

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

BILBAO

RABAT

MARBELLA

STARTERS			
		HALF	
CAPUMISO SOUP	FERMENTED SOY SEAWEED, TRUFFLE, LEEK AND TOFU FOAM		45.00
EDAMAME	SALTED		35.00
	KOBE EDAMAME WITH TRUFFLE		45.00
CORN FED CHICKEN GYOZAS (3 PIECES)	SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY		55.00
99 SEARED BEEF GYOZAS (3 PIECES)	SLOW BRAISED BEEF, LEEK, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		85.00
OYSTERS No.3 (3 PIECES)– <i>SUBJECT TO AVAILABILITY</i>	WITH YUZU PEARL AND ITS OWN FOAM		75.00
	WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		175.00
CRAB AU GRATIN (80 GRAMS)	WASABI, TOBIKO AND YUZU MAYONNAISE	135.00	210.00
JAPANESE TACO	TORO, SMOKED BEEF BACON WITH TOMATO AND AROMATIZED HERBS		65.00
OKONOMIYAKI	TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		
	AKAMI		120.00
	TORO		165.00
TUNA TATAKI	WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION		
	AKAMI		130.00
	TORO		150.00
99 KATSUSANDO (4 CUTS)	WAGYU MARBLING 9		115.00
	KOBE A5		335.00
SEA SALADS			
WITH DIFFERENT TYPES OF SEAWEED			
GOMA WAKAME WITH SQUID	IKA		45.00
LOBSTER SALAD	WITH AVOCADO, ASPARAGUS AND SESAME DRESSING		170.00
99 CRAB SALAD (80 GRAMS)	CRAB, SEAWEED AND CUCUMBER SALAD		190.00
TARTARS			
SPICY TUNA TARTAR	WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	125.00	225.00
TRUFFLE SALMON TARTAR	WITH DILL MAYO AND IKURA		145.00
TORO TARTAR WITH KALUGA CAVIAR (30 GR. TIN)	WITH 99 SOY, PONZU SAUCE AND HOMEMADE BRIOCHE	265.00	520.00
WAGYU TARTAR	MARINATED IN DIJON MUSTARD AND QUAIL EGG YOLK MACERATED IN 99 SOY SAUCE	120.00	230.00
TORO VS TUNA TARTAR	99 SOY MACERATED EGG		185.00
UMAMI CRYSTAL TOAST	WITH KALUGA CAVIAR		1500.00
	WITH BELUGA CAVIAR		2500.00

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna
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SASHIMI (6 CUTS)		
SASHIMI MORIAWASE (16 CUTS)		225.00
TASTING PLATTER		
IMPERIAL MORIAWASE (32 CUTS)		
WITH KALUGA CAVIAR		1300.00
WITH BELUGA IRANIAN CAVIAR		2499.00
SALMON		70.00
SAKE		
SALMON & TUNA		80.00
SAKE & AKAMI		
TUNA		
AKAMI		115.00
FATTY TUNA		150.00
TORO		
SEA URCHIN		999.00
HOKKAIDO UNI (100 GRAMS)		

CARPACCIO	HALF	
FATTY TUNA CARPACCIO	115.00	220.00
TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL		
YELLOWTAIL CARPACCIO	70.00	130.00
HAMACHI AND PONZU SAUCE		
SCALLOP CARPACCIO		120.00
HOTATE, CONFIT ORANGE PEEL AND PONZU		
WAGYU CARPACCIO MARBLING 9	95.00	175.00
CORIANDER AND GARLIC CHIPS		
SEA BASS & SCALLOP CEVICHE		135.00
TIGER MILK SAUCE		

TEMPURAS		
TIGER PRAWN TEMPURA	80.00	145.00
WITH 99 SPICY CREAMY SAUCE		
SEA URCHIN TEMPURA COCKTAIL		185.00
WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		
BABY SQUID TEMPURA		80.00
WITH YUZU MAYONNAISE AND SHISO LEAVES		
OYSTERS TEMPURA (2 PIECES)– <i>SUBJECT TO AVAILABILITY</i>		99.00
WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		
VEGETABLE TEMPURA		69.00
WITH TEMPTSUYU SAUCE		
LOBSTER TEMPURA	155.00	295.00
WITH WASABI MAYONNAISE		

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MAKI SUSHI	
6 PIECES	
TEMPTSUYU MAKI	90.00
SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE	
PANKO MISTURA	125.00
EBI, CRAB, AVOCADO AND SEA BASS	
GOLDEN BRICKS	160.00
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	
8 PIECES	
99 LOBSTER MAKI	199.00
WITH WAKAME SEAWEED, CUCUMBER AND YUZU	
MATSURI ROLL	135.00
SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	
HOTATE MAKI	125.00
SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE	
DRAGONFLY MAKI	115.00
EBI, CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	
SOFT SHELL CRAB ROLL	115.00
CRAB, AVOCADO AND YUKARI	
UNAGI KABAYAKI ROLL	135.00
FLAMBÉ EEL, AVOCADO AND TOBIKO	
99 JEWEL	599.00
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	
WITH BELUGA CAVIAR	1600.00
TEMAKI	
(HAND ROLLED SUSHI)	
SALMON ROE AND AVOCADO	75.00
IKURA	
SALMON TARTAR	65.00
SAKE	
SPICY KING CRAB	165.00
TARABAGANI	
FOIE AND MANGO	80.00
TARE SAUCE	

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SUSHI A LA CARTE
(TWO PIECES)

NIGIRI SUSHI

TUNA	
WITH PICKLED GINGER	60.00
SALMON	
WITH KIZAMI WASABI	55.00
BUTTERFISH AND TRUFFLE	
WITH LEEK AND TRUFFLE	55.00
YELLOWTAIL	
WITH JALAPEÑO AND GOCHUJANG	55.00
FATTY TUNA	
WITH WASABI	69.00
99 SUZUKI	
SEA BASS, UNI BUTTER AND KALUGA CAVIAR	95.00
A5 KING	
JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	275.00

WARM NIGIRI SUSHI

CARABINERO (1 PIECE)	
COOKED IN TWO TEMPERATURES	69.00
LANGOUSTINE (1 PIECE)	
COOKED IN KOBE A5	45.00
EEL DUO	
SMOKED EEL VS ROASTED EEL	95.00
QUAIL EGG	
WITH BLACK TRUFFLE	50.00
SEA BASS FLAMBÉ	
WITH 99 TRUFFLE SAUCE	65.00
SCALLOP FLAMBÉ	
HOTATE WITH YUZU MAYONNAISE	65.00
AUSTRALIAN WAGYU FLAMBÉ	
MARBLING9	65.00
GRILLED FOIE	
WITH RASPBERRY AND TARE SAUCE	69.00
SALMON FLAMBÉ	
WITH LIME AND SPICY MAYONNAISE	60.00
TORO FLAMBÉ	
WITH TOMATO EMULSION	69.00
WITH KALUGA CAVIAR	105.00
99 FOIE & TRUFFLE	
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	95.00
A5 QUEEN	
JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	145.00

Gunkan SUSHI

99 WAGYU TARTAR	
WITH SHISO, CAVIAR AND GOLDEN LEAVES	115.00
SALMON ROE	
IKURA	60.00
CRAB	
TARABAGANI	70.00
TORO TARTAR	
TORO WITH TENKASU	60.00
TORO AND QUAIL EGG	
WITH SMOKED BEEF BACON	65.00
SEA URCHIN	
HOKKAIDO UNI	325.00
99 FLAG	
TORO, CAVIAR AND UNI	180.00

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FISH

TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	250.00
SAKANA NABE SAUTÉED FISH SELECTION IN A BOUILLABAISSE MADE OF YELLOW CHILI MUSSELS AND FOIE	250.00
99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	199.00

WAGYU

AUSTRALIAN WAGYU MARBLING 9 150 GR	325.00
JAPANESE KOBE GRADE A5 150 GR	795.00
SLOW - COOKED SHORT RIBS AKO MISO 150 GR COOKED 20 HOURS UNDER LOW TEMPERATURE WITH ROASTED EGGPLANT	399.00

OTHERS

RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	350.00
OUTSIDE SKIRT STEAK WITH GALANGAL SAUCE	150.00
FLAT GRILLED CORN FED CHICKEN WITH VEGETABLES AU PAPILLOT WASABI AND YUZU SAUCE	120.00

RICES

YAKIMESHI ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	70.00
OHITASHI WITH ASPARAGUS, SHIITAKE AND DASHI	60.00