BURGER PLATE

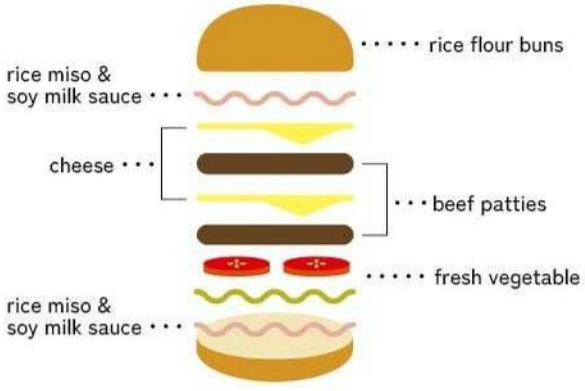
Lunch menu
11:00am-2:00pm

Tempu Terrace Special
Craft Burger Plate on Rice Flour Buns ¥2.300

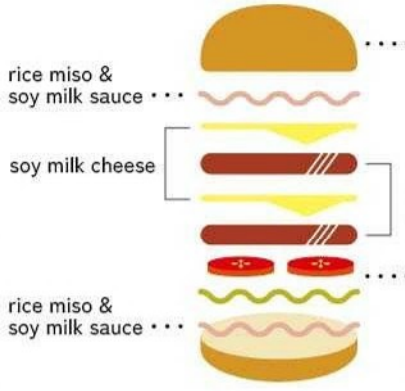
- Craft burger (beef or soy meat)
- French fries
- Refreshing pickles with ume plum vinegar

The vegan burger patties have a slightly reddish color due to the addition of cacao and beets, both of which are good for the body, so please do not worry, as they are cooked thoroughly over heat.

Beef burger



Veggie burger



VEGAN

GLUTEN FREE

※All prices shown include tax. The arrangement of dishes may vary depending on season and availability.

Vegan and Gluten Free Course

TEMPU BOTANICAL COURSE

Lunch menu
11:00am-2:00pm

Healthy vegetarian course with plenty of fresh vegetables from the foot of Koyasan.
Free of animal products such as meat, fish, eggs and dairy products, white sugar, and wheat-free /gluten-free.

Coffee or Tea included **¥4.300** per person

Today's appetizer assorted with vegetable salad from the foot of Koyasan.

Today's Soup
(Special soup that brings out the best of the ingredients)

Tempu Terrace Special
Craft Burger Plate on Rice Flour Buns
(Soy meat patties made with cacao and beets, soy cheese, and plenty of vegetables are sandwiched on soft rice flour buns. The special miso sauce is the secret ingredient.)

Special Chocolate Terrine
(Rich chocolate terrine with a smooth texture)

Special Course to Taste the Best of Wakayama

LUNCH COURSE

Lunch menu
11:00am-2:00pm

Rice Flour Bread and Coffee or Tea included **¥4.300** per person

Today's appetizer assorted with vegetable salad from the foot of Koyasan.

Today's Soup

Choice! **Pasta of your choice (Fusilli)**

Select your pasta

- Genovese sauce
- Peperoncino with whitebait
- Tomato sauce with eggplant

Special Wagyu Roast Beef

(A delicious dish of juicy meat grilled slowly at a low temperature.)

Tempu Terrace Special Dessert

(Chef's Choice of Sweets)

※All prices shown include tax. The arrangement of dishes may vary depending on season and availability.

TEMPU BUDDHA BOWL

(with Rice Flour Bread) ¥2.300

PLANT BASE

GLUTEN FREE

A healthy and nutritious vegetarian plate specially prepared by Tempu Terrace, featuring freshly harvested vegetables, rice and miso from the foot of Koyasan

Lunch menu
11:00am-2:00pm

PASTA SET

Pasta Set ¥1.900

- Your choice of pasta
- Freshly harvested vegetable salad from the foot of Koyasan
- Rice Flour Bread

Select your pasta

【Fresh Pasta】

Ajillo-style seafood pasta

Carbonara with house-made pancetta

Seafood Fettuccine with Tomato Sauce

Ajillo-style seafood pasta

※All prices shown include tax. The arrangement of dishes may vary depending on season and availability.

CURRY SET

Vegetarian curry rice Set ¥1.980

- Freshly harvested vegetable salad from the foot of Koyasan
- Served with special pickles

Select your curry

Keema Curry with Koya-Tofu
(Koya-tofu and soybean meat make for a great meal! Veggie Curry with the sweet taste of vegetables)

Massaman curry
(Spicy Thai curry with vegetables & beans)

Keema Curry with Koya-Tofu

ROAST BEEF SET

Finest Quality Roasted Wagyu beef Set ¥2.800

- Freshly harvested vegetable salad from the foot of Koyasan
- Rice Flour Bread

Lunch menu
11:00am-2:00pm

Omelet with a filling of ketchup-seasoned fried rice and Salad set ¥1.680

Superfood vegetable Salad from the foot of Koyasan ¥730

- French fries ¥500
- Rice Flour Bread (1 slice) ¥150
- Rice (1 bowl) ¥200

※All prices shown include tax. The arrangement of dishes may vary depending on season and availability.

Terrace Set / Chocolate tart

DESSERT

Soft serve ice cream is available to order on the ground floor

Cake Set

Today's Cake & Drink set
(Coffee or Tea)

Terrace Set (with ice-cream) ¥1.280

Petit Set (without ice-cream) ¥1.000

*image

Today's cake

à la carte

Today's Cake ¥750

with ice-cream ¥900

※All prices shown include tax. The arrangement of dishes may vary depending on season and availability.

SPECIAL DESSERT

Healthy Tempu Terrace special sweets made with the finest ingredients

Gluten-free chocolate treats that melt in your mouth moist and smooth, and have a surprisingly rich and intense cocoa flavor without eggs or dairy products.

Organic soymilk, 100% plant-based ingredients

VEGAN

GLUTEN FREE

à la carte

Chocolate Terrine ¥1.280

with ice-cream ¥1.480

Smooth and fluffy gluten-free cheesecake with a fresh lemon flavor.

GLUTEN FREE

Made with lemons from Wakayama Okasho-Mandarin Orchard, grass-fed milk from Ryujin Village, and domestic rice flour.

à la carte

Tempu Terrace Special Lemon-scented soufflé cheese ¥1.280

with ice-cream ¥1.480

Cake Set Special Cake & Drink Set

(Coffee or Tea)

without Ice-cream ¥1.500

with Ice-cream ¥1.650

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ORIGINAL DRINK

Healthy hot drink made from soy milk,
black sesame and soybean flour

Tempu Terrace Shojin Latte ¥660

Kopon Daito
(Great Pagoda)

"To shine everywhere"
Dainichi Budda

Kobo Daishi

TEMPU TERRACE logo

Terrace-chan
(mascot for TEMPU TERRACE)

Flavorful hot chocolate beverage

Hot Chocolate ¥770

Cafe latte (with latte art design)
HOT only ¥660

Matcha latte I H ¥660

Roasted Japanese Tea latte
I H ¥660

Original craft cola blended with "grape sansho",
a specialty of Wakayama Prefecture

Grape Sansho Craft Cola ¥770

Refreshing drink with grape sansho syrup
and organic lemon juice

Grape Sansho Squash ¥770

※All prices shown include tax. The arrangement of dishes may vary depending on season and availability.

COFFEE / SPECIAL LATTE

Coffee	I H	¥550
Cafe latte (with latte art design HOT only)	I H	¥660
Cappuccino	H	¥660
Caramel Latte	I H	¥660
Soy milk latte	I H	¥660

TEA

Ice tea	I	¥550
Tea Darjeeling / Earl Gray	H	¥850
Herb tea Lemon-mint / Chamomile-Apple / Rosehip Peach	H	¥850

※HOT tea is served by the pot

JUICE / AMAZAKE

"Shunka" mandarin juice (made by best mandarin orange maker in Japan.)		¥880
Wakayama peach nectar		¥660
Amazake / sweetened rice wine (made from rice at the foot of koyasan)	I H	¥550

BEER

Craft beer born in Koyasan

Tenku-Hannya (330ml) (Fruity and highly aromatic sweet beer)	¥1.500
Tenku-Koya (330ml) (Refreshing,crisp,dry beer from Koya Maki:Umbrella pine)	¥1.500
Kirin Heartland (330ml)	¥700
Non-alcohol Beer (334ml)	¥700

WINE

MAS DE JANINY / White

MAS DE JANINY / Red

【Glass】 ¥700 【Carafe】 ¥2.400
※4 glasses

【About Allergy Labeling】
7 items specified ingredients are displayed with the mark. Please be aware that allergy substances may adhere to or be mixed with other allergens during production, distribution, and cooking processes at restaurants, regardless of the direct presence of allergens in the menu ingredients.

shrimp crab wheat buckwheat egg milk peanut

To Go OK

Limited quantity

Tempu Terrace Pudding ¥430

Smooth and fluffy texture made with whole eggs.
A very popular pudding since its opening.

※All prices shown include tax. The arrangement of dishes may vary depending on season and availability.