



海廊

K A I R O U

Prix-fixe menu

OPEN 11 : 00 ~ 21 : 30

(Last order 21 : 00)

Tamano-zen: set meal 2,000 yen

Flounder milk-hotpot, Sashimi (salmon, Sawara Japanese mackerel), Two kinds of small side dishes, Kawari-tofu (processed tofu), Red squid deep-fried in seaweed flavored batter (eggplant, kabocha squash, green bell pepper), Savory egg custard, Rice, Two kinds of Japanese pickles, Miso soup, 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 1,500 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 “KAIRO style.” Our version has lime added on top to bring a refreshing touch to the dish.

Setouchi Fresh Seafood Rice Bowl 2,200 yen

Miso soup / Japanese pickles

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



“KAIROU Style” Rice Bowl with TunaYukhoe 2,000 yen

Miso soup / Japanese pickles

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

Tuna and Salmon Sashimi Rice Bowl 1,800 yen

Side dish / Miso soup / Japanese pickles

Enjoy classic and vivid combination of 2 kinds of sashimi.



※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 2,400yen

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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<Weekend special (Fridays, Saturdays, Sundays) >

Limited to 20 meals

Sushi Gozen: set meal 3,300yen

7 nigiri sushi + 2 maki sushi roll, 5 appetizers, Tempura, Savory steamed egg custard, Red-miso soup, Dessert



Sushi Gozen set meals offered only on the weekend. Sushi set includes “Tuna, Salmon, Squid, Scallops, Momodai (peach sea bream), Kanpachi (greater amberjack), Shrimp, Momodai dressed in miso gunkan-maki roll, Naka-maki roll.” A colorful sushi plate to be enjoyed with all 5 senses

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Shinrin-dori Namban Chicken Gozen: 1,800 yen set meal

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

Meticulously prepared by deep-frying Okayama Shinrin-Dori Chicken to lock in juices, and adding special secret ingredients of KAIROU to enhance its Umami flavor. Enjoy it with our fabulous homemade tartar sauce.



Local specialty Tempura Gozen: 2,000 yen set meal

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

Okayama local vegetables and fish are beautifully cooked into tempura sealing in the natural taste of ingredients, to maximize the flavor.

Setouchi Sawara Japanese mackerel 1,900 yen Miso nikomi Gozen: set meal/

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

Sawara Japanese mackerel caught in Setouchi Sea cooked fluffily using Bizen miso.



Deluxe Okayama meat bowl 2,600 yen

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

Okayama Chiya Beef, Peach Pork and Sinrin-Dori Chicken abundantly served in a lacquered box. Taste every bit of Okayama meats.

Large prawn tempura deluxe bowl 2,000 yen

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

A satisfying big Tempura bowl vibrantly dressed with three large sized prawns and seasonal vegetables. Top it with the side sauce to fully enjoy its crunchy texture.



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Conger Eel Yanagawa Style 1,600 yen Hot Pot Gozen: set meal

savory steamed egg custard / Side dish of conger eel and cucumber / Rice / Miso soup / Japanese pickles

Conger eel is served in Yanagawa style hot pot topped with Okayama yellow chives, achieving rich and flavorful taste.



”KAIROU Style” Hot Spicy Pork Cutlet Curry with Rice

1,700 yen

salad / Fukujinzuke pickles

KAIROU's special curry topped with Okayama Peach Pork cutlet. Its perfect spiciness flatters the cutlet nicely.

Cold Noodles and Unagi 2,200 yen Scattered Sushi Gozen: set meal

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

Cold Soba (buckwheat noodles) or Udon (wheat noodles)/ Scattered sushi of fluffy-grilled eel and tempura of prawn and seasonal vegetables display a perfect match with soba or udon noodles.



Kids Gozen: set meal

1,300 yen

Mini Udon Noodles, Inari Sushi, Deep-fried prawns, Japanese rolled omelet, Sausage, French Fries, Dessert, Juice

A plate full of kids' favorites
(Only available for children who are 12 years old or younger.)

“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 five kinds of Sashimi 2,200 yen

Assortment of four kinds of Sashimi 1,850 yen

Simmered Momo-dai Head 1,300 yen

Momo-dai dobinmushi soup 630 yen

Setouchi Style Arajiru (fish broth) Soup
Flavored with Bizen Miso 480 yen

Deep-fried chicken seasoned
by Setouchi Takatori soy sauce 620 yen

Deep-fried Tofu with Japanese Starchy Sauce 460 yen

Deep-fried Whole Conger Eel 880 yen

Deep-fried Savory Fish Cake 620 yen

Okayama specialty Deep-fried Senryo eggplants stuffed
with Peach Pork 680 yen



Assortment of five kinds of Sashimi



Deep-fried chicken seasoned
by Setouchi Takatori soy sauce



Okayama specialty Deep-fried
Senryo eggplants stuffed
with Peach Pork

A la carte

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Fluffy pan-fried Chinese yam cake
with special starchy sauce 580 yen

Dry-cured ham salad 590 yen

Tuna Sushi Roll 580 yen

Miso-dressed Momodai (peach sea bream) roll 680 yen

Softly Stewed Beef Tendon 580 yen

Sashimi in Wasabi & Kelp Dip 480 yen

Edamame (green soy beans) 460 yen

Rice set (Rice, Miso soup, Japanese pickles) 430 yen

Dessert

Seasonal gelato 390 yen



Fluffy pan-fried Chinese yam cake
with special starchy sauce



Miso-dressed Momodai
(peach sea bream) roll



Softly Stewed Beef Tendon

Drink

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Beer

Draft Beer KIRIN ICHIBAN (Mug)	740 yen
Draft Beer KIRIN ICHIBAN (Glass)	610 yen
Kirin Lager Beer (Medium bottle)	770 yen

Non-Alcoholic beer

KIRIN GREEN'S FREE	510 yen
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Chuhai ※1 ※2

Lemon sour ~ Shochu with lemon juice and soda	530 yen
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Shochu (Titional Japanese distilled liquor) ※1 ※2

Kappa kyuusennbu (wheat)	530 yen
Zuiyo Ippon-yari (wheat)	550 yen
Hombo Suibakuka (wheat)	580 yen
Hikari Jiji (wheat)	580 yen
Kurokirishima EX (potato)	550 yen
Kyoya Kanekyo (potato)	580 yen
Okubo Kokusui-hanayakko (potato)	580 yen

Whisky※2

Black Nikka	530 yen
White Horse (Whisky and soda)	580 yen

Plum wine※2

Aragoshi umeshu ~ Umenoyado plum wine	600 yen
Aragoshi mikan ~ Umenoyado orange wine	600 yen
Yuzu Umeshu ~ Kishu plum wine	600 yen

Wine

Red wine (Glass)	520 yen
White wine (Glass)	520 yen

Soft drink

Perrier (Sparkling water)	480 yen
Oolong tea	360 yen
Coca-cola	360 yen
Ginger Ale	390 yen
Orange juice	360 yen
Apple juice	360 yen
Regular coffee	390 yen
Koucha ~ Black tea	390 yen

※1 Served with oolong tea: Extra 70 yen / ※2 Served strong: Extra 100 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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**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	740 yen
Dry sake made from Akebono rice produced in Okayama, tastes good when served both Hiya/cold and Atsukan/hot	360 ml	1,180 yen
Kihei Honjozo Medium Dry (cold/hot)	180 ml	740 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	1,180 yen
Gozenshu 9 (nine) Junmai Medium Dry (cold/hot)	180 ml	890 yen
Refreshing Sweet Junmai sake. Its distinctive acid flavor produced by "Botaimoto" yeast starter and rich umami flavor of Omachi rice were enhanced through aging process.	360 ml	1,380 yen
Shiragiku Mikinishiki (sake rice) Dry (cold/hot)	180 ml	930 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	1,380 yen
Sankan Asahi Junmai Medium dry (cold/hot)	180 ml	980 yen
Sake made with the Okayama's signature sake rice Asahi-mai. Recommended to be served Atsukan (hot serving) to enjoy the natural umami flavor of the rice.	360 ml	1,470 yen
Bizen Maboroshi Junmai Ginjo Medium Sweet (cold)	180 ml	1,000 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	1,520 yen
Sakehitosuji Kinrei Junmai Ginjo Medium Dry (cold/hot)	180 ml	1,080 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	1,580 yen
Futamo Kinbotaru Daiginjo Medium Dry (cold)	180 ml	1,280 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	1,980 yen

Vegetarian menu, Gluten-free menu

OPEN 11 : 00 ~ 21 : 30

(Last order 21 : 00)

<Vegetarian menu>

Vegetable Tempura and Soba / Udon Gozen: set meal 2,600 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 2,200 yen

Served with gluten-free soy sauce

Green salad 490 yen

Served with olive oil or salt. (not served with pre-mixed dressing)

Pan-seared Salmon 3,500 yen

Served with boiled vegetables (seasoned with salt and pepper)

Chiyagyu Beef 60g 4,900 yen

Served with boiled vegetables (seasoned with salt and pepper)

Chiyagyu Beef 80g 6,100 yen

Served with boiled vegetables (seasoned with salt and pepper)

Chiyagyu Beef 130g 9,600 yen

Served with boiled vegetables (seasoned with salt and pepper)