



海廊

K A I R O U

Prix-fixe menu

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

17:00~21:30 (L.O.21:00)

Tamano-zen

2,100 yen

Tofu Hamburg steak with spinach starchy sauce, halfbeak and squid sashimi, 2 side dishes, Kawari-dofu (tofu mixed with another ingredient), shrimp and seasonal vegetable tempura (pumpkin, bamboo shoots, other vegetables, and shiitake mushroom), bowl of rice, miso soup, pickles, small dessert

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



“KAIROU Style” Ontama Rice Bowl 1,580 yen

~served with Conger Eel Tempura and Soft-Boiled Egg~

Miso Soup / Japanese Pickles

Tamano city's famous dish, Ontama Meshi (rice bowl with soft-boiled egg) has arrived in an original “KAIROU Style” version. Lime is added on top to bring a refreshing touch to the dish.

Setouchi Fresh Seafood Rice Bowl

2,310 yen

Miso Soup / Japanese Pickles

Prepared with seasonal local fish from the Seto Inland Sea.



“KAIROU Style” Rice Bowl with Tuna

2,100 yen

Miso Soup / Japanese Pickles

Soft Boiled-Egg perfectly matching the tuna and Spicy Sweet Sauce.

Tuna and Salmon Sashimi Rice Bowl

1,890 yen

Small side dish / Miso Soup / Japanese Pickles

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



※The dishes may change depending on the day.

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Sauna Meshi (Meal after sauna)

Stone-grilled garlic rice & plenty of beef

1,900 yen



Serve with black pepper to taste.

The fragrant garlic aroma and scorched rice that you get when you stir while sizzling will whet your appetite.

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Kairou' s Recommendation

Setouchi' s Momo-dai (Peach Sea Bream) Gozen

2,520yen

Tai-meshi (Sea Bream Rice) / Sea Bream Sashimi / Sea Bream and Vegetable Tempura / 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.

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Limited to 20 meals (Only sold on Fridays, Saturdays and Sundays)

Sushi Set Meal

3,470yen

7 Nigiri Sushi / 2 Maki Sushi Rolls / 5 Appetizers / Tempura /
Steamed Egg Custard / Miso Soup / Dessert



The Sushi Set is only offered on Fridays, Saturdays and Sundays.
Please enjoy this colorful sushi set which includes Tuna, Salmon, Squid,
Scallops, Peach Sea Bream, Amberjack, Shrimp,
Peach Sea Bream Gunkanmaki Roll, Nakamaki Roll.

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Shinrin-dori Chicken Namban 1,890 yen

Steamed Egg Custard / Side Dish / Rice / Miso Soup / Japanese Pickles

Deep-fried battered chicken using Okayama's Shinrin-dori prepared with Kairou's special seasoning. Enjoy with our homemade tartar sauce.



Large Shrimp Tempura Deluxe Bowl 2,100 yen

Steamed Egg Custard / Side Dish / Miso Soup / Japanese Pickles

A satisfying Tempura bowl presented with 3 large sized Shrimp as well as seasonal vegetables. Served with sauce on the side to fully enjoy it's crunchy texture.

Tempura, Cold Udon Noodles and Grilled Eel Chirashi Sushi 2,310 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 2,310 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.

“Kairou Style” Spicy Katsu Curry 1,790 yen

Salad / Fukujuinzuke 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.



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Kid's Set Meal

1,300 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



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A la carte

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

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5 types of Selected Sashimi 2,310 yen

4 types of Selected Sashimi 1,950 yen

Simmered Momo-dai (Peach Sea Bream) 1,370 yen

Momo-dai (Peach Sea Bream) Dobin mushi Soup 670 yen

Setouchi style Arajiru (Fish broth) Soup
flavored with Bizen's Miso 510 yen

Deep-fried chicken seasoned
by Setouchi Takatori soy sauce 660 yen

Deep-fried Tofu with Japanese Starchy Sauce 490 yen

Deep-fried Whole Conger Eel 930 yen



5 types of Selected Sashimi



Deep-fried chicken seasoned
by Setouchi Takatori soy sauce



Deep-fried Tofu
with Japanese Starchy Sauce

A la carte

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

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Fresh Green Salad 600 yen

Tuna Sushi Roll 610 yen

Miso-dressed Momodai (peach sea bream) roll 720 yen

Softly Stewed Beef Tendon 610 yen

Sashimi in Wasabi & Kelp Dip 510 yen

Edamame (green soy beans) 490 yen

Rice set (Rice, Miso soup, Japanese pickles) 460 yen



Tuna Sushi Roll



Miso-dressed Momodai
(peach sea bream) roll



Softly Stewed Beef Tendon

Dessert

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

17:00~21:30 (L.O.21:00)

Seasonal gelato 410 yen

Sweets can (cafe latte) 980 yen

Sweets can (strawberry pudding) 980 yen

Sweets can (pudding a la mode) 980 yen



Seasonal gelato



Sweets can

Drink

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

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Beer			Whisky※2	
Draft Beer KIRIN ICHIBAN (Mug)		780 yen	White Horse (Whisky and soda)	610 yen
Draft Beer KIRIN ICHIBAN (Glass)		650 yen		
Kirin Lager Beer (Medium bottle)		810 yen	Chuhai ※1 ※2	
Craft Beer			Lemon sour ~ Shochu with lemon juice and soda	560 yen
			Plum wine※2	
SETOUCHI ISLANDER SAISON		830 yen	Aragoshi umeshu ~ Umenoyado plum wine	630 yen
SETOUCHI ISLANDER Stout		810 yen		
SETOUCHI ISLANDER Butterfly Ale		840 yen	Aragoshi mikan ~ Umenoyado orange wine	630 yen
Kitagishima Oyster Stout		930 yen	Yuzu Umeshu ~ Kishu plum wine	630 yen
Non-Alconoloic beer			Wine	
KIRIN GREEN'S FREE		540 yen	Red wine (Glass)	550 yen
			White wine (Glass)	550 yen
Shochu (Titional Japanese distilled liquor) ※1 ※2 ※3			Soft drink	
Kappa kyuusennbu (wheat)		610 yen	Perrier (Sparkling water)	510 yen
Zuiyo Ippon-yari (wheat)		610 yen	Oolong tea	420 yen
Hombo Suibakuka (wheat)		610 yen	Coca-cola	420 yen
Hikari Jiji (wheat)		610 yen	Ginger Ale	420 yen
Kurokirishima EX (potato)		610 yen	Orange juice	420 yen
Kyoya Kanekyo (potato)		610 yen	Apple juice	420 yen
Okubo Kokusui-hanayakko (potato)		610 yen	Regular coffee	470 yen
			Koucha ~ Black tea	470 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	840 yen
Dry sake made from Akebono rice produced in Okayama, tastes good when served both Hiya/cold and Atsukan/hot	360 ml	1,300 yen
Kihei Honjozo Medium Dry (cold/hot)	180 ml	840 yen
Classic choice of Kihei brand, highly enjoyable when served both Hiya/cold and Atsukan/hot. Enjoy the elegant fragrance of rice and soft umami flavor that finishes mildly.	360 ml	1,300 yen
Shiragiku Mikinishiki (sake rice) Dry (cold/hot)	180 ml	1,030 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	1,560 yen
Top Quality (Kiwami Hijiri) Pure Daiginjo Sake Takashima Omachi	180 ml	1,140 yen
Medium Sweet (cold/hot)	360 ml	1,660 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	1,050 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	1,600 yen
Sakehitosuji Kinrei Junmai Ginjo Medium Dry (cold/hot)	180 ml	1,140 yen
Made with 56% polished Akaiwasan-omachi sake rice. Dry sake with a maximized umami flavor of the Omachi rice. Enjoy the refreshing and robust flavor.	360 ml	1,660 yen
Futamo Kinbotaru Daiginjo Medium Dry (cold)	180 ml	1,350 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	2,080 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