



MISO PHAT

S U S H I

Kihei - South Maui

(808) 891-MISO (6476)

Open Daily 11:30AM - 8:30PM

1279 South Kihei Road #108

Kihei, Hawaii 96753

HAPPY HOUR - 3PM - 5PM EVERY DAY

**15% off all food, \$1 off beer and wine by the glass
\$2 off bottles of Sake and Wine**

Sit Down & Take-Out Available

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 drizzled with 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 unagi sauce, tobiko, bonito, scallions and sesame seeds.	

CHEF SPECIALS

Hamachi Carpaccio (6pcs)	25
Hamachi Kama (takes 20 min)	25
Miso Butterfish with side of rice (takes 20 min)	22
Hamachi, Hapa or Salmon Poke Bowl	18.50
Ahi Poke Bowl	20
Chirashi Sushi	45
(Assortment of fish and vegetables served on a bed of sushi rice)	

*Consuming raw or undercooked meals and seafood may increase your risk of foodborne illness.

SASHIMI	9 pc
Maguro	Market
Otoro (6 pcs)	Market
Hamachi	29
Sake	29
Tako	29
Saba	29
Combo, Trio (Maguro, Hamachi, Sake)	29
Local Combo	Market
Deluxe (21 pcs) Chef's choice	60

SUSHI ROLLS	8 pc
California	9
California w/Tobiko	10.50
Salmon and Avocado	10
Spicy Tuna	11
Spicy Hamachi	10
Spicy Scallop	11
Spicy Salmon	10
Philadelphia	11
Unagi	11
Salmon Skin	9
Roll Combo (California, Spicy Tuna, Kapa)	25

HOSOMAKI	6 pc
Tekka (Tuna)	9
Tuna Avocado	10
Negi Toro	16
Negi Hamachi	8
Sake (Salmon)	8
Sake Avocado	9

TEMAKI	HAND ROLL
California	8.50
Soft Shell Crab	14
Spicy Tuna	10
Spicy Hamachi	9
Spicy Salmon	9
Spicy Scallop	10
Unagi	10
Salmon Skin	9
Salmon Avocado	9.50

NON-ALCOHOLIC BEVERAGES	
Pepsi, Diet Pepsi, Fruit Punch, Sierra Mist,	
Mug Root Beer	4
Hot or Iced Tea	4
Perrier Sparkling Water (11oz)	4

KIDS MENU

Baked Teriyaki Salmon with rice and a drink	12
2 Piece Shrimp Tempura with rice and a drink	12
Kids Shrimp Tempura Roll with a drink	12

NIGIRI SUSHI	2 pc
Maguro (Tuna)	Market
Otoro (Marbled Tuna)	Market
Uni (Sea Urchin Roe)	Market
Hamachi (Yellow Tail)	10
Unagi (Freshwater Eel)	10
Sake (Salmon)	8
Kampachi	Market
Saba (Mackeral)	8
Hotategai (Scallop)	8
Ikura (Salmon Roe)	8
Tobiko (Flying Fish Roe)	8
Masago (Smelt Roe)	8
Amaebi (Sweet Shrimp)	14
Ika (Squid)	8
Tako (Octopus)	8
Ebi (Marinated Shrimp)	8
Inari (Deep Fried Tofu)	6
Kani (Crab)	Market
Tamago (Sweet Egg)	6
Sushi Combo A (10pc)	35
Sushi Combo B (12pc)	50
(with your choice of Cali roll or Spicy Tuna)	

VEGETARIAN 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
Veggie Combo	25
(Kapa, Ume Shiso, Yamagobo and Kampyo)	

SIDE ORDERS	
Baked Mussels	10
Ahi Poke	17
Blackened Seared Ahi Salad	Market
Broiled Salmon Salad	14
Miso Soup	4
Edamame (Soy Beans)	4.50
Seaweed Salad	6
House Salad ~ House Sesame Dressing	6
Steamed Rice	3

HOMEMADE ICE CREAM	
Lilikoi, Guava, Green Tea, Vanilla (2 scoops)	7
Trio	9

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