



## Herbal Baked Curry   ¥1,800 (Single Item ¥980)

SET

- Salad with vanilla and japanese herbal (Homemade onion dressing) ▪ Grated yam
- Grated yam Narazuke (Vegetable pickles in sake lees) ▪ Miso soup ▪ Asuka smooth pudding

An addictive grilled curry with medicinal ingredients and spices.

Including the fragrant Yamato toki, peonies, lemongrass, coriander, also a variety of spices such as cumin and cardamom are added to Jerusalem artichoke, which is said to be a natural insulin, and seasonal Yamato vegetables to create a abundant flavor. Gardenia rice is made with Sanshishi, which is also prescribed for medicinal purposes.



## Nara Seasonal Vegetable Tempura Rice Bowl   ¥1,800 (Single Item ¥980)

SET

- Salad with vanilla and japanese herbal (Homemade onion dressing) ▪ Grated yam
- Grated yam Narazuke (Vegetable pickles in sake lees) ▪ Miso soup ▪ Asuka smooth pudding

Tempura is a luxurious dish that lets you enjoy the seasons.

Tempura Rice bowl collected fragrant Yamato toki, herbal plants, and fresh locally grown Yamato vegetables. You can also use tempura dipping sauce on top of tempura to enjoy different flavor of tempura rice bowl.



## Homemade Stewed Hamburger Steak ¥1,800

SET

- Salad with vanilla and japanese herbal (Homemade onion dressing) ▪ Grated yam
- Grated yam Narazuke ( Vegetable pickles in sake lees) ▪ Miso soup ▪ Asuka smooth pudding

A hamburger steak made with luxurious Yamato pork and Yamato chicken simmered in demi-glace sauce.  
Homemade demi-glace sauce is simmered with various spices for a special taste.



## Japanese Beef Loin Cutlet ¥2,600

SET

- Salad with vanilla and japanese herbal (Homemade onion dressing) ▪ Grated yam
- Grated yam Narazuke ( Vegetable pickles in sake lees) ▪ Miso soup ▪ Asuka smooth pudding

A large cutlet made from Japanese beef loin that is crispy and boldly deep fried.  
This is a dish with fresh Yamato Nadeshiko (which is tomatoes from Nara) and juicy lettuce to enjoy the harmonious flavor of the meat.  
Moreover, the original mustard brings demi-glace sauce which simmered with Yamato toki and peonies out the mellow taste.





## Grilled Beef Fillet And Yamato Vegetables With Persimmon Leaf On Ceramic Plate    ¥4,000

SET

- Salad with vanilla and japanese herbal (Homemade onion dressing) ▪ Grated yam
- Grated yam Narazuke (Vegetable pickles in sake lees) ▪ Miso soup ▪ Asuka smooth pudding

Luxurious beef fillet steak grilled on a ceramic plate with Yamato vegetables.

We also offer the Fufu Nara's original Japanese herbal sauce, which is based on sesame seeds made with red wine and various spices.



## Kid's Meal    ¥1,800

SET

- Corn Soup ▪ Asuka smooth pudding ▪ Soft Drink (Apple juice or Orange juice)

We offer a kid's meal which has popular dish's for children such as hamburg steak and fried shrimp. Children's can enjoy various flavors in one meal.



## Tekisui's Set Meal - HAKKAKU - ¥3,800

Small bowl	Spinach with sesame sauce / Crepe pepper / Bamboo shoots boiled in soy sauce, Braised beef / Sakura shrimp and spring cabbage with soup stock / Pumped yuba (Pumped dried tofu skin) / Grated yam / Assorted tempura	Rice	Hinohikari rice
		Pickles	2 types of pickles
		Miso soup	Gotoku miso soup
Sashimi	Assortment of 2 types of sashimi	Dessert	Asuka smooth pudding



## Tekisui's Set Meal - REN - ¥5,500

Small bowl	Spinach with sesame sauce / Fried scallops with spicy cod roe sauce / Bamboo shoots boiled in soy sauce, Braised beef / Grated yam / Deep-fried tofu mixed with vegetable / Crepe pepper / Pumped Yuba (Pumped dried tofu skin) / Sakura shrimp and Spring cabbage with soup stock / Assorted tempura / Yuanyaki salmon ( Grilled salmon with mirin and soy sauce )	Hot pot	Japanese beef stew with Japanese pepper
		Rice	Hinohikari rice
		Pickles	2 types of pickles
		Miso soup	Gotoku miso soup
Sashimi	Assortment of 2 types of sashimi	Dessert	Asuka smooth pudding

Depending on the season, the photos and menu contents may differ.





## Tekisui's Set Meal

- HAKKAKU -

¥10,000

Japanese cuisine made with local and seasonal ingredients to create a taste unique to Nara.

- Soup
- Sashimi
- Hotpot
- Rice
- Hassun  
(An assorted dish using the seasonal ingredients)
- Miso soup

Reservstion Required

This menu need to have a reservation at least 3 days in advance.

## Tekisui Special Kaiseki

¥19,800

By combining Japanese cuisine with Nara's culture, the chef at Tekisui discovered the unique flavors of this region from a new perspective. We hope that you will enjoy a time immersed in the history of Nara.

- Soup
- Sashimi
- Hotpot
- Rice
- Hassun  
(An assorted dish using the seasonal ingredients)
- Miso soup

Reservstion Required

This menu need to have a reservation at least 3 days in advance.



Depending on the season, the photos and menu contents may differ.