

miake
izakaya

**4 YEARS
MIAKE IZAKAYA BASEL**

**ANNIVERSARY MENU
(MEAT & FISH)**

19 – 21 september 2024

MENU (meat & fish)

edamame v|gf

young soy beans with fleur de sel

hotate no sunomono gf

scallops on cucumber-wakame (seaweed) salad

shake & maguro sushi (gf)

sushi-variation with salmon and tuna

mushi dori no mizore

sous-vide chicken breast with light dressing

yasai no tempura vg

deep-fried vegetables with tempura-dip

nasu no misoyaki v

stir-fried asian eggplant with miso*

gyu filet no shogayaki & yasai itame v|gf

tenderloin (swiss organic grass-fed beef) with ginger soy sauce, served with stir-fried vegetable mix

gohan v|gf & **tsukemono** v|gf

steamed white rice & pickled vegetables

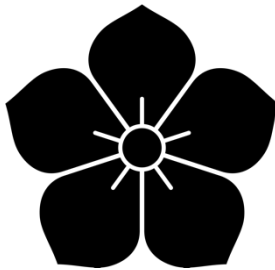
matcha tiramisu vg

small tiramisu with matcha

prices (per person)

menu (meat & fish): chf 115.-

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



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

prices: all numbers in chf incl. 8.1% vat

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

indications of origin: chicken (ch), beef (ch), eggs (ch, free-range),
salmon (scotland, asc-certified), salmon roe (denmark), scallop (jp),
tuna (vietnam)

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