



MISO PHAT SUSHI • KAHANA - WEST MAUI

(808) 669-9010 MisoPhatLahaina.com

Open Daily (BYOB) • Mon - Fri 11:30AM - 9PM • Sat & Sun 3PM - 9PM

No Reservations • Dine In or Take-Out • 10% Service Fee on all TO GO Orders.

Ask about Our Local Catch

4310 Lower Honoapiilani Hwy #111 • Lahaina, Hawaii 96761

SPECIALTY ROLLS 8PC

MISO PHAT ROLL 22

Spicy Tuna Roll with Cucumber topped with Broiled Unagi, Avocado, Tobiko, Unagi Sauce & Sesame Seeds.

TNT ROLL (MISO THE BOMB) ★ Featured on Diners, Drive-Ins and Dives! 27

Shrimp Tempura Crab roll topped with House Ahi Poke, Unagi Sauce, Agave Honey, Avocado, with Sesame Seeds. So big you could explode!

RAINBOW ROLL (MISO PRETTY) 27

Traditional California roll (Crab, Avocado and Cucumber) wrapped with Tuna, Yellowtail, Salmon, topped with Tobiko and Sesame Seeds.

007 ROLL (MISO SECRETIVE) 22

Spicy Tuna with Cucumber roll wrapped with Shrimp & Avocado then topped with Unagi Sauce & Sesame Seeds.

69 ROLL (MISO HORNY) 22

California roll with Crab, Avocado & Cucumber wrapped with broiled Unagi & topped with Green Onions, Unagi Sauce, Tobiko & Sesame Seeds.

CATERPILLAR ROLL (MISO BUTTERFLY) 22

Broiled Unagi Cucumber roll with Avocado slices on top with Unagi Sauce & Sesame Seeds.

JOY ROLL (MISO HAPPY) 27

Veggie Maki (Asparagus, Cucumber, Sprouts, Avocado & Inari) wrapped with Hamachi topped with Jalapeños and Habanero Masago.

CHEF SPECIALS

HAMACHI KAMA (takes 20 min) 30

MISO BUTTERFISH with side of rice (takes 15 min) 30

HOUSE AHI POKE BOWL 22

Local Tuna, Avocado, Cucumber and Sprouts on rice

MISO PHAT OMAKASE (MISO STUFFED)

Chef's Choice Course Meal 160 PER PERSON 220 FOR TWO

CHIRASHI SUSHI 65 PER PERSON

Assortment of Fish and Vegetables served on a bed of sushi rice

FURIKAKE SALMON with side of rice 25

Notify your server of any food allergies

Consuming raw or undercooked meals and seafood may increase your risk of food borne illness.

18% gratuity included on parties of 6 or more. \$5 BYOB corkage fee.

ASK ABOUT OUR CATERING. Prices subject to change without notice.

BAKED ROLLS 8PC

TNA ROLL 28

California roll (Crab, Avocado and Cucumber) wrapped with Salmon topped with Scallops and Spicy Aioli garnished with Bonito Flakes, Unagi Sauce, Tobiko, Furikake.

ROCKIN ROLL (MISO GROUPIE) 28

California roll (Crab, Avocado and Cucumber) wrapped with Hamachi and topped with Scallops, Spicy Aioli, and White Aioli garnished with Unagi Sauce, Tobiko, Bonito Flakes, Scallions and Sesame Seeds.

DYNAMITE ROLL (MISO OUT-A-SITE) 28

California roll (Crab, Avocado and Cucumber) topped with Scallops in a Spicy Aioli sauce, garnished with Tobiko, Bonito, Scallions and Sesame Seeds.

TEMPURA ROLL (MISO CRUNCHY) 6 PCS 22

Tempura Shrimp rolled with Crab Meat, Tobiko, Avocado and Cucumber topped with Unagi Sauce and Sesame Seeds.

SPIDER ROLL (MISO SCARY) 6 PCS 22

Tempura Soft Shell Crab rolled with Crab Meat, Tobiko, Avocado and Cucumber topped with Unagi Sauce and sesame seeds.

SASHIMI STYLE 9 pc

• Maguro (Tuna)	Market
• Hamachi (Yellowtail)	37
• Sake (Salmon)	37
• Ika (Squid)	35
• Tako (Octopus)	35
• Saba (Mackerel)	35
• Combo, Trio (Hamachi, Maguro, Sake)	39
• Local Combo, Trio (fresh catch of the day)	42
• Deluxe, 21 pc Chef's Choice	70
• Local Deluxe, 21 pc Chef's Choice	80

SUSHI ROLLS 8 pc

California (Crab, Avocado & Cucumber)	13
California w/ Tobiko	14
• Salmon and Avocado	15
Spicy Tuna	14
• Spicy Hamachi (Yellowtail)	15
• Spicy Scallop	15
• Spicy Salmon	15
• Philadelphia (Sake, Cream Cheese, Avocado, Sweet Chili Sauce)	15
Unagi (Freshwater Eel)	15
Salmon Skin	13

HOSOMAKI	6 pc
• Tekka (Tuna)	13
• Kapa (Cucumber)	13
Natto (Fermented Soybeans)	13
Ume and Shiso (Plum, Perilla)	13
Yamagobo (Burdock Root)	13
Takuwan (Pickled Radish)	13
Kampyo (Gourd)	13
• Avocado	13

TEMAKI	HAND ROLL
California	13
Soft Shell Crab	14.50
Spicy Tuna	13
• Spicy Hamachi (Yellowtail)	13
• Spicy Salmon	13
• Spicy Scallop	14
Unagi	17
Salmon Skin	13

COMBO PLATTERS	Chef Choice
• Sushi Combo A (10pc)	45
Sushi Combo B (12pc)	60
(with your choice of Cali Roll or Spicy Tuna)	
Roll Combo (California, Spicy Tuna, Kapa)	35
Veggie Combo	40
(Takuwan, Ume Shiso, Yamagobo, & Kampyo)	

SUSHI - NIGIRI STYLE	2 pc
• Maguro (Tuna)	Market
• Hamachi (Yellowtail)	16
• Sake (Salmon)	16
Unagi (Freshwater Eel)	15
• Kampachi (Amberjack)	Market
• Hiramasa (Rainbow Runner)	Market
• Saba (Mackerel)	11
• Hotategai (Scallop)	15
Ikura (Salmon Roe)	13
Tobiko (Flying Fish Roe)	11
• Uni (Sea Urchin Roe)	Market
Amaebi (Sweet Shrimp)	17
• Ika (Squid)	11
• Tako (Octopus)	12
• Ebi (Marinated Shrimp)	12
• Kani (Crab)	Market
Tamago (Sweet Egg)	8
• Toro (Marbled Tuna)	Market
Masago (Smelt Roe)	11

NON-ALCOHOLIC BEVERAGES

Sodas (Pepsi Products)	5
Iced Tea	5
Hot Green Tea	5

🌿 = Gluten Free

VEGETARIAN STYLE ROLLS	
Veggie Maki	16
(Asparagus, Cucumber, Sprouts, Avocado & Inari)	
Futo Maki	26
• Kapa Maki (Cucumber)	13
Natto (Fermented Soybeans)	13
• Ume and Shiso (Plum, Perilla)	13
Yamagobo (Burdock Root)	13
Takuwan (Pickled Radish)	13
Kampyo (Gourd)	13
• Avocado	13

SIDE ORDERS

Baked Mussels (2pc)	19
Ahi Poke	22
Miso Soup	6
• Edamame (Soybeans)	10
(Spicy or Garlic for \$1 extra)	
Seaweed Salad	11
Sunomono (Japanese Cucumber Salad)	11
• Steamed Rice	8

DESSERT

Homemade Ice Cream	10
(Lilikoi, Green Tea, Vanilla)	
Trio	12

KIDS MENU

BAKED TERIYAKI SALMON
Cooked with unagi sauce & mayo with side of rice
15

SHRIMP TEMPURA
Two pieces with side of rice
15

MISO HAPPY MEAL
Kids' serving of rice, Baked Salmon, Tamago (sweet egg), & 1 piece Tempura Shrimp. Includes Kids' Temporary Tattoos.
18



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) Hawaii'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 Hawaii's premium snapper.

PAPIO – (Local) These fish stay in a wide range of environments making them a challenging fish to catch.

