



**99 SUSHI BAR**  
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

**DUBAI**

**BARCELONA**

**MADRID**

**RABAT**

**MARBELLA**

**MONACO**

**LONDON**

**BUDAPEST**

## STARTERS

	HALF
<b>CAPUMISO SOUP</b> FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45
<b>KOBE EDAMAME</b> WITH TRUFFLE	45
<b>99 KATSUSANDO</b> WAGYU MARBLING 9 A5	169 390
<b>CARABINERO SANDO*</b> DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR	150
<b>99 A8 WAGYU GYOZAS</b> WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	95
<b>OYSTERS No.3</b> WITH YUZU PEARL AND ITS OWN FOAM WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	75 185
<b>JAPANESE TACO</b> TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	60
<b>99 PICKLES</b> ASSORTED JAPANESE VEGETABLE PICKLES	45
<b>SEAFOOD GYOZAS</b> COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI	110
<b>TORO TATAKI</b> IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION	160
<b>99 OKONOMIYAKI</b> TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE & TARE SAUCE AKAMI TORO	145 170
<b>WHOLE KING CRAB LEG AU GRATIN</b> WASABI, TOBIKO AND YUZU MAYONNAISE	120 230
<b>HOTATE NO DASHI*</b> OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLES	145
<b>SAUTÉ ALASKAN KING CRAB WITH CAYENNE*</b> IKURA, QUAIL EGG & FRESH TRUFFLE	299

New Dish \*

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hesitate to share your preferences with us. We are delighted to accommodate you always.

The team @ 99.

## SEA SALADS

<b>TRUFFLE WAKAME SALAD WITH BABY SQUID</b>	65
IKA	
<b>99 LOBSTER SALAD</b>	175
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	
<b>99 KING CRAB SALAD</b>	190
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	

## TARTARS

	HALF	
<b>99 CHIRASHI</b>		295
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		
<b>SPICY TUNA TARTAR</b>	120	230
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
<b>TRUFFLE SALMON TARTAR</b>		140
WITH DILL MAYO AND IKURA		
<b>TORO TOAST</b>		
WITH KALUGA CAVIAR		550
WITH BELUGA CAVIAR		999
<b>AKA MISO ROASTED BONE MARROW*</b>		205
WAGYU TARTAR & PRESSED POTATO		
<b>ROYAL OTORO TARTAR*</b>		299
FOIE TERRINE, KALUGA CAVIAR AND RASPBERRY SAUCE		

## SASHIMI

<b>SASHIMI MORIAWASE (16 CUTS)</b>	280
TASTING PLATTER	
<b>IMPERIAL MORIAWASE (32 CUTS)</b>	
WITH KALUGA CAVIAR	1450
WITH BELUGA CAVIAR	2550
<b>SALMON &amp; TUNA (6 CUTS)</b>	160
SAKE & AKAMI	
<b>TUNA &amp; TORO (6 CUTS)</b>	170
AKAMI & TORO	
<b>FATTY TUNA (6 CUTS)</b>	150
TORO	
<b>SEA URCHIN (100 GRAMS)</b>	1119
HOKKAIDO UNI	

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## CARPACCIO

<b>YELLOWTAIL CARPACCIO</b> (12 cuts) HAMACHI, JALAPENO AND PONZU SAUCE	135
<b>SEA BASS &amp; SCALLOP CEVICHE</b> TIGER MILK SAUCE	130
<b>SALMON CARPACCIO</b> (12 cuts) SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL	130
<b>TUNA SMOKE &amp; SALT*</b> SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE DULSE AND SEA PLANKTON OIL	180
<b>OBSIBLUE SHRIMP CARPACCIO*</b> NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL	140
<b>FATTY TUNA CARPACCIO*</b> TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND CORIANDER OIL	190

## TEMPURAS

	HALF	
<b>TIGER PRAWN TEMPURA</b> WITH 99 SPICY CREAMY SAUCE	75	145
<b>SEA URCHIN TEMPURA COCKTAIL</b> WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		215
<b>VEGETABLE TEMPURA</b> WITH GOMA MAYO AND CREAMED TARE SAUCE		110
<b>BABY SQUID TEMPURA</b> WITH YUZU MAYONNAISE AND SHISO LEAVES		130
<b>CARABINERO &amp; LOBSTER TEMPURA*</b> EGG YOLK, WASABI AND CARABINERO EMULSION		220

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## MAKIS

<b>MATSURI ROLL</b>	145
SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO	
<b>99 LOBSTER MAKI</b>	235
WITH WAKAME SEAWEED, CUCUMBER AND YUZU	
<b>99 GOLDEN BRICKS (6 PIECES)</b>	170
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	
<b>TEMPTSUYU MAKI (6 PIECES)</b>	90
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	
<b>DRAGONFLY MAKI</b>	140
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	
<b>SOFT SHELL CRAB ROLL</b>	120
KING CRAB, AVOCADO AND YUKARI	
<b>SEA URCHIN TEMPURA MAKI</b>	449
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE	
<b>HAMACHI MAKI</b>	130
TORCHED SALMON, AVOCADO AND TOMATO EMULSION	
<b>HOTATE MAKI</b>	220
WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI	
<b>UNAGI MAKI</b>	120
WITH SHISO, TAMAGO AND KINOME	
<b>99 WAGYU MAKI</b>	140
A5-MISO EMULSION, SHITAKE AND VEAL JUS	
<b>99 JEWEL</b>	
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	499
WITH BELUGA CAVIAR	1599
<b>A9 FUTOMAKI* (2 PIECES)</b>	150
CURED QUAIL EGG, SESAME AND WASABI	

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## NIGIRIS

(2 PIECES)

<b>A5 QUEEN</b>	155	
A5, CHILI OIL AND GARLIC CHIPS		
<b>99 GRILLED FOIE</b>	75	
WITH RASPBERRY AND TARE SAUCE		
<b>OTORO</b>	70	
WITH WASABI		
<b>CARABINERO (1 PIECE)</b>	65	
COOKED IN TWO TEMPERATURES		
<b>SEA BASS FLAMBE</b>	65	
WITH 99 TRUFFLE SAUCE		
<b>SCALLOP FLAMBE</b>	60	
HOTATE WITH YUZU MAYONNAISE		
<b>SALMON FLAMBE</b>	60	
WITH LIME AND SPICY MAYONNAISE		
<b>TORO FLAMBE</b>		
WITH TOMATO EMULSION		69
WITH KALUGA CAVIAR		115
<b>SALMON HARASU</b>	60	
SEARED WITH BINCHOTAN		
<b>A5 CROWN</b>	175	
WITH SMOKED EEL AND FOIE GRAS		
<b>99 FOIE &amp; TRUFFLE</b>	90	
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER		
<b>QUAIL EGG WITH CECINA AND TRUFFLE</b>	55	
SUNNY SIDE UP		
<b>99 BINCHOTAN</b>	120	
BINCHOTAN SEARED TORO, UNI AND FRESH WASABI		

## GUNKANS

(2 PIECES)

<b>SEA URCHIN</b>	355
HOKKAIDO UNI	
<b>SALMON ROE</b>	65
IKURA	
<b>ALASKAN KING CRAB</b>	85
WITH AVOCADO	
<b>99 FLAG</b>	180
TORO, CAVIAR AND UNI	
<b>TORO GUNKAN</b>	80
SHISO LEAF AND TOGARASHI	

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## FISH

<b>99 BLACK COD</b>	209
AU GRATIN TWO LAYERS OF RED MISO	
<b>TERIYAKI TUNA</b>	265
WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	
<b>ATLANTIC BLUE SHICHIMI LOBSTER</b>	299
WITH PAK CHOI AND SHICHIMI TOGARASHI	
<b>WILD CHILEAN SEA BASS</b>	295
WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	

## WAGYU

<b>JAPANESE WAGYU A5</b> (150 GR.)	780
WITH POTATO GLASS AND FRESH WASABI	
<b>AUSTRALIAN WAGYU MARBLING 9</b> (150 GR.)	335
WITH GARLIC CHIPS	
<b>SHIRO KIN A9*</b>	399
WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILI	

## OTHERS

<b>99 GALANGAL SKIRT STEAK</b>	140
WITH LEEK POTATO & VEAL JUS	
<b>99 LAMB CHOPS</b>	180
WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	
<b>SPANISH RUBIA GALLEGA TENDERLOIN</b>	355
GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	
<b>MISO BRAISED SHORT RIB*</b>	220
CELERIC PUREE, PICKLES & ENOKITAKE	

## RICE

<b>99 YAKIMESHI</b>	65
ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	
<b>OHITASHI</b>	60
WITH ASPARAGUS, SHITAKE, DASHI AND EGG YOLK TEMPURA	

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# DESSERTS

<b>99 CHEESECAKE BY BASK</b>	99
WITH KALUGA CAVIAR AND YUZU ICE CREAM	
WITH ADDITIONAL KALUGA CAVIAR 15 GR	129
<b>MOSCATEL ORO, FLORALIS, TORRES</b>	55
<b>CHOCOLATE AND TRUFFLE CHAWANMUSHI</b>	70
WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFI ICE CREAM	
<b>PEDRO XIMENEZ SHERRY SAN EMILIO</b>	99
<b>99 CHOCOLATE FONDANT</b>	70
SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM	
<b>OLD TOKIO</b>	95
<b>OSAKA KUMO SOUFFLE BY 99</b>	70
AIRY SOUFFLE WITH PEARS AND HAZELNUT ICE CREAM	
<b>NV TAITTINGER PRESTIGE ROSÉ</b>	190
<b>99 WHITE CHOCOLATE - COCONUT MOUSSE</b>	80
MANDARIN ORANGE AND PASSION FRUIT	
<b>KEIGETZU YUZU SAKE, JAPAN</b>	70
<b>MOCHI ICE CREAM</b>	55
MATCHA, MANGO, TIRAMISÚ, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE	
<b>CHÂTEAU MINUTY, M DE MINUTY ROSÉ</b>	75
<b>PREMIUM FRESH FRUITS PLATTER</b>	65
PREMIUM SEASONAL FRUITS	
<b>RAVENTOS BLANC DE BLANCS</b>	75

# OMAKASE

*BUSINESS LUNCH*

## **HOSOMAKI**

CHU-TORO WITH LEEKS

## **KOBE EDAMAME**

WITH KOBE WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

## **CAPUMISO SOUP**

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

## **TIGER PRAWN TEMPURA**

WITH 99 SPICY CREAMY SAUCE

## **MATSURI ROLL**

SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO

## **99 VEGAN GOLDEN BRICKS**

CRISPY RICE, AVOCADO, CUCUMBER & GOLDEN LEAVES

## **SALMON HARASU NIGIRI**

SEARED WITH BINCHOTAN

## **QUAIL EGG WITH CECINA AND TRUFFLE NIGIRI**

SUNNY SIDE UP

## **99 GALANGAL SKIRT STEAK**

WITH LEEK POTATO & VEAL JUS

## **MOCHI ICE CREAM**

## **COFFEE**

**AED 199 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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# FUYU

TASTING MENU

## **KOBE EDAMAME**

WITH A5 WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

## **TORO & CAVIAR**

WITH POTATO GLASS & LEEK

2022 8.21 BLANC DE BLANCS, PET-NAT, M. LA ROCHES ET SES ENFANTS, CHABLIS, FRANCE

## **HOTATE NO DASHI**

OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLES

## **OBSIBLUE SHRIMP CARPACCIO**

NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL

## **TUNA SMOKE & SALT**

SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE DULSE AND SEA PLANKTON OIL

NV TAITTINGER PRESTIGE ROSE, REIMS, FRANCE

## **CAPUMISO SOUP**

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

## **A9 FUTOMAKI**

CURED QUAIL EGG, SESAME AND WASABI

## **99 JEWEL**

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

2022 CHABLIS 1ER CRU "FOURCHAUME", LOUIS JADOT, CHABLIS, FRANCE

## **99 FOIE & TRUFFLE NIGIRI**

ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER

## **CARABINERO NIGIRI**

COOKED IN TWO TEMPERATURES

2023 PREDICADOR, BENJAMIN ROMEO, RIOJA, SPAIN

## **SHIRO KIN A9**

WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILI

2022 BOURGOGNE DOMAINE MIA MERCUREY LES CAUDROUYES, COTE CHALONNAISE, FRANCE

## **99 CHEESECAKE BY BASK**

WITH KALUGA CAVIAR AND YUZU ICE CREAM

MOSCATEL ORO, FLORALIS DO, SPAIN

TASTING MENU @**1399** AED NET PER COUPLE

TASTING MENU WITH WINE PAIRING @**1999** AED PER COUPLE

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The last order for the Seasonal Tasting menu is at 2:45 PM during the lunch and at 10:45 PM during the dinner.  
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