

# 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 **sakefīni - 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 or happo shiso (non-alcoholic)** 11  
prosecco (non-alcoholic) | yuzu juice or local shiso syrup
- ジンジャー **jinjā (non-alcoholic)** 13  
ginger | lime | cucumber
- 夢麦 **mugi dreams (non-alcoholic)** 14  
barley-infusion | tonic | bitters

## 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
- sapporo premium | 4.7%** 3.3dl 7.90  
lightly malted japanese lager beer
- iki ginger / yuzu | 5.5% / 4.5%** 3.3dl 7.90  
craft beer with green tea extracts  
flavors: ginger and yuzu
- 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) \*

## sake-tasting sets

I	(1) + (2) + (3)	fruity	3x 0.5dl	23
II	(1) + (5) + (7)	full-bodied		24

- |     |   |  |       |    |
|-----|---|--|-------|----|
| (1) | <b>gassan sparkling cloud   12%</b>                                 |  | 1dl   | 12 |
|     | rice: gohyakumangoku   seimaibuai: 60%                              |  | 7.2dl | 79 |
|     | taste: sparkling, easygoing   pairing: aperitif, sushi              |  |       |    |
| (2) | <b>fukucho „seafood“   junmai   13%</b>                             |  | 1dl   | 11 |
|     | rice: hattanso   seimaibuai: 70%                                    |  | 7.2dl | 73 |
|     | taste: fresh, citrus   pairing: „seafood“                           |  |       |    |
| (3) | <b>fukucho hattanso   junmai ginjo   16%</b>                        |  | 1dl   | 14 |
|     | rice: akitakada, hattanso   seimaibuai: 60%                         |  | 7.2dl | 93 |
|     | taste: effervescent, fruity, full   pairing: sushi, tempura         |  |       |    |
| (4) | <b>kirinzan yukinoshita   junmai ginjo   15.4%</b>                  |  | 1dl   | 12 |
|     | rice: takanenishiki   seimaibuai: 50%                               |  | 7.2dl | 79 |
|     | taste: «snow», pear, light   pairing: aperitif, sushi, cold dishes  |  |       |    |
| (5) | <b>yamagata masamune   junmai   16%</b>                             |  | 1dl   | 14 |
|     | rice: dewasansan   seimaibuai: 60%                                  |  | 7.2dl | 93 |
|     | taste: dry, clean, fruity   pairing: sushi, fried & grilled         |  |       |    |
| (6) | <b>fukuju mikagego «green»   junmai   15%</b>                       |  | 1dl   | 14 |
|     | rice: yamadanishiki   seimaibuai: 70%                               |  | 7.2dl | 93 |
|     | taste: light minerality, dry   pairing: light dishes, fish, tempura |  |       |    |
| (7) | <b>ryujin „dragon god“ kakushi  <br/>nama genshu ginjo   16.5%</b>  |  | 1dl   | 12 |
|     | rice: gohyakumangoku   seimaibuai: 55%                              |  | 7.2dl | 79 |
|     | taste: full bodied, creamy   pairing: hearty dishes                 |  |       |    |
| (8) | <b>shirayuki edo genroku   genshu   17.8%</b>                       |  | 1dl   | 16 |
|     | rice: yamadanishiki   seimaibuai: 88%                               |  |       |    |
|     | taste: honey, yeast, earthy   pairing: with dessert                 |  |       |    |

## WARM SAKE

- (9) **shochikubai kyoto fushimizu jitake | 13.5%** 1dl 9  
rice: local varieties | seimaibuai: 78%  
taste: rice, dry
- (10) **urakasumi | honjōzō | 15%** 1dl 13  
rice: manamusume | seimaibuai: 65%  
taste: savory, dry

## WITH DESSERT

- tasting-set (sweetish)** 3x 0.5dl  
III yuzushu + nigori sake + genroku sake 24



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

# 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

**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 nippon | 25% 5cl 7**

classic rice shochu

**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

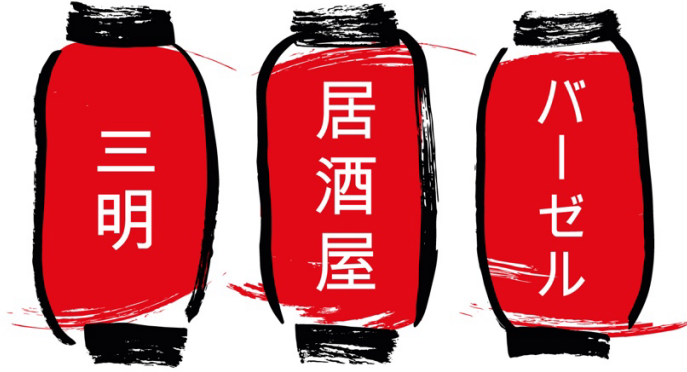
mineral water - still (on tap)	3dl / 1l	2 / 5
mineral water - sparkling (on tap)	3dl / 1l	2.50 / 6
pepita citro	3.3dl	5.50
fritz kola / kola sugar free	3.3dl	5.90
lemonaid maracuja organic lemonade	3.3dl	5.90
urban lemonade yuzu lime	3.3dl	6.90
ramune japanese lemonade / litchi	2dl	5.90
gartengold fizzy apple juice	2.75dl	6.90
charitea <i>black</i> organic iced tea with lemon	3.3dl	5.50
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: black tea with ginger-lemon / jasmin green tea / rooibos / swiss mint / verbena lemon	
<b>japanese green tea served in a pot (loose)</b>	<b>8.50</b>
varieties: sencha, genmaicha (sencha with roasted rice kernels), hojicha (roasted green tea with low caffeine)	







**miake**  
izakaya

お食事  
**FOOD**

# 寿司 **SUSHI**

## 刺身 **SASHIMI**

<b>shake</b> (salmon)	<b>16</b>
<b>maguro</b> (tuna)	<b>19</b>
<b>hamachi</b> (kingfish)	<b>21</b>
<b>sashimi moriwase</b> (shake, maguro, hamachi)	<b>29</b>

## 握り **NIGIRI**

per piece

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

\* depending on daily offer

## 細巻き **HOSOMAKI (small roll)**

serving of 4 pieces (half a roll) or 8 pieces (whole roll)

<b>kappa maki</b> (cucumber) <b>v</b>	<b>5.50 / 10</b>
<b>avocado maki</b> (avocado) <b>v</b>	<b>5.50 / 10</b>
<b>shake maki</b> (salmon)	<b>6.50 / 12</b>
<b>tekka maki</b> (tuna)	<b>7.50 / 14</b>

## 太巻き **FUTOMAKI (large roll)**

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

<b>vuna</b> (plant-based „tuna“ & rocket) <b>v</b>	<b>11 / 21</b>
<b>crispy shrimp</b> (shrimp tempura, avocado, chili mayo)	<b>13 / 25</b>
<b>spicy tuna</b> (spicy tuna mousse, cucumber)	<b>13 / 25</b>
<b>maguro no yukke</b> (tuna mousse with egg, onion, cucumber)	<b>14 / 27</b>

## 裏巻き **URAMAKI („inside-out“ roll)**

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

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

### celiac disease:

most sushi dishes are available with gluten free soy sauce (tamari) on request.

exceptions: ‚crispy shrimp‘, ‚spicy tuna‘, ‚maguro no yukke‘, ‚vegi‘ and ‚unagi‘ contain gluten.

# 冷たい料理

**COLD**

- 酢の物 **sunomono** v | gf 9  
cucumber seaweed salad
- 絹莢の味噌和え **kinusaya no miso ae** v | gf 11  
snow peas with a miso almond dressing
- 帆立のたたき **hotate no tataki** gf 17  
lightly seared scallop with a cucumber seaweed salad
- 鯖のたたき **maguro no tataki** gf 17  
lightly seared tuna, sliced and served with a sesame dressing
- 牛肉のたたき **gyuniku no tataki** gf 18  
lightly seared beef, sliced and served with a ponzu dressing
- 漬物 **tsukemono** v | gf 5  
homemade pickled vegetables



# 暖かい料理 WARM

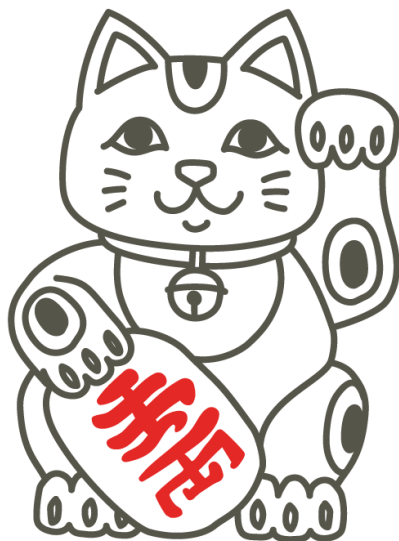
- 枝豆 **edamame** v | gf 7  
steamed, young soybeans with fleur de sel  
(spicy + CHF 0.50)
- なす三明 **nasu "miake"** v | gf 12  
eggplant in a sweet-sour soy sauce dressing
- 野菜の餃子 **yasai no gyoza** v 12.50  
five vegetable dumplings with a spicy dip
- 鳥の餃子 **tori no gyoza** 13.50  
five chicken dumplings with a spicy dip
- たこ焼き **takoyaki** 16  
crispy "octopus balls" with a takoyaki-sauce, mayo,  
katsuobushi, benishoga & aonori
- 豚の角煮 **buta no kakuni** 17  
braised pork belly and radish in a dashi broth
- ご飯 **gohan** v | gf 4.50  
steamed white rice
- 味噌汁 **misoshiru** v | gf 5.50  
miso soup with tofu, seaweed & leek

# 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 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
- 鳥南蛮 **tori nanban** gf 19  
marinated, lightly battered chicken thigh meat with a sweet  
and sour dressing
- とんかつ **tonkatsu** 24  
breaded pork cutlet with a dip sauce & a small white  
cabbage salad

# 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
- 銀鱈の西京焼き **gindara no saikyo yaki** gf 30  
baked black cod marinated in miso
- 鳥の照り焼き **tori no teriyaki** 20  
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



# 丼 **DONBURI**

large rice bowl

- ベジの麻婆豆腐 **beji no mabodofu** **v** **26**  
tofu, vegetables & shiitake in a mabo-sauce (medium spicy)
- 牛丼 **gyudon** **33**  
thinly sliced beef simmered in a home-made sauce served with onsen-egg, benishoga, spring onion & nori
- カツカレー **katsu kare** **33**  
breaded and deep-fried pork cutlet 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)

# 鍋物 **NABEMONO\*** **PREPARED AT THE TABLE**

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

- すき焼き **sukiyaki** \* **65 (per person)**  
thinly sliced beef simmered in a sukiyaki sauce with vegetables, mushrooms, shirataki noodles & fried tofu (rice included)
- しゃぶしゃぶ **shabu shabu** \* gf **65 (per person)**  
japanese fondue with thinly sliced beef, vegetables, mushrooms, shirataki noodles & tofu served with sesame and ponzu dips (rice included)



# デザート DESSERT

- 餅アイスクリーム **mochi ice cream** v | gf **4.50**  
rice dough filled with ice cream\*
- 大福餅 **daifuku mochi** v **5.50**  
small mochi (sticky rice cake) with sweet azuki bean filling\*
- チーズケーキ **mini cheesecake** vg **7.50**  
small cheesecake  
flavors: matcha (green tea), yuzu (japanese citrus fruit)
- glace\*\*** v | gf & **sorbet\*\*** v | gf **7.50**  
glaces: matcha (green tea), kurogoma (black sesame),  
vanilla. sorbets:\*  
selection of 1-2 flavors
- 抹茶のムース **mousse au matcha** vg | gf **12**  
white chocolate mousse with matcha
- どら焼きとアイスクリーム **dorayaki & glace\*\*** vg **14**  
small pancake with sweet azuki beans & ice cream

\* 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), scallop (northwest pacific), 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**

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**SCAN ME!**

