

# Miso Phat Sushi

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## SPECIALTY ROLLS (8 PIECE) 7

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### Miso Phat Roll \$20.00

Spicy Tuna roll wrapped with Unagi, Avocado, topped with Tobiko, Unagi sauce & Sesame Seeds

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### Tnt Roll (Miso the Bomb) \$25.00

Shrimp Tempura and Crab roll topped with Ahi Poke, Unagi sauce and Agave Honey. So big you could explode

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### Rainbow Roll (Miso Pretty) \$20.00

Traditional California roll wrapped with Tuna, Yellowtail, Salmon, topped with Tobiko and Sesame Seeds

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### 007 Roll (Miso Secretive) \$20.00

Spicy Tuna roll wrapped with Shrimp and Avocado then topped with Unagi Sauce and Sesame Seeds

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### 69 Roll (Miso Horny) \$20.00

California roll wrapped with broiled Unagi and topped with Unagi Sauce, Tobiko & Sesame Seeds

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### Caterpillar Roll (Miso Butterfly) \$20.00

Broiled Unagi roll covered with Avocado slices then topped with Unagi sauce and Sesame Seeds

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### Joy Roll (Miso Happy) \$20.00

Veggie Maki roll wrapped with Hamachi, thin sliced Jalapeños and Habanero Tobiko drizzled with Sriracha and Unagi Sauce

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## BAKED ROLLS 5

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### TNA Roll \$25.00

California roll wrapped with Salmon topped with Scallops and Spicy Aioli that's garnished with Bonito Flakes, Unagi Sauce, Tobiko, Furikake

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### Rockin Roll (Miso Groupie) \$25.00

Traditional California roll wrapped with Hamachi and topped with Scallops, Spicy Aioli, and White Sauce garnished with Unagi Sauce, Tobiko, Bonito Flakes, Scallions and Sesame Seeds

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### Dynamite Roll (Miso Out-A-Site) \$20.00

California roll topped with Scallops in a Spicy Aioli sauce, garnished with Tobiko, Bonito, Scallions and Sesame Seeds

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### Tempura Roll (Miso Crunchy) \$18.00

Tempura Shrimp rolled with Crab Meat, Tobiko and Veggies, topped with Unagi Sauce and Sesame Seeds

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### Spider Roll (Miso Scary) \$18.00

Tempura Soft Shell Crab rolled with Crab Meat, Tobiko and Veggies, topped with Unagi Sauce and sesame seeds

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## CHEF SPECIALS 5

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<b>Hamachi Kama</b>	<b>\$25.00</b>
takes 20 min	
<b>Miso Butterfish with Side of Rice</b>	<b>\$22.00</b>
takes 15 min	
<b>Ahi Poke Bowl</b>	<b>\$16.50</b>
<b>Miso Phat Omakase</b>	<b>AVAILABLE OPTIONS</b>
Hot & Cold Appetizer, assorted Sashimi, assorted Nigiri & Dessert	\$125.00
	Sharing: \$150.00
<b>Chirashi Sushi</b>	<b>\$40.00</b>
Assortment of Fish and Vegetables served on a bed of sushi rice	

## SASHIMI STYLE 9

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<b>Maguro</b>	
Available in: 9 Piece	
<b>Hamachi</b>	<b>\$29.00</b>
<b>Sake</b>	<b>\$29.00</b>
<b>Ika</b>	<b>\$29.00</b>
<b>Tako</b>	<b>\$29.00</b>
<b>Saba</b>	<b>\$29.00</b>
<b>Combo, Trio</b>	<b>\$29.00</b>
Hamachi, Maguro, Sake	
<b>Local Combo, Trio</b>	<b>\$32.00</b>
when available	
<b>Deluxe, 21 Piece Chef's choice</b>	<b>\$55.00</b>

## SUSHI ROLLS (8 PIECE) 10

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<b>California</b>	<b>\$9.00</b>
<b>California w/ Tobiko</b>	<b>\$10.50</b>
<b>Salmon and Avocado</b>	<b>\$10.00</b>
<b>Spicy Tuna</b>	<b>\$10.00</b>
<b>Spicy Hamachi</b>	<b>\$10.00</b>
<b>Spicy Scallop</b>	<b>\$10.00</b>
<b>Spicy Salmon</b>	<b>\$10.00</b>

<b>Philadelphia</b>	<b>\$11.00</b>
<b>Unagi</b>	<b>\$10.50</b>
<b>Salmon Skin</b>	<b>\$9.00</b>

#### **HOSOMAKI (6 PIECE) 8**

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<b>Tekka (Tuna)</b>	<b>\$7.00</b>
<b>Kapa (Cucumber)</b>	<b>\$6.00</b>
<b>Natto (Fermented Soybeans)</b>	<b>\$6.50</b>
<b>Ume and Shiso (Plum, Perilla)</b>	<b>\$6.50</b>
<b>Yamagobo (Burdock Root)</b>	<b>\$6.50</b>
<b>Takuwan (Pickled Radish)</b>	<b>\$6.50</b>
<b>Kampyo (Gourd)</b>	<b>\$6.50</b>
<b>Avocado</b>	<b>\$6.50</b>

#### **TEMAKI - HAND ROLL 8**

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<b>California</b>	<b>\$8.50</b>
<b>Soft Shell Crab</b>	<b>\$12.50</b>
<b>Spicy Tuna</b>	<b>\$8.50</b>
<b>Spicy Hamachi</b>	<b>\$8.50</b>
<b>Spicy Salmon</b>	<b>\$8.50</b>
<b>Spicy Scallop</b>	<b>\$8.50</b>
<b>Unagi</b>	<b>\$8.50</b>
<b>Salmon Skin</b>	<b>\$8.50</b>

#### **SUSHI - NIGIRI STYLE (2 PIECE) 19**

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<b>Maguro (Tuna)</b>	
<b>Hamachi (Yellow Tail)</b>	<b>\$10.00</b>
<b>Sake (Salmon)</b>	<b>\$8.00</b>
<b>Unagi (Freshwater Eel)</b>	<b>\$10.00</b>
<b>Kampachi</b>	

## Hiramasa

Saba (Mackeral)	\$8.00
Hotategai (Scallop)	\$8.00
Ikura (Salmon Roe)	\$8.00
Tobiko (Flying Fish Roe)	\$8.00
Uni (Sea Urchin Roe)	
Amaebi (Sweet Shrimp)	\$10.00
Ika (Squid)	\$8.00
Tako (Octopus)	\$8.00
Ebi (Marinated Shrimp)	\$8.00
Kani (Crab)	
Tamago (Sweet Egg)	\$6.00
Toro (Marbled Tuna)	
Masago (Smelt Roe)	\$8.00

## COMBO PLATTERS - CHEF CHOICE 4

Sushi Combo A	\$35.00
Sushi Combo B	\$50.00
with your choice of Cali roll or Spicy Tuna	
Roll Combo	\$25.00
California, Spicy Tuna, Kapa	
Veggie Combo	\$25.00
Kapa, Ume Shiso, Yamagobo and Kampyo	

## VEGETARIAN STYLE ROLLS 9

Veggie Maki	\$9.00
Asparagus, Cucumber, Sprouts, Avocado & Inari	
Futo Maki	\$20.00
Kapa Maki (Cucumber)	\$6.00
Natto (Fermented Soybeans)	\$6.50
Ume and Shiso (Plum, Perilla)	\$6.50

<b>Yamagobo (Burdock Root)</b>	<b>\$6.50</b>
<b>Takuwan (Pickled Radish)</b>	<b>\$6.50</b>
<b>Kampyo (Gourd)</b>	<b>\$6.50</b>
<b>Avocado</b>	<b>\$6.50</b>

## KIDS MENU 2

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<b>Baked Teriyaki Salmon</b>	<b>\$9.00</b>
with side of rice	
<b>2 Piece Shrimp Tempura</b>	<b>\$9.00</b>
with side of rice	

## SIDE ORDERS 7

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<b>Baked Mussels</b>	<b>\$9.00</b>
<b>Ahi Poke</b>	<b>\$15.00</b>
<b>Miso Soup</b>	<b>\$3.50</b>
<b>Edamame (Soybeans)</b>	<b>\$3.50</b>
<b>Seaweed Salad</b>	<b>\$6.00</b>
<b>House Salad</b>	<b>\$5.00</b>
house sesame dressing	
<b>Steamed Rice</b>	<b>\$3.00</b>

## DESSERT 1

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<b>Homemade Ice Cream</b>	<b>\$5.00</b>
Lilikoi, Green Tea, Vanilla	

## NON-ALCOHOLIC BEVERAGES 9

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<b>Pepsi</b>	<b>\$3.50</b>
<b>Diet Pepsi</b>	<b>\$3.50</b>
<b>Orange Crush</b>	<b>\$3.50</b>
<b>Sierra Mist</b>	<b>\$3.50</b>
<b>Mug Root Beer</b>	<b>\$3.50</b>
<b>Pink Lemonade</b>	<b>\$3.50</b>

<b>Iced Citrus Green Tea</b>	<b>\$3.50</b>
<b>Hot Green Tea</b>	<b>\$3.50</b>
<b>Perrier Sparkling Natural Mineral Water</b>	<b>\$3.50</b>

## SAKE 7

### **Ozeki Sake Dry** **\$25.00**

A dry sake with a refreshing fruity flavor and tastes best when served either chilled, or gently warmed to body temperature. With its mild aroma, smooth taste, and versatility of ideal serving temperature, this sake is an ideal introduction to sake

### **Hakushika Yamadanishiki Junmai** **\$19.00**

Brewed with the best of all sake rice varieties, locally produced Hyogo Prefecture Yamadanishiki. This sake exudes umami with a delicate balance between a full body and pleasantly mild dryness

### **Hakushika Junmai Ginjo** **\$25.00**

Brewed with the best of all sake rice varieties, locally produced Hyogo Prefecture Yamadanishiki. This sake exudes umami with a delicate balance between a full body and pleasantly mild dryness

### **Tozai "Snow Maiden" Nigori** **\$20.00**

This sake velvety smooth and mildly sweet

### **Rihaku "Dreamy Clouds" Nigori** **\$40.00**

This is the complete package, looking for a subtle chewy and creamy sake that has waves of flavor. Its a multilayered with a pronounced acidity that has a subtle sweetness but leaves the mouth dry

### **Joto Junmai** **\$45.00**

This junmai from Yamagata Prefecture is soft, relaxed and mellow, with notes of peaches and strawberries. Very Dry. It complements yakitori, lightly smoked fish and unagi

### **Rihaku "Wandering Poet" Junmai Ginjo** **\$35.00**

Chef's Choice! This well-rounded sake with notes of banana and very-ripe honeydew aroma has clean, crisp acidity that highlights its light-to-medium body. The lingering finish moves from juicy fruitiness to green, herbal notes making it a great food companion

## WINE 6

### **Zonin Prosecco, Veneto, Italy** **\$9.00**

Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco. An excellent aperitif, it can also be served throughout the meal - including dessert

### **The Seeker Rose', Provence, France** **AVAILABLE OPTIONS**

A dry Rose', elegant, fresh and delicately floral featuring berries and white peach fruits

6oz (Glass): \$7.00

Bottle: \$28.00

### **Sycamore Lane Chardonnay, California** **AVAILABLE OPTIONS**

Fresh apple, pear and peach aromas enriched by toasty, buttery tones imparted by partial malolactic fermentation and wood aging. The wine's smooth, round texture and creamy apple, citrus and peach flavors are balanced by crisp acidity

6oz (Glass): \$5.00

Bottle: \$20.00

### **A To Z Wineworks Pinot Gris, Oregon** **AVAILABLE OPTIONS**

Juicy, bright and succulent with lively fruit and mineral notes. This richly textured wine has full fruit ripeness balanced with modest acidity and finishes crisp and clean

6oz (Glass): \$9.00

Bottle: \$30.00

## Sycamore Lane Merlot, California

Good medium weighted palate with strong red berry and cherry fruit, violets and toasty oak flavors

### AVAILABLE OPTIONS

6oz (Glass): \$5.00

Bottle: \$20.00

## A To Z Wineworks Pinot Noir, Oregon

A beautiful attack of vibrant red fruit flavors and floral notes, then deepens with hints of blood orange and blueberry jam.

Ripe tannins are balanced by perfect acidity and the mid-palate reveals spice, tobacco and earth notes adding richness

and complexity

### AVAILABLE OPTIONS

6oz (Glass): \$10.00

Bottle: \$39.00

## BEER 8

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### Asahi Super Dry

#### AVAILABLE OPTIONS

Small (12oz Can): \$5.00

Large (1 Liter Can): \$10.00

### Bud Lite

**\$4.00**

### Buckler "Non-Alcoholic"

**\$5.00**

### Heineken

**\$5.00**

### New Belgium Brewery "Fat Tire" Amber Ale

**\$6.00**

### Maui Brew "Bikini Blonde"

**\$6.00**

### Sapporo

**\$8.00**

### Rekorderlig Passionfruit Cider

**\$8.00**