

miake

izakaya

いらっしやいませ！
WELCOME!

DRINKS – SPECIALS

カクテル COCKTAILS

大筒 **ōzutsu 95** 16
sparkling sake | gin | kabosu

梅サワー **ume sawā** 18
umeshu | whisky | rice vinegar | umeboshi

日本酒 NIHONSHU (SAKE)

kaetsu homare kirin | tokubetsu junmai | 14.6% 1dl 10
7.2dl 66
rice: gohyakumangoku | seimaibuai: 55%
taste: clear, fresh, dry
pairing: vegetables, sashimi

fukucho hattanso | junmai ginjō | 16% 1dl 13
7.2dl 89
rice: akitakada, hattanso | seimaibuai: 60%
taste: effervescent, fruity, full
pairing: sushi, tempura

amabuki marigold | yamahai junmai | 15% 1dl 13
7.2dl 89
rice: omachi | seimaibuai: 65%
taste: nutty, creamy, mild acidity
pairing: teriyaki, savory dishes

fukuju kōbe special chōtokusen | junmai | 16% 1dl 15
7.2dl 109
rice: yamada nishiki | seimaibuai: 70%
taste: full bodied, aromatic, complex
pairing: hearty sauces, beefsteak, nabemono

カクテル

COCKTAILS HOUSE SPECIALTIES

- 発泡 **happo yuzu (non-alcoholic)** 11
prosecco (non-alcoholic) | yuzu juice
- 発泡 **happo umeshu / yuzushu** 11
prosecco | umeshu / yuzushu (plum- / citrus-liqueur)
- 梅ゼスト **ume zest** 12
umeshu | salty grapefruit soda
- 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
- 昔胡麻 **mukashi goma** 16
our interpretation of an "old fashioned" with a sesame-whisky infusion
- 酒ティーニ **saketīni - umami | dry** 17
sake | gin | vermouth | nori
- 黒ギムレット **kuro gimlet** 17
sake | gin | yuzu | black sesame

ビール BEER

kirin ichiban 5.0% japanese lager beer (on tap)	3 / 5dl	5.90 / 8.90
asahi super dry 5.2% crisp and dry japanese rice lager beer	3.3dl	6.90
sapporo premium 4.7% lightly malted japanese lager beer	3.3dl	7.90
iki ginger / yuzu 5.5% / 4.5% craft beer with green tea extracts flavors: ginger and yuzu	3.3dl	7.90
rothaus tannenzäpfle (non-alcoholic) aromatic, lightly malted and fruity beer from the black forest	3.3dl	6.90
lola india pale ale (non-alcoholic) ipa beer with a full-bodied taste from bern	3.3dl	7.50

日本酒 NIHONSHU (SAKE)*

	sake-tasting sets			3x 0.5dl
I	(1) + (3) + (8)	dry → sweet		23
II	(1) + (5) + (6)	dry → fruity		21
III	(1) + (4) + (7)	dry → full bodied		23
(1)	shochikubai kyoto fushimizu jitake 13.5% (warm) 1dl			9
	rice: local varieties seimaibuai: 78%		(masu) 1.25dl	11
	taste: rice, dry recommendation: warm towards the end			
(2)	gassan sparkling cloud 12%		1dl	12
	rice: gohyakumangoku seimaibuai: 60%		7.2dl	79
	taste: sparkling, easygoing pairing: aperitif, sushi			
(3)	urakasumi honjōzō 15%		1dl	12
	rice: manamusume seimaibuai: 65%		7.2dl	79
	taste: dry pairing: fish, chicken, vegetables			
(4)	yamagata masamune junmai 16%		1dl	13
	rice: dewasansan seimaibuai: 60%		7.2dl	89
	taste: dry, clean, fruity pairing: sushi, fried & grilled			
(5)	fukucho „seafood“ junmai 13%		1dl	11
	rice: hattanso seimaibuai: 70%		7.2dl	77
	taste: fresh, citrus pairing: „seafood“			
(6)	chikurin marumoto junmai daiginjo 15%		1dl	10
	rice: yamadanishiki seimaibuai: 50%		7.2dl	67
	taste: full, fruity, melon pairing: seafood			
(7)	ryujin „dragon god“ kakushi nama genshu ginjo 16.5%		1dl	12
	rice: gohyakumangoku seimaibuai: 55%		7.2dl	79
	taste: full bodied, creamy pairing: hearty dishes			
(8)	shirayuki edo genroku genshu 17.8%		1dl	14
	rice: yamadanishiki seimaibuai: 88%		7.2dl	96
	taste: honey, yeast, earthy recommendation: with dessert			

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

ワイン WINE

grenzenlos weiss | 2022 (ch) | demeter | 13% 1 / 7.5dl 9 / 56
johanniter / cabernet blanc / bronner
fresh, dry, fruity wine from the vinigma winery

bastide de mirafiors | 2019 (fr) | 14.5% 1 / 7.5dl 11 / 69
syrah & grenache cuvée
aoc domaine lafage from languedoc roussillon

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

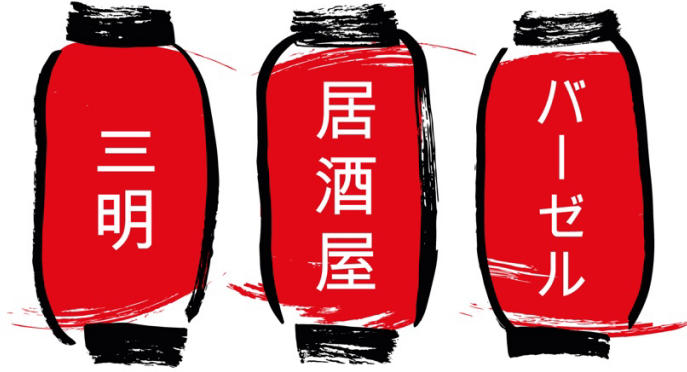
*please ask for the separate menu for an additional selection of spirits

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	
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

FOOD – SPECIALS

寿司 **SUSHI**

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

vegi uramaki v **12 / 23**

"inside-out" sushi roll with avocado, carrot, cucumber, kampyo

冷たい料理 **COLD**

アスパラの胡麻和え **asupara no gomaae v | gf** **11**

green asparagus with sesame dressing

蟹の酢の物 **kani no sunomono gf** **13**

cucumber seaweed salad with crab meat

牛肉のたたき **gyuniku no tataki gf** **18**

lightly seared beef, sliced and served with a ponzu dressing

暖かい料理 **WARM**

大学芋 **daigaku imo v | gf** **11**

caramelized sweet potatoes

鳥の餃子 **tori no gyoza** **13.50**

five dumplings filled with chicken with a spicy dip

揚げ物 **DEEP-FRIED**

鱈の天ぷら **tara no tempura** **18**
battered and deep-fried cod with tempura sauce

焼き物 **GRILLED**

銀鱈の西京焼き **gindara no saikyo yaki** **29**
baked black cod marinated in miso

麺 **NOODLE DISHES**

焼きうどん **yaki udon** **v** **24**
stir-fried thick udon noodles and vegetables with home-made sauce

デザート **DESSERT**

kurogoma purin **vg | gf** **10**
japanese custard with black sesame



寿司 **SUSHI**

刺身 **SASHIMI**

shake (salmon)	16
maguro (tuna)	19
hamachi (kingfish)	21
sashimi moriwase (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

手巻き **TEMAKI**

per hand roll

spicy tuna (spicy tuna mousse & cucumber)	10
vuna (plant-based „tuna“ & rocket) v	8

* depending on daily offer

細巻き **HOSOMAKI (small roll)**

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

kappa maki (cucumber) ▼	5.50 / 10
avocado maki (avocado) ▼	5.50 / 10
shake maki (salmon)	6.50 / 12
tekka maki (tuna)	7.50 / 14

太巻き **FUTOMAKI (large roll)**

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

vegi (avocado, carrot, cucumber, kampyo) ▼	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)

shake aburi (salmon flamed, salmon, cucumber)	14 / 27
unagi (freshwater eel, omelette, cucumber)	14 / 27
rainbow (salmon, tuna, kingfish, avocado)	15 / 29

celiac disease:

all sushi dishes are available with gluten free soy sauce (tamari) on request.
exceptions: 'unagi' & 'crispy shrimp' contain gluten.

冷たい料理

COLD

- 酢の物 **sunomono** v | gf 9
cucumber seaweed salad
- ガリたこ山菜 **gari tako sansai** gf 15
octopus vegetable salad
- 鯖のたたき **maguro no tataki** gf 17
lightly seared tuna, sliced and served with a sesame 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
- 野菜の餃子 **yasai no gyoza** v 12.50
five dumplings filled with vegetables with a spicy dip
- たこ焼き **takoyaki** 16
crispy "octopus balls" with takoyaki-sauce, mayo, katsuobushi, benishoga & aonori
- チャーシュー **chashu** 17
braised pork belly slices
- 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

- カリフラワーのから揚げ **karifurawa no karaage** v | gf 16
marinated and lightly battered cauliflower with chili-mayo dip
- 野菜の天ぷら **yasai no tempura** vg 16
battered vegetables with tempura sauce
- 鳥のから揚げ **tori no karaage** gf 19
marinated and lightly battered chicken thigh meat with dip
- 鳥かつ **torikatsu** 24
battered chicken breast with dip sauce & a small white cabbage salad

焼き物 GRILLED

- 野菜炒め **yasai itame** v | gf 11
stir-fried vegetables (wonderful side-dish)
- なすの田楽 **nasu no dengaku** v 14
baked eggplant with miso glaze
- 鳥の照り焼き **tori no teriyaki** 19
marinated chicken thigh steak with teriyaki sauce
- ビーフステーキ **beefsteak** gf 29
rib-eye steak (swiss organic free-range beef) with dip sauces (sesame & kizami-wasabi)

丼 **DONBURI**

large rice bowl

- 牛丼 **gyudon** **32**
thinly sliced beef simmered in home-made sauce served with onsen-egg, benishoga, spring onion & nori
- カツカレー **tori katsu kare** **32**
breaded and deep-fried chicken breast with home-made japanese curry sauce (mild)
- 海鮮丼 **kaisendon (gf)** **39**
salmon, tuna & kingfish sashimi on sushi rice, with ikura (salmon roe), tamagoyaki (omelette), cucumber & gari (pickled ginger), served with soy sauce & wasabi

鍋物 **NABEMONO*** **PREPARED AT THE TABLE**

pre-ordering required (at reservation)

- すき焼き **sukiyaki *** **65 (per person)**
thinly sliced beef simmered in 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)

* minimum of two persons

デザート DESSERT

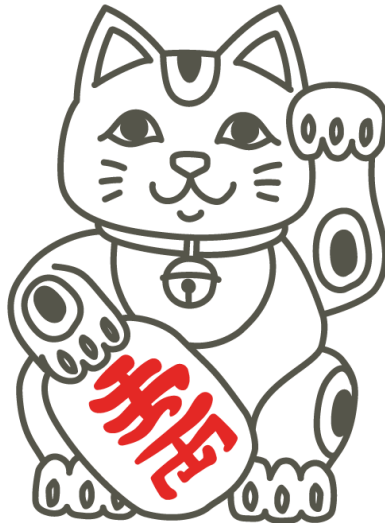
餅アイスクリーム **mochi ice cream** v | gf **4.50**
rice dough filled with ice cream*

大福餅 **daifuku mochi** v **5.50**
small mochi (sticky rice cake) with sweet azuki bean filling*

mini cheesecake vg **7.50**
small cheesecake
flavors: matcha (green tea), yuzu (japanese citrus fruit)

glace** vg | gf & **sorbet**** v | gf **7.50**
glaces: matcha (green tea), kurogoma (black sesame),
vanilla sorbets:*
selection of 1-2 flavors

どら焼きとアイスクリーム **dorayaki & glace**** vg **13**
small pancake with sweet azuki beans & ice cream / sorbet



* 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), cod (island), black cod (northwest pacific), kingfish (new zealand), salmon (scotland, asc-certified), salmon roe (denmark), freshwater eel (china), tuna (vietnam & spain), shrimp (vietnam, asc-certified), crab (atlantic), 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

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SCAN ME!

