

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

BILBAO

RABAT

MARBELLA

STARTERS

HALF

CAPUMISO SOUP FERMENTED SOY SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45.00
EDAMAME SALTED KOBE EDAMAME WITH TRUFFLE	35.00 45.00
99 CHAWANMUSHI SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI	135.00
CORN FED CHICKEN GYOZAS (3 PIECES) SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY	65.00
99 WAGYU GYOZAS (3 PIECES) WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	90.00
OYSTERS No.3 (3 PIECES) WITH YUZU PEARL AND ITS OWN FOAM WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	70.00 165.00
WHOLE KING CRAB LEG AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	135.00 220.00
JAPANESE TACO TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	60.00
OKONOMIYAKI TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE AKAMI TORO	115.00 160.00
TUNA TATAKI IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION AKAMI TORO	125.00 150.00
99 KATSUSANDO (4 CUTS) WAGYU MARBLING 9 KOBE A5	169.00 360.00

SEA SALADS

TRUFFLE WAKAME SALAD WITH BABY SQUID IKA	65.00
99 LOBSTER SALAD WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	160.00
99 KING CRAB SALAD KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	220.00

TARTARS

SPICY TUNA TARTAR WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	120.00 215.00
TRUFFLE SALMON TARTAR WITH DILL MAYO AND IKURA	140.00
TORO VS TUNA TARTAR 99 SOY MACERATED EGG YOLK	175.00
UMAMI CRYSTAL TOAST WITH KALUGA CAVIAR WITH BELUGA CAVIAR	1450.00 2400.00
99 CHIRASHI MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER	305.00

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

All prices are in UAE dirhams Incl. of 5% VAT and subject to 10% of service charge.

Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always. The team @ 99.

SASHIMI (6 CUTS)

SASHIMI MORIAWASE (16 cuts) TASTING PLATTER	230.00
IMPERIAL MORIAWASE (32 cuts) WITH KALUGA CAVIAR	1350.00
WITH BELUGA IRANIAN CAVIAR	2399.00
SALMON SAKE	70.00
SALMON & TUNA SAKE & AKAMI	90.00
TUNA AKAMI	120.00
FATTY TUNA TORO	145.00
SEA URCHIN (100 GRAMS) HOKKAIDO UNI	949.00

CARPACCIO

HALF

FATTY TUNA CARPACCIO TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL	110.00	205.00
YELLOWTAIL CARPACCIO HAMACHI, JALAPEÑO AND PONZU SAUCE	65.00	125.00
WAGYU CARPACCIO MARBLING 9 CORIANDER OIL, GARLIC CHIPS AND PONZU SAUCE	90.00	170.00
SEA BASS & SCALLOP CEVICHE TIGER MILK SAUCE		130.00
SAKE TIRADITO SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		130.00

TEMPURAS

TIGER PRAWN TEMPURA WITH 99 SPICY CREAMY SAUCE	75.00	140.00
BABY SQUID TEMPURA WITH YUZU MAYONNAISE AND SHISO LEAVES		75.00
OYSTERS TEMPURA (2 PIECES) WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		95.00
VEGETABLE TEMPURA WITH TEMPTSUYU SAUCE		65.00
BABY CRAB TEMPURA BY THE SEA SAWAGANI		140.00
SHISHITO PEPPER TEMPURA WITH MISO MAYONNAISE		70.00

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TEMAKI & MAKI
(SUSHI A LA CARTE)

SALMON TARTAR TEMAKI 65.00
SAKE

SPICY KING CRAB TEMAKI 155.00
TARABAGANI

FATTY TUNA AND TENKASU TEMAKI 95.00
SPICY TORO

6 PIECES

TEMPTSUYU MAKI 90.00
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE

PANKO MISTURA 130.00
EBI, KING CRAB, AVOCADO AND SEA BASS

99 GOLDEN BRICKS 150.00
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES

VEGANO 60.00
BRAISED SHITAKE, BUTTERNUT ASPARAGUS TEMPURA AND TRUFFLE

8 PIECES

99 LOBSTER MAKI 189.00
WITH WAKAME SEAWEED, CUCUMBER AND YUZU

MATSURI ROLL 130.00
SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO

HOTATE MAKI 120.00
SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE

DRAGONFLY MAKI 130.00
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE

SOFT SHELL CRAB ROLL 110.00
KING CRAB, AVOCADO AND YUKARI

99 JEWEL
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES
WITH KALUGA CAVIAR 559.00
WITH BELUGA CAVIAR 1559.00

99 WAGYU MAKI 130.00
KOBE-MISO EMULSION, SHITAKE AND VEAL JUS

SEA URCHIN TEMPURA MAKI 369.00
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE

SUSHI A LA CARTE

(TWO PIECES)

NIGIRI SUSHI

A5 KING	265.00
JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	
TUNA	55.00
WITH PICKLED GINGER	
SALMON	55.00
WITH KIZAMI WASABI	
BUTTERFISH AND TRUFFLE	50.00
WITH LEEK AND TRUFFLE	
YELLOWTAIL	50.00
WITH JALAPEÑO AND GOCHUJANG	
FATTY TUNA	65.00
WITH WASABI	
99 FAKE NIGIRI	90.00
POTATO CROQUETTES, WAGYU TARTAR AND TAMAGO	

WARM NIGIRI SUSHI

A5 QUEEN	155.00
JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	
CARABINERO (1 PIECE)	65.00
COOKED IN TWO TEMPERATURES	
QUAIL EGG WITH TRUFFLE	50.00
WITH SUNNY SIDE UP	
SEA BASS FLAMBÉ	60.00
WITH 99 TRUFFLE SAUCE	
SCALLOP FLAMBÉ	60.00
HOTATE WITH YUZU MAYONNAISE	
AUSTRALIAN WAGYU FLAMBÉ	70.00
MARBLING 9	
99 GRILLED FOIE	65.00
WITH RASPBERRY AND TARE SAUCE	
SALMON FLAMBÉ	60.00
WITH LIME AND SPICY MAYONNAISE	
TORO FLAMBÉ	65.00
WITH TOMATO EMULSION	
WITH KALUGA CAVIAR	
99 FOIE & TRUFFLE	90.00
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	
FOIE & MAGURO ZUKE	80.00
99 SOY MACERATED AKAMI, FOIE GRAS, TARE AND LIME ZEST	
99 BINCHOTAN	150.00
BINCHOTAN SEARED TORO, UNI AND FRESH WASABI	

Gunkan SUSHI

99 WAGYU TARTAR	110.00
WITH SHISO, CAVIAR AND GOLDEN LEAVES	
SALMON ROE	55.00
IKURA	
KING CRAB	85.00
WITH AVOCADO	
TORO & SMOKED BEEF	60.00
WITH QUAIL EGG	
SEA URCHIN	305.00
HOKKAIDO UNI	
99 FLAG	170.00
TORO, CAVIAR AND UNI	

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FISH

TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	240.00
99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	185.00
BUTTERFISH TATAKI SHITAKE SOY DASHI, SOMEN NOODLES, YUZUKOSHO AND CAVIAR	140.00
TABOTTO NA TATAKI GRILLED TURBOT WITH CHIZU SAUCE AND SOY CHERRY TOMATOES	219.00
ATLANTIC BLUE SHICHIMI LOBSTER WITH PAK CHOI AND SHICHIMI TOGARASHI	265.00

WAGYU

ROBATA WAGYU SKEWERS	175.00
AUSTRALIAN WAGYU MARBLING 9 (150 GR.)	345.00
JAPANESE KOBE GRADE A5 (150 GR.)	795.00

OTHERS

SPANISH RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	335.00
99 SKIRT STEAK WITH LEEK POTATOES	145.00
ROBATA LAMB CHOPS YAKINIKU SAUCE, GRILLED SHISHITO PEPPERS	115.00
ROBATA CORN FED CHICKEN HONEY GOCHUJANG GLAZED WITH CHICKEN SKIN CHICHARRON, LEEK AND JALAPEÑO SAUCE	80.00

RICES

YAKIMESHI ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	65.00
OHITASHI WITH ASPARAGUS, SHIITAKE, DASHI AND EGG YOLK TEMPURA	60.00

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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

CORN FED CHICKEN GYOZAS

SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY

99 WAGYU MAKI

KOBE-MISO EMULSION, SHITAKE AND VEAL JUS

VEGANO MAKI

BRAISED SHITAKE, BUTTERNUT ASPARAGUS TEMPURA AND TRUFFLE

AKAMI NIGIRI

WITH PICKLED GINGER

SCALLOP FLAMBÉ NIGIRI

HOTATE WITH YUZU MAYONNAISE

JAPANESE TACO

TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS

MOCHI ICE CREAM

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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FUYU

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEK

KOBE EDAMAME

WITH KOBE FAT, SHICHIMI TOGARASHI AND TRUFFLE

OYSTERS No. 3

WITH YUZU PEARL AND ITS OWN FOAM

99 CHAWANMUSHI

SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI

SAKE TIRADITO

SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

SEA URCHIN TEMPURA MAKI

UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE

99 FAKE NIGIRI

POTATO CROQUETTES, WAGYU TARTAR AND TAMAGO

TORO FLAMBÉ NIGIRI

WITH KALUGA CAVIAR

FOIE & MAGURO ZUKE

99 SOY MACERATED AKAMI, FOIE GRAS, TARE AND LIME ZEST

CARABINERO NIGIRI

COOKED IN TWO TEMPERATURES

ROBATA WAGYU SKEWERS

JAPANESE SOUFFLE

WITH CARAMEL ICE CREAM

COFFEE/TEA

950 AED NET PER COUPLE

WITH A BOTTLE OF VEUVE CLICQUOT CHAMPAGNE @ **1800 AED** NET PER COUPLE WITH A BOTTLE OF BILLECART-SALMON BLANC DE BLANCS GRAND CRU CHAMPAGNE @ **2990 AED** NET PER COUPLE

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