

WELCOME
TO RASHTIAI MIASIE

いらっしゃいませ



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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, 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

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SCAN ME!

DRINKS

ONOMIVONO

お飲み物

カクテル

COCKTAILS

HOUSE-SPECIALTIES

発泡梅酒 happo umeshu	9
refreshing apéritif made with umeshu (japanese plum liqueur) and prosecco	
日本サワー japan sour	13
highball: lemon-shochu infusion soda	
白ジンジャー haku jinjā	14
highball: vodka ginger lemon cucumber	
スモオキイ sumōkī	14
highball: whisky smoked orange soda	
煎茶サワー sencha sour	15
gin sencha-syrup lemon	
黒ギムレット kuro gimlet	15
sake gin yuzu black sesame	
昔胡麻 mukashi goma	15
our interpretation of the 'old fashioned' with sesame-whisky 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)

asahi super dry | 5.2% **3.3/5dl** **6.50/9**

crisp and dry japanese rice lager beer

sapporo premium | 4.7% **3.3dl** **7.50**

refreshing japanese lager beer

iki ginger / yuzu | 4.5% **3.3dl** **7.50**

organic premium craft beer with green tea extracts
flavors: ginger and yuzu

appenzeller sonnenwendlig (non-alcoholic) **3.3dl** **6.50**

malty, sunflower-yellow, non-alcoholic beer from the
appenzell

lola indian pale ale (non-alcoholic) **3.3dl** **7**

aromatic, non-alcoholic ipa beer with a full-bodied
taste from bern



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)

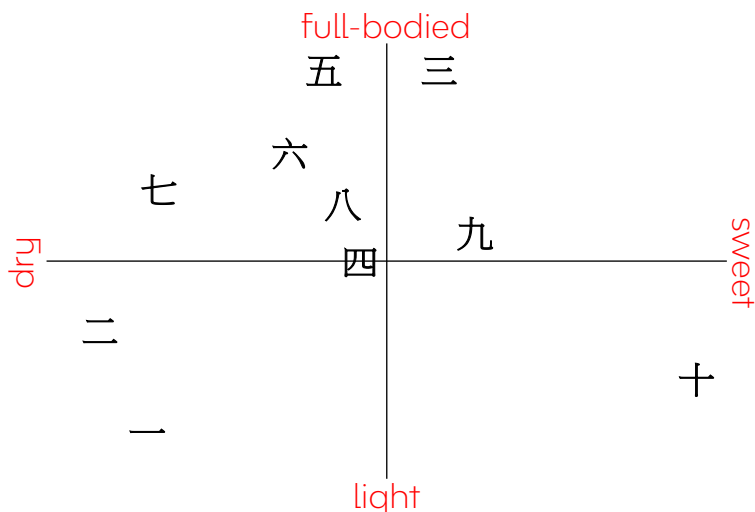
some sake are left to mature in casks and others in bottles or tanks:

- **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)

* triple tasting-set 二 + 五 + 九 (or 十)	3x 0.5dl	19
一 shochikubai kyoto fushimizu jitake 13.5% (warm) 1dl		9
rice variety: local varieties seimaibuai: 78% masu 1.25dl		10
	1.8L	119
二 urakasumi honjōzō 15%	1dl	11
rice variety: manamusume seimaibuai: 65%	7.2dl	73
三 ryujin „dragon god“ kakushi 	1dl	12
nama genshu ginjo 16.5%	7.2dl	76
rice variety: yamadanishiki seimaibuai: 55%		
四 ikekame blue turtle daiginjo 15%	1dl	14
rice variety: local varieties seimaibuai: 50%	7.2dl	93
五 shirakabegura muroka genshu daiginjo 17%	1dl	12
rice variety: yamadanishiki seimaibuai: 50%	6.4dl	69



六	shirakabegura kimoto junmai 15.5% rice variety: gohyakumangoku seimaibuai: 70%	1dl 1.8dl 6.4dl	11 19 66
七	shirakabegura tokubetsu junmai 14.5% rice variety: gohyakumangoku seimaibuai: 60%	1.8dl	19
八	shochikubai junmai ginjo 15% rice variety: calrose (usa) seimaibuai: 50%	3dl	29
九	chikurin-karoyaka junmai daiginjo 16.5% rice variety: yamadanishiki seimaibuai: 50%	1dl 7.2dl	10 66
十	shirakabegura nigori junmai 10.5% reissorte: gohyakumangoku seimaibuai: 60%	1dl 2.4dl	11 23

shiogama (miyagi): 二

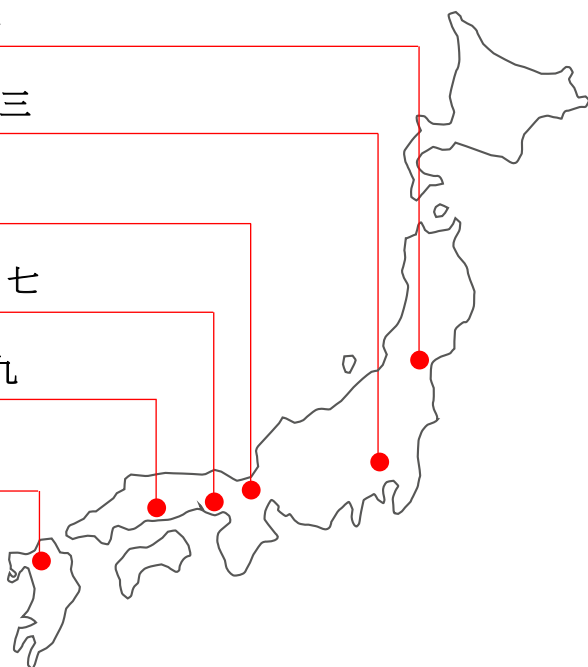
tatebayashi (gunma): 三

kyoto: 一 | 十

kobe (hyōgo): 五 | 六 | 七

asakuchi (okayama): 九

kurume (fukuoka): 四



ワイン WINE & SPARKLING WINE

black tie pfaffenheim | 2019 (fr) | 13.0% **1/7.2dl** **7.50/49**
riesling / pinot gris | crisp, dry, yet fruity wine from the
alsace

bastide de miraflores (fr) | 2017 (fr) | 14.5% **1/7.2dl** **9.50/63**
aoc domaine lafage | syrah-grenache selection from
languedoc roussillon

prosecco savian | 2020 (it) | 11.0% **1/7.2dl** **7/46**
prosecco doc | glera | certified organic sparkling wine
from azienda agricola le contrade in veneto

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.

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%

traditional shōchū made of molasses, barley, and barley koji, while partially aged in cherry barrels.

7

shōchū ikkomon | 25%

authentic imo shōchū made from 100% japanese sweet potatoes.

9

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.

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

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.

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

nikka taketsuru pure malt 17 years old | 45% 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.

the chita single grain | 43%

9

suntory's first single grain whisky. matured spanish wine and american oak casks.

the yamazaki single malt distiller's reserve | 43%

11

blended malt from sherry, bordeaux, and mizunara casks.

the yamazaki 12 years single malt | 43%

17

japan's first single malt, aged in american, spanish, and japanese oak casks.

hibiki harmony japanese blend | 43%

11

blend of malt and grain whiskies from the yamazaki, hakushu, and chita distilleries.

hakushu single malt distiller's reserve | 45%

12

distilled in the forests of mt. kaikomagatake, a blend of peated and non-peated single malts.

hakushu single malt 12 years old | 43%

15

award winning single malt from the hakushu distilleries on mt. kaikomagatake.

スピリッツ **FROM JAPAN**

GIN (2CL)

roku gin – the japanese craft gin | 43.0% **5**

gin dedicated to the number "6" (roku) with six japanese botanicals.

jinzu gin | 41.3% **6**

gin made from scottish gins, japanese cherry blossoms, and sake.

kinobi kyoto dry gin | 45.7% **7**

kyoto's first gin, elaborately made using sake and eleven regional botanicals.

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
eptinger sparkling mineral water	3.3dl/1l	4.50/8
vivi cola / cola zero	3.3dl	5.50
pepita orange / citro / grapefruit	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 with lemon	3.3dl	5.50
charitea green organic tea with ginger & honey	3.3dl	5.50

コーヒーと茶 COFFEE & TEA

espresso / double espresso 4 / 6

coffee 4.50

black tea (loose) 5

infusions (loose) 5

varieties: moroccan mint / verbena-lemon / rooibos-chai / oolong-rose / ginger-lemon

japanese green tea served in a pot (loose) 8.50

varieties: sencha, genmaicha (sencha with roasted rice kernels)

FOOD
SHEIKH

お食事

冷たい料理

きゅうりとワカメの酢の物 sunomono (v) gf	9
cucumber seaweed salad with crab meat	
ほうれん草とさつまいもの胡麻和え gomaae v gf	10
spinach & sweet potatoes with sesame dressing	
ひじきサラダ hijiki sarada v	10
hijiki (brown seaweed) & renkon (lotus root) salad	
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	15
lightly seared tuna, sliced and served with a miso-sesame dressing	
牛肉のたたき gyuniku no tataki gf	17
lightly seared rump steak, sliced and served with a ponzu-horseradish dressing	
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	10
house specialty: eggplant with soy sauce sesame-chili dressing	
野菜の餃子 yasai no gyoza v	11
five dumplings with vegetables & ponzu dip	
豚の餃子 buta no gyoza	12
five dumplings with pork & ponzu dip	
たこ焼き takoyaki	12
crispy "octopus balls" with takoyaki-sauce, mayo, katsuobushi, benishoga & aonori	
豚の角煮 buta no kakuni	15
braised pork belly & horseradish	
ご飯 gohan v gf	4
bowl of steamed rice	
味噌汁 misoshiru v gf	5
miso soup with tofu, seaweed & leek	

揚げ物 FRIED

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

カリフラワーのから揚げ **karifurawa no karaage** v | gf 13
lightly breaded cauliflower with chili-mayo dip

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

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

鳥南蛮 **tori nanban** gf 16
battered and fried chicken thigh meat with sweet & sour marinade

とんかつ **tonkatsu** 18
breaded and fried 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)	
<hr/>	
なすの田楽 nasu no dengaku v	11
baked eggplant with miso glaze	
<hr/>	
焼き鳥ねぎま yakitori negima	12
two skewers of grilled chicken thigh meat and leek with teriyaki sauce	
<hr/>	
鶏の照り焼き tori no teriyaki	17
grilled chicken thigh steak with teriyaki sauce	
<hr/>	
鮭の照り焼き shake no teriyaki	21
grilled salmon fillet with teriyaki sauce	
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ビーフステーキ beefsteak	28
rib-eye (swiss-premium, organic free-range beef) with dip sauces	

丼 **LARGE RICE BOWL**

ベジの麻婆豆腐 **beji no mabodofu** **v** **19**

vegetables, tofu & shiitake in mabo sauce
(spicy or extra spicy)

麻婆豆腐 **mabodofu** **23**

ground beef, vegetables, tofu & shiitake in mabo sauce
(spicy or extra spicy)

牛丼 **gyudon** **24**

thinly sliced beef simmered in home-made sauce
served with an 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)

鰻丼 **unadon** **28**

grilled freshwater eel with unagi sauce, sansho-pepper, spring onion & nori

鍋物 **NABEMONO** **PREPARED AT TABLE**

すき焼き **sukiyaki***

49 (per person)

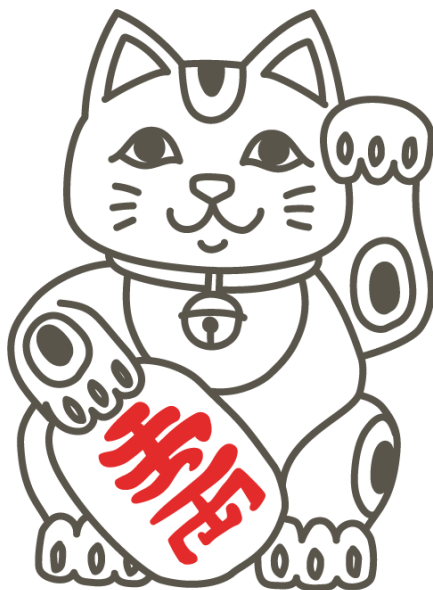
thinly sliced beef simmered in sukiyaki sauce with vegetables, mushrooms, shirataki noodles and fried tofu (rice included)

しゃぶしゃぶ **shabu shabu***

49 (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)

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)

どら焼きとアイスクリーム **dorayaki & ice cream***

11

warm japanese pancake with sweet azuki bean filling
& vanilla ice cream

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

