

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

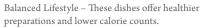
Green tea cream, sesame glass crisp

Crispy Banana Wrap

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





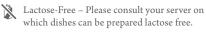




Gluten-Free - Please consult your server on which dishes can be prepared gluten free.



Vegetarian







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Wine List

Champagnes				
100	1 0	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 zinfadel	USA	\$42
Rose, Sweet, and Light Whites				
200	White Zinfandel	Beringer, Blush	USA	\$35
201	White Moscato	Beringer White Moscato, Sweet	USA	\$29
202	Riesling	Louis Gantrum	Germany	\$35
203	Pinot Grigio	Santa Margherita	Italy	\$49
204	Fume blanc	Robert Mondavi, Private Selection	USA	\$49
205	Sauvignon blanc	Rosemount	Australia	\$39
206	Sauvignon Blanc	Rosemount	New Zealand	\$39
Medium to Full Body Whites				
207	Chardonnay	Wolf Blass, Yellow Label	Australia	\$39
208	Chardonnay	Rosemount	Australia	\$39
209	Chardonnay	Beringer Founder's Estate	USA	\$35
210	Chardonnay	Chateau St. Jean	USA	\$49
211	Chardonnay	Stags' Leap	USA	\$89
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•	to Medium Reds		T T C A	420
300	Moscato Blend	Beringer Red Moscato, Sweet	USA	\$29
301	Pinot Noir	Beringer Founder's Estate	USA	\$35 \$35
302 303	Merlot merlot	Beringer Founder's Estate	USA USA	\$35 \$95
303	Beaujolais	Stags' Leap Louis Latour	France	\$49
304	Deunjoinis	Louis Latour	Trance	9 1 2
Medium to Full Body Reds				
309	Chianti classico	Marchese Antinori	Italy	\$79
310	Chianto Classico	Ruffino, Riserva Ducale	Italy	\$99
311	Shiraz	Rosemount	Australia	\$39 \$39
312	Malbec	Catena	Argentina	\$39 \$49
313	Cabernet Sauvignon	Chateau St. Jean	USA	\$ 4 9
314	Cabernet Sauvignon	Wolf Blass, Yellow Label	Australia	\$42
315	Cabernet Sauvignon	Beringer Founder's Estate	USA	\$35
316	Cabernet Sauvignon	Stags' Leap	USA	\$99
317	Cabernet Sauvignon	Chateau St. Jean, Cinq Cepages	USA	\$129
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