



Follow the tantalizing aroma of exotic spices and perfectly grilled delights to the majestic extravagance of Kimono's, a vibrant restaurant that serves up the exotic cuisines of the Far East in a most interactive and impressive way. You never know what new tricks and treats the chefs have up their sleeves, possibly juggling cooking utensils, flipping a shrimp tail into their shirt pocket, or catching a shitake mushroom in their hat. But more than that, there will be the savory cuisine of a most magical restaurant where eating is only half the fun.

## Appetizers

Tastefully prepared assortment of starters

### kani sushi

Opilio crab stick & sushi rice



### Philadelphia Maki

Smoked salmon, cream cheese and cucumber

### Beji harumaki

Deep fried vegetable spring roll with sweet chilli sauce



### Torikatsu

Breaded chicken breast with  
**Chef's signature sauce**

## Soups & Salads

### Misoshiru

Tofu, scallions in miso lobster broth

### Niwatori to tamago no doroppusūpu

Chicken and egg drop soup with scallions

### Kimono na

Seaweed salad with carrot, cucumber, toasted sesame seed with sake dressing



**Chef's signature dish**

## Emperor's

## Tasting Menu

Prepared by your personal Teppanyaki Chef and served with egg noodles or fried rice

### Yasaiitame

Stir-fried vegetables



### Kimono sutēki

Skirt steak in fried garlic, and sesame ginger sauce

### Tori Teppan

Chicken breast marinated in mirin, sake and served with Teriyaki sauce

### Dei no yakizakana

Grilled fish of the day brushed with Japanese BBQ Sauce

### Tōkyō ebi

Marinated tiger shrimp in miso lemon sauce

### Hotategai

Bay scallops in Ponzu sauce

## Dessert

Assortment of Sweet Delectable Desserts in our dessert Palace

### Dorayaki

Flavored bean paste wrapped in fresh pancake

### Tropikarufurutsu no musushotto

Tropical fruit mousse shots

### Seito Sushi

Panko Cheese cake

### Chokorētojinjakeki o pikurusu

Chocolate pickle ginger Cake

Please ask your server for below mentioned available Options



GLUTEN-FREE



VEGETARIAN



LACTOSE-FREE



BALANCED LIFESTYLE CUISINE

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness to young children, seniors and those with compromised immune systems.