



*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

### Kimonos Salad

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

### Hotate and Ebi

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

### Miso Shiru Special

Tofu, chopped scallions

## Emperor's Feast

*All dishes are served with Kimonos Signature Sauces:*  
Teppan Ginger - Sweet Chili - Teriyaki

### 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

### 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.



Vegan



Vegetarian



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



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

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients:  
JP Tropical Foods Ltd. • Bamboo Farms • Al Golaub And Son • Lasgro Hydroponics • Advance Farms • Valley Fruits Ltd.  
• Good Hope Country House