



MINI EPISODES: MANAGER TOTSUKA TATARA

TRANSLATION: NARU-KUN / K-PROJECT WORLD

A few days after a temporary closure of the HOMRA bar, it was posted at the entrance that it was due to a fracture of Kusanagi Izumo.

Totsuka Tatara made a decision.

"Well, I guess I have to do my best here. I always take care of Kusanagi-san."

When he went to visit Kusanagi Izumo, almost every day, (He bring him souvenirs, handmade curry.), He said:

"Kusanagi. I don't think it's good that the bar is closed that long. The food and beverage industry is a world where customers are even gone a little. How about this? Why don't you make me a bar manager for a while?"

Kusanagi suddenly frowned as if his leg ached.

"I'm sorry."

Closing the bar for Kusanagi was like getting into the mud.

"I'll be fine. I have been working in that bar for a while."

Certainly, at a time when Kusanagi's uncle lived, he helped out at the HOMRA Bar three or four times a week.

"Hmm."

Kusanagi calculated various possibilities in his head. Certainly, as he said, he wanted to avoid long-term closure if possible. However, even Kusanagi, who has special powers, cannot leave the hospital for a time. Anyway, his heel of the right foot is crushed and fractured.

So someone has to manage the bar as a manager...

(Suoh? It doesn't do. It's still better to let an orangutan do it. Anna is a minor and out of the question, and Yata-chan has a troublesome character and I can't trust him anymore. Chitose, who seems to be able from doing such a thing, he seems to be persuading a girl who came, and Dewa got another part-time job. Kamamoto would be fine, but not available recently until the end of the season. Hmm.)

Totsuka smiled, took a bit of the curry with a spoon, and poked it into Kusanagi's mouth with an "Ah!" It seems to have good taste. Kusanagi will try.

He was honestly saying something like that. It's not the flavor of a top-notch store, but the amateur level is completely above it. It is not strange at all, even if it is served in a bar. Totsuka laughed softly.

"I use a lot of spices. The secret flavor is the salt koji. The ingenuity is that the meat is lightly ground."

Kusanagi was surprised. Certainly, this culinary skill was a highlight. Also, there is no need to worry about waiting for customers with this nice person. It looks good and the feeling of balance necessary for management is not bad.

"Okay."

Kusanagi wanted to believe in his friend.

"Ok, Totsuka."

"Leave it to me."

Totsuka laughed softly.

Then he returned to the bar and immediately resumed business that night. He also asked Shouhei and Eric for help.

That day, regulars said, "Oh, it's been open for a long time." The next day, they saw the face of Totsuka again, who opened at noon.

As if it were a curry shop.

Totsuka has been living in this area for a long time. Therefore, the demand for food was understood as a sensation on the skin.

There are quite a few facilities where young people approach. You also have to focus on young women. There is definitely demand for lunch. Competing with creative curries that are not often found in the vicinity (according to the curry that Kusanagi ate). And in that case, the authentic and stylish interior of the HOMRA bar should definitely be a bonus.

When he decided on that policy, he began posting flyers in stores that he generally got along well with. The flyer was designed and created by Bandou, while the actual members of the group, including himself, were in charge of Homra's young crowd.

Totsuka attaches great importance to the relationship with others, and is willing to help when something happens, which is why many people would like to cooperate with him.

Advertising plan for delicious curry. And human power.

Sales increased day by day.

In addition, Totsuka also changed the night sale format a bit. The original and luxurious image was kept as it was, an authentic handmade soba was served with a little oil and pacchi, and a summer cocktail was added to the menu in consideration of the season.

The effect was so wonderful that Suoh, who was not particularly interested in managing the bar, was able to say, "There have been a lot of customers recently."

Kusanagi reported the balance of the bar to Totsuka, "Oh, you did it." The result was good enough to lightly stroke his cheek.

However, Totsuka, sales manager, who performed better than expected, was slowed by several factors just before Kusanagi was released from the hospital. The first happened when free people (also known as homeless people) who had no address or occupation and who were friends of Totsuka, had come to play.

Totsuka kindly invited them, and after their free drinks, they tried to pay for their good deeds, but Totsuka laughed and said, "Okay, no problem."

More enthusiastic and curious, Totsuka moved a bit further with the addition of good baked cocktails, anko pasta (which made him an enthusiastic repeater), and experimental recipes.

As a result, earnings settled at a level just below ordinary sales. Totsuka said, "I am not as good as Kusanagi-san. Thank you for letting me do it."

He laughed and bowed. Kusanagi also thanked him for accepting it.

Then, Kusanagi, who was released from the hospital, thought again as he reviewed the books that were quite well balanced. After all, Totsuka Tatara was good at business.