

滴翠

TEKISUI

A taste of Nara.

Said to be the birthplace of medicine in Japan, Nara is home to fresh, local ingredients to be savored by the body. We offer healthful Japanese cuisine prepared by FUFU's chef who brings together Japanese cooking techniques and Nara to create flavorful lunches centered around Japanese herbal aromatics, herbs, yam, and fresh Yamato vegetables.

Baked Curry Infused with Japanese Herbal Aromatics

An irresistible baked curry made using herbal medicine and spices. A rich flavor is developed by adding aromatic Yamato *toki** as well as numerous spices such as peony, lemongrass, coriander, cumin, and cardamom to Jerusalem artichoke, which is said to be a natural insulin, and seasonal Yamato vegetables. Served with gardenia rice incorporating gardenia fruit used in medicine. Indulge in this fragrant, original curry of FUFU Nara. (Yamato toki: An herb endemic to Japan. Identified as *Angelica acutiloba*.)



Herb salad with Japanese herbal aromatics/Japanese yam/
Narazuke pickled vegetables /Miso soup/Velvety Asuka pudding

¥1,800 (Curry only ¥980)

Seasonal Nara Vegetable Tempura Rice Bowl

Tempura is a delectable dish carrying the flavors of the seasons.

To prepare tempura, we gather aromatic Yamato *toki*, Japanese herbal vegetables, and fresh, local Yamato vegetables.

Tempura can also be eaten on rice.



Herb salad with Japanese herbal aromatics/Japanese yam/
Narazuke pickled vegetables /Miso soup/Velvety Asuka pudding

¥1,800 (Tempura Rice Bowl only ¥980)

Homemade Stewed Hamburger Steak

Hamburger steak made of luxurious Yamato pork and Yamato chicken stewed in demi-glace sauce. Our homemade demi-glace sauce with exceptional flavor is made by stewing brown stock with various spices.



Herb salad with Japanese herbal aromatics/Japanese yam/
Narazuke pickled vegetables /Miso soup/Velvety Asuka pudding

¥1,800

Ginger-Grilled Yamato Pork

Ginger-grilled pork with an unremarkable aroma of ginger and sweet Yamato green onion. Prepared using prestigious, globally recognized Yamato pork sourced from Frieden (which focuses on producing secure, safe, and delicious pork products). The addition of copious ginger and Yamato green onion to a base of soy sauce produces a rich flavor.



Herb salad with Japanese herbal aromatics/Japanese yam/
Narazuke pickled vegetables /Miso soup/Velvety Asuka pudding

¥2,200

Children's Plate

¥1,800

Corn soup/Velvety Asuka pudding/
Soft drink (apple or orange juice)



Tekisui's Specialty Glorious Fried Chicken

Juicy fried chicken prepared by frying the entire thigh. By frying the thigh whole, the meat retains its juiciness. Enjoy by adding whole-grain mustard.



Herb salad with Japanese herbal aromatics/Japanese yam/*Narazuke* pickled vegetables /Miso soup/Velvety Asuka pudding

¥1,800

Yamato Stewed Beef Tongue

Melt-in-your-mouth beef tongue stewed in a decadent sauce.

Enjoy the deep yet mild flavor of beef tongue stewed deliberately for two days in a sauce made with Gotoku miso, red wine, and Japanese herbal extracts.



Herb salad with Japanese herbal aromatics/Japanese yam/*Narazuke* pickled vegetables /Miso soup/Velvety Asuka pudding

¥2,500

Cutlet of Domestic Beef Loin

A large cutlet of domestic beef loin that has been fried until crispy. Guests can enjoy the delicious flavor of meat and its harmony with fresh Yamato *nadeshiko* (tomatoes cultivated in Nara) and juicy lettuce served alongside. Our original mustard and demi-glace sauce, which is stewed slowly with Yamato *toki* and peony, bring out a mild flavor.



Herb salad with Japanese herbal aromatics/Japanese yam/
Narazuke pickled vegetables /Miso soup/Velvety Asuka pudding

¥2,600

Pacific Bluefin Tuna Rice Bowl

A generous portion of fresh tuna on top of Hinohikari rice grown in Nara Prefecture and served alongside our homemade soy sauce and wasabi. Add grated Japanese yam to experience a different flavor.



Herb salad with Japanese herbal aromatics/Japanese yam/
Narazuke pickled vegetables /Miso soup/Velvety Asuka pudding

¥2,800

Flattened Domestic Beef Steak

A large cut of beef loin steak prepared by a teppanyaki chef. The original Japanese-herbal sauce is made using red wine, fond de veau, licorice, Chinese cinnamon, dried citrus peel, clove, star anise, etc. in a sesame base and has a flavor unlike anything tasted before.



Herb salad with Japanese herbal aromatics/Japanese yam/
Narazuke pickled vegetables /Miso soup/Velvety Asuka pudding

¥3,500

Yamato Beef Sukiyaki

A luxurious beef hot pot through which one can enjoy the texture of fresh lettuce and the flavor of Yamato beef. The delicious flavor of the meat itself stands out in this straightforward dish, and adding local eggs and grated Japanese yam produces a different flavor to be enjoyed.



Herb salad with Japanese herbal aromatics/Japanese yam/
Narazuke pickled vegetables /Miso soup/Velvety Asuka pudding

¥3,500