

**FOLLOW THE** tantalizing aroma of exotic spices and perfectly grilled delights to Kimonos, a vibrant restaurant that serves up the exotic cuisines of the Far East in a most captivating manner. Kimonos 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 shitake mushroom in their hat! The entree incorporates teriyaki beef, ginger-infused chicken and peppery shrimp or enjoy a diverse salad selection, soups, or beef gyozas. At Kimonos, eating is only half the fun.

### **Soup**

Kakitama-jiru

*traditional Japanese egg drop soup with chicken and sweet corn*

### **Appetizer Trio**

Pork Baby Back Ribs

*Korean style honey glazed pork ribs with Sichuan peppercorn*

Pan-Roasted Conch Gyoza

*garlic oil and Chinese balsamic reduction*

Marinated Shrimp and Buckwheat Noodle Goma

*sanbaizu soy-sesame vinaigrette*

*Calories: 210 Fat: 4g Carbs: 23g Sodium: 600mg Protein: 15g*

### **Emperor's Feast Tasting Menu**

*All Entrees are Prepared and Served by your Personal Teppanyaki Chef*

Egg Fried Rice with Scallion

Fresh Garden Vegetable Mix of the Day

Local Mahi Mahi with Fresh Lemongrass Salsa

Jumbo Tiger Shrimp in Garlic and Ginger Compound Butter

Orange Chicken and Sake Sauce

Beef Tenderloin with Traditional Japanese Teriyaki Sauce

Table side sauces yum yum sauce and traditional ginger sauce

### **Accompaniment Sauces**

Spicy Thai Style Sukiyaki Sauce

Fresh Lemongrass Salsa

*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.*

## **Champagnes & Sparkling**

### **Veuve Clicquot**

Ponsardin Reims, France \$115

### **Moet et Chandon Imperial**

Epernay, France \$99

### **Moet et Chandon Dom Perignon**

Epernay, France \$279

### **Beringer Sparkling White Zinfandel**

California, USA \$49

## **White Wines**

### **Beringer, White Zinfandel**

California, USA \$32

### **Campanile, Pinot Grigio**

Friuli, Italy \$43

### **Gabbiano, Pinot Grigio**

Delle Venezie, Italy \$40

### **Santa Margherita, Pinot Grigio**

Valdadige, Italy \$60

### **Matua, Sauvignon Blanc**

Marlborough, New Zealand \$44

### **Penfolds Kooninga Hills, Chardonnay**

South Australia \$50

### **Wente Riverbank, Riesling**

Monterey, California USA \$48

### **Rodney Strong, Chalk Hill Chardonnay**

Sonoma, California, USA \$60

### **Chateau St. Jean, Chardonnay**

Sonoma, California, USA \$5

### **Beringer, Private Reserve Chardonnay**

Napa Valley California, USA \$50

## **Reds Wines**

### **Kendall Jackson, Pinot Noir**

California, USA \$61

### **Beringer Founder's Estate, Merlot**

California, USA \$42

### **Georges Duboeuf,**

### **Chateauneuf Du Pape**

France \$72

### **Rosemount Estate, Shiraz**

Australia \$50

### **Gabbiano, Chianti Classico Riserva**

Italy \$64

### **Ruffino, Chianti Classico, Aziano**

Italy \$55

### **Chateau St. Jean, Merlot**

Sonoma, California, USA \$44

### **Stag's Leap, Cabernet Sauvignon**

Napa Valley, California USA \$93

### **Chateau St. Jean, Cabernet Sauvignon**

Sonoma, California, USA \$65

### **Simi AV, Cabernet Sauvignon**

Sonoma, California, USA \$63

### **Cakebread Cellars,**

### **Cabernet Sauvignon**

Napa Valley California, USA \$125

### **Caymus Cellars, Cabernet Sauvignon**

Napa Valley, California, USA \$137

### **Jordan, Cabernet Sauvignon**

Alexander Valley, California, USA \$97