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Yakitori: Soldiers of Misfortune

Yakitori: Soldiers of Misfortune (Japanese: 焼き鳥戦争, Hepburn: Yakitori) is a Japanese novel series written by Carlo Zen and illustrated by so-bin. It began

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Licensed by Netflix, an original net animation (ONA) series adaptation by Arect premiered in May 2023.

Izakaya

ordered first, followed with progressively more robust flavors such as yakitori or karaage, finishing the meal with a rice or noodle dish to fill up. Izakaya

An izakaya (居酒屋) (Japanese: [izakaja]) is a type of informal Japanese bar that serves alcoholic drinks and snacks. Izakaya are casual places for after-work drinking, similar to a pub, a Spanish tapas bar, or an American saloon or tavern.

Kushiyaki

times, restaurants group them as kushimono (串モノ) and yakimono (焼きモノ). Both yakitori and kushiyaki are used interchangeably in Japanese society to refer to

Kushiyaki (串焼き) is a formal term that encompasses both poultry and non-poultry items, skewered and grilled. At times, restaurants group them as kushimono (串モノ) and yakimono (焼きモノ).

Tsukune

meatball most often cooked yakitori style (but also can be fried, baked, or boiled) and sometimes covered in a sweet soy or yakitori tare, which is often mistaken

Tsukune (つくね) is a Japanese chicken meatball most often cooked yakitori style (but also can be fried, baked, or boiled) and sometimes covered in a sweet soy or yakitori tare, which is often mistaken for teriyaki sauce.

Kono (restaurant)

restaurant in New York City that primarily serves yakitori. Opened in 2022 by New York City-based yakitori chef and breakdancer Atsushi Kono, it is located

Kono (stylized in all caps) is a Japanese restaurant in New York City that primarily serves yakitori. Opened in 2022 by New York City-based yakitori chef and breakdancer Atsushi Kono, it is located in the Canal Arcade, a pedestrian passageway that runs between Bowery and Elizabeth Street in Chinatown.

The restaurant has received coverage and acclaim from publications like The New York Times, Thrillist, Bon Appétit, and Grub Street, as well as nominations for the James Beard Awards.

Wolf Children

the gymnasium is still in existence). The yakitori with sauce that appears in the film is oidare yakitori, a local dish from Ueda, Nagano, where Hosoda's

Wolf Children (Japanese: ??????????, Hepburn: ?kami Kodomo no Ame to Yuki; lit. 'Wolf Children: Ame and Yuki') is a 2012 Japanese animated fantasy drama film directed and co-written by Mamoru Hosoda. The second original feature film directed by Hosoda and the first work written by him, the film stars the voices of Aoi Miyazaki, Takao Osawa, and Haru Kuroki. The story's central theme is "parent and child", depicting 13 years in the life of a young woman, Hana, who falls in love with a werewolf while in college, and following his death must raise the resulting half-werewolf half-human children, Ame and Yuki, who grow and find their own paths in life.

Hosoda established Studio Chizu for production. Yoshiyuki Sadamoto, of Nadia: The Secret of Blue Water (1990) and Neon Genesis Evangelion (1995), designed the characters. Wolf Children had its world premiere in Paris on June 25, 2012, and was released theatrically on July 21, 2012, in Japan. Funimation licenses the film for North America and Manga Entertainment handles UK rights.

Shish kebab

?i? kebab. Arrostitini Souvlaki List of kebabs List of meat dishes Satay Yakitori John Ayto (18 October 2012). The Diner's Dictionary: Word Origins of Food

Shish kebab or shish kebab is a popular meal of skewered and grilled cubes of meat. It can be found in Mediterranean cuisine.

It is one of the many types of kebab, a range of meat dishes originating in the Middle East. In North American English, the word kebab alone often refers to shish kebab, though outside of North America, kebab may also mean doner kebab.

It is traditionally made of lamb but there are also versions with various kinds of meat, poultry, or fish. In Armenia, shish kebab and the vegetables served with it are grilled separately, normally not on the same skewer.

Shashlik

apartment buildings. List of kebabs Satay, a similar dish from Indonesia Yakitori, Japanese variety of skewered meat Pokhlebkin, William Vasilyevich (2004)

Shashlik, or shashlyk (Russian: ?????? shashlyk), is a Turkic dish of skewered and grilled cubes of meat, similar to or synonymous with shish kebab. It is known traditionally by various other names in the Caucasus, Eastern Europe and Central Asia, and from the 19th century became popular as shashlik across much of the Russian Empire and nowadays in former Soviet Union republics.

Japanese mahjong

their placement (see final points and place). In an optional rule called yakitori (???, "grilled bird"), if one did not win a hand in a match, that player

Japanese mahjong (Japanese: 麻雀, Hepburn: M?jan), also known as riichi mahjong (????, r?chi m?jan), is a variant of mahjong. Japanese mahjong shares the same basic rules as other mahjong variants, but also features a unique set of rules such as riichi and the use of dora. The variant is one of a few styles where discarded tiles are ordered rather than placed in a disorganized pile. This is primarily due to the furiten rule, which takes player discards into account. The variant has grown in popularity due to anime, manga, and online platforms.

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