



# MISO PHAT KIHEI



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

Open Daily 12:00PM - 9:00PM  
2239 South Kihei Rd - Kihei HI 96753

HAPPY HOUR - 3PM - 5PM EVERY DAY

## STARTERS

Edamame Salted	6
Miso Soup	6
Sunomono	7
Seaweed Salad	10
House Salad	10
Chicken +6   Seared Ahi +16   Baked Salmon +8	
Baked Mussels	14
Spicy Tuna Crispy Rice Cakes	14
Fried Salmon Belly with Thai Chili Aioli	16

Blistered Shishito Peppers	12
<small>Olive Oil , Flaky Sea Salt, Bonito Flakes, Sesame Seeds</small>	
Gyoza (5pcs)	10
Veggies   Chicken	
Hamachi Carpaccio*	26
Seared Ahi Carpaccio*	32
Yakitori Skewers	
Steak 12   Chicken 8   Shrimp 12	
Chicken Karaage	16

### SASHIMI

9 pc

Maguro (Tuna)*	Market
Otoro (Marbled Tuna) (6 pcs)*	Market
Kanpachi (Amberjack)*	35
Hamachi (Yellow Tail)*	38
Sake (Salmon)*	34
Tako (Octopus)*	30
Saba (Mackerel)*	30
Ika (Squid)*	26
Unagi (Freshwater Eel) (6pcs) <small>(Contains Gluten)</small>	36
Hotategai (Scallop) (6pcs)*	34
Combo, Trio (Maguro, Hamachi, Sake)*	42
Local Combo (Maguro, Kanpachi, Snapper)*	Market
Deluxe (21 pcs) Chef's Choice*	80
Chirashi Sushi* <small>(Assortment of Sashimi, Poke and vegetables served on a bed of sushi rice)</small>	65

### POKE BOWLS

Ahi	28
Hamachi	26
Salmon	26
Hapa (two choices)	26
Rainbow (all 3)	28

### TEMAKI

### HAND ROLL

California	11
Soft Shell Crab	15
Spicy Tuna*	13
Tuna Avocado*	14
Spicy Hamachi*	12
Hamachi Avocado*	13
Spicy Salmon*	12
Salmon Avocado*	13
Spicy Scallop*	13
Unagi	15
Salmon Skin	11

### NIGIRI SUSHI

2 pc

Maguro (Tuna)*	Market
Otoro (Marbled Tuna)*	Market
Uni (Sea Urchin Roe)*	Market
Hamachi (Yellow Tail)*	16
Unagi (Freshwater Eel) <small>(Contains Gluten)</small>	15
Sake (Salmon)*	14
Kanpachi (Amberjack)*	14
Local Snapper*	18
Saba (Mackerel)*	11
Hotategai (Scallop)*	14
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*	50
Sushi Combo B (12pc) Chef's Choice*	62
(with your choice of California roll or Spicy Tuna)	

### HOSOMAKI

6 pc

Tekka (Tuna)*	13
Sake (Salmon)*	12
Hamachi*	12
Negi Hamachi*	12
Negi Toro*	20



ask your server about  
**Daily Specials**

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

## SPECIALTY ROLLS

<b>Miso Phat Roll*</b> Spicy Tuna, cucumber center topped with Broiled Unagi, Avocado, Tobiko, Unagi sauce and sesame seeds.	26
<b>TNT Roll (Miso the Bomb)*</b> Shrimp Tempura, Crab mix center topped with House Ahi Poke, Unagi sauce, Agave and sesame seeds.	28
<b>Rainbow Roll (Miso Pretty)*</b> California roll topped with Tuna, Yellowtail, Salmon, Avocado, Tobiko and sesame seeds.	28
<b>007 Roll (Miso Secretive)*</b> Spicy Tuna, cucumber center topped with Shrimp, Avocado, Unagi Sauce and sesame seeds.	24
<b>69 Roll (Miso Horny)*</b> California roll topped with Broiled Unagi, Unagi sauce, Tobiko & sesame seeds.	25
<b>Caterpillar Roll (Miso Butterfly)</b> Broiled Unagi cucumber center topped with Avocado, Unagi sauce and sesame seeds.	24
<b>Joy Roll (Miso Happy)*</b> Veggie maki roll topped with Hamachi, Jalapeños, Habanero Masago, Sriracha and Unagi sauce.	24
<b>Local Roll (Miso Local)*</b> Spicy Tuna, asparagus, sprouts center topped with Local Catch, Avocado, Shiso, Habanero Masago, Lemon juice, sesame seeds.	28
<b>Alaskan Roll (Miso Polar)*</b> Snow Crab, cucumber center topped with Salmon, Avocado, Lemon, Ikura, Tobiko, scallions and sesame seeds.	28
<b>Spider Roll (Miso Scary)* 6 Pcs</b> Tempura Soft Shell Crab, Crab mix, Avocado, cucumber, sprouts, Tobiko roll topped with Unagi sauce and sesame seeds.	24
<b>Tempura Roll (Miso Crunchy)* 6 Pcs</b> Tempura Shrimp, Crab mix, Avocado, cucumber, sprouts, Tobiko roll topped with Unagi sauce and sesame seeds.	23
<b>Baked Dynamite Roll (Miso Out-a-site)*</b> Crab Mix, Cucumber center topped with Scallops, spicy aioli, Tobiko, Bonito flakes, scallions, Unagi sauce and sesame seeds	23
<b>Baked Salmon Crowned Dynamite Roll (Miso Royal)*</b> Crab Mix, Cucumber center topped with Scallops, spicy aioli, Tobiko, Bonito flakes, scallions, Unagi sauce and sesame seeds	27
<b>Deep Fried Volcano Crunch Roll (Miso Haleakala)*</b> Crab Mix, Cucumber, Avocado, Cream Cheese center - Deep Fried in Tempura Batter topped with Thai Chili Aioli	18

### 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	13
Roll Combo (California, Spicy Tuna, Kapa)*	32

### VEGETARIAN ROLLS

Futo Maki (Veggie Maki with all pickled veggies)	21
Veggie Maki (Asparagus, Cucumber, Sprouts, Avocado & Inari)	14
Veggie Tempura Roll	14
Avocado Cucumber	10
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

## FROM THE KITCHEN

Hamachi Kama	28
Misoyaki Butterfish	28
Teriyaki Plate <small>Asian Cabbage Salad and Rice</small> Chicken 26   Beef 30   Salmon 26	
Chicken Katsu Plate <small>Asian Cabbage Salad and Rice</small>	26
Soy Glazed Short Rib <small>Seasonal Veggies and Rice</small>	34
Gyudon (Beef Bowl)	20
Chicken Katsu Don	20
Oyakodon (Simmered Chicken)	18
Daily Special	Market

## KIDS MENU

Teriyaki Plate <small>Choice of Chicken, Beef, Salmon</small>	14
3 Piece Shrimp Tempura w/ rice	12
Shrimp Tempura Roll	12

## SMALL SIDES

Steamed Rice	5
Sushi Rice	6
Side Sauces <small>Spicy Mayo   Unagi   Ponzu   Sriracha</small>	2

## TEMPURA

Shrimp (5 pcs)	18
Seasonal Veggies	16
Veggies and Shrimp	18

## NOODLES

Udon <small>Clear Broth with Carrot, Cabbage, Scallions</small> <small>Seafood +8   Chicken +6   Beef +8   Shrimp Tempura +6   Veggie Tempura +4</small>	16
Ramen <small>Broth with Bok Choy, Onion, Carrots</small> <small>Seafood +3   Beef +2   Chicken +2</small>	23
Cold Soba <small>Shrimp Tempura +6   Veggie Tempura +4   Mixed Tempura +6</small>	16

## SOFT DRINKS

Soft Drinks <small>Pepsi   Diet   Starry   Dr Pepper   Root Beer   Ginger Ale</small>	5
Juices <small>Cranberry   Orange   Pineapple</small>	5
Hot or Iced Tea	5
Bottled Sparkling Water	5

## DESSERTS

Homemade Ice Cream (Lilikoi, Guava, Vanilla, Green Tea) <small>One Scoop 6   Two Scoops 10</small>	
Cheesecake <small>Classic   Lilikoi   Ube</small>	12
Ube Mochi w/ Vanilla Ice Cream	12
Chocolate Haupia Cream Pie	12

## FROM THE BAR

### MISO WINE

RED WINE	5oz Glass	Bottle
Justin Cabernet	20	75
Sea Sun Pinot Noir	14	50
CK Mondavi Merlot	12	42

WHITE WINE	5oz Glass	Bottle
CK Mondavi Chardonnay	12	42
Estival Sauvignon Blanc	14	50
Ferrari Carano Chardonnay	18	63
Terlato Pinot Grigio	18	63

ROSE WINE	5oz Glass	Bottle
Studio By Miraval	14	50

BUBBLES	5oz Glass	Bottle
Ruffino Prosecco	14	50
Albrecht Cremant Brut	18	63
Grand Cordon Rose Brut	-	80
Veuve Clicquot Brut	-	100

### DRAFT BEERS

Kirin Ichiban	16oz	10
Sapporo	16oz	10
Miso Tirsty Golden	16oz	10
MbC Big Swell IPA	16oz	10

### BOTTLED BEERS

Asahi	21oz	12
Coors Light	12oz	8
Heineken	12oz	8
Maru-Hu Sparkling	12oz Can	8
Chu-HI Fuji Apple	12oz Can	8
Non Alcoholic Beer	12oz	8

### COCKTAILS

Spicy Lilikoi Margarita <small>Herradura Silver Tequila, Fresh Lilikoi, Jalapeno, House Made Sweet &amp; Sour, Black Salt Rim</small>	18
Nigori Colada <small>Myers Platinum Rum, Nigori Sake, Pineapple, Coconut, Toasted Coconut, Martini Style</small>	16
Paniolo H2O <small>Ford's Gin or Herradura Silver Tequila, Fever Tree Yuzu and Lime Soda, Fresh Lime</small>	16
Blushing Blossom - Served Straight up <small>Uncle Ed's Orange Blossom Vodka, Sakura (Cherry Blossom) Simple, Cranberry</small>	16
Oinawa Hiball <small>Toki Suntory Japanese Whisky, Citrus, Soda</small>	15
Lilikoi SakeTini <small>Junmai Sake and Fresh Lilikoi</small>	14
Miso Stubborn <small>Wheatley Vodka, Kaju Yuzu Liqueur, Fever Tree Ginger Beer, Okinawa Citrus</small>	18
Bruzu <small>Yuzu Liqueur, Beer</small>	15
Miso EspressoTini <small>Buffalo Trace, Grind Espresso Liqueur, Buffalo Trace Bourbon Cream</small>	18
Miso Horchata: <small>Los Vecinos Mezcal, Grind Espresso Liqueur, Buffalo Trace Bourbon Cream</small>	18

### MISO WHISKEYS

Toki Suntory	2oz	14
Nikka Coffey Grain	2oz	25
Hibiki Suntory Harmony	2oz	32
Jack Daniels	2oz	14
Buffalo Trace	2oz	14
Woodford Reserve	2oz	18