



# 海廊

K A I R O U

# Set Meals (Gozen)

Weekday Tuesdays: Lunch only / Limited menu

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

Holidays & special periods: Regular menu



## Kairo Gozen

¥1,800

Tofu hamburger steak with spinach sauce, two small side dishes, sashimi, chawanmushi, rice, pickles, miso soup, and dessert

A special Tuesday-only Kairou Gozen, perfect for a casual yet satisfying meal. Each dish is beautifully prepared with seasonal flavors and colorful presentation.

## Udon Gozen (Hot / Cold) ¥1,500

Two small side dishes, chawanmushi, and two pieces of inari sushi

A delicately prepared set meal featuring your choice of hot or cold udon. Its gentle flavor makes it an excellent choice for lunch.



## Soba Gozen (Hot / Cold) ¥1,500

Two small side dishes, chawanmushi, and two pieces of inari sushi

A delicately prepared set meal featuring your choice of hot or cold soba. Its gentle flavor makes it an excellent choice for lunch.

Limited-Quantity

## Sashimi Gozen

¥2,000

Sashimi, a small side dish, chawanmushi, rice, pickles, and miso soup

A carefully prepared set meal that lets you casually enjoy seasonal sashimi. Savor the flavors of each season at your leisure.



※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)

(Medium Draft)

## Beer (KIRIN)

### Draft Beer

Ichiban Shibori (Medium bottle) 780 yen

Ichiban Shibori (Glass) 650 yen

Lager (Medium bottle) 810 yen

### Bottled Beer

Harekaze (Medium bottle) 750 yen

### Craft Beer

SETOUCHI ISLANDER SAISON 830 yen

Kitagishima Oyster Stout 930 yen

### Non-Alconoloic beer

KIRIN GREEN'S FREE 540 yen

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

Kappa kyuusennbu (wheat) 610 yen

Zuiyo Ippon-yari (wheat) 610 yen

Kurokirishima EX (potato) 610 yen

Kyoya Kanekyo (potato) 610 yen

## Whisky※2

White Horse (Whisky and soda) 610 yen

### Chuhai ※1 ※2

Lemon sour 560 yen  
~Shochu with lemon juice and soda

## Plum wine※2

Aragoshi umeshu 630 yen  
~ Umenoyado plum wine

Aragoshi mikan 630 yen  
~ Umenoyado orange wine

Yuzu Umeshu 630 yen  
~ Kishu plum wine

## Wine

Red wine (Glass) 550 yen

White wine (Glass) 550 yen

## Soft drink

Okayama kaju Monogatari 500 yen  
~The tale of the fruit juice of Okayama~  
(Shimizu Hakuto/Yuzu&Honey/Pione/Muscat)

Perrier (Sparkling water) 510 yen

Oolong tea 420 yen

Coca-cola 420 yen

Ginger Ale 420 yen

Orange juice 420 yen

Apple juice 420 yen

Regular coffee (Hot/Iced) 470 yen

Koucha~ Black tea (Hot/Iced) 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
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
Isichi - Junmai Daiginjo Dry (cold)	180 ml	1,350 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. Best enjoyed chilled, at room temperature, or gently warmed (around 40°C).	360 ml	1,800 yen