



*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 pan-seared duck breast, soba noodles, seasonal greens, sweet plum sauce

### Gyoza

Asian dumplings filled with pork or vegetables, ponzu dipping sauce

### Miso Shiru Special

Tofu, chopped scallions

### Ginger-Sesame Salad

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

### Chicken Spring Roll

Sweet chili dipping sauce

## Emperor's Feast

All dishes are served with Kimonos Signature Sauces:

Ginger-Sesame - Sweet Chili - Teriyaki

### Gyuniku Samurai

USDA beef striploin

### Vegetables

Traditional Japanese seasonal vegetables

### Toriniku Banzai

Chicken breast

## Vegetarian Options

### Ebi

Pacific rim jumbo shrimp

### Yakisoba Noodles

Vegetables, shiitake mushrooms, yakisoba sauce

### Shiira

Seared mahi-mahi fillet

### Tofu

Stir fried vegetables, tofu, mushrooms, black bean sauce

## Dessert

### Pineapple Roll

Deep-fried sweet soy roll, pineapple custard filling

### Sticky Coconut Rice

Mango jelly, lemon shortbread

### Guava Pudding

Green tea cream, sesame glass crisp

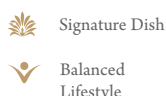


**GLOBAL GOURMET**  
SAVOUR THE WORLD



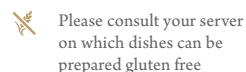
Vegetarian

Vegan

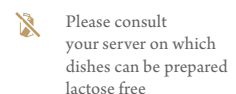


Signature Dish

Balanced Lifestyle



Please consult your server on which dishes can be prepared gluten free



Please consult your server on which dishes can be prepared lactose 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:  
Exuma's Farmer's Association • Green Leaf Farms



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## *Wine List*

### CHAMPAGNES AND SPARKLING

France	NV Moet & Chandon Brut Imperial, Champagne	\$145
France	Veuve Clicquot Yellow Label, Champagne	\$160
France	Dom Perignon, Champagne	\$475
Italy	Ruffino Prosecco DOC	\$40
Italy	Santa Margherita Prosecco Brut	\$50
Italy	Verdi Raspberry Sparkling	\$25

### SWEET

USA	Woodbridge White Zinfandel	\$30
USA	Woodbridge White Moscato	\$30
USA	Primal Roots California Red Blend	\$30

### ROSÉ

France	Whispering Angel Rosé, Provence	\$65
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### WHITE

USA	Hogue Riesling, Washington State	\$40
Italy	Santa Margherita Pinot Grigio	\$55
Italy	Ruffino Lumina Pinot Grigio	\$45
New Zealand	Kim Crawford Sauvignon Blanc	\$55
USA	Estancia Un-Oaked Chardonnay	\$50
USA	Toasted Head Barrel Sauvignon Blanc	\$45
USA	Simi Sonoma County Sauvignon Blanc	\$55
USA	Robert Mondavi Napa Valley Fume Blanc	\$75
USA	Robert Mondavi Private Selection Chardonnay	\$40
USA	Franciscan Napa Valley Chardonnay	\$60
USA	Robert Mondavi Napa Valley Chardonnay	\$75
France	Louis Jadot Macon Village	\$50
France	Joseph Drouhin Laforet Bourgogne Chardonnay	\$55
USA	Clos du Bois Russian River Valley Chardonnay	\$75
USA	Franciscan Equilibrium	\$75

### MEDIUM-BODIED REDS

USA	Wild Horse Unbridled Pinot Noir	\$90
USA	Robert Mondavi Napa Cabernet Sauvignon	\$95
USA	Blackstone Winemaker Select Cabernet	\$40
USA	Robert Mondavi Private Selection Merlot	\$40
USA	Mark West Pinot Noir	\$45
France	Joseph Drouhin Laforet Bourgogne Pinot Noir	\$50
New Zealand	Kim Crawford Pinot Noir	\$55
USA	Meiomi Pinot Noir	\$75
Australia	Hardy's Nottage Hill Shiraz	\$30
Australia	William Hardy Barossa Valley Shiraz	\$50
Italy	Ruffino Chianti Riserva Ducale	\$60
USA	Toasted Head Merlot	\$50
USA	Franciscan Napa Valley Merlot	\$75
Italy	Ruffino Chianti DOCG	\$35
USA	Ravenswood Vintners Blend Shiraz	\$50
USA	Ravenswood Lodi Zinfandel	\$45
Argentina	Catena Malbec	\$45
USA	Clos du Bois Reserve Cabernet Sauvignon, Alexander Valley	\$70
USA	Simi Cabernet Sauvignon, Napa Valley	\$80
USA	Robert Mondavi Oakville Cabernet Sauvignon	\$165
USA	Estancia Meritage Red Blend	\$95

### DESSERT

Canada	Inniskillin Vidal Ice Wine	\$195
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