

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

cabernet blanc / bronner / johanniter

fresh, dry, mildly 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

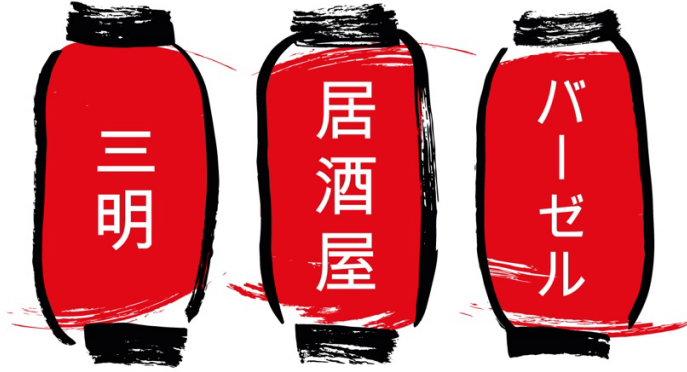
*please ask for the separate menu for an additional selection of spirits

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 | |
| 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

冷たい料理 COLD

インゲンの胡麻和え **ingen no gomaae v | gf** 11
green beans with sesame dressing

蛸の物 **tako no sunomono gf** 13
cucumber seaweed salad with octopus

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

なす三明 **nasu "miake" v | gf** 12
eggplant in sweet-sour soy sauce dressing

海老の餃子 **ebi no gyoza** 14
five dumplings filled with shrimp 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** **gf** **29**
baked black cod marinated in miso

麺 **NOODLE DISHES**

ざる蕎麦 **zaru soba** **v** **15**
cold buckwheat noodles with home-made tsuyu dip,
wasabi, nori & spring onion

野菜カレーうどん **yasai kare udon** **v** **24**
stir-fried thick udon noodles and vegetables with home-
made japanese curry sauce (mild)



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)

| | |
|--|----------------|
| 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) ▼ | 12 / 23 |
| 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: 'vegi, 'unagi' & 'crispy shrimp' contain gluten.

冷たい料理

COLD

- 酢の物 **sunomono** v | gf 9
cucumber seaweed salad
- 中華いか山菜 **chuka ika sansai** gf 13
squid salad
- 鮪のたたき **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, 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, lightly battered chicken thigh meat with yuzu 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 | gf 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*

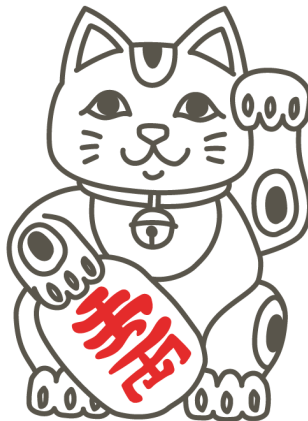
大福餅 **daifuku mochi** v 5.50
small mochi (sticky rice cake) with sweet azuki bean filling*

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

purin vg | gf 10
japanese caramel custard

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!

