



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: set meal

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.



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.

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.



※The dishes may change depending on the day. ※Refills of rice are available for an additional ¥240 per bowl.

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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)



À La Carte

Edamame 500 yen

Green Salad 500 yen

Today's Small Appetizer 500 yen

“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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Drink

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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 (Medium bottle)		1,000 yen	Chuhai ^{※1} ^{※2}	
Ichiban Shibori (Glass)		800 yen	Lemon sour	700 yen
Lager (Medium bottle)		1000 yen	~Shochu with lemon juice and soda	
<u>Bottled Beer</u>			Plum wine ^{※2}	
Harekaze (Medium bottle)		900 yen	Aragoshi umeshu	800 yen
<u>Craft Beer</u>			~ Umenoyado plum wine	
SETOUCHI ISLANDER SAISON		1,000 yen	Aragoshi mikan	800 yen
Kitagishima Oyster Stout		1,200 yen	~ Umenoyado orange wine	
<u>Non-Alconoloic beer</u>			Yuzu Umeshu	800 yen
KIRIN GREEN'S FREE		700 yen	~ Kishu plum wine	
<u>Shochu (Titional Japanese distilled liquor) ^{※1} ^{※2} ^{※3}</u>			Wine	
Kappa kyuusennbu (wheat)		800 yen	Red wine (Glass)	700 yen
Zuiyo Ippon-yari (wheat)		800 yen	White wine (Glass)	700 yen
Kurokirishima EX (potato)		800 yen	Soft drink	
Kyoya Kanekyo (potato)		800 yen	Okayama kaju Monogatari	600 yen
			~The tale of the fruit juice of Okayama~ (Shimizu Hakuto/Yuzu&Honey/Pione/Muscat)	
			Perrier (Sparkling water)	700 yen
			Oolong tea	600 yen
			Coca-cola	600 yen
			Ginger Ale	600 yen
			Orange juice	600 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)

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**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	180 ml	1,400 yen
Medium Sweet (cold/hot)	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. Best enjoyed chilled, at room temperature, or gently warmed (around 40°C).	360 ml	2,200 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 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