



Follow the tantalizing aroma of exotic spices and perfectly grilled delights to Kimono's, a vibrant restaurant that serves up Japanese cuisine in a most captivating manner. Kimono's boasts mouthwatering cuisine prepared by skillful chefs who entertain with tricks while cooking on an iron, flat surface grill in front of their guests' eyes. You never know what new tricks and treats the chefs have up their sleeves, whether it be juggling cooking utensils, flipping a shrimp tail into their shirt pocket, or catching a shiitake mushroom in their hat! At Kimonos, eating is only half the fun.

Appetizers

Trilogy of Duck

Maple Leaf Farms roasted duck breast, pickled papaya salad, sake and sweet chili sauce; duck spring roll, soy-mirin sauce; braised duck, miso-hoisin dressing

Gyoza

Asian dumplings filled with pork or vegetables, ponzu dipping sauce

Miso Shiru Special

Special miso soup with tofu and wakame

Soba Noodle Salad

Buckwheat noodles, oriental vegetables, sesame-ginger vinaigrette

Hotate and Ebi

Seared king scallop, shiitake mushroom, sake-marinated jumbo shrimp, tomato and lemongrass-flavored dipping sauce

Kimonos Salad

Organic mixed greens, lychee, tomato, cucumber, bean sprouts, carrot, mandarin dressing

Emperor's Feast

All dishes are served with Kimono's Signature Sauces:

Orange Teriyaki - Sweet Chili - Ginger - Cream of Mustard

Gyuniku Samurai

USDA beef striploin

Toriniku Banzai

Chicken breast

Ebi

Pacific rim jumbo shrimp

Shiira

Seared mahi-mahi fillet

Vegetables

Traditional Japanese seasonal vegetables

Vegetarian Options

Yakisoba Noodles

Vegetables, shiitake mushrooms, yakisoba sauce

Tofu

Stir fried vegetables, tofu, mushrooms, black bean sauce

Dessert

Pineapple Roll

Deep-fried sweet soy roll, pineapple custard filling


Guava Pudding

Green tea cream, sesame glass crisp

Sticky Coconut Rice

Mango jelly, lemon shortbread

 Balanced Lifestyle – These dishes offer healthier preparations and lower calorie counts.

 Gluten-Free – Please consult your server on which dishes can be prepared gluten free.

 Vegetarian

 Lactose-Free – Please consult your server on which dishes can be prepared lactose free.

* Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness to young children, seniors and those with compromised immune systems.



Follow the tantalizing aroma of exotic spices and perfectly grilled delights to Kimono's, a vibrant restaurant that serves up Japanese cuisine in a most captivating manner. Kimono's boasts mouthwatering cuisine prepared by skillful chefs who entertain with tricks while cooking on an iron, flat surface grill in front of their guests' eyes. You never know what new tricks and treats the chefs have up their sleeves, whether it be juggling cooking utensils, flipping a shrimp tail into their shirt pocket, or catching a shiitake mushroom in their hat! At Kimonos, eating is only half the fun.

Wine List

Champagnes and Sparkling Wines

100		Veuve Clicquot Yellow Label Brut	France	\$180
101		Moët & Chandon, Brut Imperial	France	\$165
102		Dom Perignon 2004	France	\$300
103		Ruffino Prosecco DOC	Italy	\$35

Blush, Sweet, and Light Dry Whites

200	<i>Moscato</i>	Woodbridge White	USA	\$30
201	<i>Zinfandel</i>	Woodbridge Blush	USA	\$30
202	<i>Riesling</i>	Louis Guntrum	Germany	\$30
203	<i>Pinot Grigio</i>	Santa Margherita, Valdadige DOC	Italy	\$55
204	<i>Pinot Grigio</i>	Ruffino Lumina Venezie IGT	Italy	\$35
205	<i>Sauvignon Blanc</i>	Nobilo Regional Collection Marlborough	New Zealand	\$35

Medium Dry Whites

206	<i>Sauvignon Blanc</i>	Robert Mondavi Napa Valley Fume Blanc	USA	\$55
207	<i>Sauvignon Blanc</i>	Simi Sonoma County	USA	\$45

Medium to Full Body Whites

208	<i>Chardonnay</i>	Stags' Leap	USA	\$65
209	<i>Chardonnay</i>	Robert Mondavi Private Selection	USA	\$30
210	<i>Chardonnay</i>	Robert Mondavi Napa Valley	USA	\$55
211	<i>Chardonnay</i>	Louis Latour Chablis	France	\$35

Light to Medium Body Reds

300	<i>Merlot</i>	Robert Mondavi Private Selection	USA	\$35
301	<i>Gamay</i>	Louis Latour Beaujolais	France	\$35
302	<i>Zinfandel</i>	Ravenswood Lodi Old Vine	USA	\$35
303	<i>Pinot Noir</i>	Nobilo Icon Collection Marlborough	New Zealand	\$35
304	<i>Pinot Noir</i>	Wild Horse Ubridled Santa Barbara County	USA	\$80

Medium to Full Body Reds

305	<i>Merlot</i>	Franciscan Napa Valley	USA	\$55
306	<i>Sangiovese</i>	Ruffino, Riserva Ducale Chianti Classico DOCG	Italy	\$65
307	<i>Shiraz</i>	Ravenswood Vintners Blend	USA	\$30
308	<i>Shiraz</i>	William Hardy Barossa Valley	Australia	\$35
309	<i>Malbec</i>	Catena	Argentina	\$45
310	<i>Cabernet Sauvignon</i>	Robert Mondavi Private Selection	USA	\$35
311	<i>Cabernet Sauvignon</i>	Franciscan Napa Valley	USA	\$60
312	<i>Cabernet Sauvignon</i>	Stags' Leap	USA	\$95
313	<i>Cabernet Sauvignon</i>	Robert Mondavi Oakville District	USA	\$115

Ice/Dessert Wine

400	<i>Vidal</i>	Inniskillin Vidal Oak Aged (Split 37.5cl)	Canada	\$130
-----	--------------	---	--------	-------