

FROM THE KITCHEN

Teriyaki Plate

Seasonal Veggies and Rice

Chicken 26 | Beef 30 | Salmon 26

Hamachi Kama 26

Misoyaki Butterfish 26

Filet Mignon 35

Seasonal Veggies

Soy Glazed Short Rib 34

Seasonal Veggies and Rice

Seared Scallop & Okinawan Purple Sweet Potato 28

SMALL SIDES

Steamed Rice 5

Sushi Rice 6

Side Sauces 2

Spicy Mayo | Unagi | Ponzu | Sriracha

Avocado Slices 5

Lemons 2

Jalapeños 1

KIDS MENU

Teriyaki Plate 12

Choice of Chicken, Beef, Salmon

3 Piece Shrimp Tempura w/ rice 12

Shrimp Tempura Roll 12

KIDS & BABIES

Baby T-Shirt

6–12 months or 18–24 months: \$20.00 | 2T: \$20.00

Kid's Cup (Blue or Yellow) \$5.00

Bibs (Pink, Blue, or Black) \$14.00

DRINKWARE AND EXTRAS

Pint Glass: \$10.00

Wine Glass: \$8.00

Bumper Sticker: \$8.00

Small Sticker: \$3.00

HATS

Embroidered: \$30.00

Visor: \$30.00

Foam Printed: \$25.00

TEMPURA

Shrimp (5 pcs) 18

Snow Crab (5 pcs) 25

Seasonal Veggies 16

Veggies and Shrimp 18

NOODLES

Udon 16

Clear Broth with Carrot, Zucchini, Onion

Add Seafood 8 | Chicken 6 | Beef 8 | Tempura 6 | Veggie 4

DRINKS

Soft Drinks 5

Pepsi | Diet | Sierra | Dr Pepper | Root Beer | Ginger Ale

Hot or Iced Tea 5

Bottled Sparkling Water 5

DESSERTS

Homemade Ice Cream (Lilikoi, Guava, Vanilla, Green Tea)

One Scoop 6 | Two Scoops 10 | Three Scoops 12

Ube or Regular Cheesecake 10

Ube Mochi w/ Ice Cream Choice 10

Chocolate Haupia Cream Pie 10

T-SHIRTS

Black Classic T-Shirt (Unisex)

XS – XL: \$30.00 | 2XL – 5XL: \$33.00

Black Classic T-Shirt (Youth)

XS – M: \$30.00

Black Long Sleeve T-Shirt (Unisex)

XS – XL: \$30.00 | 2XL: \$33.00

Black Tank Top (Men's)

S – 2XL: \$30.00

Blue Miso Happy T-Shirt (Unisex)

S – XL: \$30.00 | 2XL: \$33.00

Blue Miso Happy T-Shirt (Women's)

S – XL: \$30.00 | 2XL: \$33.00

Blue Dri-Fit T-Shirt (Unisex)

S – XL: \$30.00 | 2XL: \$33.00

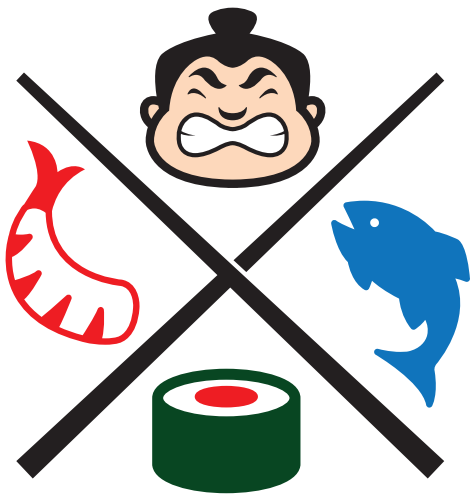
Gray T-Shirt (Unisex)

S – XL: \$30.00 | 2XL – 3XL: \$33.00

20% service charge added to parties of 6 or more

We politely decline any modifications and any substitutes to our menu. (no exceptions) | Please inform your server of any allergies

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions



MISO PHAT KIHEI



Miso Phat Kihei - Maui Coast Hotel
(808) 318-8095

Open Daily 11:30AM - 8:30PM
2239 South Kihei Rd – Kihei HI 96753

HAPPY HOUR - 3PM - 5PM EVERY DAY

STARTERS

| | |
|--|----|
| Edamame Salted | 6 |
| Miso Soup | 6 |
| Seaweed Salad | 10 |
| Mixed Green Salad | 10 |
| Add Chicken 6 Seared Ahi 16 Baked Salmon 8 | |
| Baked Mussels | 14 |

| | |
|---|----|
| Blistered Shishito Peppers | 12 |
| Olive Oil , Flaky Sea Salt, Bonito Flakes, Sesame Seeds | |
| Gyoza (6pcs) | 10 |
| Hamachi Carpaccio* | 26 |
| Yakitori Skewers | |
| Steak 12 Chicken 8 Shrimp 10 | |

SASHIMI

9 pc

| | |
|--|--------|
| Maguro (Tuna)* | Market |
| Otoro (Marbled Tuna) (6 pcs)* | Market |
| Hamachi (Yellow Tail)* | 34 |
| Sake (Salmon)* | 34 |
| Tako (Octopus)* | 30 |
| Saba (Mackerel)* | 30 |
| Ika (Squid)* | 26 |
| Unagi (Freshwater Eel) (6pcs) (Contains Gluten) | 36 |
| Hotategai (Scallop) (6pcs)* | 30 |
| Combo, Trio (Maguro, Hamachi, Sake)* | 38 |
| Local Combo (Maguro, Kanpachi, Snapper)* | Market |
| Deluxe (21 pcs) Chef's Choice* | 75 |
| Chirashi Sushi* (Assortment of Sashimi, Poke and vegetables served on a bed of sushi rice) | 65 |
| Ikuradon* (Seasoned sushi rice topped with salmon roe(ikura), green onion and quail egg) | 22 |

POKE BOWLS

| | |
|--------------------|----|
| Ahi | 26 |
| Hamachi | 26 |
| Salmon | 26 |
| Hapa (two choices) | 26 |
| Rainbow (all 3) | 26 |

TEMAKI

HAND ROLL

| | |
|------------------|----|
| California | 11 |
| Soft Shell Crab | 15 |
| Spicy Tuna* | 12 |
| Tuna Avocado* | 14 |
| Spicy Hamachi* | 11 |
| Hamachi Avocado* | 12 |
| Spicy Salmon* | 11 |
| Salmon Avocado* | 12 |
| Spicy Scallop* | 12 |
| Unagi | 15 |
| Salmon Skin | 11 |

NIGIRI SUSHI

2 pc

| | |
|---|--------|
| Maguro (Tuna)* | Market |
| Otoro (Marbled Tuna)* | Market |
| Uni (Sea Urchin Roe)* | 20 |
| Hamachi (Yellow Tail)* | 14 |
| Unagi (Freshwater Eel) (Contains Gluten) | 15 |
| Sake (Salmon)* | 14 |
| Kanpachi (Amberjack)* | 14 |
| Local Snapper* | 16 |
| Saba (Mackerel)* | 10 |
| Hotategai (Scallop)* | 12 |
| Ikura (Salmon Roe)* | 12 |
| Tobiko (Flying Fish Roe)* | 10 |
| Masago (Smelt Roe)* | 10 |
| Amaebi (Sweet Shrimp)* | 18 |
| Ika (Squid)* | 12 |
| Tako (Octopus) | 12 |
| Ebi (Marinated Shrimp) | 11 |
| Inari (Deep Fried Tofu) (Contains Gluten) | 7 |
| Kani (Crab) | 15 |
| Tamago (Sweet Egg) | 8 |
| Sushi Combo A (10pc) Chef's Choice* | 45 |
| Sushi Combo B (12pc) Chef's Choice* | 58 |
| (with your choice of California roll or Spicy Tuna) | |

HOSOMAKI

6 pc

| | |
|----------------|----|
| Tekka (Tuna)* | 13 |
| Sake (Salmon)* | 11 |
| Hamachi* | 11 |
| Negi Hamachi* | 11 |
| Negi Toro* | 18 |

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SPECIALTY ROLLS 8PC

| | |
|---|-----------|
| Miso Phat Roll* | 25 |
| Spicy Tuna, cucumber center topped with Broiled Unagi, Avocado, Tobiko, Unagi sauce and sesame seeds. | |
| TNT Roll (Miso the Bomb)* | 28 |
| Shrimp Tempura, Crab mix center topped with House Ahi Poke, Unagi sauce, Agave and sesame seeds. | |
| Rainbow Roll (Miso Pretty)* | 26 |
| California roll topped with Tuna, Yellowtail, Salmon, Avocado, Tobiko and sesame seeds. | |
| 007 Roll (Miso Secretive)* | 23 |
| Spicy Tuna, cucumber center topped with Shrimp, Avocado, Unagi Sauce and sesame seeds. | |
| 69 Roll (Miso Horny)* | 25 |
| California roll topped with Broiled Unagi, Unagi sauce, Tobiko & sesame seeds. | |
| Caterpillar Roll (Miso Butterfly) | 23 |
| Broiled Unagi cucumber center topped with Avocado, Unagi sauce and sesame seeds. | |
| Joy Roll (Miso Happy)* | 23 |
| Veggie maki roll topped with Hamachi, Jalapeños, Habanero Masago, Sriracha and Unagi sauce. | |
| Local Roll (Miso Local)* | 28 |
| Spicy Tuna, asparagus, sprouts center topped with Local Catch, Avocado, Shiso, Habanero Masago, Lemon juice, sesame seeds. | |
| Alaskan Roll (Miso Polar)* | 28 |
| Snow Crab, cucumber center topped with Salmon, Avocado, Lemon, Ikura, Tobiko, scallions and sesame seeds. | |
| Spider Roll (Miso Scary)* 6 Pcs | 23 |
| Tempura Soft Shell Crab, Crab mix, Avocado, cucumber, sprouts, Tobiko roll topped with Unagi sauce and sesame seeds. | |
| Tempura Roll (Miso Crunchy)* 6 Pcs | 22 |
| Tempura Shrimp, Crab mix, Avocado, cucumber, sprouts, Tobiko roll topped with Unagi sauce and sesame seeds. | |
| Dynamite Roll (Miso Out-a-site)* | 22 |
| Crab Mix, cucumber center topped with Scallops, spicy aioli, Tobiko, Bonito flakes, scallions, Unagi sauce and sesame seeds | |
| Upgrade to upgrade to a TNA (salmon) or Rockin (Hamachi) +\$4 | |

SUSHI ROLLS

8 pc

| | |
|--|----|
| California (Crab mix, Avocado, Cucumber) - (Contains Gluten) | 13 |
| California w/Tobiko* (Contains Gluten) | 14 |
| Salmon Avocado* | 15 |
| Spicy Tuna* | 15 |
| Tuna Avocado* | 16 |
| Spicy Hamachi* | 14 |
| Hamachi Avocado* | 15 |
| Spicy Scallop* | 14 |
| Spicy Salmon* | 14 |
| Philadelphia* | 15 |
| Unagi (Contains Gluten) | 16 |
| Salmon Skin | 12 |
| Roll Combo (California, Spicy Tuna, Kapa)* | 32 |

VEGETARIAN ROLLS

| | |
|---|----|
| Veggie Maki (Asparagus, Cucumber, Sprouts, Avocado & Inari) | 13 |
| Futo Maki (Veggie Maki with all pickled veggies) | 21 |
| Kapa Maki (Cucumber) | 8 |
| Avocado | 9 |
| Natto (Fermented Soybeans) | 9 |
| Ume and Shiso (Plum, Perilla) | 9 |
| Yamagobo (Burdock Root) | 9 |
| Takuwan (Pickled Radish) | 9 |
| Kampyo (Gourd) | 9 |
| Avocado Cucumber | 10 |

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