



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

Trilogy of Duck

Maple Leaf Farms roasted duck breast, pickled papaya salad, sake and sweet chili sauce; duck spring roll, ponzu with vinegar sauce; braised duck, miso-hoisin dressing

Gyoza

Asian dumplings filled with pork or vegetables, ponzu dipping sauce

Miso Shiru Special

Special miso soup with tofu and wakame

Soba Noodle Salad

Buckwheat noodles, oriental vegetables, sesame-ginger vinaigrette

Hotate and Ebi

Seared king scallop, shiitake mushroom, sake-marinated jumbo shrimp, tomato, Ponzu sauce

Kimonos Salad

Organic mixed greens, lychee, tomato, cucumber, bean sprouts, carrot, mandarin dressing

Emperor's Feast

All dishes are served with Kimono's Signature Sauces:

Orange Teriyaki - Sweet Chili - Ginger - Cream of Mustard

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

Pineapple Roll

Deep-fried sweet soy roll, pineapple custard filling


Guava Pudding

Green tea cream, sesame glass crisp


Sticky Coconut Rice

Mango jelly, lemon shortbread

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

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

 Vegetarian

 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 and Sparkling Wines

100	<i>Champagne</i>	Veuve Clicquot Yellow Label Brut NV	France	\$180
101	<i>Champagne</i>	Moët & Chandon, Brut Imperial NV	France	\$165
102	<i>Champagne</i>	Dom Perignon 2004	France	\$300
103	<i>Prosecco</i>	Ruffino DOC	Italy	\$35
104	<i>Prosecco</i>	Santa Margherita, Valdobbiadene Brut DOCG	Italy	\$55
105	<i>Spumante</i>	Verdi Raspberry	Italy	\$20

Blush, Sweet, and Light Dry Whites

200	<i>Moscato</i>	Woodbridge White	USA	\$30
201	<i>Zinfandel</i>	Woodbridge White	USA	\$25
202	<i>Riesling</i>	Hogue Columbia Val. Washington St.	USA	\$30
203	<i>Pinot Grigio</i>	Santa Margherita, Valdadige DOC	Italy	\$55
204	<i>Pinot Grigio</i>	Ruffino Lumina Venezie IGT	Italy	\$35
205	<i>Sauvignon Blanc</i>	Kim Crawford Marlborough	New Zealand	\$40
206	<i>Chardonnay</i>	Louis Latour Macon Villages	France	\$40

Medium-Bodied Whites

207	<i>Sauvignon Blanc</i>	Robert Mondavi Napa Valley Fume Blanc	USA	\$55
208	<i>Chardonnay</i>	Estancia Un-oaked	USA	\$35

Medium to Full-Bodied Whites

209	<i>Chardonnay</i>	Robert Mondavi Private Selection	USA	\$30
210	<i>Chardonnay</i>	Robert Mondavi Napa Valley	USA	\$55

Rosé - Dry

300	<i>Rhone Blend</i>	Whispering Angel Rosé AC Côtes de Provence	France	\$60
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Light to Medium-Bodied Reds

400	<i>Shiraz</i>	Hardy's Nottage Hill	Australia	\$25
401	<i>Sangiovese</i>	Ruffino Chianti DOCG	Italy	\$30
402	<i>Zinfandel</i>	Ravenswood Lodi Old Vine	USA	\$35
403	<i>Rhone Blend</i>	P. Jaboulet-aîne Côtes du Rhône Parallèle 45	France	\$30
404	<i>Pinot Noir</i>	Louis Latour	France	\$45
405	<i>Pinot Noir</i>	Mark West	USA	\$35
406	<i>Blend</i>	Primal Roots California Red Blend	USA	\$25
407	<i>Merlot</i>	Robert Mondavi Private Selection	USA	\$35
408	<i>Merlot</i>	Blackstone Winemakers Select	USA	\$30
409	<i>Pinot Noir</i>	Kim Crawford South Island	New Zealand	\$40

Medium to Full-Bodied Reds

410	<i>Bordeaux Blend</i>	Estancia Reserve Meritage	USA	\$65
411	<i>Pinot Noir</i>	Meiomi	USA	\$50
412	<i>Sangiovese</i>	Ruffino Riserva Ducale Chianti Classico DOCG	Italy	\$65
413	<i>Shiraz</i>	William Hardy Barossa Valley	Australia	\$35
414	<i>Malbec</i>	Catena	Argentina	\$45
415	<i>Cabernet Sauvignon</i>	Simi Alexander Valley Reserve	USA	\$60
416	<i>Cabernet Sauvignon</i>	Robert Mondavi Private Selection	USA	\$35
417	<i>Cabernet Sauvignon</i>	Robert Mondavi Napa Valley	USA	\$80