



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 grilled duck breast, soba noodles, seasonal greens, sweet plum sauce

Ginger-Sesame Salad

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

Hotate and Ebi

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

Miso Shiru Special

Tofu, chopped scallions

Emperor's Feast

All dishes are served with Kimono's Signature Sauces:

Yakisoba - Spicy Mustard - Ginger-Sesame

Gyuniku Samurai

USDA beef striploin

Toriniku Banzai

Chicken breast

Ebi

Pacific rim jumbo shrimp

Shiira

Seared mahi-mahi fillet

Vegetables

Traditional Japanese seasonal vegetables

Vegetarian Options

Yakisoba Noodles

Vegetables, shiitake mushrooms, yakisoba sauce

Tofu

Stir fried vegetables, tofu, mushrooms, black bean sauce

Dessert

Lychee Custard

Double cream infused with lychee, served with crispy brandy snap, lychee and chestnut

Chesnut Cake

Soft pound cake infused with chestnut, chestnut caramel sauce

Guava Pudding


Green tea cream, sesame glass crisp


Crispy Banana Wrap

Ripe bananas, oriental spices, steamed and enveloped in banana leaf sack, served with ice cream

 Balanced Lifestyle – These dishes offer healthier preparations and lower calorie counts.

 Vegetarian

 Gluten-Free – Please consult your server on which dishes can be prepared gluten free.

 Lactose-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 under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness to young children, seniors and those with compromised immune systems.



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Wine List

Champagnes

100		Veuve Clicquot Brut	France	\$109
101		Moët & Chandon, Brut Imperial	France	\$99
102		Dom Perignon	France	\$299
103		Bollinger, Special Cuvee	France	\$109
104		Beringer, sparkling white zinfandel	USA	\$42

Rose, Sweet, and Light Whites

200	<i>White Zinfandel</i>	Beringer, Blush	USA	\$35
201	<i>White Moscato</i>	Beringer White Moscato, Sweet	USA	\$29
202	<i>Riesling</i>	Louis Gantrum	Germany	\$35
203	<i>Pinot Grigio</i>	Santa Margherita	Italy	\$49
204	<i>Fume blanc</i>	Robert Mondavi, Private Selection	USA	\$49
205	<i>Sauvignon blanc</i>	Rosemount	Australia	\$39
206	<i>Sauvignon Blanc</i>	Rosemount	New Zealand	\$39

Medium to Full Body Whites

207	<i>Chardonnay</i>	Wolf Blass, Yellow Label	Australia	\$39
208	<i>Chardonnay</i>	Rosemount	Australia	\$39
209	<i>Chardonnay</i>	Beringer Founder's Estate	USA	\$35
210	<i>Chardonnay</i>	Chateau St. Jean	USA	\$49
211	<i>Chardonnay</i>	Stags' Leap	USA	\$89

Light to Medium Reds

300	<i>Moscato Blend</i>	Beringer Red Moscato, Sweet	USA	\$29
301	<i>Pinot Noir</i>	Beringer Founder's Estate	USA	\$35
302	<i>Merlot</i>	Beringer Founder's Estate	USA	\$35
303	<i>merlot</i>	Stags' Leap	USA	\$95
304	<i>Beaujolais</i>	Louis Latour	France	\$49

Medium to Full Body Reds

309	<i>Chianti classico</i>	Marchese Antinori	Italy	\$79
310	<i>Chianto Classico</i>	Ruffino, Riserva Ducale	Italy	\$99
311	<i>Shiraz</i>	Rosemount	Australia	\$39
312	<i>Malbec</i>	Catena	Argentina	\$49
313	<i>Cabernet Sauvignon</i>	Chateau St. Jean	USA	\$49
314	<i>Cabernet Sauvignon</i>	Wolf Blass, Yellow Label	Australia	\$42
315	<i>Cabernet Sauvignon</i>	Beringer Founder's Estate	USA	\$35
316	<i>Cabernet Sauvignon</i>	Stags' Leap	USA	\$99
317	<i>Cabernet Sauvignon</i>	Chateau St. Jean, Cinq Cepages	USA	\$129