



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 - VV

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

Gyuniku Samurai

USDA beef striploin

Toriniku Banzai

Chicken breast

Ebi

Pacific rim jumbo shrimp

Shiira

Seared mahi-mahi fillet

Vegetarian Options

Stir Fried Noodles - VV

Vegetables, yakisoba sauce

Tofu - VV

Stir fried vegetables, tofu

Dessert

Trio of Ice Cream

Red bean, green tea, coconut

V - Vegetarian | VV - Vegan

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