

E4 - Omelette Rice - Tofu Steak

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 Land of Mountains

SIGN Land of Sea

SIGN Duchy

SIGN Kingdom

SIGN Empire

[01:30] Narrator

Marshlands stretch across the southern part of the Eastern Continent.

[01:36] Narrator

There live the monsters known as lizardmen.

[01:45] Narrator

The lizardmen appear to be half-human and half-lizard.

[01:51] Narrator

Since ancient times, the marshes have been their territory.

[02:12] Narrator

The lizardmen subsist upon the large lizards,

[02:15] Narrator

crocodiles, birds, and fish native to the area.

[02:23] Narrator

In one tribe of lizardmen living in the marshes, the Blue Tail Tribe,

[02:28] Narrator

the hero Gaganpo cleans mud from hunting off of his body

[02:32] Narrator

to prepare himself for an excursion on a special day

[02:36] Narrator

that visits once every seven days.

[02:40] Narrator

The soil comes off, exposing Gaganpo's body.

[02:44] Narrator

*In order to see whether
he's missed any spots,*

[02:50] Narrator

*and to warm up his body,
which was chilled by the water,*

[02:54] Narrator

*Gaganpo faces the sun
that shines in the sky,*

[02:56] Narrator

*spreads out his large body,
and bathes in the sunlight.*

[03:01] Narrator

*The sun shines upon a lizardman
a head taller than average,*

[03:07] Narrator

his body bulging with strong muscles.

[03:12] Narrator

*His hide is covered in hard green
scales with a faint blue tint,*

[03:17] Narrator

*which can repel a blow from the
dull iron swords that humans use,*

[03:22] Narrator

and it bears many scars.

[03:46] Narrator

At eight years since his hatching,

[03:49] Narrator

Gaganpo is in the prime of manhood,

[03:51] Narrator

*with the perfect balance of youthful
body and experience in battle.*

[03:55] Narrator

He has survived many perilous battles

[03:58] Narrator

and proven himself to be a hero.

[04:08] Narrator

This is an important vindication.

[04:14] Narrator

Gaganpo wipes his washed body

[04:17] Narrator

with a cloth woven from vines.

[04:21] Narrator

*After he admires his scales faintly
glittering in the sunlight,*

[04:26] Narrator

he moves on to equipping himself.

[04:28] Narrator

His armor is a sturdy, valuable set made from

[04:31] Narrator

*the hide of a hydra that he
led the tribe in defeating.*

[04:35] Narrator

*His weapon is a spear set with
a polished black stone.*

[04:39] Narrator

He always uses it.

[04:45] Gaganpo

That should do it.

[05:06] Narrator

*Thirty years ago, a door appeared
in the spot that is now an altar.*

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[05:15] Narrator

*The one who decided to leap through
this door that led to parts unknown*

[05:20] Narrator

*was the hero Gerupa, said to be the
strongest of the Blue Tails at the time.*

[05:27] Narrator

*On the other side of the door,
in Nekoya of the Other World,*

[05:32] Narrator

Gerupa had a miraculous encounter

[05:39] Narrator

*and returned with the amazing
food of the other world.*

[05:45] Narrator

*Thus began a new tradition:
on every seventh day,*

[05:50] Narrator

each time the black door appears,

[05:52] Narrator

*the tribe's strongest man,
as chosen in an annual festival,*

[05:55] Narrator

*would venture into Nekoya of the
Other World, as the tribe's hero,*

[05:58] Narrator

and return with food from the other world.

[06:02] Lizardman

He's here!

[06:04] Lizardman

The hero's here!

[06:14] Gaganpo

Elder, I'm ready.

[06:16] Elder

Good. Go, hero.

[06:19] Lizard Kids

Gaganpo! We brought the silver stones,
the copper stones, and the dishes.

[06:23] Gaganpo

Good. Thanks.

[06:30] Gaganpo

I'm going in.

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[06:37] Aletta

Welcome.

[06:40] Gaganpo

I'm ready.

[06:45] (Flashback) Gerupa

Large omelette rice.

Three omelette rice orders to go.

[06:50] Narrator

These are the words to order food,

[06:53] Narrator

*which Gerupa had learned from
the master of the other world.*

[06:57] Gaganpo

Large omelette rice.

Three omelette rice orders to go.

[07:01] Narrator

*This is how Gaganpo and the lizardmen
exchange silver and copper stones*

[07:08] Narrator

for a feast from the other world.

[07:11] Aletta

Got it. Wait just a minute.

[07:15] Aletta

Here you go. One omelette rice.

SIGN Omelette Rice

[07:19] Narrator

*At long last, Gaganpo beholds his goal,
the cuisine of the other world.*

[07:24] Narrator

*A magnificent yellow dish
striped with vivid red lines.*

[07:29] Narrator

*The aroma of cooked egg wafting from
this dish, called "omelette rice,"*

[07:34] Narrator

elicits a gulp from his throat.

[07:36] Narrator

*Gaganpo joyfully picks up
the sparkling spoon.*

[07:41] Gaganpo

Thank you for this food.

[07:42] Narrator

*He voices the prayer said before
meals in the other world*

[07:46] Narrator

and gently wields his spoon.

[07:48] Narrator

*The egg breaks readily, so soft that it
seems like the spoon will sink into it.*

[07:52] Narrator

*The spoonful reveals itself to be
packed full with a red filling.*

[07:59] Narrator

*The cooked egg is the first
thing he tastes, of course.*

[08:02] Narrator

How exactly is it done?

[08:06] Narrator

*When the tribe tries cooking crocodile
eggs from the marshes, it never cooks*

[08:10] Narrator

to this exquisite fluffiness.

[08:13] Narrator

*It tastes of milk and butter,
and the saltiness is strong,*

[08:17] Narrator

yet it's faintly sweet.

[08:19] Narrator

*Then, enhancing the soft,
light flavor of the eggs*

[08:24] Narrator

is the sour red substance poured on top.

[08:27] Narrator

*Uniting the eggs with this sour red
substance gives birth to a harmony*

[08:31] Narrator

and a wonderful taste.

[08:34] Narrator

*And the filling inside the
omelette is delicious, as well.*

[08:38] Narrator

The poultry has been salted,

perhaps to preserve it.

[08:41] Narrator

*When bitten into,
it releases salty meat juices.*

[08:47] Narrator

*The other world's thinly sliced mushrooms
have plenty of rich, savory flavor.*

[08:53] Narrator

*The minced and fried vegetables
of the other world are sweet.*

[08:58] Narrator

The complexly seasoned orange grains softly

[09:01] Narrator

accept it all as if bringing it all together.

[09:04] Narrator

*The orange grains absorb the flavors
of all the different ingredients*

[09:10] Narrator

and combine them into one flavor.

[09:20] Gaganpo

Another.

[09:22] Aletta

Yes, sir.

[09:24] Narrator

*Before the first is gone, Gaganpo orders
a second serving of the same dish.*

[09:29] Narrator

*For three years after the
day he first ate this dish,*

[09:32] Narrator

Gaganpo has been captivated by this taste.

[09:37] Narrator

*When he finishes his meal,
Gaganpo takes a satisfied breath.*

[09:43] Narrator

*His stomach full, his expression
becomes euphoric and powerful.*

[09:49] Gaganpo

All done.

[09:52] Master

Thanks for waiting.

[09:52] Master

Here are your three takeout party omelettes.

[09:56] Gaganpo

They're ready?

[10:01] Gaganpo

Payment.

[10:06] Master

Thanks for your business.

[10:09] Gaganpo

Goodbye.

[10:11] Master

I look forward to your next visit.

[10:21] Gaganpo

I'm back!

[10:22] Gaganpo

And as you can see, I have the food!

[10:28] Crowd

Gaganpo! Gaganpo!

[10:30] Crowd

Gaganpo! Gaganpo! Gaganpo!

[10:37] Narrator

*Yellow egg dishes are more precious
to the lizardmen than any other.*

[10:42] Narrator

*Looking at it, they audibly
swallow their pooling saliva.*

[10:48] Narrator

*A simple stir-fry of finely
chopped meat and oranie*

[10:50] Narrator

leaks out of the omelette on the first plate.

[10:55] Narrator

*Savory, finely chopped meat seasoned
only with salt and pepper,*

[11:00] Narrator

and faintly sweet oranie.

[11:02] Narrator

*The flavors of the egg and the
red substance are easily tasted,*

[11:05] Narrator

*and each individual
ingredient can be enjoyed.*

[11:09] Narrator

*A stir-fry of white cheese
and smoked meat leaks*

[11:12] Narrator

out of the omelette on the second plate.

[11:16] Narrator

Cheese, a human food with a unique flavor,

[11:19] Narrator

and meat that has been salted and then smoked,

[11:22] Narrator

are both luxurious flavors that can't

normally be experienced in the marshes.

[11:25] Narrator

*The sensation of the cheese and the
smoked meat, which has a flavor*

[11:29] Narrator

that both raw and roasted meat lack,

[11:31] Narrator

both melting in the mouth, is magnificent.

[11:35] Narrator

*A sweet white cream and
small pink-colored shripe*

[11:38] Narrator

leak out of the omelette on the third plate.

[11:43] Narrator

*It has the taste of the white cream,
the sweetest of the three,*

[11:47] Narrator

and flavor of the springy shripe.

[11:50] Narrator

*The smells of the three omelettes
leave the lizardmen in a dilemma.*

[11:54] Narrator

*They can each only eat
from one of the omelettes.*

[11:56] Narrator

Which should they choose?

[11:59] Narrator

If only they could eat from all three.

[12:01] Narrator

*Those are their thoughts as they
wait for the elder's permission.*

[12:08] Elder

You may eat.

[12:10] Narrator

With permission given,

[12:12] Narrator

*the lizardmen descend on the omelettes
as if fighting to be first.*

[12:15] Narrator

*Some devour their share in one gulp,
while others relish it little by little,*

[12:21] Narrator

*all the while happily smacking
their tails against the ground.*

[12:26] Gaganpo

*It's almost time for the
next festival, is it?*

[12:29] Gaganpo

I will be the hero again.

[12:31] Gaganpo

And...

[12:33] Gaganpo

*I'll eat lots of omelette
rice for the next year, too.*

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[12:48] Master

Well?

[12:48] Master

Were you able to eat it?

[13:05] (Flashback) Fardania

I'm going now.

[13:07] (Flashback) Fardania's Father

Are you certain you'll be
safe on your own, Fardania?

[13:10] (Flashback) Fardania

I'll be fine. I'm not a child anymore.

[13:13] (Flashback) Fardania

Besides, we're missing some things for lunch.

[13:18] (Flashback) Fardania

You love mushroom salad, don't you, Papa?

[13:21] (Flashback) Fardania's Father

But...

[13:23] (Flashback) Fardania

Not to mention, today is...

[13:25] (Flashback) Fardania's Father

The anniversary of your mother's death.

[13:28] (Flashback) Fardania

I want to offer her something delicious.

[13:31] (Flashback) Fardania's Father

Of course.

[13:33] (Flashback) Fardania's Father

Have a safe trip.

[13:35] (Flashback) Fardania

I'll be back.

[13:53] (Flashback) Fardania

It's okay. I'll heal you.

[14:06] (Flashback) Fardania

Be careful, now.

[14:25] Fardania

What was that?

[14:26] Fardania

I sense... teleportation magic?

[14:29] Fardania

It's not anyone from the village.

[14:45] Fardania

This is...

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[14:54] (Flashback) Fardania

Looks like it's a magic relic
left behind by the ancient elves.

[15:08] (Flashback) Sarah

Two portions of minced meat cutlet, please.

[15:08] (Flashback) Heinrich

Another fried shrimp.

[15:10] (Flashback) Aletta

Um... I'm sorry, could you repeat that?

[15:15] (Flashback) Sarah

Two portions of minced meat cutlet!

[15:15] (Flashback) Heinrich

Another fried shrimp!

[15:17] (Flashback) Aletta

C-Coming right up.

[15:19] (Flashback) Master

Oh? Come on in.

[15:21] (Flashback) Master

Have a seat anywhere that's empty.

[15:33] (Flashback) Aletta

Welcome.

[15:41] (Flashback) Fardania

Thank you.

[15:42] (Flashback) Aletta

I'll come back when you're ready.

[16:08] (Flashback) Heinrich

Tartar sauce is great, but pork
cutlet sauce goes well with it, too.

[16:12] (Flashback) Heinrich

I must insist that shripe is magnificent.

[16:13] (Flashback) Artorius

Indeed, this is the dish
to eat on the Day of Satur.

[16:17] Fardania

*This seems to be a restaurant
where they serve human food.*

[16:20] Fardania

Why is human cooking so barbaric?

[16:26] Fardania

Even the bread and soup are off-limits.

[16:28] Fardania

I can't eat any of this.

[16:29] Fardania

*But it would be rude to come into
a restaurant and not eat anything.*

[16:36] (Flashback) Aletta

Ready to order, miss?

[16:40] (Flashback) Fardania

I know.

[16:41] (Flashback) Fardania

If you have a dish that contains no
meat, fish, milk, or eggs, I'd like that.

[16:48] (Flashback) Fardania

If not, then I don't
particularly need anything.

[16:49] (Flashback) Fardania

I'll see myself out.

[16:51] (Flashback) Fardania

So sorry.

[16:53] (Flashback) Aletta

There's nothing like that on
the menu, b-but I'll go ask.

[16:58] (Flashback) Master

A dish that contains no
meat, fish, milk, or eggs?

[17:02] (Flashback) Aletta

Do we have anything like that?

[17:05] (Flashback) Master

If she doesn't mind leaving
it to the chef's choice.

[17:07] (Flashback) Aletta

He says there is one.

[17:11] (Flashback) Fardania

Just so you know, if there's even a hint
of it mixed into my food, I can't eat it.

[17:16] (Flashback) Fardania

Do you still think you can cook for me?

[17:18] (Flashback) Aletta

U-Um...

[17:20] (Flashback) Master

It's no problem, miss.

[17:21] (Flashback) Master

As for soup... I use bonito stock, so it
sounds like miso soup is off the menu, too.

[17:26] (Flashback) Master

But other than that, I can
serve you a full meal.

[17:30] (Flashback) Fardania

Fine, then. All right.

[17:33] Fardania

What could he intend to serve me?

[17:37] Fardania

*I highly doubt that a human could
make a truly meatless dish so easily.*

[17:41] Fardania

Raw vegetables or some kind of soup?

[17:44] Fardania

*No, he seemed to say that
he couldn't serve me soup.*

SIGN Tofu Steak

[17:52] Master

Here you go.

[17:55] (Flashback) Fardania

What is this?

[17:56] (Flashback) Master

It's tofu steak.

[17:57] (Flashback) Master

It's flavored with ponzu sauce.

[17:59] (Flashback) Master

*We only use seaweed stock to make it,
so I think you should be able to eat it.*

[18:05] (Flashback) Master

*Also, since bread doesn't fit your needs,
I brought a side of rice.*

[18:09] (Flashback) Master

*Well, I think that'll go better
with tofu steak, anyway.*

[18:13] (Flashback) Master

Take your time and enjoy.

[18:21] Fardania

I don't smell any animal in this.

[18:24] Fardania

But the issue now is the taste!

[18:29] Fardania

Here goes.

[18:31] Fardania

The master called this "tofu." What's that?

[18:37] Fardania

I'll just have to try it and find out.

[18:42] Fardania

What is this?!

[18:44] Fardania

*I feel like I ate this when I was little,
but I can't place it.*

[18:51] Fardania

And this ponzu sauce.

[18:54] Fardania

*The juice of a not-too-sweet,
strongly citric fruit,*

[18:57] Fardania

*and a salty juice that faintly
has the same flavor as tofu.*

[19:01] Fardania

*And an unknown scent of
the sea straddles both juices,*

[19:06] Fardania

elevating them to one superior taste.

[19:09] Fardania

*I can't believe a human
could have such skill.*

[19:14] Fardania

*I don't know what exactly
this scent of the sea is,*

[19:17] Fardania

*but I have a good idea of
how it works in this dish.*

[19:22] Fardania

*A long time ago, when she traveled in
the human world, Mama learned about*

[19:27] Fardania

mushrooms that were dried in the sun.

[19:31] Fardania

I don't know why it works,

[19:33] Fardania

*but dried mushrooms improve
the flavor of soup much more*

[19:37] Fardania

than when you use regular mushrooms.

[19:41] Fardania

I think this must work the same way.

[19:43] Fardania

*Drying this unknown ingredient
increases its flavor,*

[19:47] Fardania

and simmering it gives broth a savoriness.

[19:50] Fardania

*Adding that special something gives
this dish a single, complete flavor.*

[19:55] Fardania

Moreover,

[19:56] Fardania

*there are these fragrant herbs and
the snowy-white grated vegetable.*

[20:02] Fardania

Matching these with the sour, salty sauce

[20:05] Fardania

creates a complex deliciousness

[20:08] Fardania

that combines multiple flavors and scents.

[20:14] Fardania

If I had to describe this complex sauce,

[20:17] Fardania

*matching it with tofu,
which has a simple and bland flavor,*

[20:21] Fardania

gives the dish a light yet satisfying feeling

[20:26] Fardania

that fills the stomach.

[20:48] Fardania

*This cuisine is far superior to
anything that we elves can cook.*

[20:54] Master

Well? Were you able to eat it?

[20:57] Fardania

For a human to be able to make this...

[21:02] Fardania

I can't let us lose to them.

[21:10] Fardania's Father

Are you really going, Fardania?

[21:13] Fardania

Of course I am. I'll be fine, Papa.

[21:15] Fardania

How many times have I told
you I'm a grown woman now?

[21:18] Master

Grown? You're still too young.

[21:22] Fardania

Really, I'm fine. Don't worry about me.

[21:26] Fardania

I'll feed you delicious cuisine, too, Papa.

[21:30] Fardania's Father

Wait!

[21:31] Fardania's Father

At least take this letter...

[21:41] Fardania

That's right.

[21:50] Fardania

I'm going to cook delicious dishes
that outshine that restaurant's!

[21:57] Fardania

I'll make something even better!

SIGN Episode Five

Pork Cutlet Rice Bowl

Pudding a la Mode

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