



海廊

K A I R O U

Prix-fixe menu

During the year-end and New Year holiday period (December 27 - January 4),
our menu will be limited. Thank you 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- 2,700 yen

Small Appetizers, Sashimi, Grilled Dish, Simmered Dish, Deep-Fried Dish,
Steamed Egg Custard (Chawanmushi), Steamed Rice, Miso Soup, Pickles

“Tamano Zen” offers an authentic kaiseki-style meal in a casual and approachable way. Each dish is prepared with seasonal ingredients and beautifully presented with vibrant colors. (Photo for illustration purposes only.)



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

3,000 yen

Sea Bream Rice / Sashimi / Small Appetizer / Deep-Fried Dish / Miso Soup/ 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

2,600 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

2,700 yen

Salad / Side dish / Miso soup / Japanese pickles

130g of peach pork loin from Okayama prefecture.
Enjoy with our special tonkatsu sauce 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)

Kairo-Style Spicy Pork Cutlet Curry

2,500 yen

Salad / Fukujinzuke (Japanese Pickles)

Our special Kairo curry is topped with a pork cutlet made from Okayama-grown Peach Pork. The moderate spiciness pairs perfectly with the rich flavor.



Tempura Zaru Udon Set (with Inari Sushi)

2,300 yen

**Hot Udon Noodles also available*

Enjoy plump shrimp and seasonal vegetable tempura served with perfectly paired udon.

Tempura Zaru Soba Set (with Inari Sushi)

2,300 yen

Hot Soba Noodles also available

Enjoy plump shrimp and seasonal vegetable tempura served with perfectly paired soba noodles.



Kid's Set Meal

1,500 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.

Drink

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

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

Beer (KIRIN)			Whisky※2	
<u>Draft Beer</u>			White Horse (Whisky and soda)	800 yen
Ichiban Shibori Premium (Medium Draft)		1,100 yen	Chuhai ※1 ※2	
Ichiban Shibori Premium (Glass)		900 yen		
Ichiban Shibori (Medium bottle)		1,000 yen	Lemon sour	700 yen
Ichiban Shibori (Glass)		800 yen	~Shochu with lemon juice and soda	
Lager (Medium bottle)		1000 yen	Yodare Ume Sour	700 yen
			~A refreshingly sharp plum cocktail	
<u>Bottled Beer</u>			Plum wine※2	
Harekaze (Medium bottle)		900 yen	Aragoshi umeshu	800 yen
			~ Umenoyado plum wine	
<u>Craft Beer</u>			Aragoshi mikan	800 yen
SETOUCHI ISLANDER SAISON		1,000 yen	~ Umenoyado orange wine	
SETOUCHI ISLANDER Stout		1,000 yen	Yuzu Umeshu	800 yen
Kitagishima Oyster Stout		1,200 yen	~ Kishu plum wine	
Tsuyama Beer - ITSUHA (Kölsch)		1,200 yen	Wine	
Tsuyama Beer - MERC (Weizen)		1,200 yen		
Tsuyama Beer - ALT (Weizen-Alt)		1,200 yen	Red wine (Glass)	700 yen
Tsuyama Beer - STOUT (Stout)		1,200 yen	White wine (Glass)	700 yen
<u>Non-Alconoloic beer</u>			Soft drink	
KIRIN GREEN'S FREE		700 yen	Okayama kaju Monogatari	600 yen
			~The tale of the fruit juice of Okayama~ (Shimizu Hakuto/Yuzu&Honey/Pione/Muscat)	
<u>Shochu (Titional Japanese distilled liquor) ※1 ※2 ※3</u>			Perrier (Sparkling water)	700 yen
Kappa kyuusennbu (wheat)		800 yen	Oolong tea	600 yen
Zuiyo Ippon-yari (wheat)		800 yen	Coca-cola	600 yen
			Ginger Ale	600 yen
Kurokirishima EX (potato)		800 yen	Orange juice	600 yen
Kyoya Kanekyo (potato)		800 yen	Apple juice	600 yen
			Regular coffee (Hot/Iced)	600 yen
			Koucha~ Black tea (Hot/Iced)	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 1,100 yen

Dry sake made from Akebono rice produced in Okayama, tastes good when served both Hiya/cold and Atsukan/hot

360 ml 1,600 yen

Kihei – Honjozo Medium Dry (cold/hot)

180 ml 1,100 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 1,600 yen

Top Quality (Kiwami Hijiri) – Pure Daiginjo Sake Takashima Omachi
Medium Sweet (cold/hot)

180 ml 1,400 yen

360 ml 2,000 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 1,300 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 2,000 yen

Isichi – Junmai Daiginjo Dry (cold)

180 ml 1,700 yen

Brewed from 100% Yamada Nishiki, a premium sake rice, and pure underground spring water. This sake has a clean, light body with a touch of sweetness and a fruity aroma, making it smooth and easy to drink.

360 ml 2,200 yen

Best enjoyed chilled, at room temperature, or gently warmed (around 40°C).

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 2,300 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