

Follow the tastalizing 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.



Duck Salad 😗

Slices of grilled duck breast, soba noodles, seasonal greens, sweet plum sauce

Gyoza

Asian dumplings filled with pork 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 - Spicy Mustard - Yakisoba Sauce

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

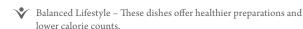
Guava Pudding

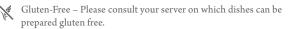
Green tea cream, sesame glass crisp

Sticky Coconut Rice

Mango jelly, lemon shortbread









Vegetarian



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

