

miake
izakaya

**4 YEARS
MIAKE IZAKAYA BASEL**

**ANNIVERSARY MENU
(VEGAN)**

19 – 21 september 2024

MENU (vegan)

edamame v|gf

young soy beans with fleur de sel

kyuri no ume dressing ae v|gf

cucumber salad with light umeboshi-dressing

vegi sushi v|(gf)

sushi variation with vegetables

tofu "caprese" v

tomatoes and tofu** with home-made wafu-dressing

hiratake no karaage v|gf

deep-fried oyster mushroom with yuzu-dip

nasu no misoyaki v

stir-fried asian eggplant with miso*

edamame no korokke v & yasai itame v|gf

potato croquettes with edamame and vegetables, served
with stir-fried vegetable-mix

gohan v|gf & tsukemono v|gf

steamed white rice & pickled vegetables

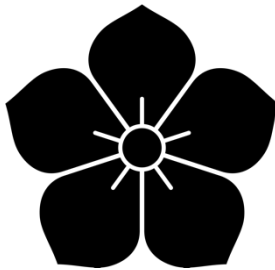
mousse au chocolat v|gf

small chocolate mousse

prices (per person)

menu (vegan): chf 90.-

**recommended sake pairings: chf 39.- (small) / chf 53.-
(large)**



*organic genmai miso from mimi ferments (berlin, de)

**organic tofu using 100% swiss ingredients from tuyu (basel, ch)

prices: all numbers in chf incl. 8.1% vat

information: **v** (vegan) **vg** (vegetarian) **gf** (gluten free)

allergies: our staff is happy to provide information about allergenic ingredients