



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

Gyoza

Asian dumplings filled with shrimp or vegetables, ponzu dipping sauce

Miso Shiru Special

Tofu, chopped scallions

Hotate and Ebi

Seared king scallop, shiitake mushroom, 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-Sesame - Sweet Chili - Teriyaki

Gyuniku Samurai

USDA beef striploin

Toriniku Banzai

Chicken breast

Ebi

Pacific rim jumbo shrimp

Shiira

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


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

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

Sweet

<i>USA</i>	Woodbridge White Zinfandel	\$30
<i>USA</i>	Primal Roots California Red Blend	\$30

Rosé

<i>France</i>	Whispering Angel Rosé, Provence	\$65
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White

<i>Italy</i>	Santa Margherita Pinot Grigio Valdadige DOC	\$50
<i>Italy</i>	Ruffino Lumina Pinot Grigio	\$45
<i>New Zealand</i>	Kim Crawford Sauvignon Blanc	\$55
<i>USA</i>	Estancia Un-Oaked Chardonnay	\$50
<i>USA</i>	Robert Mondavi Napa Valley Fume Blanc	\$75
<i>USA</i>	Robert Mondavi Private Selection Chardonnay	\$40
<i>USA</i>	Robert Mondavi Napa Valley Chardonnay	\$75
<i>France</i>	Louis Jadot Macon Village	\$50

Medium to Full Body Reds

<i>USA</i>	Robert Mondavi Private Selection Cabernet Sauvignon	\$45
<i>USA</i>	Robert Mondavi Napa Cabernet Sauvignon	\$95
<i>USA</i>	Estancia Meritage Red Blend	\$95
<i>Argentina</i>	Catena Malbec	\$45
<i>USA</i>	Robert Mondavi Private Selection Merlot	\$45
<i>USA</i>	Mark West Pinot Noir	\$45
<i>New Zealand</i>	Kim Crawford Pinot Noir	\$55
<i>USA</i>	Meiomi Pinot Noir	\$75
<i>Australia</i>	Hardy's Nottage Hill Shiraz	\$30
<i>Australia</i>	William Hardy Barossa Valley Shiraz	\$50
<i>USA</i>	Ravenswood Lodi Red Zinfandel	\$45
<i>Italy</i>	Ruffino Chianti DOCG	\$35