



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

2,000 yen

Tofu hamburger steak with spinach sauce / two small side dishes / sashimi / tempura / chawanmushi / rice/ pickles / miso soup / dessert

A casual way to enjoy an authentic kaiseki-style meal, the Tamano Zen is beautifully arranged with seasonal flavors in every dish.



Okayama Peach Pork Loin Cutlet Set

2,100 yen

Salad / Small Side Dish / Miso Soup / Pickles

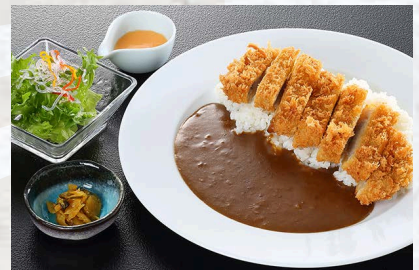
Made with generous slices of Okayama-grown Peach Pork. Enjoy it with our special Japanese-style tonkatsu sauce made with yogurt.

“Kairou Style” Spicy Pork Cutlet Curry

1,900 yen

Salad / Fukujinzuke Pickles

Kairou's special curry topped with a pork cutlet made from Okayama-grown Peach Pork. The moderate spiciness pairs perfectly with the cutlet.



Kids' Plate

980 yen

Mini Udon / Inari Sushi / Fried Shrimp / Japanese Omelet / Sausage / French Fries / Dessert / Juice

A plate filled with children's favorites.
For elementary school children and younger.

※The dishes may change depending on the day.

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Kairou's Recommendation

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

2,300yen

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.

Rice Bowls & Noodles

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

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

“Kairou Style”
Tamano Ontama Meshi ~with Conger Eel Tempura~

1,600 yen

Miso Soup / Pickles

Tamano's local specialty, Ontama Meshi, is now served at Kairou. With a touch of lime and other flavorful accents, this version is light, refreshing, and easy to enjoy.



Deluxe Jumbo
Shrimp Tempura Rice Bowl

2,100 yen

Chawanmushi / Small Side Dish / Miso Soup / Pickles

A hearty tempura rice bowl topped with three jumbo shrimp and colorful seasonal vegetables. Pour the sauce on just before eating to enjoy the light, crispy texture of the tempura.

Blessings of the Sea –
Setouchi Seafood Rice Bowl

2,200 yen

Miso Soup / Pickles

Luxuriously topped with seasonal white fish and other seafood freshly caught in nearby waters.



Tempura Zaru Udon Set

1,800 yen

(Hot or Cold)

Tempura / Inari Sushi (2 Pieces)

A satisfying set featuring your choice of hot or cold udon, served with freshly fried tempura. Enjoy it casually together with inari sushi.

Tempura Zaru Soba Set
(Hot or Cold)

1,800 yen

Tempura / Inari Sushi (2 Pieces)

A satisfying set featuring your choice of hot or cold soba, served with freshly fried tempura. Enjoy it casually together with inari sushi.



※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

1,700 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.

A la carte

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

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

Assorted Sashimi (5 Kinds) 2,500 yen

Simmered Peach Sea Bream Head 1,200 yen

Peach Sea Bream Dobin-Mushi 700 yen

Setouchi Fish Soup with Bizen Miso 580 yen

Setouchi Shinrin-Dori Karaage with White Dashi 700 yen

Fried Tofu with Japanese-Style Thick Sauce 500 yen

Green Salad 500 yen

Tuna Roll 650 yen

Edamame 500 yen

Rice Set 500 yen

Seasonal Gelato 410 yen



Assorted Sashimi (5 Kinds)



Setouchi Shinrin-Dori Karaage
with White Dashi



Fried Tofu
with Japanese-Style Thick Sauce

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 (Medium bottle) 780 yen

Ichiban Shibori (Glass) 650 yen

Lager (Medium bottle) 810 yen

Bottled Beer

Harekaze (Medium bottle) 750 yen

Craft Beer

SETOUCHI ISLANDER SAISON 830 yen

Kitagishima Oyster Stout 930 yen

Non-Alconoloic beer

KIRIN GREEN'S FREE 540 yen

Whisky^{※2}

White Horse (Whisky and soda) 610 yen

Chuhai ^{※1} ^{※2}

Lemon sour 560 yen
~Shochu with lemon juice and soda

Plum wine^{※2}

Aragoshi umeshu 630 yen
~ Umenoyado plum wine

Aragoshi mikan 630 yen
~ Umenoyado orange wine

Yuzu Umeshu 630 yen
~ Kishu plum wine

Wine

Red wine (Glass) 550 yen

White wine (Glass) 550 yen

Soft drink

Okayama kaju Monogatari 500 yen
~The tale of the fruit juice of Okayama~
(Shimizu Hakuto/Yuzu&Honey/Pione/Muscat)

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

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

※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

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 2,310 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 2,310 yen

Served with gluten-free soy sauce