旬菜旬魚

海廊

KAIROU

Prix-fixe menu

During the year-end and the New Year period (between December 28th (Sat.) and January 5th (Sun.)), the menu served will be limited. Thank you very much for your understanding.

OPEN 11:00～14:30 (L.O.14:00)
17:00～21:30 (L.O.21:00)

Tamano-zen: set meal -New Year's special- 2,400 yen



24cm square tiered box meal (small side dish, fried items, grilled items, rice, miso soup, and pickles)

Tamano-zen set meal to casually enjoy a Japanese traditional course.
Each dish served is colorfully arranged with seasonal ingredients and flavors.

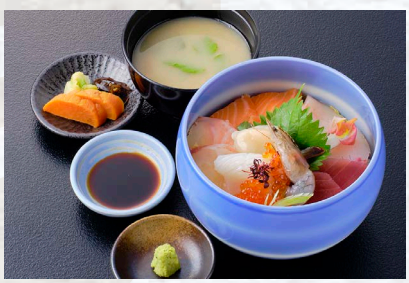


Setouchi's Momo-dai (Peach Sea Bream) Gozen 2,900 yen

Tai-meshi (Sea Bream Rice) / Sea Bream Sashimi / Sea Bream and VegetableTempura / Steamed Sea Bream Dobin mushi / Japanese Pickles

This luxurious meal contains the local Momo-dai (Peach Sea Bream), which is famously known for feeding on local white peaches of Okayama. We recommend pouring the Sea Bream Dobin Mushi onto the Tai-meshi.

Setouchi Fresh Seafood Rice Bowl 2,700 yen



Miso Soup / Japanese Pickles

Prepared with seasonal local fish from the Seto Inland Sea.



Tuna and Salmon Sashimi Rice Bowl 2,200 yen

Small side dish / Miso Soup / Japanese Pickles

Enjoy the classic and authentic combination of Tuna and Salmon Sashimi.

Okayama Peach Pork Cutlet Gozen: set meal 2,200 yen



salad / Side dish / Miso soup / Japanese pickles

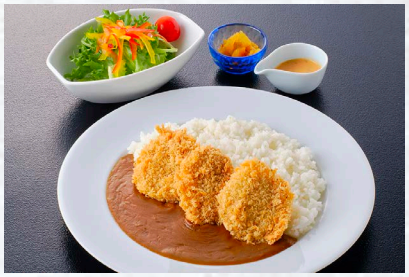
130g of peach pork loin from Okayama prefecture.
Enjoy with our special tonkatsu souce made with yogurt.

※The dishes may change depending on the day.

Prix-fixe menu

OPEN 11:00～14:30 (L.O.14:00)
17:00～21:30 (L.O.21:00)

“Kairou Style” Spicy Katsu Curry — 2,100 yen



Salad / Fukujinzuke Pickles (Finely chopped Daikon, Eggplant, Lotus Root and Cucumber).

KAIROU’s special curry topped with Okayama’s Peach Pork cutlet, which matches perfectly with the spiciness of the curry.



Tempura, Cold Udon Noodles and Grilled Eel Chirashi Sushi — 2,700 yen

**Hot Udon Noodles also available*

Enjoy Chirashi Sushi with fluffy grilled Eel, Prawn and Seasonal Vegetable Tempura, with Udon Noodles which make a good match.

Tempura, Cold Soba Noodles and Grilled Eel Chirashi Sushi — 2,700 yen



Hot Soba Noodles also available

Enjoy Chirashi Sushi with fluffy grilled Eel, Prawn and Seasonal Vegetable Tempura, with Soba Noodles which make a good match.



Kid’s Set Meal — 1,600 yen

Udon Noodles / Inari Sushi / Deep-fried Shrimp / Japanese rolled Omelet / Sausage, French Fries / Dessert / Juice

A meal with all of your kid’s favorites
(Only available for children who are under the age of 13)

“With devotion to each dish”



Seto Inland Sea, where Okayama and Tamano are located, is a food treasure box full of delicacies from land and sea. Surrounded by these blessings of great nature, we feel delighted and we cherish every touch to ingredients and every meeting with our guests, offering superior food and service day after day.

Head Chef　Tomomi Kobayashi

※The dishes may change depending on the day.

A la carte

OPEN 11:00～14:30 (L.O.14:00)
17:00～21:30 (L.O.21:00)

5 types of Selected Sashimi	2,700 yen
Simmered Momo-dai (Peach Sea Bream)	1,600 yen
Kitaki Oyster(5pieces)	1,400 yen
Miso-dressed Momodai (peach sea bream) roll	900 yen
Momo-dai (Peach Sea Bream) Dobin mushi Soup	800 yen
Deep-fried chicken seasoned by Setouchi Takatori soy sauce	800 yen
Fresh Green Salad	800 yen
Tuna Sushi Roll	700 yen
Softly Stewed Beef Tendon	700 yen
Deep-fried Tofu with Japanese Starchy Sauce	600 yen
Edamame (green soy beans)	600 yen
Rice set (Rice, Miso soup, Japanese pickles)	600 yen

Dessert

Seasonal gelato	500 yen

Drink

OPEN 11:00～14:30 (L.O.14:00)
17:00～21:30 (L.O.21:00)

Beer

Draft Beer KIRIN ICHIBAN (Mug)	900 yen
Draft Beer KIRIN ICHIBAN (Glass)	800 yen
Kirin Lager Beer (Medium bottle)	1,000 yen
Kirin Classic Lager Beer (Medium bottle)	1,000 yen

Craft Beer

DOPPO Pilsner	840 yen
DOPPO Omachi Lager Beer	930 yen
DOPPO Muscat Pils	930 yen
SETOUCHI ISLANDER SAISON	1,000 yen
SETOUCHI ISLANDER Stou	1,000 yen
SETOUCHI ISLANDER Buttefly Alet	1,000 yen
Kitagishima Oyster Stout	1,100 yen

Non-Alconoloic beer

KIRIN GREEN'S FREE	700 yen

Shochu (Titional Japanese distilled liquor) ※1 ※2 ※3

Kappa kyuusennbu	(wheat)	700 yen
Zuiyo Ippon-yari	(wheat)	700 yen
Hombo Suibakuka	(wheat)	700 yen
Hikari Jiji	(wheat)	700 yen
Kurokirishima EX	(potato)	700 yen
Kyoya Kanekyo	(potato)	700 yen
Okubo Kokusui-hanayakko	(potato)	700 yen

Whisky※2

White Horse (Whisky and soda)	700 yen

Chuhai ※1 ※2

Lemon sour ～ Shochu with lemon juice and soda	700 yen

Plum wine※2

Aragoshi umeshu ～ Umenoyado plum wine	800 yen
Aragoshi mikan ～ Umenoyado orange wine	800 yen
Yuzu Umeshu ～ Kishu plum wine	800 yen

Wine

Red wine (Glass)	700 yen
White wine (Glass)	700 yen

Soft drink

Okayama kaju Monogatari ～The tale of the fruit juice of Okayama～ (Shimizu Hakuto/Yuzu&Honey/Pione/Muscat)	450 yen
Perrier (Sparkling water)	600 yen
Oolong tea	500 yen
Coca-cola	500 yen
Ginger Ale	500 yen
Orange juice	500 yen
Apple juice	500 yen
Regular coffee	600 yen
Koucha ～ Black tea	600 yen

※1 Served with oolong tea: Extra 70 yen ／ ※2 Served strong: Extra 100 yen
※3 3 lemon wedges (additional 150 yen required)
※Shochu, whisky , and plum wine can be served with water, hot water, on the rocks or with soda.

Japanese sake

OPEN 11:00～14:30 (L.O.14:00)
17:00～21:30 (L.O.21:00)

All sake listed here are produced in Okayama. Enjoy the delicious sake long-loved by the locals

Miyashita Karakuchi Honjozo Dry (cold/hot)	180 ml	1,000 yen
Dry sake made from Akebono rice produced in Okayama, tastes good when served both Hiya/cold and Atsukan/hot	360 ml	1,500 yen
Kihei Honjozo Medium Dry (cold/hot)	180 ml	1,000 yen
Classic choice of Kihei brand, highly enjoyablewhen served both Hiya/cold and Atsukan/hot. Enjoy the elegant fragrance of rice and soft umami flavor that finishes mildly.	360 ml	1,500 yen
Shiragiku Mikinishiki (sake rice) Dry (cold/hot)	180 ml	1,200 yen
Made with heritage sake rice brand revived after 50 years. Enjoy the tranquil and beautiful fragrance and the sweet flavor of the rice. Well balanced umami and crisp flavor.	360 ml	1,800 yen
Top Quality (Kiwami Hijiri) Pure Daiginjo Sake Takashima Omachi Medium Sweet (cold/hot)	180 ml	1,300 yen
	360 ml	1,900 yen
This Daiginjo is made from a rare sake rice “Takashima Omachi”which is polished by 38%. The rich and clear Okayama water and the technique of Bicchu Toji, the master brewer make this pure Daiginjo sake possible. Please enjoy the floral and elegant aroma, and rich and smooth taste of this amazing sake.		
Bizen Maboroshi Junmai Ginjo Medium Sweet (cold)	180 ml	1,200 yen
A masterpiece made with 100% Omachi rice. This sake rice is known for winning various awards including a three gold medals from the Monde Selection. Enjoy the subtle sweet fragrance and umami.	360 ml	1,900 yen
Sakehitosuji Kinrei Junmai Ginjo Medium Dry (cold/hot)	180 ml	1,300 yen
Made with 56% polished Akaiwasan-omachi sake rice. Dry sake with amaximized umami flavor of the Omachi rice. Enjoy the refreshing and robust flavor.	360 ml	1,900 yen
Futamo Kinbotaru Daiginjyo Medium Dry (cold)	180 ml	1,600 yen
Made by using abundance of carefully selected Yamada-nishiki sake rice grown in Okayama prefecture.This sake is brewed by Bicchu Toji (master brewer) relying on their experienced instinct. Enjoy this gem with its fruity fragrance and elegant sweetness	360 ml	2,400 yen

Vegetarian menu, Gluten-free menu

OPEN 11:00～14:30 (L.O.14:00)
17:00～21:30 (L.O.21:00)

<Vegetarian menu>

Vegetable Tempura and Soba / Udon Gozen: set meal 3,200 yen

On-yasai (heated vegetable dish) or Rei-yasai (cold vegetable dish), Edamame,
Kawari-tofu (tofu dish), Vegetable maki-sushi rolls

Both soba and udon noodles are prepared with kombu seaweed dashi broth.

<Gluten-free menu>

Seafood bowl 2,700 yen

Served with gluten-free soy sauce