choice.

[05:12] Maiko All

So warm!

[05:22] Maiko F

Oh, the air heater's on.

[05:24] Maiko I

Vegetables, please.

[05:26] Maiko C

Here you go.

[05:27] Maiko I

Some meat?

[05:28] Maiko J

Thanks.

[05:30] Maiko J

Is there more meat?

[05:32] Kiyo

Sure.

[05:33] Tsurukoma

Oh, this is the best.

[05:40] ---

Kiyo in Kyoto: From the Maiko House

[05:48] Sumire

Sumire

[05:50] Kiyo

And Kiyo's

[05:51] ---

Dish of the Day

[05:53] ---

Dish of the Day

[05:55] Kiyo

I used the fine beef we received
to make shabu-shabu for lunch today.

[06:01] Tsurukoma

You can't beat hot pot on cold days.

[06:04] Sumire

I love shabu-shabu, too.

[06:08] Tsurukoma

Shabu-shabu and sukiyaki are
the two most popular beef hot pots.

[06:14] Tsurukoma

Home-cooked hot pot classics.

[06:16] Sumire

Eating shabu-shabu at a restaurant
is great, too.

[06:20] Tsurukoma

Restaurant shabu-shabu!?

[06:22] Tsurukoma

The affordable all-you-can-eat kind!

[06:26] Tsurukoma

Shabu-shabu meat is so thinly sliced,

it cooks right away.

[06:31] Tsurukoma

No waiting time, so you can eat
endlessly without feeling full.

[06:38] Tsurukoma

Perfect for all-you-can-eat,
but only order meat.

[06:43] Tsurukoma

Extras like mushrooms and noodles
are for amateurs.

[06:49] Tsurukoma

First move, order five wagyu chuck eye.

[06:53] Tsurukoma

Skip the juice or you'll miss
the shabu-shabu train!

[06:57] Sumire

We've lost Tsurukoma Sister
to the shabu-shabu universe.

[07:02] Kiyo

Prepare thinly sliced meat,
dashi broth, sauce and vegetables.

[07:09] Kiyo

Then everyone cooks and eats
the ingredients themselves.

[07:14] Kiyo

Shabu-shabu is great because
it's quick and easy to make.

[07:18] Kiyo

Busy maiko can count on shabu-shabu.

[07:21] Sumire

Where does the name come from?

[07:25] Kiyo

The sound of the meat swishing around
in hot water?

[07:29] Sumire

That's the popular belief,
but there's another reason.

[07:33] Sumire

Let me see...

[07:35] Sumire

"A restaurant owner came up with
a new beef hot pot dish in the 1950s."

[07:43] Sumire

"He was trying to name it..."

[07:46] Sumire

"and saw an employee
rinsing hand towels."

[07:47] ---

splish splash

[07:51] Sumire

"The splashing sound inspired the name."

[07:52] ---

shabu shabu

[07:55] Tsurukoma

Towel washing sound! Interesting.

[08:00] Kiyo

You're back.

[08:01] Tsurukoma

Even the name shabu-shabu sounds tasty.

[08:06] Tsurukoma

Oh, I want some.

[08:08] Kiyo

You just had some.

[08:10] Tsurukoma

I could have it every day.

[08:13] Tsurukoma

Not just in cold winter,
but with cherry blossoms in spring.

[08:17] Tsurukoma

Hot, sweaty summer nights
and long autumn nights.

[08:20] Tsurukoma

I want shabu-shabu all day long,
all year long.

[08:24] Kiyo

Not a very balanced diet.

[08:27] Sumire

We mustn't let that happen
to Tsurukoma Sister!

[08:32] Sumire

Let's have meatless shabu-shabu
for her sake.

[08:36] Tsurukoma

Momohana, that's plain hot water!

[08:44] ---

Chapter 26 When You Have a Cold...

[08:54] ---

Medicine

[08:58] Kiyo

Thank you, Doctor.

[09:04] Kiyo

Big Brother, I saw the doctor off.

[09:08] Big Brother

Thanks.

[09:09] Kiyo

How is Mother?

[09:11] Big Brother

Doctor says it's fatigue.

[09:14] Big Brother

She hasn't had time to rest
since New Year's.

[09:20] Big Brother

She'll recover in no time
with some warm udon noodles and rest.

[09:26] Kiyo

Udon?

[09:28] Kiyo

I'd make warm...

[09:31] Big Brother

Noodles.

[09:33] Big Brother

Not rice porridge.

[09:35] Big Brother

I don't know about your hometown.

[09:38] Big Brother

When we're sick we want udon noodles.

[09:43] Mother

Big Brother...

[09:47] Mother

It won't do...

[09:49] Mother

Big Brother...

[09:52] Mother

Kiyo's udon soup is dark!

[09:57] Mother

Kyoto-style udon! Hooray!

[10:01] Mother

Not like this!

[10:04] Big Brother

That won't do at all.

[10:08] Big Brother

Absolutely not.

[10:11] Big Brother

Mother, I hate to say it,
but the udon...

[10:15] Mother

I'll give up on it.

[10:28] Kiyo

Hello, Auntie?

[10:30] Kiyo

Yes.

[10:32] Kiyo

Can you teach me something?

[10:35] Kiyo

What's Kyoto-style udon?

[10:37] Cooking Auntie

What do you mean?

[10:41] Cooking Auntie

It's udon.

[10:43] Cooking Auntie

Welsh onions and thin fried tofu
in clear soup.

[10:47] Kiyo

Oh.

[10:49] Cooking Auntie

Sure, I'll tell you how.

[10:51] Cooking Auntie

First, make dashi broth with
kelp and bonito flakes.

[10:55] Kiyo

Mm hm.

SIGN Welsh onions Thin fried tofu Udon noodles Light-colored soy sauce

[11:02] Kiyo

Surprisingly simple ingredients.

[11:12] Kiyo

Great! To the supermarket.

[11:14] Police Officer

Hey! Red light!

[11:17] Police Officer

Hm? Kiyo?

[11:19] Kiyo

Officer!

[11:21] Police Officer

Welsh onions for udon?

[11:23] Police Officer

Why not go to the vegetable shop?

[11:26] Kiyo

Vegetable shop?

[11:27] Police Officer

People here shop there as well as
the supermarket.

[11:32] Police Officer

Especially for things like Welsh onions
because they're fresher.

[11:37] Police Officer

Over here.

[11:38] Police Officer

Make some good udon!

[11:41] Kiyo

Yes!

[11:41] Vegetable Shopkeeper

Here, Welsh onions.

[11:44] Kiyo

They have snacks and eggs, too.

[11:48] Vegetable Shopkeeper

Noodles? Light-colored soy sauce?

[11:51] Kiyo

Please!

[11:53] Vegetable Shopkeeper

You'll also need thin fried tofu
for udon.

[11:57] Vegetable Shopkeeper

Try that tofu shop.

[12:00] Vegetable Shopkeeper

Hope it turns out well!

[12:02] Kiyo

Thank you!

[12:08] Tofu Shopkeeper

Thin fried tofu?

[12:10] Tofu Shopkeeper

You got it.

[12:11] Tofu Shopkeeper

For udon?

[12:13] Tofu Shopkeeper

Simmer it sweetly.

[12:16] Tofu Shopkeeper

Use light-colored soy sauce
and dashi broth.

[12:21] Tofu Shopkeeper

Hope it's tasty!

[12:22] Kiyo

Thank you!

[12:36] Kiyo

Mother, it's Kiyo. May I enter?

SIGN Kiyo's Kyoto-style udon noodles

Sweet thin fried tofu and clear soup
warms the cold-weary body.

Made with help from many in Kyoto.

[12:49] Kiyo

Here you go.

[12:51] Mother

Udon...

[13:03] Mother

I should eat!

[13:05] Kiyo

Please!

[13:10] ---

Kiyo in Kyoto: From the Maiko House

[13:18] Sumire

Sumire

[13:20] Kiyo

And Kiyo's

[13:22] ---

Dish of the Day

[13:23] ---

Dish of the Day

[13:26] Kiyo

I tried making Kyoto-style udon noodles
for your cold.

[13:32] Kiyo

It was my first attempt,
but was it okay?

[13:37] Mother

Clear, golden broth...

[13:40] Mother

Sweetened thin fried tofu...

[13:42] Mother

Bright green chopped onions...

[13:45] Mother

It reached every part of
my cold-weary body.

[13:48] Kiyo

Oh!

[13:49] Mother

It was very good,
especially for your first time.

[13:53] Kiyo

I'm relieved to hear you say that!

[13:58] Mother

The clear soup is particularly tasty.

[14:01] Mother

I was expecting it to be dark
since you made it.

[14:06] Mother

In eastern Japan where you're from,
udon soup is dark with soy sauce flavor.

[14:12] Mother

Here, it's light and
flavored with konbu kelp.

[14:15] Mother

Did someone teach you the Kyoto-style?

[14:19] Kiyo

I asked Cooking Auntie.

[14:22] Kiyo

The vegetable and tofu shops, too.

[14:25] Mother

It's a collaboration between you
and the people of Kyoto.

[14:28] Mother

It was bound to be delicious
with everyone thinking of me.

[14:33] Kiyo

Mother?

[14:34] Mother

I'm not crying!
Soup splashed in my eyes.

[14:38] Mother

Did you know that there are
two kinds of kitsune udon in Kyoto?

[14:44] Kiyo

Two?

[14:46] Mother

"Ama-kitsune and kizami-kitsune
both have thin fried tofu."

[14:53] Kiyo

Mm hm.

[14:54] Mother

"Ama-kitsune is topped with a sweetened
square thin fried tofu."

[15:00] Kiyo

Isn't that the typical kitsune udon?

[15:03] Mother

"Kizami-kitsune is topped with
unsweetened sliced thin fried tofu."

[15:10] Kiyo

Is that because thin slices
absorb the soup better?

[15:14] Mother

Yes, but also...

[15:16] Mother

some people in Kyoto
can't eat them whole.

[15:20] Kiyo

Can't eat it whole?

[15:22] Kiyo

Oh, like maiko!?

[15:24] Mother & Sumire

Correct!

[15:26] Mother

It says here...

[15:27] Mother

"A maiko's lipstick will come off
if she opens her mouth widely."

[15:33] Mother

"So, kizami-kitsune was made
to enjoy with small bites."

[15:37] Sumire

What a thoughtful, lovely story
of people from Kyoto.

[15:41] Mother

Yes, udon made out of
thoughtfulness is delicious.

[15:48] Mother

Like Kiyō did for me...

[15:51] Kiyō & Sumire

Mother?

[15:52] Mother

Not crying!

[16:00] ---

Chapter 27 Making Greeting Rounds

[16:19] Sumire

This one, please.

[16:21] Shopkeeper

Okay.

[16:27] Shopkeeper

Thank you.

[16:29] Sumire

Take care.

[16:39] Maiko K/Maiko L

Isn't that Momohana?

[16:41] Maiko K/Maiko L

Yeah.

[16:42] Maiko K

That's not the way home.

[16:45] Maiko L

Probably making rounds.

[16:46] Maiko L

How earnest, spending her free time
visiting teahouses.

[16:51] Maiko K

Geniuses put in effort
when no one is watching.

[16:56] Maiko L

No sweets for me then!

[16:59] Maiko K

Great effort, Sister!

[17:03] Narr

Maiko go around visiting teahouses
one by one on a regular basis.

[17:11] Sumire

Excuse me, it's Momohana.

[17:13] Sumire

I'm free starting at eight tonight
and would love to entertain here.

[17:19] Sumire

Thank you!

[17:22] Narr

Making rounds can help
a maiko's name

[17:26] Narr

be recognized by the
teahouse mistresses.

[17:29] Narr

The visits are also a way for the maiko
to ask for more chances

[17:33] Narr

to entertain at their teahouses.

[17:39] Sumire

Hello, it's Momohana.

[17:41] Housekeeper

Oh, Momohana. Mother's out now.

[17:46] Sumire

I see. Then...

[17:57] ---

To Mother

[18:03] Sumire

Please give this to her.

[18:06] Housekeeper

Alright, I'll do that.

[18:16] Sumire

A black cat! So cute!

[18:19] Housekeeper

Mother found her on the street.

[18:22] Housekeeper

She adores her.

***SIGN* Doughnuts**

(Homemade old-fashioned doughnuts.
Crispy, crunchy. Simple and moist inside.)

[18:40] Maiko M

Chocolate-glazed!

[18:42] Maiko N/Maiko O

I want plain!

[18:43] Maiko N/Maiko O

Honey for me!

[18:44] Maiko

Delicious! I'm having another.

[18:47] Maiko O

Momohana, what are you writing?

[18:50] Sumire

I'm making a note about
the black cat at that teahouse.

[18:55] Maiko O

Mm.

[18:58] Sumire

Excuse me, it's Momohana.

[19:01] Sumire

Thank you. I'll come by again.

[19:06] Teahouse Mistress

Momohana.

[19:09] Sumire

Mother! Hello.

[19:12] Sumire

I just stopped by.

[19:14] Teahouse Mistress

Sorry I'm always out.

[19:17] Teahouse Mistress

Thank you for your letters.

[19:19] Teahouse Mistress

Your last one made me so happy,
I have it here.

[19:22] ---

I'll come by again. Momohana

[19:23] Teahouse Mistress

See?

[19:29] Teahouse Mistress

I know you thought of me
when you chose this stationery.

[19:36] Teahouse Mistress

Thank you.

[19:45] Sumire

That mother likes flowers.

[19:49] Sumire

And that one likes little birds.

[19:55] Sumire

Thank you.

[20:05] Sumire

Doughnuts...

[20:10] Kiyo

Brr, it's so cold!

[20:16] Sumire

Kiyo, good morning.

[20:18] Sumire

Thanks for everything you do. Sumire.

[20:25] Kiyo

Great! I'm ready!

[20:31] ---

Kiyo in Kyoto: From the Maiko House

[20:39] Sumire

Sumire

[20:41] Kiyo

And Kiyo's

[20:42] ---

Dish of the Day

[20:43] ---

Dish of the Day

[20:47] Kiyo

Crispy outside and moist inside,
old-fashioned doughnuts.

[20:53] Tsurukoma

Prominent in the world of doughnuts
and a classic snack.

[20:57] Tsurukoma

I love biting into the nicely fried,
crispy outer layer.

[21:02] Sumire

Plain is good too, but you can
top it with chocolate or maple syrup.

[21:07] Sumire

Coating it in sugar or cinnamon sugar
is tasty, too.

[21:11] Kiyo

It's a simple mixture of ingredients
that's deep-fried.

[21:17] Kiyo

They're easy to make,
so a perfect homemade snack.

[21:22] Sumire

But you need to cut out
the dough into rings.

[21:28] Sumire

What if you don't have
a doughnut-shaped cutter?

[21:33] Kiyo

You can use a large cup and bottle cap.

[21:39] Kiyo

Just the right size.

[21:42] Kiyo

Or roll out the dough into a ring
for no mess.

[21:48] Tsurukoma

That sounds simple,
and no need for a dough cutter.

[21:52] Kiyo

It is fun to use them.

[21:55] Kiyo

Cutting out doughnuts is
a moment of happiness for me.

[22:00] Sumire

Kiyo, you're drooling...

[22:02] Tsurukoma

My moment of happiness is
when I have a mouthful of doughnut.

[22:08] Sumire

Sister, your mouth...

[22:09] Tsurukoma

I've always wondered why doughnuts
have holes.

[22:15] Tsurukoma

Is there a meaning behind the shape?

[22:19] Sumire

"One of the many theories is..."

[22:21] Sumire

"An American sailor got angry that
his mother made undercooked doughnuts."

[22:27] Sumire

"He told her to cut out a hole
in the center so they'll cook through."

[22:32] Sumire

"And that became the standard
doughnut shape."

[22:37] Sumire

"There is actually a monument
in Rockport, Maine."

[22:41] Sumire

"It commemorates this great achievement
of making doughnuts with holes."

[22:46] Tsurukoma

Americans must really like doughnuts.

[22:51] Kiyo

Just like you, Tsurukoma Sister.

[22:55] Tsurukoma

I live for doughnuts
as much as Americans do!

[23:00] Tsurukoma

I would stuff myself every day
if Japan had as many doughnut shops.

[23:05] Sumire

That's true love.

SIGN Night for Extra Effort Bean Throwing for Everyone Drink for an Energy Boost

[24:46] Kiyo & Sumire

Kiyo in Kyoto: From the Maiko House

[24:49] Kiyo & Sumire

Tune in again next time!

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