

R10%

Applicable dishes

Lunch dishes

Benizuwaigani (Red snow crab)



紅ズワイガニは、深海に生息している日本海を代表する蟹。体全体の色鮮やかな紅色が特徴で身の甘さはズワイガニを上回ります。漁期は9月～翌年の6月。

KAIOH



All of our staff are looking forward to your visit!

Kaioh offers a wide selection of local ingredients and local sake. Local ingredients such as fresh fish from Tottori Prefecture, Benizuwaigani (red snow crab) and Matsubagani (snow crab) from Sakaiminato, Nakaumi shicchin (seven kinds of fish caught in Lake Nakaumi) that may have been eaten by the lord of Yonago Castle, rice harvested in Mt. Okudaisen, and carefully selected sake from Tottori Prefecture.



Kani seiromeshi zen 3,500yen(3,850yen including tax)

- crab steamed rice ● japanese style clear soup
- grilled crab meat and tomalley in shell
- 2 types of small dishes ● boat-wrap sashimi ● tempura
- chawanmushi ● pickles



Tottori beef steak

Kaioh gozen 6,000yen(6,600yen including tax)

- Tottori beef sirloin steak ● boat-wrap sashimi
- tempura ● 2 types of small dishes ● small hot pot dishes
- chawanmushi ● rice ● pickles

米子の新名物料理誕生!!

それぞれの料理を味わいながらご飯と一緒に召し上がりください。最後は少しご飯を残してオダエビ有馬煮を混ぜてお茶漬けにして味わうのがおすすめです。



Nakaumi- shicchin seiromeshi zen 3,500yen(3,850yen including tax)

- steamed rice with seven kinds of fish caught in Lake Nakaumi
- japanese style clear soup ● boat-wrap sashimi ● tempura ● chawanmushi etc.

Published in the newspaper



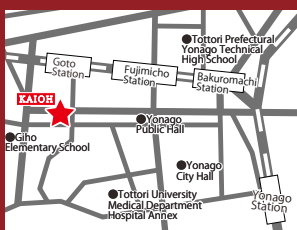
Nakaumi-shicchin

Nakaumi shicchin seiromeshi (Steamed rice with seven kinds of fish caught in Lake Nakaumi.)



かに・郷土料理 KAIOH Japanese Traditional Restaurant

4-94 Kakubancho, Yonago City, Tottori Prefecture PHONE 0859-23-6660 Opening hours (Closed on Tuesdays) Mon- Sat 11:30~14:00 (L.O.13:30) 17:30~22:00 (L.O.21:00) Sundays 11:30~14:00 (L.O.13:30) /Holidays 17:30~21:00 (L.O.20:30)



By car Approximately 10 minutes from Yonago Station Approximately 25 minutes from Yonago Kitaro Airport

Large parking lot available

official site



Instagram kaiou_yonago



R10%

Applicable dishes

Lunch&Dinner dishes

海王は おいしい蟹の最高の立地



Winter in the San'in area marks the arrival of "Matsuba crab" season.

Matsubagani (Snow crab)

活きた松葉がにを目の前で調理。プリプリの身をほおぼるとカニの旨みがじゅわっと口いっぱいに広がる身のギッシリ詰まった本場の味！産地だからこの鮮度と、この価格なんです！

Crab shabu-shabu



Live crab sashimi



Crab tempura



Matsubagani course 26,400yen including tax~

- live snow crab(sashimi,grilled,tempura,shabu-shabu) ●crab tomalley
- 2 types of small dishes ●crab steamed egg custard in a crab shell
- crab kamameshi ●japanese style clear soup ●ice cream

Benizuwaigani (Red snow crab)

紅ズワイガニは、深海に生息している日本海を代表する蟹です。名前の通り体全体の色鮮やかな紅色が特徴で、身の甘さはズワイガニを上回ります。※漁期は9月〜翌6月。



Kani-dukushi 11,000yen including tax

- 2 types of small dishes ●boat-wrap sashimi with crab sashimi
- crab tomalley ●crab steamed egg custard in a crab shell
- crab hot pot ●crab kamameshi ●japanese style clear soup



Yonago kaiseki 5,000yen including tax

- sashimi ●beef sukiyaki ●tempura
- steamed rice with seven kinds of fish caught in Lake Nakaumi etc.

90

minutes

All you can drink

2,000 yen

including tax

- Beer
- Whisky soda
- Fruit sour cocktail
- Non-alcoholic beer
- Non-alcoholic cocktail
- Soft drink



premium

All you can drink

+500 yen

including tax

Local sake

- Sake
- Shochu
- Wine

