



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

### Coconut-Lime Soup

Shitake mushrooms, tofu, scallions

### Imperial Salad

Crisp greens, finely shaved cabbage, tomatoes, cucumber, bell pepper julienne, carrot, ginger dressing

### Appetizer Sampler

Marinated crab salad, Sriracha aioli sauce

Lemongrass shrimp, soba noodles

Vegetable gyoza, ponzu sauce

## Emperor's Feast

All dishes are served with Kimonos Signature Sauces:

Ginger-Sesame - Sweet Chili - Teriyaki

### Egg Fried Rice

Green peas, scallions

### Shiira

Seared mahi-mahi fillet

### Gyuniku Samurai

USDA beef striploin

## Vegetarian Options

### Stir Fried Noodles

Vegetables, yakisoba sauce

### Toriniku Banzai

Chicken breast

### Tofu

Stir fried vegetables, tofu


### Ebi

Pacific rim jumbo shrimp


## Dessert


### Dessert Sampler

Mango Pudding, Lychee Cheesecake, Spiced Chocolate

 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 food-borne 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:  
First Choice Iga • Island Fresh Produce • Fresh Products TCI Ltd • Gk Food Service