

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

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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	Blistered Shishito Peppers	12
Miso Soup	6	Olive Oil, Flaky Sea Salt, Bonito Flakes, Sesame Seeds	
Seaweed Salad	10	Gyoza (6pcs)	10
Mixed Green Salad	10	Hamachi Carpaccio*	26
Add Chicken 6 Seared Ahi 16 Baked Salmon 8		Yakitori Skewers	
Baked Mussels	14	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) <small>(Contains Gluten)</small>	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* <small>(Assortment of Sashimi, Poke and vegetables served on a bed of sushi rice)</small>	65
Ikuradon* <small>(Seasoned sushi rice topped with salmon roe(Ikura), green onion and quail egg)</small>	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) <small>(Contains Gluten)</small>	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) <small>(Contains Gluten)</small>	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
Takuan (Pickled Radish)	9
Kampyo (Gourd)	9
Avocado Cucumber	10

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