

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 whatnew 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 Dumplings 😗 🖢

Asian dumplings, filled with pork, or vegetables, ponzu dipping sauce

Miso Shiru Special 💸 🖢

Tofu, chopped scallions

Hotate and Ebi

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

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 Teppan - Sweet Chili - Teriyaki

Gyuniku Samurai

USDA beef striploin

Toriniku Banzai

Chicken breast

Shiira

Seared mahi mahi fillet

Ebi

Seared jumbo shrimp

Vegetables

Traditional Japanese seasonal vegetables

Vegetarian Options

Yakisoba Noodles 🆠

Vegetables, yakisoba sauce

Tofu 🦫

Stir fried vegetables, tofu

Dessert

Pineapple Roll

Deep-fried sweet soy roll, pineapple custard filling

Guava Pudding

Sticky Coconut Rice

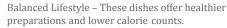
Mango jelly, lemon shortbread

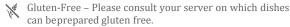


Green tea cream, sesame glass crisp











Vegetarian



Lactose-Free - Please consult your server on which dishes can beprepared lactose free.

