

HOSOMAKI	6 pc
• Tekka (Tuna)	10
• Kapa (Cucumber)	10
• Natto (Fermented Soybeans)	10
• Ume and Shiso (Plum, Perilla)	10
• Yamagobo (Burdock Root)	10
• Takuwan (Pickled Radish)	10
• Kampyo (Gourd)	10
• Avocado	10

TEMAKI	HAND ROLL
California	11
Soft Shell Crab	12.50
Spicy Tuna	11
• Spicy Hamachi (Yellowtail)	11
• Spicy Salmon	11
• Spicy Scallop	12
Unagi	12
Salmon Skin	11

COMBO PLATTERS	Chef Choice
• Sushi Combo A (10pc)	40
Sushi Combo B (12pc)	55
(with your choice of Cali Roll or Spicy Tuna)	
Roll Combo (California, Spicy Tuna, Kapa)	30
Veggie Combo	30
(Takuwan, Ume Shiso, Yamagobo, & Kampyo)	

SUSHI - NIGIRI STYLE	2 pc
• Maguro (Tuna)	Market
• Hamachi (Yellowtail)	13
• Sake (Salmon)	13
• Unagi (Freshwater Eel)	12
• Kampachi (Amberjack)	Market
• Hiramasa (Rainbow Runner)	Market
• Saba (Mackerel)	8
• Hotategai (Scallop)	12
Ikura (Salmon Roe)	10
Tobiko (Flying Fish Roe)	8
• Uni (Sea Urchin Roe)	Market
• Amaebi (Sweet Shrimp)	14
• Ika (Squid)	8
• Tako (Octopus)	10
• Ebi (Marinated Shrimp)	9
• Kani (Crab)	Market
Tamago (Sweet Egg)	6
• Toro (Marbled Tuna)	Market
Masago (Smelt Roe)	8

NON-ALCOHOLIC BEVERAGES	
Sodas (Pepsi Products)	3.50
Iced Tea	3.50
Hot Green Tea	4

🌿 = Gluten Free

VEGETARIAN STYLE ROLLS	
Veggie Maki	12
(Asparagus, Cucumber, Sprouts, Avocado & Inari)	
Futo Maki	22
• Kapa Maki (Cucumber)	10
• Natto (Fermented Soybeans)	10
• Ume and Shiso (Plum, Perilla)	10
• Yamagobo (Burdock Root)	10
• Takuwan (Pickled Radish)	10
• Kampyo (Gourd)	10
• Avocado	10

SIDE ORDERS	
Baked Mussels (2pc)	14
Ahi Poke	18
Miso Soup	5.50
• Edamame (Soybeans)	6
(Spicy or Garlic for \$1 extra)	
Seaweed Salad	8
Sunomono (Japanese Cucumber Salad)	8
• Steamed Rice	4

DESSERT	
Homemade Ice Cream	8
(Lilikoi, Green Tea, Vanilla)	
Trio	10

KIDS MENU

BAKED TERIYAKI SALMON
Cooked with unagi sauce & mayo with side of rice
12

SHRIMP TEMPURA
Two pieces with side of rice
12

MISO HAPPY MEAL
Kids' serving of rice, Baked Salmon, Tamago (sweet egg), & 1 piece Tempura Shrimp. Includes Kids' Temporary Tattoos.
15.50



SHISO PHAT

Shiso Phat is our boat providing daily fresh fish and other ocean specialties to our restaurants. Shiso Phat is a 25-foot Farrallon inboard diesel made for high rough seas. Shiso Phat has been known to catch 14 species of fish including spiny lobsters in one day! Shiso Phat is dedicated to serving Miso Phat so please enjoy our daily fish specials.



- HAMACHI** – Sushi grade Yellowtail is one of the most popular fish used. They are raised in stress free environments, allowing the fish to gain a high fat content which results in a perfect buttery texture and rich flavor.
- KAMPACHI** – Related to Hamachi leaner medium texture with slight crunch.
- HIRAMASA** – Hawaiian's rainbow runner local amberjack family.
- MAGURO** – (Local) In Hawai'i Yellowfin and Big Eye Tuna is referred to as "ahi." Miso Phat Sushi serves only high grade ahi, which can only be found on tunas weighing over 120 pounds.
- MAHI MAHI** – (Local) Is vibrantly colored with blue, silver and yellow is superior in quality and highly regarded. It has a delicate and sweet flavor.
- ONO** – (Local) Close relative of the King Mackerel. In Hawai'i "ono" means "very good to eat". Caught in Hawaiian waters by trolling.
- ONAGA** – (Local Red Snapper) Hawai'i's long-tail red snapper. Onaga is a soft and moist light pink flesh.
- OPAKAPAKA** – (Local Pink Snapper) It has a clear, pink flesh with a delicate flavor that has earned it the reputation as Hawai'i's premium snapper.
- PAPIO** – (Local) These fish stay in a wide range of environments making them a challenging fish to catch.