



海廊

K A I R O U

Set Meals (Gozen)

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

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

Tamano-zen

2,100 yen

Okayama Specialty Colorful Salad (with Shinrin-dori chicken, Shirakami tofu, and Sakamoto egg), Three Seasonal Small Dishes, Marinated Young Sardines and Wakame Seaweed in Vinegar, Seasonal Tofu Dish, Chilled Steamed Egg Custard, Seared Yellowtail, Tuna with Wasabi-Kombu Seaweed, Grilled Spanish Mackerel in Yūan Marinade, Tempura of Whiting Fish and Seasonal Vegetables, Two Kinds of Japanese Pickles, Miso Soup, Rice, Dessert

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



Shinrin-dori Chicken Namban 1,890 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.

“Kairou Style” Spicy Katsu Curry

1,790 yen

Salad / Fukujuinzu 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.

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Kairou' s Recommendation

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

2,520yen

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.

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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

3,470yen

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.

※The dishes may change depending on the day.

Donburi (Rice Bowls)

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

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

“KAIROU Style” Ontama Rice Bowl 1,580 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.



Large Shrimp Tempura Deluxe Bowl 2,100 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.

“KAIROU Style” Rice Bowl with Tuna

2,100 yen

Miso Soup / Japanese Pickles

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



Setouchi Fresh Seafood Rice Bowl

2,310 yen

Miso Soup / Japanese Pickles

Prepared with seasonal local fish from the Seto Inland Sea.

Tuna and Salmon Sashimi Rice Bowl

1,890 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.

Donburi (Rice Bowls)

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

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

Sauna Meshi (Meal after sauna)

Stone-grilled garlic rice & plenty of beef

1,900 yen



Serve with black pepper to taste.

The fragrant garlic aroma and scorched rice that you get when you stir while sizzling will whet your appetite.

※The dishes may change depending on the day.

Udon/Soba

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

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

Tempura, Cold Udon Noodles 2,310 yen and Grilled Eel Chirashi Sushi

**Hot Udon Noodles also available*

Enjoy Chirashi Sushi with fluffy grilled Eel, Prawn and Seasonal Vegetable Tempura, with Udon Noodles which make a good match.



Tempura, Cold Soba Noodles 2,310 yen and Grilled Eel Chirashi Sushi

Hot Soba Noodles also available

Enjoy Chirashi Sushi with fluffy grilled Eel, Prawn and Seasonal Vegetable Tempura, with Soba Noodles which make a good match.

“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



※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	2,310 yen
4 types of Selected Sashimi	1,950 yen
Simmered Momo-dai (Peach Sea Bream)	1,370 yen
Momo-dai (Peach Sea Bream) Dobin mushi Soup	670 yen
Setouchi style Arajiru (Fish broth) Soup flavored with Bizen's Miso	510 yen
Deep-fried chicken seasoned by Setouchi Takatori soy sauce	660 yen
Deep-fried Tofu with Japanese Starchy Sauce	490 yen
Deep-fried Whole Conger Eel	930 yen



5 types of Selected Sashimi



Deep-fried chicken seasoned
by Setouchi Takatori soy sauce



Deep-fried Tofu
with Japanese Starchy Sauce

A la carte

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

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

Fresh Green Salad	600 yen
Tuna Sushi Roll	610 yen
Miso-dressed Momodai (peach sea bream) roll	720 yen
Softly Stewed Beef Tendon	610 yen
Sashimi in Wasabi & Kelp Dip	510 yen
Edamame (green soy beans)	490 yen
Rice set (Rice, Miso soup, Japanese pickles)	460 yen



Tuna Sushi Roll



Miso-dressed Momodai
(peach sea bream) roll



Softly Stewed Beef Tendon

Dessert

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

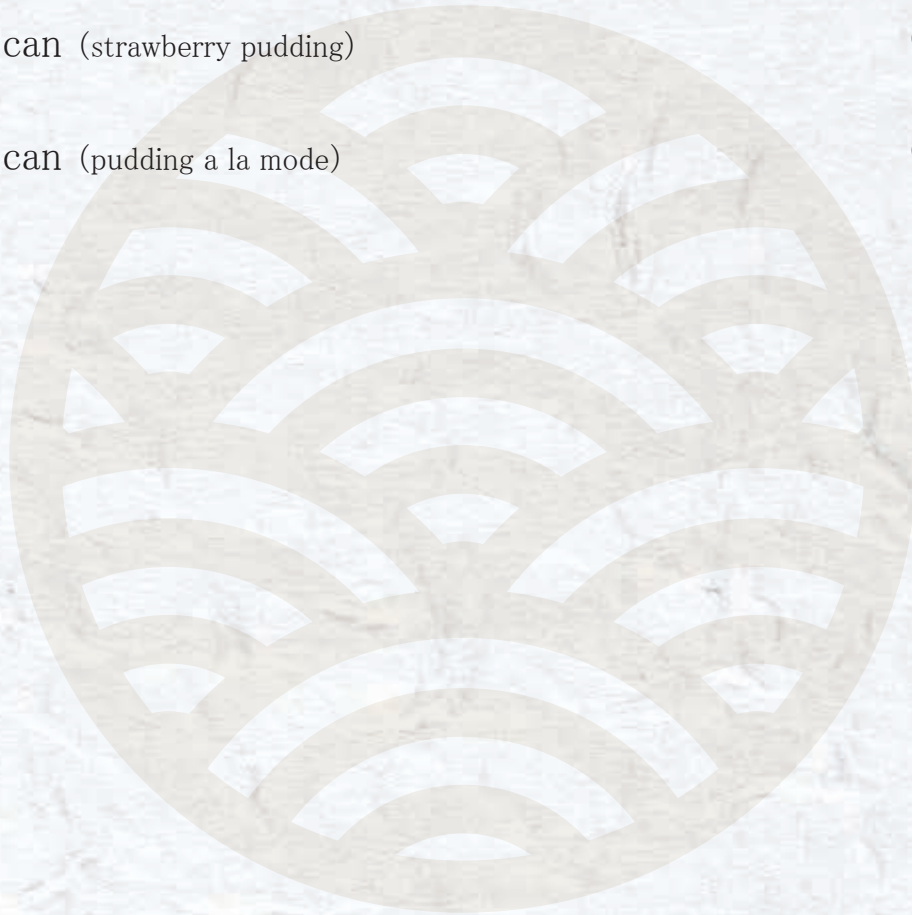
17:00~21:30 (L.O.21:00)

Seasonal gelato 410 yen

Sweets can (cafe latte) 980 yen

Sweets can (strawberry pudding) 980 yen

Sweets can (pudding a la mode) 980 yen



Seasonal gelato



Sweets can

Drink

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

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

(Medium Draft)

Beer (KIRIN)

Draft Beer

Ichiban Shibori Premium (Medium Draft)	860 yen
Ichiban Shibori Premium (Glass)	720 yen
Ichiban Shibori (Medium bottle)	780 yen
Ichiban Shibori (Glass)	650 yen
Lager (Medium bottle)	810 yen

Bottled Beer

Harekaze (Medium bottle)	750 yen
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Craft Beer

SETOUCHI ISLANDER SAISON	830 yen
SETOUCHI ISLANDER Stout	810 yen
SETOUCHI ISLANDER Butterfly Ale	840 yen
Kitagishima Oyster Stout	930 yen

Non-Alcoholic beer

KIRIN GREEN'S FREE	540 yen
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Shochu (Titional Japanese distilled liquor) ※1 ※2 ※3

Kappa kyuusennbu (wheat)	610 yen
Zuiyo Ippon-yari (wheat)	610 yen
Kurokirishima EX (potato)	610 yen
Kyoya Kanekyo (potato)	610 yen

Whisky※2

White Horse (Whisky and soda)	610 yen
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Chuhai ※1 ※2

Lemon sour ~Shochu with lemon juice and soda	560 yen
Yodare Ume Sour ~A refreshingly sharp plum cocktail	560 yen

Plum wine※2

Aragoshi umeshu ~ Umenoyado plum wine	630 yen
Aragoshi mikan ~ Umenoyado orange wine	630 yen
Yuzu Umeshu ~ Kishu plum wine	630 yen

Wine

Red wine (Glass)	550 yen
White wine (Glass)	550 yen

Soft drink

Okayama kaju Monogatari ~The tale of the fruit juice of Okayama~ (Shimizu Hakuto/Yuzu&Honey/Pione/Muscat)	450 yen
Perrier (Sparkling water)	510 yen
Oolong tea	420 yen
Coca-cola	420 yen
Ginger Ale	420 yen
Orange juice	420 yen
Apple juice	420 yen
Regular coffee (Hot/Iced)	470 yen
Koucha~ Black tea (Hot/Iced)	470 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	840 yen
Dry sake made from Akebono rice produced in Okayama, tastes good when served both Hiya/cold and Atsukan/hot	360 ml	1,300 yen
Kihei – Honjozo Medium Dry (cold/hot)	180 ml	840 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	1,300 yen
Top Quality (Kiwami Hijiri) – Pure Daiginjo Sake Takashima Omachi	180 ml	1,140 yen
Medium Sweet (cold/hot)	360 ml	1,660 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	1,050 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	1,600 yen
Isichi - Junmai Daiginjo Dry (cold)	180 ml	1,350 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	1,800 yen

ベジタリアン/グルテンフリー メニュー

営業 11:00～14:30 (ラストオーダー14:00)

17:00～21:30 (ラストオーダー21:00)

<ベジタリアンメニュー>

野菜天婦羅そば/うどん御膳 (温・冷) 2,310 円

温野菜 or 冷野菜、枝豆、替わり豆腐、野菜巻きずし

そば・うどんのだしは、昆布だしを使っております。

<グルテンフリーメニュー>

海鮮丼 2,310 円

お醤油はグルテンフリー用となります