

Abstract

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Title : Examines the Uniqueness of Dekke Naniura

*Dekke Naniura is a traditional Toba Batak dish made from raw carp where the process of making it is served raw (not cooked). The aim of this research is to find out the philosophy and process of making the Dekke Naniura dish, as well as the content and benefits of typical Batak spices (utte jungga, flower dressing, and andaliman). The research method used is a qualitative method with observation collection techniques, interviews with the owner of Lapo Siagian Boru Tobing Restaurant and Senen Market traders and is supported by literature studies and questionnaire results which provide a more complete picture of the understanding of Dekke Naniura in society. From the research results, it was found that the Dekke Naniura philosophy is a symbol of purity and holiness, and contains the values of togetherness and brotherhood. The method of preparation is through the process of fermenting raw carp meat using utte jungga for 2-3 hours, accompanied by dressing flowers and andaliman. The beneficial content contained in andaliman with the Latin name *Zanthoxylum Acanthopodium* contains vitamin A, vitamin E and zinc, dressing flower with the Latin name *Etingera Elatior* has antibacterial benefits and utte jungga with the Latin name *Citrus Jambiri Lush* has a very high vitamin C content.*

Keywords: *Dekke Naniura, culinary, Batak tribe, North Sumatra, Spices.*