



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

Tofu Hamburg steak with spinach starchy sauce, halfbeak and squid sashimi, 2 side dishes, Kawari-dofu (tofu mixed with another ingredient), shrimp and seasonal vegetable tempura (pumpkin, bamboo shoots, canola flower, and shiitake mushroom), bowl of rice, miso soup, pickles, small 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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Limited in number

Black sea bream Gozen set meal 2,000yen

Black sea bream kobujime (cured with kombu kelp) / Deep-fried black sea bream with original tartar sauce / Rice with sesame coated black sea bream / Noppei soup with black sea bream / Side dish / Japanese pickles



Wild-caught black sea bream from Muneage high seas, Tamano city, is used lavishly for this limited set meal. The black sea bream is carefully dressed on spot that keeps its original chewy texture. Enjoy the dense taste. The more you chew, the more the flavor comes out.

A fishing boat Kunimimaru, a member of Muneage Fisheries Cooperative, catches only requested volume of fish in order to conserve limited resources of Seto Inland Sea.

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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

※The dishes may change depending on the day.

Prix-fixe menu

OPEN 11 : 00 ~ 21 : 30

(Last order 21 : 00)

<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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Prix-fixe menu

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(Last order 21 : 00)

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.



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.

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.



”KAIROU Style” 1,700 yen Hot Spicy Pork Cutlet Curry with Rice

salad / Fukujinzuke pickles

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

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.)



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A la carte

OPEN 11 : 00 ~ 21 : 30

(Last order 21 : 00)

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

OPEN 11 : 00 ~ 21 : 30

(Last order 21 : 00)

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

OPEN 11 : 00 ~ 21 : 30

(Last order 21 : 00)

Beer			Whisky ^{※2}	
Draft Beer KIRIN ICHIBAN (Mug)		740 yen	White Horse (Whisky and soda)	580 yen
Draft Beer KIRIN ICHIBAN (Glass)		610 yen		
Kirin Lager Beer (Medium bottle)		770 yen		
Kirin Classic Lager Beer (Medium bottle)		770 yen		
Non-Alconoloic beer			Plum wine ^{※2}	
KIRIN GREEN'S FREE		510 yen	Aragoshi umeshu ~ Umenoyado plum wine	600 yen
			Aragoshi mikan ~ Umenoyado orange wine	600 yen
			Yuzu Umeshu ~ Kishu plum wine	600 yen
Chuhai ^{※1} ^{※2}			Wine	
Lemon sour ~ Shochu with lemon juice and soda		530 yen	Red wine (Glass)	520 yen
			White wine (Glass)	520 yen
Shochu (Titional Japanese distilled liquor) ^{※1} ^{※2} ^{※3}			Soft drink	
Kappa kyuusennbu (wheat)		580 yen	Perrier (Sparkling water)	480 yen
Zuiyo Ippon-yari (wheat)		580 yen	Oolong tea	400 yen
Hombo Suibakuka (wheat)		580 yen	Coca-cola	400 yen
Hikari Jiji (wheat)		580 yen	Ginger Ale	400 yen
Kurokirishima EX (potato)		580 yen	Orange juice	400 yen
Kyoya Kanekyo (potato)		580 yen	Apple juice	400 yen
Okubo Kokusui-hanayakko (potato)		580 yen	Regular coffee	440 yen
			Koucha ~ Black tea	440 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 ~ 21 : 30

(Last order 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	800 yen
Dry sake made from Akebono rice produced in Okayama, tastes good when served both Hiya/cold and Atsukan/hot	360 ml	1,230 yen
Kihei Honjozo Medium Dry (cold/hot)	180 ml	800 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	1,230 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	980 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	1,430 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)