



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

2,000 yen

Cold Beef and Tomato hot pot, Fresh Tuna topped with Japanese Yam, Squid Sashimi, Sand Borer (fish) and Vegetable Tempura seasoned with salt, 3 types of small dishes, Somen Noodles, Tofu, Cold Egg Custard, Malt Pudding topped with Mango, Pickles, Rice, Miso Soup

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



“KAIROU Style” Ontama Rice Bowl 1,500 yen

~served with Conger Eel Tempura and Soft-Boiled Egg~

Miso Soup / Japanese Pickles

Tamano city's famous dish, Ontama Meshi (rice bowl with soft-boiled egg) has arrived in an original “KAIROU Style” version. Lime is 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 seasonal local fish from the Seto Inland Sea.



“KAIROU Style” Rice Bowl with Tuna

2,000 yen

Miso Soup / Japanese Pickles

Soft Boiled-Egg perfectly matching the tuna and Spicy Sweet Sauce.

Tuna and Salmon Sashimi Rice Bowl

1,800 yen

Small side dish / Miso Soup / Japanese Pickles

Enjoy the classic and authentic combination of Tuna and Salmon Sashimi.



※The dishes may change depending on the day.

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Limited to a certain amount a day

Black Sea Bream Gozen

2,000yen

Black Sea Bream cured with Kelp / Deep-fried Black Sea Bream with original tartare sauce / Sesame coated Black Sea Bream Rice / Noppei Soup with Black Sea Bream / Side Dishes / Japanese Pickles



This is a limited-edition meal that consists of Black Sea Bream freshly caught off the shores of a place called Muneage in Tamano. The Black Sea Bream is carefully prepared to keep its original chewy texture where you can also enjoy the flavors with every bite.

In order to protect wildlife conservation of the Seto Inland Sea, only a requested amount of fish are caught by a local Fisheries Association, Kunimimaru.

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Kairou's Recommendation

Setouchi's Momo-dai (Peach Sea Bream) Gozen

2,400yen

Tai-meshi (Sea Bream Rice) / Sea Bream Sashimi / Sea Bream and
Vegetable Tempura / Steamed Sea Bream Dobin mushi / Japanese 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.

※The dishes may change depending on the day.

Prix-fixe menu

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

17:00~21:30 (L.O.21:00)

Limited to 20 meals (Only sold on Fridays, Saturdays and Sundays)

Sushi Set Meal

3,300yen

7 Nigiri Sushi / 2 Maki Sushi Rolls / 5 Appetizers / Tempura /
Steamed Egg Custard / Miso Soup / Dessert



The Sushi Set is only offered on Fridays, Saturdays and Sundays.
Please enjoy this colorful sushi set which includes Tuna, Salmon, Squid,
Scallops, Peach Sea Bream, Amberjack, Shrimp,
Peach Sea Bream Gunkanmaki Roll, Nakamaki Roll.

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Prix-fixe menu

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17:00~21:30 (L.O.21:00)

Shinrin-dori Chicken Namban 1,800 yen

Steamed Egg Custard / Side Dish / Rice / Miso Soup / Japanese Pickles

Deep-fried battered chicken using Okayama's Shinrin-dori prepared with Kairou's special seasoning. Enjoy with our homemade tartar sauce.



Large Shrimp Tempura Deluxe Bowl 2,000 yen

Steamed Egg Custard / Side Dish / Miso Soup / Japanese Pickles

A satisfying Tempura bowl presented with 3 large sized Shrimp as well as seasonal vegetables. Served with sauce on the side to fully enjoy it's crunchy texture.

Cold Noodles and Unagi 2,200 yen

If you would like the noodles warm, please let the staff know

A choice between Soba (Buckwheat noodles) or Udon (Wheat noodles) to enjoy with Unagi Chirashi (Scattered Eel on top of rice). As well as Shrimp and Seasonal Vegetables Tempura.



“Kairou Style” Spicy Katsu Curry

1,700 yen

Salad / Fukujinzuke Pickles (Finely chopped Daikon, Eggplant, Lotus Root and Cucumber).

KAIROU's special curry topped with Okayama's Peach Pork cutlet, which matches perfectly with the spiciness of the curry.

Kid's Set Meal 1,300 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)



※The dishes may change depending on the day.

A la carte

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

17:00~21:30 (L.O.21:00)

5 types of Selected Sashimi	2,200 yen
4 types of Selected Sashimi	1,850 yen
Simmered Momo-dai (Peach Sea Bream)	1,300 yen
Momo-dai (Peach Sea Bream) Dobin mushi Soup	630 yen
Setouchi style Arajiru (Fish broth) Soup flavored with Bizen's 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



5 types of Selected 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

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

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

17:00~21:30 (L.O.21:00)

<Vegetarian menu>

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