



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

Duck Salad ✓

Slices of grilled duck breast, soba noodles, seasonal greens, sweet plum sauce

Gyoza

Asian dumplings filled with shrimp or vegetables, ponzu dipping sauce

Miso Shiru Special ✓ ♣

Tofu, chopped scallions

Sushi Chef's Selection

Two pieces each: Crispy Shrimp roll, Spicy Tuna roll & Vegetable roll, seaweed salad, tamago egg

Ginger-Sesame Salad ♣

Seasonal mixed greens, lychee, tomato, cucumber, edamame, carrots, sweet ginger-sesame seed dressing

Emperor's Feast

All dishes are served with Kimono's Signature Sauces:
Ginger-Sesame - Sweet Chili - Teriyaki

Gyuniku Samurai

USDA beef striploin

Vegetables

Traditional Japanese seasonal vegetables

Toriniku Banzai

Chicken breast

Vegetarian Options

Ebi

Pacific rim jumbo shrimp

Yakisoba Noodles ♣

Vegetables, shiitake mushrooms, yakisoba sauce

Shiira

Seared Mahi Mahi fillet

Tofu ♣

Stir fried vegetables, tofu, mushrooms, black bean sauce

Dessert

Mango Lassi

Mango & coconut tapioca, coconut jelly

Emperor's Chocolate Cake

Spiced moist chocolate cake, stewed pineapple, mango jelly

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