

ABSTRAK

Skripsi ini berjudul “Perkembangan Kuliner Batak Toba di Yogyakarta Tahun 1970–2000” yang membahas peran kuliner sebagai sarana mempertahankan identitas budaya perantau Batak di Yogyakarta. Penelitian ini dilatarbelakangi oleh kehadiran rumah makan Batak seperti Tapian Nauli, Dainang, Robema, dan Lapo Hasian yang tidak hanya menjadi tempat penyedia makanan, tetapi juga ruang interaksi sosial, pewarisan tradisi, serta simbol keberadaan masyarakat Batak di tanah rantau.

Metode yang digunakan adalah metode sejarah dengan langkah-langkah heuristik, kritik sumber, interpretasi, dan historiografi. Sumber penelitian diperoleh dari wawancara, dokumen, dan literatur pendukung yang relevan dengan tema kuliner dan migrasi Batak.

Hasil penelitian menunjukkan bahwa kuliner Batak Toba berfungsi ganda. Pertama, mempertahankan otentisitas budaya melalui hidangan khas seperti saksang, arsik, naniura, dan penggunaan rempah andaliman. Kedua, menunjukkan adanya akulturasi dengan budaya lokal Yogyakarta melalui penyesuaian cita rasa dan pengelolaan usaha. Kehadiran kuliner Batak di Yogyakarta dengan demikian mencerminkan dinamika sosial-ekonomi perantau sekaligus memperkaya khazanah gastronomi kota tersebut.

Kata kunci: Kuliner Batak Toba, Yogyakarta, identitas budaya, akulturasi, sejarah kuliner.

ABSTRACT

This undergraduate thesis, entitled “The Development of Batak Toba Culinary in Yogyakarta, 1970–2000”, examines the role of cuisine as a medium for preserving cultural identity among Batak migrants in Yogyakarta. The research is based on the emergence of Batak restaurants such as Tapian Nauli, Dainang, Robema, and Lapo Hasian, which served not only as culinary spaces but also as places of social interaction, cultural transmission, and markers of Batak presence in the diaspora.

The study employs the historical method consisting of heuristic, source criticism, interpretation, and historiography. Sources were obtained through interviews, documents, and relevant literature on Batak migration and culinary culture.

The findings reveal that Batak Toba cuisine played a dual role. On the one hand, it preserved cultural authenticity through traditional dishes such as saksang, arsik, naniura, and the use of andaliman as a signature spice. On the other hand, it adapted to local Javanese culture through adjustments in flavor and business management. Thus, the development of Batak Toba culinary traditions in Yogyakarta illustrates both the socio-economic dynamics of migrants and the process of cultural acculturation, while also enriching the city’s gastronomic diversity.

Keywords: Batak Toba culinary, Yogyakarta, cultural identity, acculturation, culinary history.