



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, ponzu 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

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


### 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 undercooked 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>Zinfandel</i>	Beringer Sparkling White Zinfandel	USA	\$45
101	<i>Prosecco</i>	Ruffino Prosecco DOC	Italy	\$50
102	<i>Champagne</i>	Möet & Chandon, Brut Impérial	France	\$120
103	<i>Champagne</i>	Veuve Clicquot Ponsardin Yellow Label	France	\$250
104	<i>Prosecco</i>	Santa Margherita	Italy	\$50
105	<i>Champagne</i>	Dom Pérignon	France	\$425

### Blush and Medium Sweet Whites

200	<i>Zinfandel</i>	Woodbridge White Zinfandel	USA	\$40
201	<i>Riesling</i>	Washington State	USA	\$40
202	<i>Moscato</i>	Woodbridge White Moscato	USA	\$35

### Light and Dry Whites

301	<i>Pinot Grigio</i>	Bolla	Italy	\$35
302	<i>Pinot Grigio</i>	Ruffino Lumina	Italy	\$45
303	<i>Pinot Grigio</i>	Santa Margherita	Italy	\$55
304	<i>Sauvignon Blanc</i>	Simi Sonoma County	USA	\$65
305	<i>Sauvignon Blanc</i>	Kim Crawford	New Zealand	\$50
306	<i>Sauvignon Blanc</i>	Toasted Head Barrel	USA	\$45
309	<i>Sauvignon Blanc</i>	Matua Valley	New Zealand	\$45

### Medium to Full-Bodied Whites

400	<i>Chardonnay</i>	Estancia Un-Oaked	USA	\$50
401	<i>Chardonnay</i>	Robert Mondavi Private Selection	USA	\$45
402	<i>Chardonnay</i>	Robert Mondavi Napa Valley	USA	\$95
403	<i>Chardonnay</i>	Clos du Bois, Russian River	USA	\$70
404	<i>Chardonnay</i>	Stag's Leap	USA	\$85
405	<i>Fume Blanc</i>	Robert Mondavi Napa Valley	USA	\$95
406	<i>Chardonnay</i>	Franciscan Equilibrium	USA	\$70

### Medium-Bodied Reds

501	<i>Pinot Noir</i>	Nobilo Icon	New Zealand	\$50
502	<i>Pinot Noir</i>	Kim Crawford	New Zealand	\$50
503	<i>Merlot</i>	Robert Mondavi Private Selection	USA	\$45
504	<i>Cabernet Sauvignon</i>	Blackstone, Wine Maker Select	USA	\$40
505	<i>Merlot</i>	Blackstone, Wine Maker Select	USA	\$40
506	<i>Cabernet Sauvignon</i>	Robert Mondavi Private Selection	USA	\$45
507	<i>Zinfandel</i>	Ravenswood	USA	\$45
508	<i>Blend Shiraz</i>	Ravenswood	France	\$40

### Full Bodied Reds

520	<i>Merlot</i>	Toasted Head	USA	\$120
521	<i>Merlot</i>	Franciscan Napa Valley	USA	\$40
522	<i>Red Blend</i>	Estancia Meritage	USA	\$80
523	<i>Pinot Noir</i>	Wild Horse Unbridled	USA	\$90
524	<i>Chianti</i>	Ruffino DOCG	Italy	\$50
525	<i>Chianti</i>	Ruffino Reserva	Italy	\$40
526	<i>Malbec</i>	Catena	Argentina	\$45
527	<i>Cabernet Sauvignon</i>	Clos du Bois Reserve	USA	\$45
528	<i>Cabernet Sauvignon</i>	Simi Alexander Valley Reserve	USA	\$105
529	<i>Cabernet Sauvignon</i>	Robert Mondavi Oakville District	USA	\$195
530	<i>Cabernet Sauvignon</i>	Cakebread Cellar	USA	\$175