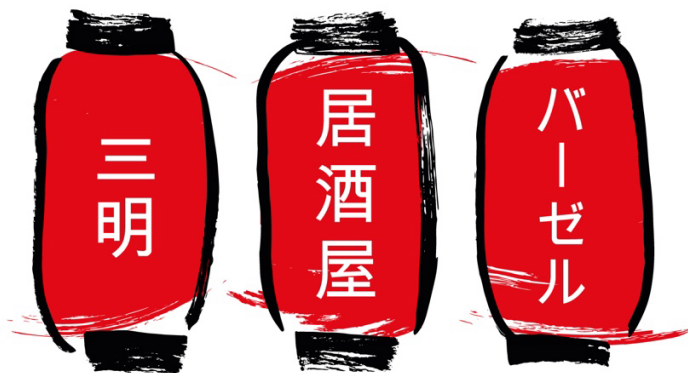




miake

izakaya

いらっしやいませ！
WELCOME!

カクテル

COCKTAILS

HOUSE SPECIALTIES

- 発泡 **happo umeshu** *or* **happo yuzushu** 11
prosecco | umeshu (plum) *or* yuzushu (citrus)
- 梅ゼスト **ume zest** 12
umeshu | salty grapefruit soda
- 酒ティーニ **saketini - umami | dry** 17
sake | gin | vermouth | nori
- 水ベルデ **mizu verde** 17
kabosu | shochu | mezcal | bergamot
- きのさび **kinosabi** 17
gin | shochu | shiso | yuzu | wasabi
- ハイボール **haibōru** 14
highball with whisky, umeshu, shochū *or* yuzushu | soda
- 赤紫蘇 **aka shiso** 15
shiso | vodka | lime
- 白ジンジャー **haku jinjā** 15
vodka | ginger | lime | cucumber
- 柚子サワー **yuzu sawā** 16
vodka *or* gin | yuzu
- 黒ギムレット **kuro gimlet** 17
sake | gin | yuzu | black sesame
- 昔胡麻 **mukashi goma** 16
our interpretation of an "old fashioned" with a sesame-whisky infusion

ゼンゼンカクテル ZENZEN COCKTAILS

NON-ALCOHOLIC
HOUSE-
SPECIALTIES

発泡 happo yuzu (non-alcoholic)	12
prosecco (non-alcoholic) yuzu juice	
ジンジャー jinjā (non-alcoholic)	13
ginger lime cucumber	
夢麦 yuzu sawā (non-alcoholic)	14
distillate (non-alcoholic) yuzu juice	

ビール BEER

kirin ichiban 5.0%	3 / 5dl	5.90 / 8.90
japanese lager beer (on tap)		
asahi super dry 5.2%	3.3dl	6.90
crisp and dry japanese rice lager beer		
iki ginger / yuzu 5.5% / 4.5%	3.3dl	7.90
craft beer with green tea extracts flavors: ginger and yuzu		
sapporo premium 4.8%	5dl	9.40
lightly malted japanese lager beer		
rothaus tannenzäpfle (non-alcoholic)	3.3dl	6.90
aromatic, lightly malted and fruity beer from the black forest		
lola india pale ale (non-alcoholic)	3.3dl	7.50
ipa beer with a full-bodied taste from bern		

日本酒 NIHONSHU (SAKE) *

1 dl / 7.2 dl

スパークリング **sparkling**

"gassan" yoshido | ginjo 12 / 79
gohyakumangoku | 60% pol. | shimane | sparkling, easy-going

爽やか **erfrischend**

"potari potari" kirinzan | junmai ginjo, nama 12 / 79
koshitanrei | 55% pol. | niigata | juicy, fresh, crisp

"yukinoshita" kirinzan | junmai ginjo 12 / 79
takanenishiki | 50% pol. | niigata | «snow», pear, light

"seafood" fukucho | junmai 11 / 73
hattanso | 70% pol. | hiroshima | citrus, fresh

"green" fukuju | junmai 13 / 86
yamadanishiki | 70% pol. | kobe | clear, crisp acidity

芳香 **aromatic**

"F40" masukagami | futsushu 15 / 103
koshitanrei | 40% pol. | niigata | mellow, nashi pear, long finish

"marigold" amabuki | junmai, yamahai 12 / 79
omachi | 65% pol. | saga | slightly nutty, fine acidity

濃厚な **full-bodied**

"kyu" kondo shuzo | junmai ginjo 15 / 103
koshitanrei | 55% pol. | niigata | creamy, buttery, long finish

"dragon god" ryujin | ginjo 12 / 79
gohyakumangoku | 55% pol. | gunma | balanced, full

"hattanso" fukucho | junmai ginjo 14 / 93
akitakada, hattanso | 60% pol. | hiroshima | tingly, fruity, full

1 dl / 7.2 dl

古酒 **matured**

"edo genroku 1702" shirayuki | junmai

yamadanishiki | 88% pol. | hyogo | caramel, honey, wood

14 / -

熱燗 **warm**

"honjikomi" urakasumi | honjozo

manamusume | 65% pol. | miyagi | savoury, dry

13 / -

"kyoto" shochikubai | futsuhu

local varieties | 78% pol. | kyoto | rice, dry

9 / -



*please ask for the separate menu for an additional selection of sake bottles

explanation to sake information

"name" / brewery | classification

rice variety | rice polishing rate (seimaibuai) | region | taste profile

ワイン WINE

grenzenlos weiss | 2023 (de) | demeter | 12% 1 / 7.5dl 9 / 56

cabernet blanc / bronner / johanniter

fresh, dry, midly fruity wine from a basler winemaker

weisswein de l'amic negre | xxx (xx) | 14.5% 7.5dl 73

xxxx

xxxx

les traverses minervois | 2022 (fr) | 13% 1 / 7.5dl 10 / 66

grenache / syrah / mouvèdre / carignan

aop domaine de courbissac by laguedoc-roussillon

clos de l'amic negre | 2020 (es) | 14.5% 7.5dl 73

garnacha / peluda / syrah / cariñena

do terra alta by two winemakers from basel & spain

リキュール & スピリッツ LIQUORS & SPIRITS*

umeshu nakano | 14% 5cl 7

light, slightly tangy plum liquor

amami umeshu | 12% 5cl 8

plum liquor with portwine notes, great 'on the rocks'

yuzushu eikun | 12% 5cl 9

refreshing yuzu-liquor made from ginjō sake

shōchū ikekame agora mugi | 25% 5cl 9

special shochu made from barley & koji-barley

well balanced with notes of roasted barley and dark chocolate

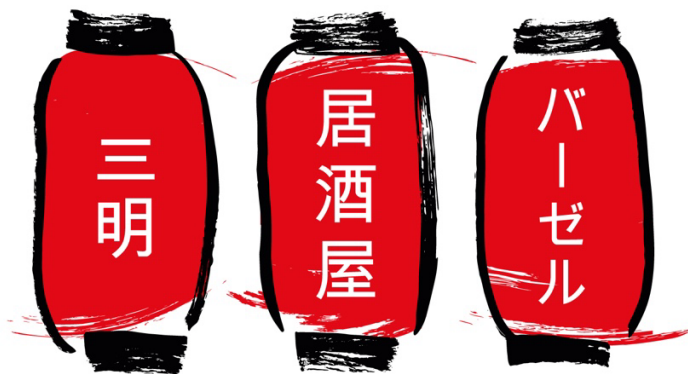
*please ask for the separate menu for an additional selection of spirits

ソフトドリンク SOFTDRINKS

mineral water - still (on tap)	3dl / 1l	2 / 5.50
mineral water - sparkling (on tap)	3dl / 1l	2.50 / 6.50
pepita citro	3.3dl	5.50
fritz kola / kola sugar free	3.3dl	5.90
lemonaid maracuja organic lemonade	3.3dl	5.90
urban lemonade yuzu lime	3.3dl	6.90
ramune japanese lemonade / litchi	2dl	5.90
gartengold fizzy apple juice	2.75dl	6.90
charitea <i>green</i> organic iced tea with lemon, ginger & honey	3.3dl	5.50

コーヒーと茶 COFFEE & TEA

espresso / double espresso	4.50 / 6.50
coffee	5
tea (loose)	5
varieties: jasmin green tea, ginger lemongrass, rooibos, swiss mint, verbena lemon	
japanese green tea served in a pot (loose)	8.50
varieties: sencha, genmaicha (sencha with roasted rice kernels), hojicha (roasted green tea with low caffeine)	



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お食事
FOOD

寿司 **SUSHI**

刺身 **SASHIMI**

shake (salmon)	16
maguro (tuna)	19
hamachi (kingfish)	21
sashimi moriawase (shake, maguro, hamachi)	29

握り **NIGIRI**

per piece

shake (salmon)	5
shake aburi (salmon flamed)	5.50
maguro (tuna)	6
chūtoro / ōtoro (premium fatty tuna) *	11
hamachi (kingfish)	7
unagi (freshwater eel)	7
ikura gunkan (salmon roe)	8.50
tamagoyaki (omelette) vg	4.50



our sake recommendations
"yukinoshita" / "seafood"
kanpai!

* depending on daily offer

細巻き **HOSOMAKI (small roll)**

serving 8 pieces per roll

kappa maki (cucumber) v	10
avocado maki (avocado) v	10
shake maki (salmon)	12
tekka maki (tuna)	14

太巻き **FUTOMAKI (large roll)**

serving of 5 pieces (half a roll) or 10 pieces (whole roll)

vuna (vegan „tuna“ mousse & rocket) v	11 / 21
spicy vuna (spicy, vegan „tuna“ mousse & rocket) v	11 / 21
shake & avocado (salmon, avocado)	12 / 23
crispy shrimp (shrimp tempura, avocado, chili mayo)	13 / 25
spicy tuna (spicy tuna mousse, cucumber)	13 / 25

裏巻き **URAMAKI („inside-out“ roll)**

serving of 5 pieces (half a roll) or 10 pieces (whole roll)

vegi (avocado, carrot, cucumber, kampyo) v	12 / 23
shake aburi (salmon flamed, salmon, cucumber)	14 / 27
unagi (freshwater eel, omelette, cucumber)	14 / 27

celiac disease:

on request all sashimi and most sushi dishes can be served gluten free (with tamari (gluten free soy sauce)).

exceptions: ' (spicy) vuna', 'crispy shrimp', 'spicy tuna', 'vegi' and 'unagi' contain gluten.

冷たい料理

COLD

- 胡瓜の梅肉和え **kyuri no bainiku ae** v | gf 11
cucumber salad with umeboshi dressing
- 春雨サラダ **harusame sarada** v | gf 11
glass noodle salad with cucumber, carrot and wakame
- ポテトサラダ **poteto sarada** v | gf 13
japanese potato salad with cucumber & carrot
- 鯖のたたき **maguro no tataki** gf 17
lightly seared tuna, sliced and served with a sesame dressing
- 牛タルタル **gyu tartar** 26
beef tenderloin tartare (swiss organic) with egg
- 漬物 **tsukemono** v | gf 5.50
homemade pickled vegetables



our sake recommendations
"potari potari" / "hattanso"
kanpai!

暖かい料理 **WARM**

枝豆 edamame v gf	7
steamed, young soybeans with fleur de sel (spicy + CHF 0.50)	
なす三明 nasu "miake" v gf	12
eggplant in a sweet-sour soy sauce dressing	
野菜の餃子 yasai no gyoza v	12.50
five vegetable dumplings with a spicy dip	
鳥の餃子 tori no gyoza	13.50
five chicken dumplings with a spicy dip	
たこ焼き takoyaki	16
crispy "octopus balls" with a takoyaki-sauce, mayo, katsuobushi, benishoga & aonori	
たこの酢味噌 tako no sumiso gf	16
octopus with miso dip	
チャーシュー chashu	17
slices of braised pork belly	
ご飯 gohan v gf	4.50
steamed white rice	
味噌汁 misoshiru v gf	5.50
miso soup with tofu, seaweed & leek	



our sake recommendations
"F40" / "marigold"
kanpai!

揚げ物 **DEEP-FRIED**

揚げ出し豆腐 **agedashi tofu** v | gf **11**

lightly battered silken tofu with a tempura sauce
(with katsuobushi + chf 0.50)

野菜の天ぷら **yasai no tempura** v **16**

battered vegetables & mushrooms with a tempura sauce

海老の天ぷら **ebi no tempura** **18**

battered shrimp with a tempura sauce

カリフラワーのから揚げ **karifurawa no karaage** v | gf **16**

marinated, lightly battered cauliflower with a chili mayo dip

鳥のから揚げ **tori no karaage** gf **19**

marinated, lightly battered chicken thigh meat with a chili mayo dip

メンチカツ **menchi katsu** **24**

breaded, minced meat cutlet (beef & pork) with a dip sauce
& a small white cabbage salad



our sake recommendations
"potari potari" / "green"
kanpai!

焼き物 GRILLED

- 野菜炒め **yasai itame** v | gf 12
stir-fried vegetables (wonderful side-dish)
- なすの田楽 **nasu no dengaku** v | gf 14
baked eggplant with a miso glaze
- 鮭のハラミ焼き **shake no harami yaki** gf 26
grilled salmon belly with radish
- 銀鱈の西京焼き **gindara no saikyo yaki** gf 31
baked black cod marinated in miso
- 鳥の照り焼き **tori no teriyaki** 21
marinated chicken thigh steak with a teriyaki sauce
- 牛フィレのバター醤油 **gyu filet no butter shoyu** 36
beef tenderloin with a garlic-butter-teriyaki sauce



our sake recommendations
"F40" / "kyu"
kanpai!

丼 **DONBURI**

large rice bowl

ベジの麻婆豆腐 **beji no mabodofu** **v** **26**
vegetables & tofu in a mabo sauce (medium spicy)

麻婆豆腐 **mabodofu** **30**
minced meat (beef & pork), vegetables & tofu in a mabo sauce (medium spicy)

牛丼 **gyudon** **34**
thinly sliced beef entrecôte simmered in a home-made sauce served with onsen-egg, benishoga, spring onion & nori

メンチカツカレー **menchi katsu kare** **34**
breaded, minced meat cutlet (beef & pork) with a home-made japanese curry sauce (little spicy)

海鮮丼 **kaisendon** (gf) **39**
salmon, tuna & kingfish sashimi, with ikura (salmon roe) and tamagoyaki (omelette)



our sake recommendations
"F40" / "kyu" / "dragon god"
kanpai!

鍋物

NABEMONO* PREPARED AT THE TABLE

* minimum of 2 persons. pre-ordering required (at reservation)

すき焼き **sukiyaki** *

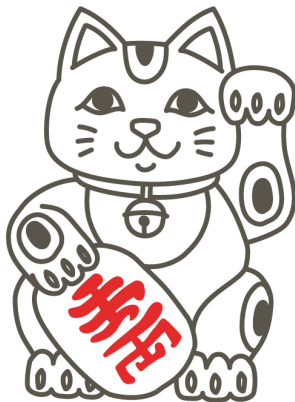
66 (per person)

thinly sliced beef entrecôte immersed in a sukiyaki sauce with vegetables, mushrooms, shirataki noodles & fried tofu (rice included)

しゃぶしゃぶ **shabu shabu** * gf

66 (per person)

japanese fondue with thinly sliced beef entrecôte, vegetables, mushrooms, shirataki noodles & tofu served with sesame and ponzu dips (rice included)



our sake recommendations
"F40" / "dragon god"
kanpai!

デザート DESSERT

餅アイスクリーム **mochi ice cream v | gf** **9**

two pieces of mochi (sticky rice dough) filled with ice cream*
(each additional piece: 4.50)

大福餅 **daifuku mochi v** **5.50 / 6.50**

small mochi (sticky rice cake) with sweet azuki bean filling*
flavors: kurogoma (black sesame / sakura (cherry blossom)

チーズケーキ **mini cheesecake vg** **8**

small cheesecake

flavors: matcha (green tea), yuzu (japanese citrus fruit)

ice cream vg | gf & sorbet** v | gf** **7.50**

ice cream: matcha (green tea), kurogoma (black sesame),
vanilla. sorbets:

selection of one to two flavors

chiffon cake with compote vg **15**

small chiffon cake with seasonal fruit compote, whipped
cream, miso caramel and candied yuzu

どら焼きとアイスクリーム **dorayaki & glace** vg** **14**

small pancake with sweet azuki beans & ice cream or sorbet.
selection of one flavor



unsere empfehlungen
"edo genroku" / "amami umeshu" / "yuzushu"
kanpai!

* please ask for available flavors

** traditionally produced by eisuru (ice cream manufacturer from basel)

お知らせ **INFOS**

vg vegetarian

v vegan

(v) vegan possible

gf gluten free

(gf) gluten free possible

原産地 **declaration of origin**

chicken (ch), beef (ch, at), pork (ch), eggs (ch, free-range), black cod (northwest pacific), kingfish (new zealand), salmon (scotland, asc-certified), salmon roe (denmark), freshwater eel (china), tuna (vietnam & spain), shrimp (vietnam, asc-certified), octopus (west pacific)

アレルギー **allergens**

our staff will gladly provide information on allergenic ingredients

かかく **prices**

all numbers in chf including 8.1% vat

miake izakaya

sempacherstrasse 7

4053 basel

okaeri gmbh

che-338.551.161

061 311 13 13

info@miake.ch

www.miake.ch

  miake.izakaya



SCAN ME!

