



海廊

K A I R O U

Prix-fixe menu

OPEN 11 : 00 ~ 21 : 30

(Last order 21 : 00)

Tamano-zen: set meal 1,800 yen

Flatfish and soy milk hot pot, Sashimi of Sawara Japanese mackerel and tuna, Squid deep-fried with perilla leaves, Assortment of three kinds of side dishes, Savory steamed egg custard, Rice, Miso soup, Japanese pickles, and Dessert.

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



“KAIROU Style” Tama rice bowl 1,400 yen with conger eel tempura and soft-boiled egg

Miso soup / Japanese pickles

Tamano city’s best cheap eat dish, Ontama Meshi (rice bowl with soft-boiled egg) prepared in “KAIROU style.” Our version has lime added on top to bring a refreshing touch to the dish.

Setouchi Fresh Seafood Rice Bowl 1,900 yen

Miso soup / Japanese pickles

Prepared with abundant fresh fish of the season, caught in the local coastal sea.



Miso Flavored Okayama Peach Pork Cutlet Gozen: set meal 1,600 yen

Side dish / savory steamed egg custard / Rice / Miso soup / Japanese pickles

Enjoy tender Okayama Pork Fillet poured with rich and savory Hatcho Miso sauce.

“KAIROU Style” Rice Bowl with TunaYukhoe 1,600 yen

Miso soup / Japanese pickles

Mellow soft boiled egg perfectly matches tuna coated by spicy sweet sauce.



※The dishes may change depending on the day.

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Our recommendations

Variety of Setouchi Momo-dai (peach sea bream) Gozen set meal 2,200yen

Tai-meshi rice (rice cooked with sea bream) / Tai sashimi / Deep-fried side dish / Tai-ara (fish broth) dobinmushi soup / Japanese pickles



Extravagant set meal lavishly containing Momo-dai, Japanese sea bream fed with white peaches of Okayama. Try pouring Tai-ara dobinmushi soup on the tai-meshi rice. *Dobinbushi: soup in a small earthenware pot

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Prawn and Seasonal Tempura with
Cold Soba (buckwheat noodles)
or Udon (wheat noodles) 1,300 yen

Enjoy the combination of prawn and seasonal tempura.

※For hot noodles, please ask when making an order.



Soba Noodles
with Spicy Chicken Soup

1,200 yen

Enjoy Soba noodles dipping it in warm and rich chicken soup flavored with chili oil.

“KAIROU Style”
Hot Spicy Beef Curry with Rice 1,200yen

Salad / Fukujinzuke pickles

KAIROU's special curry prepared with perfectly balanced spicy flavor.



Children's curry plate 1,300 yen

A plate full of kids' favorites



“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

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Assortment of four kinds of Sashimi 1,750yen

Simmered Momo-dai Head 1,000yen

Momo-dai dobinmushi soup 500yen

Setouchi Style Arajiru (fish broth) Soup
Flavored with Bizen Miso 360yen

Deep-fried Chicken with Setouchi Weed Salt 620yen

Deep-fried Tofu with Japanese Starchy Sauce 360yen

Deep-fried Savory Fish Cake 510yen



Deep-fried Tofu
with Japanese Starchy Sauce



Deep-fried Savory Fish Cake



Simmered Momo-dai Head

A la carte

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Green Salad 490yen

Tuna Sushi Roll 400yen

Softly Stewed Beef Tendon 510yen

Sashimi in Wasabi & Kelp Dip 410yen

Edamame (green soy beans) 410yen

Rice set (Rice, Miso soup, Japanese pickles) 410yen

Dessert

Assortment of Two Kinds of Dessert (gelato & walnut mochi) 510yen

Dessert (gelato or walnut mochi) 310yen



Softly Stewed Beef Tendon



Sashimi in Wasabi & Kelp Dip



Assortment of Two Kinds of Dessert (gelato & walnut mochi)

Drink

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Beer

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|---|---------|
| Draft beer KIRIN ICHIBAN (Mug) | 740 yen |
| Draft beer KIRIN ICHIBAN (Glass) | 610 yen |
| Draft beer KIRIN ICHIBAN (Large bottle) | 970 yen |

Plum wine

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| Yuzu Umeshu ~ Nakano a small citrus fruit plum wine | 510 yen |
| Aragoshi umeshu ~ Umenoyado plum wine | 670 yen |
| Aragoshi mikan ~ Umenoyado orange wine | 670 yen |

Non-Alconoloic beer

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| ZERO ICHI | 490 yen |
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Wine

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| Red wine (Glass) | 490 yen |
| White wine (Glass) | 490 yen |

Chuhai

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| Lemon sour ~ Shochu with lemon juice and soda | 490 yen |
| Lime sour ~ Shochu with lime juice and soda | 490 yen |

Collagen drink

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| Collagen berry | 670 yen |
| Collagen grapefruit | 670 yen |

Shochu ※(Titional Japanese distilled liquor)

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|---------------------------|---------|
| Hitotsubu no Mugi (wheat) | 490 yen |
| Okoge (wheat) | 510 yen |
| Kappa kyusennbu (wheat) | 510 yen |
| Ryofu (wheat) | 560 yen |
| Satuma Tukasa (potato) | 490 yen |
| Seikouudoku (potato) | 560 yen |
| Sekitoba (potato) | 620 yen |
| Nanakubo (potato) | 620 yen |

Soft drink

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| Sparkling water | 250 yen |
| Oolong tea | 360 yen |
| Coca-cola | 360 yen |
| Ginger Ale | 360 yen |
| Orange juice | 360 yen |
| Grapefruit juice | 360 yen |
| Regular coffee | 360 yen |
| Koucha ~ Black tea | 360 yen |

Whisky

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|-------------------------------|---------|
| Black Nikka | 510 yen |
| White Horse (Whisky and soda) | 560 yen |

※ Shochu, whisky , and plum wine can be served with water, hot water, on the rocks or with soda.

Japanese sake

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| | | |
|---|---------------------|-----------|
| Seishu high-class Kiku-masamune (Room tempurture/hot) Sake Meter Value +5 Dry | 180 ml | 670 yen |
| Clean taste without any unnecessary flavor. Firm taste and long lasting aftertaste. Feel the sharp taste going down the throat. Kiku-Masamune Sake Brewing Co., Ltd. | 360 ml | 1,100 yen |
| Futamo Oninojo Junmai Ginjo (Room tempurture/hot) Sake Meter Value +6 Very dry | 180 ml | 820 yen |
| Junmai Ginjo Sake (premium sake made with only the best part of rice) made with Akebono brand rice of Okayama. Enjoy the fruity flavor and umami of rice. Akebono 100% Oi, Kita Ward, Okayama City Itano Shuzo | 360 ml | 1,330 yen |
| Seishu Kawatsuru Junmaishu Tsuyatsuru (Room tempurture/hot) Sake Meter Value +3 Slightly dry | 180 ml | 900 yen |
| Feel the full and acid flavor of umami of rice. Feel the lightness going down the throat. Yamada Nishiki 100% Kawatsuru Sake Brewery Co., Ltd. | 360 ml | 1,430 yen |
| Chikurin Fukamari Junmai (Room tempurture/hot) Sake Meter Value +4 Dry | 180 ml | 900 yen |
| Full and rich umami flavor. Yamada Nishiki 100% Kamokata, Asakuchi City MARUMOTO Sake Brewery Co., Ltd. | 360 ml | 1,430 yen |
| Suigei Special Junmaishu (Room tempurture/hot) Sake Meter Value +6 Very dry | 180 ml | 900 yen |
| Full and fresh acid flavor of umami. This is sharp and crisp Junmai sake. Kochi City, Kochi Prefecture SUIGEI Brewing Co., Ltd | 360 ml | 1,430 yen |
| Sakura Muromachi Bizen Maboroshi (Room tempurture/hot) Sake Meter Value +2 Slightly dry | 180 ml | 920 yen |
| Exquisite balance of delicate Ginjo-ka (flowery and fruity fragrance of Ginjo Sake). Omachimai 100% Nishinaka, Akaiwa City Muromachi Shuzo Co., Ltd. | 360 ml | 1,530 yen |
| Seishu Kawatsuru Junmai Daiginjo Funagumi unfiltered (cold) Sake Meter Value +3 Slightly dry | 500 ml (bottele) | 3,400 yen |
| Enjoy the unique characteristic of unfiltered flavor of rice umami. Oseto 100% Kawatsuru Sake Brewery Co., Ltd. | | |
| Funaguchi Kikusui Ichiban-shibori Nama-genshu (Reishu/chilled) Sake Meter Value -3 Slightly sweet | 200 ml | 920 yen |
| Fragrance of fresh fruit woven with rich and firm umami. Shibata City, Niigata Kikusui Sake Co., Ltd | | |