

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

Tai

Seared snapper 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

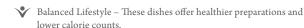
#### Guava Pudding

Green tea cream, sesame glass crisp

### Sticky Coconut Rice

Mango jelly, lemon shortbread









Vegetarian



Lactose-Free – Please consult your server on which dishes can be prepared lactose free.



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# Wine List

Champagnes and Sparkling Wines				
100		Veuve Clicquot Yellow Label Brut	France	\$180
101		Moët & Chandon, Brut Imperial	France	\$165
102		Dom Perignon 2004	France	\$300
103		Ruffino Prosecco DOC	Italy	\$35
Blush, Sweet, and Light Dry Whites				
200	Moscato	Woodbridge White	USA	\$30
200	Zinfandel	Woodbridge Blush	USA	\$30
202	Riesling	Louis Guntrum	Germany	\$30
203	Pinot Grigio	Santa Margherita, Valdadige DOC	Italy	\$55
203	Pinot Grigio	Ruffino Lumina Venezie IGT	Italy	\$35 \$35
205	Sauvignon Blanc	Nobilo Regional Collection Marlborough	New Zealand	\$35 \$35
203	Suurignon Dunc	TVODITO REGIONAL CONCECTION IVIANDOLOUGH	New Zealand	ΨΟΟ
Medium Dry Whites				
206	Sauvignon Blanc	Robert Mondavi Napa Valley Fume Blanc	USA	\$55
207	Sauvignon Blanc	Simi Sonoma County	USA	\$45
Medium to Full Body Whites				
208	Chardonnay	Stags' Leap	USA	\$65
209	Chardonnay	Robert Mondavi Private Selection	USA	\$30
210	Chardonnay	Robert Mondavi Napa Valley	USA	\$55
211	Chardonnay	Louis Latour Chablis	France	\$35
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Light to Medium Body Reds				
300	Merlot	Robert Mondavi Private Selection	USA	\$35
301	Gamay	Louis Latour Beaujolais	France	\$35
302	Zinfandel	Ravenswood Lodi Old Vine	USA	\$35
303	Pinot Noir	Nobilo Icon Collection Marlborough	New Zealand	\$35
304	Pinot Noir	Wild Horse Ubridled Santa Barbara County	USA	\$80
Medium to Full Body Reds				
305	Merlot	Franciscan Napa Valley	USA	\$55
306	Sangiovese	Ruffino, Riserva Ducale		
		Chianti Classico DOCG	Italy	\$65
307	Shiraz	Ravenswood Vintners Blend	USA	\$30
308	Shiraz	William Hardy Barossa Valley	Australia	\$35
309	Malbec	Catena	Argentina	\$45
310	Cabernet Sauvignon	Robert Mondavi Private Selection	USA	\$35
311	Cabernet Sauvignon	Franciscan Napa Valley	USA	\$60
312	Cabernet Sauvignon	Stags' Leap	USA	\$95
313	Cabernet Sauvignon	Robert Mondavi Oakville District	USA	\$115
Ice/Dessert Wine				
	Vidal	Innightillin Videl Oak Acad (Salit 27 5-1)	Canada	¢120
400	vuuu	Inniskillin Vidal Oak Aged (Split 37.5cl)	Canada	\$130