

E9.1 - Pound, Stretch, Subtract, and Add

Source: [Crunchyroll](#)

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[00:02] nar

*This episode features Tajimi's
must-eat gourmet dishes!*

SIGN Digging into must-eat gourmet dishes!

SIGN Narration: Wakai Yūki

[00:05] nar

*A warning upfront: We're
going to eat so much!*

SIGN fad(300,300)}MANEKI KECHA*

SIGN A girls' trip to the stage of
Let's Make a Mug Too, Tajimi

SIGN Getting our fill of Tajimi's specialties!

SIGN Tajimi Station

SIGN Toki River

SIGN Honmachi Oribe Street

[00:46] Nar

*Today's first location is a
five-minute walk from Tajimi Station.*

SIGN Kisouma

SIGN An old-timey place, in operation for over 50 years
Their gohei mochi and shaved ice are popular

[00:50] Nar

The store has a tangible Showa era charm,

[00:52] Nar

but what will we be eating at Kisouma?

SIGN Gohei mochi 5 skewers 500 Yen

[00:56] Nar

*Once the order is in, they
coat their gohei mochi*

[00:59] Nar

*with plenty of sauce and
then finish roasting it!*

[01:02] Nar

With its sweet yet bold flavors,

[01:04] Nar

*this treat has been a resident
favorite for a long time.*

[01:07] wom

Oh wow, that looks so good!

[01:09] wom

Thank you!

[01:10] wom

Thank you so much! They look amazing.

[01:13] hon

They smell really good.

[01:16] ser

The smell is amazing!

[01:18] wom

Let's eat!

[01:21] wom

It's hot.

SIGN Plays Aoki Toko Plays Toyokawa Himeno

Honizumi Rina Tanaka Minami

[01:22] hon

They're really hot!

[01:24] hon

This is hot!

[01:27] wom

So soft...

[01:29] ser

So good!

SIGN Plays Kukuri Mika

Serizawa Yū

[01:30] wak

These are easy to eat.

[01:34] wom

That's really good.

SIGN Plays Naruse Naoko

Wakai Yūki

[01:40] wak

So good.

[01:41] hon

This is something you'd want to eat
when you're walking home from school.

[01:44] wak

I did that!

[01:45] hon

I'm jealous.

[01:45] tan

Really? Wow!

[01:47] wak

So do a lot of students come
here on their way home?

[01:50] Old

Of the students, we had a
lot coming from Kita High,

[01:52] txt

Kisouma
Murase Sumiko-san

[01:53] Old

but now a lot of the graduates come.

[01:55] Old

They're all married now and
they bring their children.

[01:55] hon

That's beautiful!

[01:59] ser

That's so nice.

[02:00] Old

They all come to report.

[02:02] wom

You're Tajimi's mom!

[02:03] wom

Yeah!

[02:03] wom

Exactly. So they all come back.

[02:06] tan

It's nice when a place is
around for so long like this.

[02:09] tan

People keep coming back.

[02:10] Old

We've been here for fifty years.

[02:12] wom

Fifty years?!

[02:13] wom

That's wonderful.

[02:14] wak

I hope this place will be here forever.

[02:16] tan

Yes, I hope so too.

[02:16] Old

I see, I'll need do my best then.

[02:20] nar

*As we had this encounter,
I also remembered something.*

[02:25] wak

So my grandma... when i★Ris
had a live show in Gifu.

[02:29] wak

And my grandma couldn't come
see us if it wasn't in Gifu,

[02:33] wak

so she came that time, but since it was
dangerous to be around too many people,

[02:38] wak

she came to watch
the rehearsal instead.

[02:40] tan

That's so nice!

[02:41] ser

So you rehearsed for your grandma!

[02:43] wak

Right, so I was singing for my grandma.

[02:46] wom

I'm crying!

[02:47] wak

Right, I was like this.

[02:49] ser

Then you throw in,
"this is for you, Grandma!"

[02:52] hon

I'm really about to cry!

[02:55] tan

Me too!

[02:57] wom

That's so great! Really!

[03:00] wak

I was literally bawling.

[03:01] ser

It was a really big hall,
but she was in the back,

[03:03] ser

so she was far away in her
wheelchair, waving like this.

[03:08] ser

Grandma, you're so tiny!

[03:10] wak

Yeah, that's right.

[03:10] ser

She was so cute.

[03:12] wak

Yeah, then we all took a picture together.

[03:14] wak

This memory is really bringing back the tears.

[03:16] hon

That's honestly so nice.

[03:18] hon

It's so nice if you can
come home for a live show.

[03:21] tan

Yeah.

[03:22] wak

I was just happy she could
see me doing my best.

[03:24] wom

Your grandma must have been so happy.

[03:26] tan

You should be proud of that.

[03:28] wak

The same goes for all of you too.

SIGN Tajimi Station

SIGN Toki River

SIGN Honmachi Oribe Street

[03:30] nar

*After our eyes got moist
from these memories,*

[03:32] nar

*we headed over to Shinanoya:
a really popular restaurant*

SIGN Shinanoya

SIGN Guests from all over the
country come here regularly

[03:35] nar

*that attracts customers
from all over the country!*

SIGN Koro Udon 660 Yen

Simple dish with just noodles and aromatics in a soy-sauce based broth.

[03:39] nar

The menu has only three items.

[03:42] nar

*This restaurant's most
popular dish is koro udon:*

[03:43] nar

a simple dish of udon noodles in a cold broth,

[03:44] nar

*topped with green onion,
grated ginger, and sesame.*

SIGN Shina Soba 880 Yen

Ramen with specialty flat noodles and green onion

[03:50] nar

This is another simple dish.

[03:53] nar

*The flat noodles are the specialty
of this dish called Shina soba!*

[03:59] nar

*We're going to try the udon and ramen
you can only get here at Shinanoya!*

[04:07] tan

So good!

[04:17] wom

These noodles are chewy.

[04:19] wom

It's like a new type of ramen.

[04:20] wom

Right?

[04:22] wom

I've never eaten a ramen like this before.

[04:25] ser

It's nice to meet you, you're delicious!

[04:26] wak

The noodles are firmer and
have a different texture,

[04:28] wak

so it's completely different
from regular ramen.

[04:31] hon

The udon too...

[04:33] hon

The noodles are almost fluffy,
but still have a good bite.

[04:37] wom

This is a first!

[04:39] ser

I see why people come here.

You can only get this here.

[04:44] wak

It's not something you can get elsewhere.

[04:45] tan

The broth is a little too good.

I'm just drinking it up.

[04:50] wom

Right?

[04:51] ser

Amazing.

[04:53] ser

This is too good.

[04:55] wom

I've never had anything this good.

[05:00] ser

This is too tasty!

[05:02] wom

Honestly, amazingly delicious!

[05:03] man

You're too kind.

[05:03] wom

It's so good.

[05:06] ser

You don't really see thin
ramen like this up in Tokyo.

[05:13] Old

Yes, we've had many guests from
all over the country come

[05:14] txt

Shinanoya
Taki Masanobu-san

[05:15] Old

and say that they've never eaten
anything quite like this Shina soba.

[05:19] Old

I guess people say that
about the udon as well,

[05:21] Old

but this ramen has a bigger impact.

[05:22] wom

Ah yes, makes sense.

[05:24] tan

So how long does it take to make this, from
kneading the dough to making these noodles?

[05:29] Old

Well, the kneading, that process
takes about two hours.

[05:35] wak

The whole time like.

[05:35] old

The same motion the whole time.

[05:37] wak

That's crazy!

[05:37] old

After that there are obviously
a bunch of other steps,

[05:40] old

like stretching and cutting.

[05:41] old

The last step is you boil
the noodles in the pot.

[05:44] old

That boiling step takes about an hour.

[05:47] wom

What?! An hour?

[05:48] Old

Yes, the udon.

[05:50] wom

I never imagined that.

[05:52] Old

When you cook them for over an hour,

[05:53] Old

they get soft down to
their very core or melt.

[05:56] hon

Right.

[05:57] wom

The body...

[05:58] wak

They do have body still.

[05:59] wom

Right.

[05:59] Old

Right, to get this texture,
I need to cook them for that hour.

[06:00] wom

It's so mysterious.

[06:02] wom

Amazing.

[06:04] old

In Tajimi, there are a lot of
potters making mugs and bowls.

[06:12] old

And just like people say that you
can see the maker's personality and

[06:16] old

way of life in their creations,
and I may be over the top here,

[06:19] old

but these udon and Shina soba
noodles are my creations.

[06:24] wom

There is no doubt about that!

[06:26] old

This is my way of life
or who I am as a human.

[06:27] hon

Makes sense.

[06:35] old

That's what I think about when I make these.

[06:36] wom

Those words really sink in deep.

[06:38] wom

I'm getting emotional.

[06:42] wom

I hope you will keep doing
this for a long, long time!

[06:44] Old

Thank you.

[06:45] wom

Please do!

[06:47] tan

This was wonderful.

[06:48] wom

Yeah.

[06:49] wom

This was so valuable.

[06:51] wom

Thank you so much.

[06:52] Old

No, thank you.

[06:53] wom

You're so cool.

[06:54] wom

Thank you so much!

[06:55] wom

We got so much energy from this.

[06:58] Old

That's good to hear.

[06:59] tan

Thank you.

[06:59] old

Thank you.

SIGN Tajimi Station

SIGN Toki River

SIGN Honmachi Oribe Street

[07:02] nar

*Next on the Tajimi Gourmet's
list, we've got unagi!*

[07:06] nar

Unasen is popular spot right on Toki River!

SIGN Unasen

SIGN The eel are live until they're ordered and grilled

[07:12] nar

*The city of Tajimi has actually long
been known for its eel cuisine.*

[07:16] nar

*So much so that they even
have an eel themed mascot.*

SIGN Tajimi mascot character

Unagappa

[07:21] nar

*Because the live eels
are grilled in one go,*

[07:24] nar

*they are crisp on the outside
and tender on the inside.*

SIGN Unagi rice bowl, fancy (five slices) 3200 Yen

[07:31] Man

Here we go, your unagi bowls.

[07:33] wom

Thank you so much!

[07:35] wom

It looks so good!

[07:35] wom

Thank you.

[07:38] wom

So, everything's here! Let's dig in!

[07:40] wom

Let's eat!

[07:49] wom

Oh man!

[07:51] wom

This is it!

[07:52] wom

Look... look at this...

[07:53] wom

Look at how fat the meat is.

[07:54] wom

This is incredible.

[07:54] wom

So thick!

[07:56] ser

This is dangerous.

[07:56] wom

This is dangerous. I'm eating it.

[07:57] wom

The burn marks are so aromatic!

[07:58] wak

The outside is quite firm,

and the inside is so soft.

[08:05] wom

So good!

[08:07] wom

So juicy!

[08:09] wom

But also crispy!

[08:12] wom

This is on a different level.

[08:13] wom

So good!

[08:16] hon

The sauce is amazing too.

[08:18] wom

Oh wow.

[08:21] wak

The way the pieces are cut and placed
on top also makes it easy to eat.

[08:24] wom

Right?

[08:24] wak

That's a nice touch.

[08:27] ser

This is a little too good.

[08:32] wom

Fantastic!

[08:35] nar

*The nostalgic place that
attracts smiling faces.*

[08:38] nar

The determination of the passionate owner.

[08:41] nar

We were able to enjoy both the gourmet dishes

[08:43] nar

*and the spirits of the people
running these places!*

SIGN Next time:

We're coloring plates

[08:47] nar

*Next time, we're coloring the plates we
made with the hand building technique.*

[08:51] nar

*We were all concentrating so hard on
our work that we didn't even talk!*

[08:56] nar

Will we be ok?!

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