



# 海廊

K A I R O U

# Menu

OPEN 11 : 00 ~ 23 : 00

(Last order 22 : 00)

## TAMANOZEN

1,700 yen

(Appetizer, sashimi, simmered dish, chawanmushi savory egg custard, seasonal tempura, steamed rice, miso soup, pickled vegetables, dessert)

Kaiser banquet course served with seasonal fishes and vegetables.



## Hireniku Tempura GOZEN

1,500 yen

Okayama peach pork tenderloin tempura GOZEN

(miso soup, small appetizer, steamed rice, pickled vegetables)

Local brand pork tenderloin tempura.

## ONTAMA-MESHI

1,300 yen

Congereel tempura and soft-boiled egg rice bowl.

(rice bowl topped with conger eel tempura, vegetables and soft-boiled egg, served with miso soup and pickled vegetables)

Our chef's twist on a local favorite. Available only here at Kairou



## Setouchi KAISENDON

1,800 yen

Setouchi sashimi rice bowl

(rice bowl topped with seafood sashimi. Served with miso soup and pickled vegetables)

A variety of fresh seafood including local catches on a bowl of rice.

## Spicy beef curry

1,100 yen

(Beef curry with steamed rice. served with a salad and pickled vegetables)



※Coffee or tea is available for an additional 200 yen.

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おすすめ

## Setouchi Taimeshi GOZEN 2,100yen

(rice with minced sea bream, sashimi, a deep fried dish.  
sea bream broth served in an earthenware tea pot, pickled vegetables)



A special meal full of our local specialty. the sea bream.  
Pour the sea bream broth over the rice to make Tai-Chazuke.  
(a popular Japanese dish)

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※Coffee or tea available for an additional 200yen.

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## Shrimp and Seasonal Vegetable Tempura with cold udon or soba noodles 1,200 yen

\*choice of udon (wheat) or soba (buckwheat) noodles

\*a mini seafood temaki(hand-rolled) sushi is available for an additional 400 yen.



## Cold Udon noodles with Tsurajima burdock root topped with congereel tempura 1,100 yen

Enjoy the various textures of crunchy lotus root and burdock root from Tsurajima, along with this dish with our fluffy congereel tempura.

\*a mini seafood temaki(hand-rolled) sushi is available for an additional 400 yen.

## Kairo style Tuna yukke Don 1,500 yen (Rice bowl with topped seasoned raw tuna and a soft boiled egg)

tuna yukke don, miso soup and pickles

Please enjoy the combination of diced Tuna, mild soft boiled egg and sweet&spicy sauce



## UME KAORU SAKURAJIMADORI NANBAN SOBA (Hot) 1,400 yen

Buckwheat noodle in white broth based on Bonito flake comes with healthy Sakurajima brand chicken and grilled sweet white leek, Enjoy the flavor of Japanese plum and combination of the rich flavor chicken and sweetness of the grilled leek.

\*a mini seafood temaki(hand-rolled) sushi is available for an additional 400 yen.

## Kid's plate 1,200 yen

Every child's favorite dishes, all on one plate.



※Coffee or tea is available for an additional 200 yen.

# A la carte

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Miso soup made with a base of fish from setouchi	350yen
Stir-fried chicken neck meat and white leek with salt and pepper sauce	680yen
Nidako no tempura (Setouchi local stewed octopus tempura)	720yen
mini seafood temaki (hand-rolled) sushi	500yen
Namayuba no sashimi (vegan sashimi made from soymilk)	500yen
Kumiage zaru Tofu (homemade Tofu)	500yen
Ohban satsumaage (fried fishcake)	500yen
Cream croquette	820yen
Boiled extremely thin sliced pork & salad	950yen
Green salad	480yen
Karaage (Japanese style Deep fried Chicken)	600yen
Pressed mackerel sushi	350yen



mini seafood temaki (hand-rolled) sushi



Miso soup made with a base of  
fish from setouchi



Stir-fried chicken neck meat and  
white leek with salt and pepper sauce

# Small appetizer

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Kaibasira no karashimiso gake (Grilled scallop with spicy miso)	680yen
Ebi no karaage (Deep fried Shrimp)	600yen
Gyuusuji nikomi stewed(Beef tendon)	500yen
Ika to Nagaimo no mentaiko ae (Squid and chinese yams with cod roe)	480yen
Edamame	400yen
Sengyo no wasabikonbu ae (Fresh seafood with flavored kelp wasabi)	400yen
Tirimen sansyo (Dried young Sardine with mountain pepper)	400yen
Rice set (steamed rice, miso soup and pickled vegetables)	400yen

# Drink

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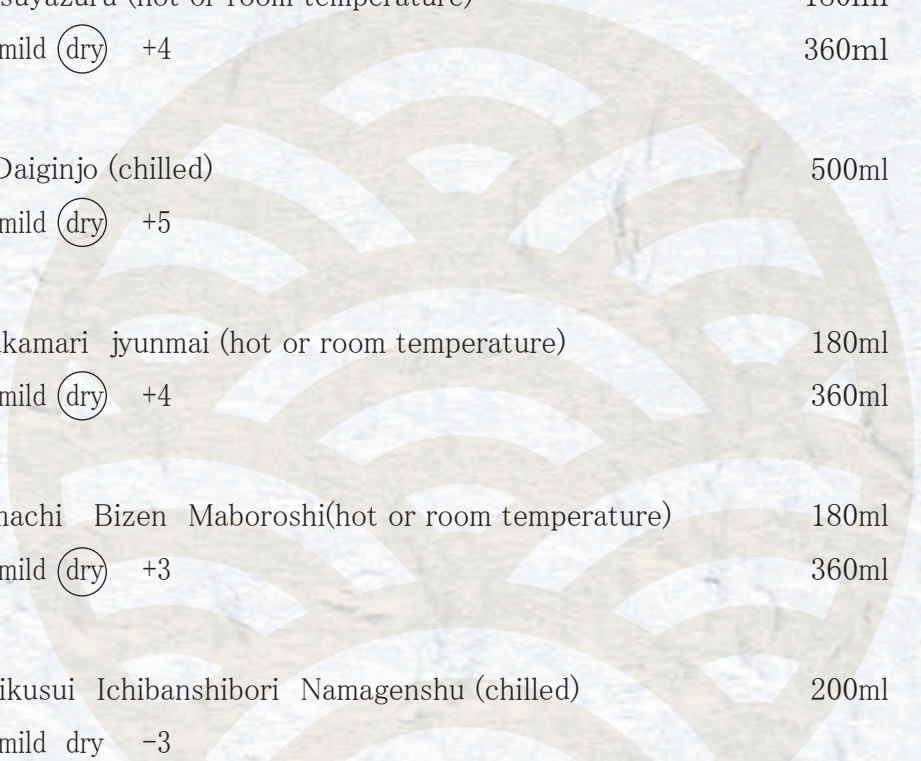
Beer		Scotch and soda	
Draft beer KIRIN ICHIBAN (Mug)	720 yen	High-ball (Scotch and soda)	550 yen
Draft beer KIRIN ICHIBAN (Glass)	590 yen		
Draft beer KIRIN ICHIBAN (Large bottle)	950 yen	Plum wine	
Draft beer KIRIN ICHIBAN OKAYAMA	760 yen	Yuzu Umeshu ~ Nakano a small citrus fruit plum wine	500 yen
		Aragoshi umeshu ~ Umenoyado plum wine	650 yen
Non-Alcoholic beer		Aragoshi mikan ~ Umenoyado orange wine	650 yen
ZERO ICHI	480 yen		
Chuhai		Wine	
Lemon sour ~ Shochu with lemon juice and soda	480 yen	Red wine (Glass)	480 yen
Lime sour ~ Shochu with lime juice and soda	480 yen	White wine (Glass)	480 yen
		Collagen drink	
Shochu ※(Traditional Japanese distilled liquor)		Collagen berry	650 yen
Hitotsubu no Mugi (wheat)	480 yen	Collagen kiwi fruit	650 yen
Okoge (wheat)	500 yen	Collagen grapefruit	650 yen
Kappa kyuusenbou (wheat)	500 yen	Soft drink	
Satsuma Tsukasa (potato)	480 yen	Oolong tea	350 yen
Sekitoba (potato)	600 yen	Coca-cola	350 yen
Samurai no Mon (potato)	950 yen	Ginger Ale	350 yen
		Sprite	350 yen
Whisky		Orange juice	350 yen
Black Nikka	500 yen	Grapefruit juice	350 yen
		Regular coffee	350 yen
		Koucha ~ Black tea	350 yen

※ Shochu, whisky, and plum wine can be served with water, hot water, on the rocks or with soda.

# Japanese Sake

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Kikumasamune (hot or room temperature)	180ml	650 yen
sweet mild (dry) +5	360ml	1,080 yen
Kawatsuru Tsuyazuru (hot or room temperature)	180ml	880 yen
sweet mild (dry) +4	360ml	1,400 yen
Kawatsuru Daiginjo (chilled)	500ml	3,300 yen
sweet mild (dry) +5		
Chikurin Fukamari jyunmai (hot or room temperature)	180ml	880 yen
sweet mild (dry) +4	360ml	1,400 yen
Sakuramuromachi Bizen Maboroshi(hot or room temperature)	180ml	900 yen
sweet mild (dry) +3	360ml	1,500 yen
Funaguchi Kikusui Ichibanshibori Namagenshu (chilled)	200ml	900 yen
(sweet) mild dry -3		