



MISO PHAT

SUSHI

Kahana - West Maui

(808) 669-9010

Open Daily 11:30AM - 9:00PM (BYOB)

4310 Lower Honoapiilani Hwy #111

Lahaina, Hawaii 96761

Kihei - South Maui

(808) 891-MISO (6476)

Open Daily 11:00AM - 8:00PM

1279 South Kihei Road #108

Kihei, Hawaii 96753

Sit Down & Take-Out

10% charge on all to go orders.

www.MisoPhat.com



SCAN WITH YOUR PHONE
FOR A **CONTACTLESS**
EXPERIENCE

SPECIALTY ROLLS 8PC

MISO PHAT ROLL	20
Spicy Tuna roll wrapped with Unagi, Avocado, topped with Tobiko, Unagi sauce & Sesame Seeds.	
TNT Roll (MISO the Bomb)	25
Shrimp Tempura and Crab roll topped with Ahi Poke, Unagi sauce and Agave Honey. So big you could explode.	
Rainbow Roll (MISO Pretty)	20
Traditional California roll wrapped with Tuna, Yellowtail, Salmon, topped with Tobiko and Sesame Seeds.	
007 Roll (MISO Secretive)	20
Spicy Tuna roll wrapped with Shrimp and Avocado then topped with Unagi Sauce and Sesame Seeds.	
69 Roll (MISO Horny)	20
California roll wrapped with broiled Unagi and topped with Unagi Sauce, Tobiko & Sesame Seeds.	
Caterpillar Roll (MISO Butterfly)	20
Broiled Unagi roll covered with Avocado slices then topped with Unagi sauce and Sesame Seeds.	
Joy Roll (Miso Happy)	20
Veggie Maki roll wrapped with Hamachi, thin sliced Jalapeños and Habanero Tobiko drizzled with Sriracha and Unagi Sauce.	
Tempura Roll (Miso Crunchy) 6 Pcs	18
Tempura Shrimp rolled with Crab Meat, Tobiko and Veggies, topped with Unagi Sauce and Sesame Seeds.	
Spider Roll (Miso Scary) 6 Pcs	20
Tempura Soft Shell Crab rolled with Crab Meat, Tobiko and Veggies, topped with Unagi Sauce and sesame seeds.	

Baked ROLLS 8PC

TNA Roll	25
California roll wrapped with Salmon topped with Scallops and Spicy Aioli that's garnished with Bonito Flakes, Unagi Sauce, Tobiko, Furikake.	
Rockin Roll (MISO Groupie)	25
Traditional California roll wrapped with Hamachi and topped with Scallops, Spicy Aioli, and White Sauce garnished with Unagi Sauce, Tobiko, Bonito Flakes, Scallions and Sesame Seeds.	
Dynamite Roll (MISO Out-a-site)	20
California roll topped with Scallops in a Spicy Aioli sauce, garnished with Tobiko, Bonito, Scallions and Sesame Seeds.	

CHEF SPECIALS

Hamachi Kama (takes 20 min)	25
Miso Butterfish with side of rice (takes 15 min)	22
Ahi Poke Bowl	16.50
Miso Phat Omakase	125/Per Person - 150/Sharing
(Hot & Cold Appetizer, assorted Sashimi, assorted Nigiri & Dessert)	
Chirashi Sushi	45
(Assortment of Fish and Vegetables served on a bed of sushi rice)	

SASHIMI STYLE	9 pc
Maguro	Market
Hamachi	29
Sake	29
Ika	29
Tako	29
Saba	29
Combo, Trio (Hamachi, Maguro, Sake)	29
Local Combo, Trio (when available)	32
Deluxe, 21 pc Chef's choice	55

SUSHI ROLLS	8 pc
California	9
California w/ Tobiko	10.50
Salmon and Avocado	10
Spicy Tuna	10
Spicy Hamachi	10
Spicy Scallop	10
Spicy Salmon	10
Philadelphia	11
Unagi	10.50
Salmon Skin	9

HOSOMAKI	6 pc
Tekka (Tuna)	7
Kapa (cucumber)	6
Natto (fermented soybeans)	6.50
Ume and Shiso (plum, perilla)	6.50
Yamagobo (burdock root)	6.50
Takuwan (Pickled Radish)	6.50
Kampyo (Gourd)	6.50
Avocado	6.50

TEMAKI	HAND ROLL
California	8.50
Soft Shell Crab	13.50
Spicy Tuna	8.50
Spicy Hamachi	8.50
Spicy Salmon	8.50
Spicy Scallop	8.50
Unagi	8.50
Salmon Skin	8.50

KIDS MENU	
Baked Teriyaki Salmon with rice and a drink	10
2 Piece Shrimp Tempura with rice and a drink	10

NON-ALCOHOLIC BEVERAGES	
Pepsi, Diet Pepsi, Orange Crush, Sierra Mist, Mug Root Beer, Pink Lemonade	3.50
Iced Tea	3.50
Hot Green Tea	3.50
Perrier Sparkling Natural Mineral Water bottle	3.50/11oz.

SUSHI - NIGIRI STYLE	2 pc
Maguro (Tuna)	Market
Hamachi (Yellow Tail)	10
Sake (Salmon)	8
Unagi (Freshwater Eel)	10
Kampachi	Market
Hiramasa	Market
Saba (Mackeral)	8
Hotategai (Scallop)	8
Ikura (Salmon Roe)	8
Tobiko (Flying Fish Roe)	8
Uni (Sea Urchin Roe)	Market
Amaebi (Sweet Shrimp)	10
Ika (Squid)	8
Tako (Octopus)	8
Ebi (Marinated Shrimp)	8
Kani (Crab)	Market
Tamago (Sweet Egg)	6
Toro (Marbled Tuna)	Market
Masago (Smelt Roe)	8

COMBO PLATTERS	Chef Choice
Sushi Combo A (10pc)	35
Sushi Combo B (12pc)	50
(with your choice of Cali roll or Spicy Tuna)	
Roll Combo (California, Spicy Tuna, Kapa)	25
Veggie Combo	25
(Kapa, Ume Shiso, Yamagobo and Kampyo)	

VEGETARIAN STYLE ROLLS	
Veggie Maki (Asparagus, Cucumber, Sprouts, Avocado & Inari)	9
Futo Maki	20
Kapa Maki (Cucumber)	6
Natto (fermented Soybeans)	6.50
Ume and Shiso (plum, perilla)	6.50
Yamagobo (burdock root)	6.50
Takuwan (Pickled Radish)	6.50
Kampyo (Gourd)	6.50
Avocado	6.50

SIDE ORDERS	
Baked Mussels	9
Ahi Poke	15
Seared Ahi Salad	13.50
Broiled Salmon Salad	12.50
Miso Soup	3.50
Edamame (soybeans)	3.50
Seaweed Salad	6
House Salad ~ house sesame dressing	5
Tsunomono	4
Steamed Rice	3

DESSERT	
Homemade Ice Cream – Lilikoi, Green Tea, Vanilla	5

Consuming raw or undercooked meals and seafood may increase your risk of food borne illness.