WELCOME

IRASSHAIMASE

いらっしゃいませ

三明 居酒屋 バーゼル

miake
izakaya

FOLLOW US ON

www.miake.ch

お知らせ INFOS

かかく **prices**
all prices are in chf and include 7.7% vat

原産地 **indication of origin**
beef (ch, at), pork (ch), chicken (ch), eggs (ch - free range), salmon (norway & faroe islands - asc certified), tuna (vietnam), eel (china)

アレルギー **allergens**
our staff will gladly provide information on allergenic ingredients.

vg vegetarian **v** vegan **(v)** vegan optional **gf** gluten free

miake izakaya

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SCAN ME!

DRINKS

ONOMIMONO

お飲み物

カクテル COCKTAILS HOUSE-SPECIALTIES

発泡梅酒 **happo umeshu** 10
refreshing aperitif with umeshu (japanese plum liqueur) and prosecco

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梅ゼスト **ume zest** 12
umeshu | salty grapefruit

日本サワー **japan highball** 13
lemon-shochu infusion | soda

白ジンジャー **haku jinjā** 14
vodka | ginger | lime | cucumber

煎茶サワー **sencha sour** 15
gin | sencha (green tea)-syrup | lime

酒ティーニ **saketīni** 15
sake | vermouth | gin | nori

黒ギムレット **kuro gimlet** 16
sake | gin | yuzu | black sesame

スモオキイ **sumōkī** 14
whisky | smoked orange soda

ウィスキーレモネード **whisky remonēdo** 15
whisky | yuzu | soda

昔胡麻 **mukashi goma** 15
our interpretation of the 'old fashioned' with whisky-sesame-infusion

ビール BEER

kirin ichiban | 5.0% **3/5dl 5.50 / 8.50**
lager beer from one of japan's oldest beer breweries
(on tap)

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asahi super dry | 5.2% **3.3/5dl 6.50 / 9**
crisp and dry japanese rice lager beer

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sapporo premium | 4.7% **3.3dl 7.50**
refreshing japanese lager beer

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iki ginger / yuzu | 4.5% **3.3dl 7.50**
organic premium craft beer with green tea extracts
flavors: ginger and yuzu

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appenzeller sonnenwendlig (non-alcoholic) **3.3dl 6.50**
malty, sunflower-yellow, non-alcoholic beer from the
appenzell

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lola indian pale ale (non-alcoholic) **3.3dl 7**
aromatic, non-alcoholic ipa beer with a full-bodied
taste from bern

酒

日本酒 NIHONSHU (SAKE)

what is sake 酒?

brewed from rice, with a tradition dating back more than a thousand years, sake is japan's most iconic alcoholic beverage. sake breweries can be found all over japan, nowadays the largest quantities produced are from the hyōgo, kyoto and niigata prefectures.
only a few ingredients are used in its production: steamed rice, water, kōji (a rice fungus), yeast, and distilled alcohol (an optional additive). nevertheless, sake can offer a wide variety of different flavors and aroma profiles. most sake have an alcohol content of 14 to 16% ABV, with a maximum of 20%, and can be enjoyed either chilled or warmed, depending on the type of sake and one's personal taste. when compared to wine, sake has a much lower acidity, is more balanced, and thanks to its unique "umami" trait, makes for an ideal and harmonious accompaniment to many different types of food.
かんぱい! kanpai! cheers!

how is sake produced and what kinds of sake are there?

in addition to the choice of ingredients, sake owes its diversity to the endless variations possible in the complex production processes.
a distinction is made between „table-sake" (futsūshu) and premium sake, which has to adhere to stricter brewing requirements and is classified by the rice polishing rate (seimaibuai) and by the addition of supplementary alcohol. these two attributes, together with other common variations of the production process, are briefly outlined in the following section (and are always declared accordingly on the labels of premium sake).

sake brewing process

rice polishing / washing

the polishing ratio, **seimaibuai** (精米歩合), tells us how much of the rice's outer layer has been washed away and how much of the center remains. the lower the value means more material was removed, giving way to the abundance of flavor and nuance rice varieties can have:

- **honjōzō** 本醸造 (max. 60%), **ginjo** 吟醸 (max. 55%), **daiginjo** 大吟醸 (max. 50%)
- **tokubetsu** 特別 = "special" (are often junmai or honjōzō with a seimaibuai <60%)

rice steaming / kōji production

rice is steamed to the desired consistency and part of it is used to cultivate the kōji fungus, which converts rice starch into sugar. (kōji is, by the way, also used in the production of soy sauce and miso).

fermentation

step by step, all ingredients (steamed rice, kōji, water, and yeast) are mixed and left to ferment for several weeks. worth mentioning are the traditional and much more labor-intensive processes, **kimoto** and **yamahai**. they usually produce a more flavorful sake.

(addition of distilled alcohol)

if no supplementary alcohol is added to the sake, then it is declared a **junmai** 純米, so-called "pure" sake.

pressing

a resulting by-product of the pressing process is **sake kasu** 酒粕 (filtered sake cake). it is still highly nutritious and further used in cooking, in cosmetics, or as a raw ingredient to make shōchū!

filtering

typical variations in the sake filtration process:

- **nigori** 濁り: cloudy (only lightly filtered, with visible suspended rice particles)
- **muroka** 無濾過: without active charcoal filters

pasteurization

when a sake is unpasteurized, it is referred to as **nama** 生 (although there are many further classifications).

blending / diluting

so-called **genshu** 原酒 (undiluted sake) is not diluted with additional water before bottling, resulting in a slightly higher alcohol content.

(aging)

some sake are left to mature in casks and others in bottles or tanks:

- **taruzake** 樽酒= sake aged in japanese cedar casks
- **koshu** 古酒 = sake that has aged at least three years

most of the variations can be combined according to the brewer's desires and preferences, e.g. junmai daiginjo, nama genshu or nigori ginjo.

日本酒 NIHONSHU (SAKE)

＊	**sake tasting sets**		**3x 0.5dl**	
	二 (2) + 五 (5) + 九 (9)	dry → fruity		**20**
	二 (2) + 五 (5) + 十一 (11)	dry → sweet		**20**
	二 (2) + 六 (6) + 四 (4)	dry → full-bodied		**22**

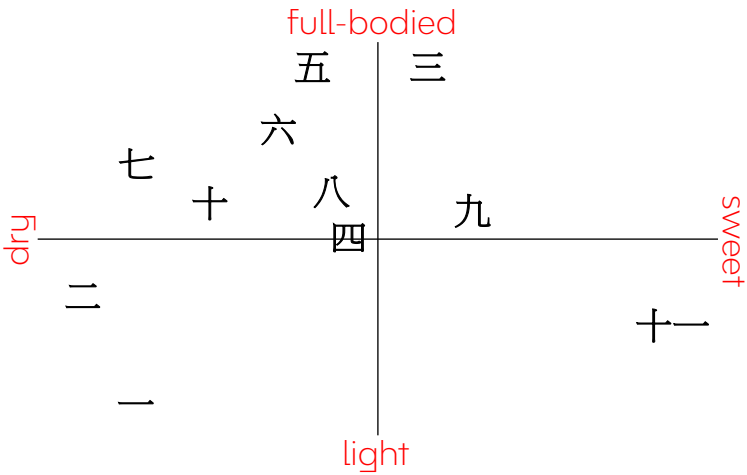
一	**shochikubai kyoto fushimizu jitake | 13.5%**	**(warm) 1dl**	**9**
(1)	rice: local varieties | seimaibuai: 78%	**masu 1.25dl**	**10**
		1.8L	**119**

二	**urakasumi | honjōzō | 15%**	**1dl**	**11**
(2)	rice: manamusume | seimaibuai: 65%	**7.2dl**	**73**

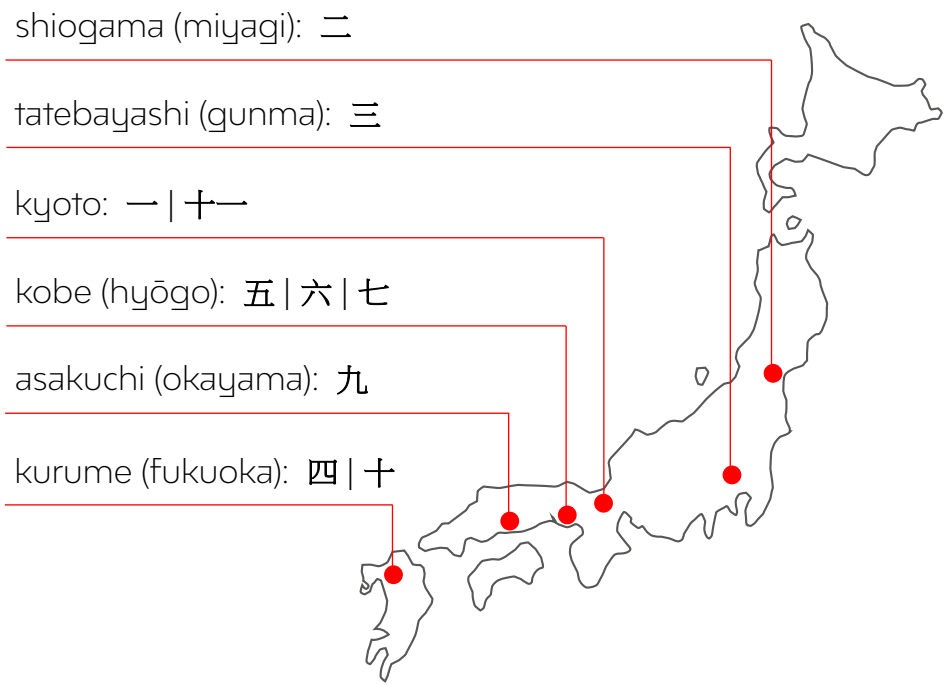
三	**ryujin „dragon god" kakushi |**	**1dl**	**12**
(3)	**nama genshu ginjo | 16.5%**	**7.2dl**	**76**
	rice: yamadanishiki | seimaibuai: 55%		

四	**ikekame blue turtle | daiginjo | 15%**	**1dl**	**14**
(4)	rice: local varieties | seimaibuai: 50%	**7.2dl**	**93**

五	**shirakabegura | muroka genshu daiginjo | 17.5%**	**1dl**	**12**
(5)	rice: yamadanishiki | seimaibuai: 50%	**6.4dl**	**69**



六 (6)	**shirakabegura | kimoto junmai | 15.5%** rice: gohyakumangoku | seimaibuai: 70%	**1dl** **1.8dl** **6.4dl**	**11** **19** **66**
七 (7)	**shirakabegura | tokubetsu junmai | 14.5%** rice: gohyakumangoku | seimaibuai: 60%	**1.8dl**	**19**
八 (8)	**shochikubai | junmai ginjo | 15%** rice: calrose (usa) | seimaibuai: 50%	**3dl**	**29**
九 (9)	**chikurin-karoyaka | junmai daiginjo | 15%** rice: yamadanishiki | seimaibuai: 50%	**1dl** **7.2dl**	**10** **66**
十 (10)	**ikekame red turtle | junmai daiginjo | 15%** rice: yamadanishiki | seimaibuai: 50%	**7.2dl**	**106**
十一 (11)	**shirakabegura | nigori junmai | 10.5%** rice: gohyakumangoku | seimaibuai: 60%	**1dl** **2.4dl**	**11** **23**



ワイン WINE

black tie pfaffenheim | 2020 (fr) | 13.5% **1/7.2dl** **8 / 53**
riesling / pinot gris | crisp, dry, yet fruity wine from the alsace

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bastide de miraflors (fr) | 2019 (fr) | 14.5% **1/7.2dl** **10 / 66**
aoc domaine lafage | syrah-grenache selection from languedoc roussillon

リキュール LIQUEUR FROM JAPAN

umeshu nakano | 14% **5cl** **8**
light and fruity plum liqueur with a nice balance between sweetness and acidity. 100% produced from local ume plums of the wagayama region.

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yuzushu eikun | 12% **5cl** **8**
refreshing liqueur made from ginjo sake with a wonderful taste of japanese yuzu citrus and sake. zesty alternative to most shōchū-based yuzushu.

スピリッツ SPIRITS FROM JAPAN

SHŌCHŪ (5CL)

shōchū nippon | 25% **7**
traditional shōchū made of molasses, barley, and barley koji, while partially aged in cherry barrels.

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shōchū ikkomon | 25% **9**
authentic imo shōchū made from 100% japanese sweet potatoes.

スピリッツ SPIRITS FROM JAPAN

WHISKY (2CL)

matsui

the kurayoshi japanese pure malt sherry cask | 43% **9**
aged for three years in ex-bourbon casks, finished in old sherry casks.

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the kurayoshi japanese pure malt 12 years old | 43% **11**
aged in ex-bourbon casks for a minimum of 12 years.

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the kurayoshi japanese pure malt 18 years old | 50% **15**
aged in ex-bourbon casks for a minimum of 18 years. bottled at cask-strength with 50% ABV.

nikka

nikka coffey malt | 45% **8**
made from 100% malted barley, distilled in coffey stills.

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nikka blended 12 years old | 43% **10**
aged for a minimum of 12 years. a blend of coffey grain and malt whiskies.

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nikka taketsuru pure malt 17 years old | 43% **19**
blended 17 year old malt named in honor of nikka's founder, masataka taketsuru.

suntory

toki japanese blend | 43% **7**
blend from the famous suntory distilleries: yamazaki, hakushu, and chita.

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the chita single grain | 43% **9**
suntory's first single grain whisky. matured spanish wine and american oak casks.

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the yamazaki single malt distiller's reserve | 43% **11**
blended malt from sherry, bordeaux, and mizunara casks.

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the yamazaki 12 years single malt | 43% **17**
japan's first single malt, aged in american, spanish, and japanese oak casks.

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hibiki harmony japanese blend | 43% **11**
blend of malt and grain whiskies from the yamazaki, hakushu, and chita distilleries.

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hakushu single malt distiller's reserve | 43% **12**
distilled in the forests of mt. kaikomagatake, a blend of peated and non-peated single malts.

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hakushu single malt 12 years old | 43% **15**
award winning single malt from the hakushu distilleries on mt. kaikomagatake.

スピリッツ SPIRITS FROM JAPAN

GIN (2CL)

roku gin – the japanese craft gin | 43.0% **5**
gin dedicated to the number "6" (roku) with six japanese botanicals.

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jinzu gin | 41.3% **6**
gin made from scottish gins, japanese cherry blossoms, and sake.

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kinobi kyoto dry gin | 45.7% **7**
kyoto's first gin, elaborately made using sake and eleven regional botanicals.

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sakurao original gin | 47.0% **9**
modern craft gin from sakurao, hiroshima utilizing nine regional and five imported botanicals (various citrus fruits, cypress, matcha, shiso, and ginger).

RUM (2CL)

ryoma japanese rum 7 years old | 40.0% **7**
distilled from local sugar cane by the kikusui sake brewery, niigata prefecture.

ソフトドリンク
SOFTDRINKS

still water (tap)	3dl / 1l	1 / 2.50
eptinger sparkling mineral water	3.3dl/1l	4.50 / 8.50
fritz kola / kola sugar-free	3.3dl	5.50
pepita citro / grapefruit	3.3dl	5
lemonaid maracuja organic lemonade	3.3dl	5.50
swiss mountain tonic	2dl	5.50
ramune japanese lemonade / litchi	2dl	5.50
gartengold fizzy apple juice	2.75dl	6.50
charitea black organic tea & lemon	3.3dl	5.50
charitea green organic tea & ginger & honey	3.3dl	5.50
“miake” ice tea (green tea, ginger, lime)	3/5dl	4.50 / 7

コーヒーと茶
COFFEE & TEA

espresso / double espresso **4 / 6**

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coffee **4.50**

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tea (loose) **5**
varieties: early grey / ginger-lemon black tea / oolong rose / jasmin green tea / rooibos chai / moroccan mint / verbena lemon

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japanese green tea served in a pot (loose) **8.50**
varieties: sencha, genmaicha (sencha with roasted rice kernels)

FOOD

OSHOKUJI

お食事

冷たい料理 COLD

ゴマワカメ **gomawakame** **v** — **8**
green seaweed salad with sesame

きゅうりとワカメの酢の物 **sunomono** **(v) | gf** — **9**
cucumber seaweed salad with crab meat (vegan available on request)

豆腐カプレーゼ **tofu "caprese"** **v | gf** — **10**
tomatoes and tofu with homemade wafu-dressing

ざる蕎麦 **zaru soba** **v** — **11**
chilled buckwheat noodles with homemade tsuyu dipping sauce, wasabi nori and spring onion

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中華いか山菜 **chuka ika sansai** — **12**
squid salad

鮭の刺身 **shake no sashimi** **gf** — **15**
salmon sashimi with soy sauce (gf) and wasabi

鮪のたたき **maguro no tataki** **gf** — **16**
lightly seared tuna, sliced and served with a miso-sesame dressing

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牛肉のたたき **gyuniku no tataki** **gf** — **17**
lightly seared rump steak, sliced and served with a ponzu-horseradish dressing

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漬物 **tsukemono** **v | gf** — **5**
homemade pickled vegetables

暖かい料理 WARM

枝豆 **edamame** **v | gf** **6**
steamed, young soybeans with fleur de sel

なす三明 **nasu "miake"** **v | gf** **11**
house specialty: eggplant with soy sauce sesame-chili dressing

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野菜の餃子 **yasai no gyoza** **v** **11**
five dumplings with vegetables with spicy dip

豚の餃子 **buta no gyoza** **12**
five dumplings with pork with spicy dip

たこ焼き **takoyaki** **13**
crispy "octopus balls" with takoyaki-sauce, mayo, katsuobushi, benishoga & aonori

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チャーシュー **chashu** **15**
braised pork belly slices with mustard

ご飯 **gohan** **v | gf** **4**
steamed white rice

味噌汁 **misoshiru** **v** **5**
miso soup with tofu, seaweed & leek

揚げ物 FRIED

揚げ出し豆腐 **agedashi tofu** **v | gf** **10**
lightly breaded silken tofu with tempura sauce

カリフラワーのから揚げ **karifurawa no karaage** **v | gf** **14**
marinated and lightly breaded cauliflower with chili-mayo dip

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野菜の天ぷら **yasai no tempura** **vg** **14**
battered vegetables with tempura sauce

海老の天ぷら **ebi no tempura** **16**
battered shrimps with tempura sauce

鶏のから揚げ **tori no karaage** **gf** **17**
marinated and lightly breaded fried chicken thigh meat with yuzu-mayo dip

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とんかつ **tonkatsu** **19**
breaded pork cutlet with tonkatsu sauce & small white cabbage salad

焼き物 GRILLED

野菜炒め **yasai itame** **v | gf** **9**
stir-fried vegetables (wonderful side-dish)

なすの田楽 **nasu no dengaku** **v** **11**
baked eggplant with miso glaze

焼き鳥ねぎま **yakitori negima** **13**
two skewers of marinated chicken thigh meat and leek grilled over charcoal with teriyaki sauce

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鶏の照り焼き **tori no teriyaki** **17**
marinated chicken thigh steak grilled over charcoal with teriyaki sauce

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鮭の照り焼き **shake no teriyaki** **21**
marinated salmon fillet with teriyaki sauce

ビーフステーキ **beefsteak** **28**
rib-eye (swiss organic free-range beef) with sesame-dip and wasabi

丼 LARGE RICE BOWL

ベジの麻婆豆腐 **beji no mabodofu** v **20**
vegetables, tofu & shiitake in mabo sauce
(spicy or extra spicy)

親子丼 **oyakodon** **23**
chicken thigh steak and onions simmered in dashi
broth with egg

牛丼 **gyudon** **25**
thinly sliced beef simmered in home-made sauce
served with onsen-egg, benishoga, spring onion &
nori

カツカレー **katsu kare** **26**
breaded and fried pork cutlet with japanese curry
sauce (mildly spicy)

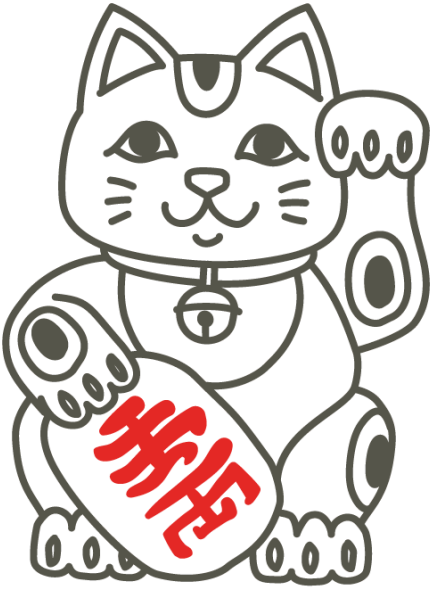
漬け丼 **zukedon** **27**
marinated raw salmon with avocado, gomawakame
(seaweed salad), gari (pickled ginger), nori and wasabi
on sushi rice

鍋物 NABEMONO PREPARED AT TABLE

すき焼き **sukiyaki*** **52 (per person)**
thinly sliced beef simmered in sukiyaki sauce with vegetables, mushrooms, shirataki noodles and fried tofu (rice included)

しゃぶしゃぶ **shabu shabu*** **52 (per person)**
japanese fondue with thinly sliced beef, vegetables, mushrooms, shirataki noodles and tofu served with sesame and ponzu dips (rice included)

*minimum of two persons



デザート DESSERT

餅アイスクリーム mochi ice cream **4**
rice dough filled with ice cream.
please ask for current flavors.

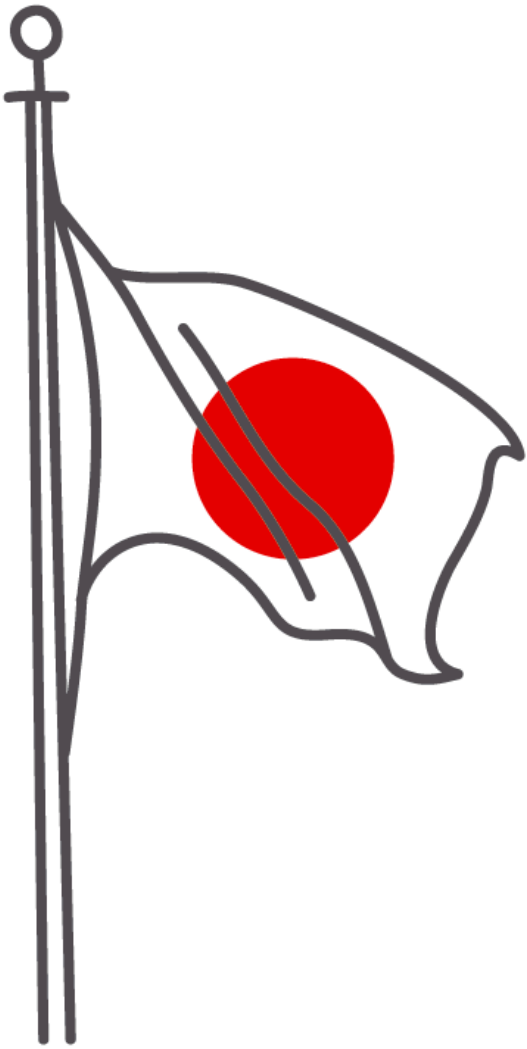
大福餅 daifuku mochi **5**
small mochi (sticky rice cake) with sweet azuki bean filling.
please ask for current flavors.

ミニ抹茶チーズケーキ mini cheesecake **6**
small cheesecake.
flavors: matcha (green tea), yuzu (japanese citrus fruit)

プリン purin **8**
japanese caramel custard

アイスクリームとシャーベット ice cream & sorbet* v|gf **6 / 8.50**
ice cream: matcha (green tea), kuro goma (black sesame), vanilla
sorbets (v|gf): please ask for current flavors.
portions: small (1-2 flavors) / medium (1-3 flavors)

小豆とアイスクリーム azuki & ice cream* **9**
sweet azuki beans & ice cream (vanilla / kuro goma / matcha)

どら焼きとアイスクリーム dorayaki & ice cream* **11**
warm japanese pancake with sweet azuki bean filling & ice cream (vanilla / kuro goma / matcha)

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