



**99 SUSHI BAR**  
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

**DUBAI**

**BARCELONA**

**MADRID**

**BILBAO**

**RABAT**

**MARBELLA**

STARTERS

	HALF	
<b>CAPUMISO SOUP</b>		45.00
FERMENTED SOY SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM		
<b>EDAMAME GAZPACHO *</b>		45.00
EDAMAME SOUP WITH CUCUMBER AND MINT		
<b>KOBE EDAMAME</b>		45.00
WITH TRUFFLE		
<b>99 CHAWANMUSHI</b>		135.00
SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI		
<b>CORN FED CHICKEN GYOZAS (3 PIECES)</b>		65.00
SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY		
<b>99 A8 WAGYU GYOZAS (3 PIECES)</b>		95.00
WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		
<b>OYSTERS No.3 (3 PIECES)</b>		
WITH YUZU PEARL AND ITS OWN FOAM		75.00
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		185.00
<b>WHOLE KING CRAB LEG AU GRATIN</b>	135.00	220.00
WASABI, TOBIKO AND YUZU MAYONNAISE		
<b>JAPANESE TACO</b>		60.00
TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		
<b>OKONOMIYAKI</b>		
TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		
AKAMI		120.00
TORO		160.00
<b>TUNA TATAKI</b>		
IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION		
AKAMI		120.00
TORO		155.00
<b>99 KATSUSANDO (4 CUTS)</b>		
WAGYU MARBLING 9		169.00
KOBE A5		420.00

SEA SALADS

<b>TRUFFLE WAKAME SALAD WITH BABY SQUID</b>	65.00
IKA	
<b>99 LOBSTER SALAD</b>	175.00
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	
<b>99 KING CRAB SALAD</b>	190.00
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	

\*New Dish\*

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.

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TARTARS		HALF	
<b>SPICY TUNA TARTAR</b>		120.00	215.00
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE			
<b>CRISPY CARABINERO TARTAR *</b>			240.00
WITH LOBSTER, CRISPY WHITE EGG AND EGG YOLK TEMPURA			
<b>TRUFFLE SALMON TARTAR</b>			140.00
WITH DILL MAYO AND IKURA			
<b>WAGYU TARTAR OVER BONE MARROW*</b>			205.00
WITH AKA GLAZED, SEA LETTUCE AND GARLIC CHIPS			
<b>UMAMI CRYSTAL TOAST</b>			
WITH KALUGA CAVIAR			1550.00
WITH BELUGA CAVIAR			2600.00
<b>99 CHIRASHI</b>			335.00
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER			
<b>ROYAL OTORO TARTAR *</b>			335.00
FOIE TERRINE, BOTARGA, KALUGA CAVIAR, RASPBERRY PONZU			

SASHIMI		(6 CUTS)	
<b>SASHIMI MORIAWASE</b> (16 CUTS)			250.00
TASTING PLATTER			
<b>IMPERIAL MORIAWASE</b> (32 CUTS)			
WITH KALUGA CAVIAR			1490.00
WITH BELUGA CAVIAR			2499.00
<b>SALMON &amp; TUNA</b>			100.00
SAKE & AKAMI			
<b>FATTY TUNA</b>			150.00
TORO			
<b>SEA URCHIN</b> (100 GRAMS)			1119.00
HOKKAIDO UNI			

CARPACCIO		HALF	
FATTY TUNA CARPACCIO		110.00	210.00
	TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL		
YELLOWTAIL CARPACCIO		65.00	125.00
	HAMACHI, JALAPEÑO AND PONZU SAUCE		
WAGYU CARPACCIO MARBLING 9		90.00	170.00
	CORIANDER OIL, GARLIC CHIPS AND PONZU SAUCE		
SEA BASS & SCALLOP CEVICHE			130.00
	TIGER MILK SAUCE		
SAKE TIRADITO			130.00
	SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		
UNI-CARABINERO CARPACCIO *			500.00
	VIRGIN OLIVE OIL WITH SEA PLANKTON, SEA URCHIN AND EGG YOLK EMULSION		

TEMPURAS			
TIGER PRAWN TEMPURA		75.00	140.00
	WITH 99 SPICY CREAMY SAUCE		
BABY SQUID TEMPURA			85.00
	WITH YUZU MAYONNAISE AND SHISO LEAVES		
OYSTERS TEMPURA (2 PIECES)			115.00
	WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		
VEGETABLE TEMPURA			65.00
	WITH TEMPTSUYU SAUCE		
BABY CRAB TEMPURA BY THE SEA			140.00
	SAWAGANI		
SHISHITO PEPPER TEMPURA			70.00
	WITH MISO MAYONNAISE		
ALASKAN KING CRAB TEMPURA *			229.00
	WITH FRESH TRUFFLE AND PONZU BÉARNAISE SAUCE		

**TEMAKI & MAKI**  
(SUSHI A LA CARTE)

<b>SALMON TARTAR TEMAKI</b> SAKE	65.00
<b>SPICY KING CRAB TEMAKI</b> TARABAGANI	155.00
<b>FATTY TUNA AND TENKASU TEMAKI</b> SPICY TORO	95.00

**6 PIECES**

<b>TEMPTSUYU MAKI</b> SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	90.00
<b>PANKO MISTURA</b> EBI, KING CRAB, AVOCADO AND SEA BASS	140.00
<b>99 GOLDEN BRICKS</b> TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	160.00
<b>VEGANO</b> BRAISED SHITAKE, BUTTERNUT ASPARAGUS TEMPURA AND TRUFFLE	60.00
<b>SPANISH TAKO MAKI *</b> OCTOPUS, KING CRAB, AVOCADO AND PAPRIKA AIOLI	189.00

**8 PIECES**

<b>99 LOBSTER MAKI</b> WITH WAKAME SEAWEEED, CUCUMBER AND YUZU	225.00
<b>MATSURI ROLL</b> SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	135.00
<b>HOTATE MAKI</b> SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE	120.00
<b>DRAGONFLY MAKI</b> EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	140.00
<b>SOFT SHELL CRAB ROLL</b> KING CRAB, AVOCADO AND YUKARI	120.00
<b>99 JEWEL</b> TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	559.00
WITH BELUGA CAVIAR	1599.00
<b>99 WAGYU MAKI</b> KOBE-MISO EMULSION, SHITAKE AND VEAL JUS	140.00
<b>SEA URCHIN TEMPURA MAKI</b> UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE	399.00

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**NIGIRIS**  
(TWO PIECES)

<b>A5 KING</b> JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	299.00
<b>A5 QUEEN</b> JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	165.00
<b>BUTTERFISH AND TRUFFLE</b> WITH LEEK AND TRUFFLE	50.00
<b>OTORO</b> WITH WASABI	65.00
<b>CARABINERO</b> (1 PIECE) COOKED IN TWO TEMPERATURES	65.00
<b>QUAIL EGG WITH TRUFFLE</b> SUNNY SIDE UP	50.00
<b>SEA BASS FLAMBÉ</b> WITH 99 TRUFFLE SAUCE	60.00
<b>SCALLOP FLAMBÉ</b> HOTATE WITH YUZU MAYONNAISE	60.00
<b>AUSTRALIAN WAGYU FLAMBÉ</b> MARBLING 9	70.00
<b>99 GRILLED FOIE</b> WITH RASPBERRY AND TARE SAUCE	70.00
<b>SALMON FLAMBÉ</b> WITH LIME AND SPICY MAYONNAISE	60.00
<b>TORO FLAMBÉ</b> WITH TOMATO EMULSION	65.00
<b>99 FOIE &amp; TRUFFLE</b> WITH KALUGA CAVIAR	105.00
<b>99 FOIE &amp; TRUFFLE</b> ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	90.00
<b>FOIE &amp; MAGURO ZUKE</b> 99 SOY MACERATED AKAMI, FOIE GRAS, TARE AND LIME ZEST	80.00
<b>99 BINCHOTAN</b> BINCHOTAN SEARED TORO, UNI AND FRESH WASABI	150.00
<b>SMOKED SPANISH EEL *</b> WITH TARE SAUCE	65.00

**GUNKANS**  
(TWO PIECES)

<b>99 WAGYU TARTAR</b> WITH SHISO, CAVIAR AND GOLDEN LEAVES	110.00
<b>SALMON ROE</b> IKURA	55.00
<b>ALASKAN KING CRAB</b> WITH AVOCADO	85.00
<b>SMOKY SUNNY SIDE UP</b> WITH TORO & SMOKED BEEF	60.00
<b>SEA URCHIN</b> HOKKAIDO UNI	335.00
<b>99 FLAG</b> TORO, CAVIAR AND UNI	185.00
<b>TORO GUNKAN *</b> SHISO LEAF AND TOGARASHI	80.00
<b>BONE MARROW GUNKAN *</b> WITH KALUGA CAVIAR	189.00

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FISH

<b>TERIYAKI TUNA</b> WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	265.00
<b>99 Black Cod</b> AU GRATIN TWO LAYERS OF RED MISO	199.00
<b>ATLANTIC BLUE SHICHIMI LOBSTER</b> WITH PAK CHOI AND SHICHIMI TOGARASHI	265.00

WAGYU

<b>ROBATA WAGYU SKEWERS</b>	175.00
<b>AUSTRALIAN WAGYU MARBLING 9</b> (150 GR.)	345.00
<b>JAPANESE KOBE GRADE A5</b> (150 GR.)	899.00

OTHERS

<b>SPANISH RUBIA GALLEGA TENDERLOIN</b> GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	355.00
<b>99 SKIRT STEAK</b> WITH LEEK POTATOES	145.00
<b>KOHITSUJI YAKI</b> TERIYAKI JUS GLAZED LAMB RACK, MINT CRUST, PICKLED ASIAN PEAR	135.00
<b>ROBATA CORN FED CHICKEN</b> HONEY GOCHUJANG GLAZED WITH CHICKEN SKIN CHICHARRON, LEEKS AND JALAPEÑO SAUCE	80.00

RICES

<b>YAKIMESHI</b> ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	65.00
<b>OHITASHI</b> WITH ASPARAGUS, SHITAKE, DASHI AND EGG YOLK TEMPURA	60.00

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## Desserts

<b>MOCHI ICE CREAM</b> VANILLA WITH CHOCOLATE CHIPS, BLACK SESAME, STRAWBERRY, GREEN TEA, MANGO, PASSION FRUIT	55
<b>SATO PLATTER</b> OUR SELECTION OF ICE CREAMS, CHOCOLATE FLAKES, CRUNCHY HONEY, GOLDEN LEAVES AND POPPING CANDY	60
<b>99 YUZU CHEESECAKE</b> WITH KUNAFI ICE CREAM	65
<b>PREMIUM FRESH FRUITS PLATTER</b>	65
<b>CHOCOLATE FONDANT</b> SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM	70
<b>JAPANESE SOUFFLE</b> WITH HAZELNUT ICE CREAM	70
<b>COCONUT MOUSSE</b> WITH WHITE CHOCOLATE, MANDARIN ORANGE, AND PASSION FRUIT	80



# OMAKASE

*BUSINESS LUNCH*

## HOSOMAKI

CHU-TORO WITH LEEK

## KOBE EDAMAME

WITH KOBE WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

## CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

## SEA BASS & SCALLOP CEVICHE

TIGER MILK SAUCE

## TIGER PRAWN TEMPURA

WITH 99 SPICY CREAMY SAUCE

## SALMON FLAMBÉ NIGIRI

WITH LIME AND SPICY MAYONNAISE

## YELLOWTAIL NIGIRI

WITH JALAPEÑO AND GOCHUJANG

## QUAIL EGG NIGIRI

WITH TRUFFLE, SERVED SUNNY SIDE UP

## 99 BLACK COD

AU GRATIN TWO LAYERS OF RED MISO

## COFFEE / TEA

**AED 169 NET PER PERSON**

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Package valid during lunch time from Monday to Friday from 12.00 to 14.15, excluding public holidays.

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# HARU

*TASTING MENU*

## **HOSOMAKI**

CHU-TORO WITH LEEK

## **KOBE EDAMAME**

WITH KOBE FAT, SHICHIMI TOGARASHI AND TRUFFLE

## **TORO OKONOMIYAKI**

TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE

## **WHOLE KING CRAB LEG AU GRATIN**

WASABI, TOBIKO AND YUZU MAYONNAISE

## **99 KATSUSANDO**

WAGYU MARBLING 9

## **CAPUMISO SOUP**

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

## **99 JEWEL MAKI**

TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES WITH KALUGA CAVIAR

## **99 LOBSTER MAKI**

WITH WAKAME SEAWEED, CUCUMBER AND YUZU

## **SCALLOP FLAMBÉ NIGIRI**

HOTATE WITH YUZU MAYONNAISE

## **99 WAGYU TARTAR GUNKAN**

SHISO LEAVES, CAVIAR AND GOLDEN LEAVES

## **ROBATA LAMB CHOPS**

YAKINIKU SAUCE, GRILLED SHISHITO PEPPERS

## **WHITE CHOCOLATE AND COCONUT MOUSSE**

PASSION FRUIT HEART, ORANGE FLAMBÉ AND MINT SAUCE

## **COFFEE/TEA**

**1149 AED** NET PER COUPLE

WITH A BOTTLE OF VEUVE CLICQUOT CHAMPAGNE @ **1999 AED** NET PER COUPLE

WITH A BOTTLE OF BILLECART-SALMON BLANC DE BLANCS GRAND CRU CHAMPAGNE @ **2999 AED** NET PER COUPLE

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