

E8.1 - Good Day for the Pottery Wheel

Source: [Crunchyroll](#)

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SIGN The Tajimi Barbecue We've All Been Wanting!

SIGN Narration by Serizawa Yuu

[00:02] nar

*Our reward for working
so hard on our pieces:*

[00:05] nar

*A barbecue in the mountains,
surrounded by nature!*

SIGN Kirameki ☆ Unforent's "Rinne x Reincarnation"

SIGN The four voice actresses have a barbecue

SIGN Fully enjoying Tajimi's bountiful nature!

[00:46] nar

*Today's spot is about fifteen minutes
by car from Tajimi Station.*

[00:51] nar

*We're at San no kura shimin
no sato, Chikyuumura.*

SIGN San no kura Village of the people Chikyuumara (Earth Village)

SIGN San no kura shimin no sato, Chikyuumura

SIGN Research and lodging facility with camp ground and observatory

[00:57] nar

*Here you can stay in a log cabin or
camp, and even watch the stars.*

[01:04] nar

*A facility where you can
really enjoy nature!*

[01:09] nar

*While there is lots to do here,
we have our sights set on...*

[01:14] tan

*We've come to the barbecue area of
Chikyuumura, located inside Tajimi city!*

SIGN Plays Kukuri Mika Plays Toyokawa Himeno

Serizawa Yū Tanaka Minami

SIGN Plays Naruse Naoko Plays Aoki Touko

Wakai Yūki Honizumi Rina

[01:19] all

Yay!

[01:19] wak

I'm so happy.

[01:21] tan

It's the barbecue Hon-chan's
been wanting all this time!

[01:23] hon

I have been talking about it a lot.

[01:26] tan

You really have!

[01:26] hon

Yes.

[01:28] hon

So I'm really grateful for
this Tajimi barbecue!

[01:30] tan

And what's that in front of Yuuki-chan?

[01:32] wak

Do you know this?

[01:34] wak

It's called "keichan" and it's
a regional dish of Gifu.

[01:38] all

Wow!

[01:38] wak

If you do a barbecue in Gifu,
there always has to be keichan.

[01:43] tan

Really?

[01:44] wak

Without fail!

[01:45] wak

At least, I never miss it.

[01:46] ser

I can't even imagine what it tastes like.

[01:48] wak

Keichan? Well, once you eat it,
I bet you'll all love it.

[01:52] all

Oh, really?

[01:52] all

I'm excited.

[01:52] wak

You'll be enchanted.

[01:54] wak

It's my personal number one recommendation.

[01:57] all

I can't wait.

[01:59] wak

If there's fish...

[02:01] wak

Then could we get it prepared?

[02:02] hon

We have mussels.

[02:03] ser

Oh, my god!

[02:06] hon

There they are!

[02:07] wak

What are these?

[02:08] wom

These are horse mackerels.

[02:09] hon

Whoa, amazing!

[02:10] tan

Wow, horse mackerels!

[02:12] ser

I'm going to prepare these!

[02:16] tan

Then let's get started with the barbecuing!

[02:19] all

Yay!

[02:19] tan

Let's cook!

[02:21] nar

*Aside from the mainstays,
the meat and vegetables,*

[02:25] nar

*we've also got marshmallows,
clams, and even horse mackerels!*

[02:31] hon

You've got to start with frankfurters.

[02:38] hon

Have a good time!

[02:39] hon

Have a good time!

[02:40] hon

Have a good time!

[02:42] hon

Can I put the shiitake on as well?

[02:44] tan

Let's do it.

[02:46] hon

I kind of want to stuff this grill.

[02:48] hon

Should we do onions?

[02:49] tan

Let's go for onions.

[02:53] nar

*Hon-chan and Minami keep
tirelessly grilling.*

[02:58] hon

I think we should both have a frankfurter.

[03:00] tan

Should we?

[03:02] tan

Thanks for the food!

[03:02] hon

Thanks!

[03:07] hon

Ow, it's hot!

[03:10] hon

I'm impressed you could bite it.

[03:12] tan

I'm totally fine.

[03:14] hon

I'll try.

[03:18] hon

So good!

[03:19] tan

Yum!

[03:23] tan

It's so jiggly.

[03:26] tan

Meat jiggle.

[03:27] hon

The fat is sweet!

[03:29] tan

Jiggle jiggle!

[03:35] hon

Isn't that good?

[03:37] tan

So good!

[03:39] wak

So for keichan...

[03:41] nar

*Meanwhile, Yuuki-chan is prepping
things for the keichan!*

[03:46] wak

Like this.

[03:47] wak

This much.

[03:49] nar

And I?

[03:52] ser

I'll prepare the horse mackerel.

[04:01] wak

Is that a bone?

[04:02] ser

It's something unique to horse mackerels.

Well, I guess it's probably a bone.

[04:10] ser

Wow, this fish has packed on a lot of fat!

[04:14] ser

I bet it'll be very tasty.

[04:19] nar

*While I was focused on preparing
the fish, Yuuki-chan went and...*

[04:25] wak

Yes!

[04:29] wak

Just the right amount of fat. So good!

[04:32] wak

The charcoal is so good. Delicious!

[04:37] hon

Thank you.

[04:38] ser

The meat got small, but

I'm done cutting up the fish!

[04:48] wak

Wait, this so good!

[04:50] ser

Is it good?

[04:51] ser

That makes me happy.

[04:52] wak

Whoa, it's so good!

[04:53] ser

I'm happy.

[04:54] wak

It's so tender!

[04:55] wak

This has made me like horse mackerel.

[04:57] ser

What? Oh, wow! I'm so flattered!

[04:58] ser

Horse mackerel is great!

You can even buy it at the supermarket!

[05:01] wak

Horse mackerel is tasty!

[05:02] Ser

I'll have this fatty piece from the belly.

[05:04] wak

Did you know horse mackerel
is good? It's so good!

[05:08] ser

Uh huh! Yeah, this is a good horse mackerel.

[05:13] ser

I bet it was fished in this region, right?

[05:13] wak

It's so tasty.

[05:15] ser

Oh, it's not?

[05:16] wom

There are only rivers here.

There's no ocean in Gifu.

[05:18] ser

Oh, right.

[05:19] ser

This area only has rivers.

[05:20] waK

Gifu has no ocean access.

[05:21] ser

Yeah, I heard.

[05:23] tan

A gift from our neighbors.

[05:24] nar

*We share the top-shelf horse
mackerel with our neighbors, too.*

[05:34] hon

The meat's so...

[05:37] hon

You know?

[05:37] tan

Wait, was horse mackerel really this good?

[05:40] hon

That's what I was thinking too!

[05:54] wak

Critical hit!

[05:58] ser

*And now it's finally time for
the long awaited keichan!*

SIGN Regional specialty from Gifu: keichan

SIGN Chicken marinated in miso and soy sauce, stir fried with vegetables

[06:03] nar

Keichan is a regional specialty dish from Gifu.

[06:05] nar

The chicken is marinated in a miso or soy sauce based marinade

[06:10] nar

and then stir fried with cabbage and other vegetables.

[06:14] nar

Since every household and every restaurant has its own take on it,

[06:18] nar

you can enjoy all sorts of different varieties of this dish.

[06:22] wak

Here we go.

[06:25] hon

That sounds so good!

[06:27] wak

I'm going all in.

[06:28] hon

Nice.

[06:29] wak

I'm going for it.

[06:29] tan

Thank you!

[06:32] hon

Wow!

[06:33] hon

It already sounds delicious.

[06:34] tan

Yeah.

[06:35] tan

And it already smells so good!

[06:36] wak

Right?

[06:36] hon

You're right.

[06:37] ser

Wooo!

[06:38] hon

Is that the smell of the sauce?

[06:40] wak

I love it, I'm excited now.

[06:43] wak

This makes me wish I had something
that could flip a lot at once.

[06:46] ser

Like wam! Bam!

[06:48] hon

So did you have this a lot at home?

[06:50] wak

Keichan is seriously a must.

[06:52] ser

It's not quite perfect, but here.

[06:55] ser

So close, but...

[06:56] wak

Not what I had pictured, but good.

[06:58] wak

It works.

[06:59] ser

Nice nice!

[07:01] tan

This is amazing.

[07:03] tan

Yeah, this is much more
efficient than before.

[07:07] ser

Grind that pepper.

[07:08] nar

*After we add pepper
and plenty of cabbage...*

[07:11] ser

Oh, there's some clumps.

[07:12] hon

This looks so good.

[07:14] wak

This is already so good.

[07:15] ser

Is it done?

[07:15] wak

Yes.

[07:16] tan

Yay!

[07:18] hon

Oh, dang.

[07:19] all

It's done!

[07:19] wak

Keichan is done!

[07:20] hon

I'm ready.

[07:22] all

Thanks for the food!

[07:25] wak

What do I start with...

[07:28] ser

It's so good.

[07:32] wak

Do you like it?

[07:33] tan

This is spot on!

[07:34] wak

Oh, yeah?

[07:38] wak

Good, right?

[07:40] ser

This is good.

[07:42] tan

The miso that gets to you afterwards is so...

[07:44] hon

Yum!

[07:44] tan

So good.

[07:46] wak

Good, huh?

[07:47] hon

Eating this outside is perfect.

[07:50] wak

So what do you say to
your first ever keichan?

[07:53] hon

I want to buy this and take it home.

[07:54] ser

Yeah, me too!

[07:55] hon

This is something you
could easily do at home.

[07:58] wak

Now you finally learned how
good keichan really is.

[08:02] wak

That makes me really happy.

[08:04] wak

I want to spread the gospel
of keichan all over.

[08:06] tan

Haha, the gospel of keichan.

[08:08] nar

And then we even tried this!

[08:13] ser

All right. Are you guys ready?

SIGN Nagashi soumen (Floating soumen noodles)

SIGN Only available from July to September

Reservation required, BIY noodles, sauce, dishes

[08:16] all

Yeah!

[08:18] ser

Here they come!

[08:19] tan

I'm ready!

[08:20] hon

This is so exciting.

[08:20] ser

There!

[08:22] tan

Oh, crap! They're here!

[08:24] hon

You got this!

[08:26] tan

I got some!

[08:27] hon

Can you do it?

[08:31] hon

A clump is coming here!

[08:33] hon

Oh, wait wait wait.

[08:35] wak

There's more coming!

[08:37] hon

I got some.

[08:39] ser

We've all wanted to try this nagashi soumen.

[08:42] ser

*Surrounded by nature, we got
to enjoy all of summer!*

SIGN Next episode

Learning about colors!

[08:47] nar

*Next time, we will be learning
about coloring pottery.*

[08:52] tan

That's so fresh.

[08:53] nar

*And an encounter with a
groundbreaking pizza!*

[08:57] tan

I want to live here.

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