

miake
izakaya

**3 YEARS
MIAKE IZAKAYA BASEL**

ANNIVERSARY MENU

21 – 23 september 2023

MENU (meat/fish)

shake & maguro sushi

sushi variations of salmon and tuna

sunomono gf

cucumber seaweed salad with crabmeat

chawanmushi

steamed dashi custard with shrimps

negima no misoyaki

grilled chicken thigh meat and leek skewers with miso-sauce

gomaae v|gf

green beans with sesame dressing

yasai no tempura vg

deep-fried vegetables with tempura sauce

gyu filet no butter teriyaki & yasai itame v|gf

tenderloin (premium organic swiss beef) with butter-teriyaki sauce, served with stir-fried vegetable mix

gohan v|gf

steamed white rice

matcha roulade vg

roulade with matcha cream

MENU (vegan)

vegi sushi v

sushi roll with vegetable filling

tomato "delight" v|gf

cherry tomatoes with chili sesame dressing

kinpira renkon v

stir-fried lotus root

tomorokoshi no tsukune no misoyaki v

grilled corn and leek skewers with miso sauce

gomaae v|gf

green beans with sesame dressing

karifurawa no karaage v|gf

deep-fried cauliflower with dip sauce

tofu no teriyaki v & yasai itame v|gf

grilled tofu with teriyaki ginger sauce, served with stir-fried vegetable mix

gohan v|gf

steamed white rice

berry kanten v|gf

mixed berries in jelly

notes

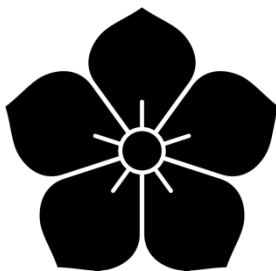
please indicate your menu selection when making the reservation

prices (per person)

menu meat/fish: chf 105.-

menu vegan: chf 85.-

recommended sake-pairings: chf 38.- / chf 48.-



prices: all numbers in chf incl. 7.7% vat

information: **v** (vegan) **vg** (vegetarisch) **gf** (glutenfrei)

indications of origin: beef (ch), pork (ch), chicken (ch), eggs (ch, free-range), salmon (scotland, asc certified), tuna (vietnam), shrimp (vietnam, asc certified)

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