

**99 SUSHI BAR**  
CONTEMPORARY JAPANESE CUISINE

**ABU DHABI**

**DUBAI**

**BARCELONA**

**MADRID**

**BILBAO**

**RABAT**

**MARBELLA**

## STARTERS

	HALF	
<b>CAPUMISO SOUP</b> FERMENTED SOY SEAWEEED, TRUFFLE, LEEK AND TOFU FOAM	40.00	
<b>EDAMAME</b> SALTED	30.00	
KOBE EDAMAME WITH TRUFFLE	45.00	
<b>CORN FED CHICKEN GYOZAS (3 PIECES)</b> SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY	55.00	
<b>99 SEARED WAGYU GYOZAS (3 PIECES)</b> SLOW BRAISED WAGYU BEEF, LEEK, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	85.00	
<b>OYSTERS No.3 (3 PIECES)</b> – <i>SUBJECT TO AVAILABILITY</i> WITH YUZU PEARL AND ITS OWN FOAM	75.00	
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	150.00	
<b>KING CRAB AU GRATIN (80 GRAMS)</b> WASABI, TOBIKO AND YUZU MAYONNAISE	135.00	210.00
<b>JAPANESE TACO</b> TORO, SMOKED BEEF BACON WITH TOMATO AND AROMATIZED HERBS	65.00	
<b>OKONOMIYAKI</b> TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		
AKAMI	120.00	
TORO	165.00	
<b>TUNA TATAKI</b> WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION		
AKAMI	115.00	
TORO	150.00	
<b>99 KATSUSANDO (4 CUTS)</b> WAGYU MARBLING 9	105.00	
KOBE A5	335.00	

## SEA SALADS

WITH DIFFERENT TYPES OF SEAWEEED

<b>GOMA WAKAME WITH SQUID</b> IKA	45.00	
<b>ATLANTIC BLUE LOBSTER SALAD</b> WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	125.00	
<b>ALASKAN KING CRAB, SEAWEEED AND CUCUMBER SALAD (80 GRAMS)</b> TARABAGANI	190.00	

## TARTARS

<b>SPICY TUNA TARTAR</b> WAKAME SEAWEEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	105.00	210.00
<b>TRUFFLE SALMON TARTAR</b> WITH DILL MAYO AND IKURA	145.00	
<b>TORO TARTAR WITH KALUGA CAVIAR (30 GR. TIN)</b> WITH 99 SOY, PONZU SAUCE AND HOMEMADE BRIOCHE	230.00	460.00
<b>WAGYU TARTAR</b> MARINATED IN DIJON MUSTARD AND QUAIL EGG YOLK MACERATED IN 99 SOY SAUCE	105.00	210.00
<b>99 SOY MACERATED TORO VS TUNA TARTAR</b> WITH MACERATED EGG	185.00	
<b>UMAMI CRYSTAL TOAST</b> WITH KALUGA CAVIAR	1200.00	
WITH BELUGA IRANIAN CAVIAR	2400.00	

## SASHIMI (6 CUTS)

<b>SASHIMI MORIAWASE</b> (16 CUTS) TASTING PLATTER	225.00
<b>IMPERIAL MORIAWASE</b> (32 CUTS) WITH KALUGA CAVIAR	1300.00
WITH BELUGA IRANIAN CAVIAR	2499.00
<b>SALMON</b> SAKE	70.00
<b>SALMON &amp; TUNA</b> SAKE & AKAMI	80.00
<b>TUNA</b> AKAMI	95.00
<b>FATTY TUNA</b> TORO	150.00
<b>SEA URCHIN</b> HOKKAIDO UNI (100 GRAMS)	599.00

## CARPACCIO

### HALF

<b>FATTY TUNA CARPACCIO</b> TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL	115.00	220.00
<b>YELLOWTAIL CARPACCIO</b> HAMACHI AND PONZU SAUCE	70.00	130.00
<b>SCALLOP CARPACCIO</b> HOTATE, CONFIT ORANGE PEEL AND PONZU		110.00
<b>WAGYU CARPACCIO MARBLING 9</b> CORIANDER AND GARLIC CHIPS	95.00	175.00
<b>SEA BASS &amp; SCALLOP CEVICHE</b> TIGER MILK SAUCE		135.00

## TEMPURAS

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

## MAKI SUSHI

### 6 PIECES

<b>TEMPTSUYU MAKI</b> SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE	85.00
<b>PANKO MISTURA</b> EBI, KING CRAB, AVOCADO AND SEA BASS	105.00
<b>GOLDEN BRICKS</b> TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	150.00

### 8 PIECES

<b>ATLANTIC BLUE LOBSTER MAKI</b> WITH WAKAME SEAWEED, CUCUMBER AND YUZU	179.00
<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	105.00
<b>DRAGONFLY MAKI</b> EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	115.00
<b>SOFT SHELL CRAB ROLL</b> KING CRAB, AVOCADO AND YUKARI	105.00
<b>UNAGI KABAYAKI ROLL</b> FLAMBÉ EEL, AVOCADO AND TOBIKO	135.00
<b>99 JEWEL</b> TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES WITH KALUGA CAVIAR	599.00
WITH BELUGA IRANIAN CAVIAR	1600.00

## TEMAKI

(HAND ROLLED SUSHI)

<b>SALMON ROE AND AVOCADO</b> IKURA	69.00
<b>SALMON TARTAR</b> SAKE	55.00
<b>SPICY KING CRAB</b> TARABAGANI	99.00
<b>FOIE AND MANGO</b> TARE SAUCE	75.00

## SUSHI A LA CARTE (TWO PIECES)

### NIGIRI SUSHI

<b>TUNA</b> WITH PICKLED GINGER	55.00
<b>SALMON</b> WITH KIZAMI WASABI	50.00
<b>BUTTERFISH AND TRUFFLE</b> WITH LEEK AND TRUFFLE	55.00
<b>YELLOWTAIL</b> WITH JALAPEÑO AND GOCHUJANG	55.00
<b>FATTY TUNA</b> WITH WASABI	69.00
<b>99 SUZUKI</b> SEA BASS, UNI BUTTER AND KALUGA CAVIAR	95.00
<b>A5 KING</b> JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	245.00

### WARM NIGIRI SUSHI

<b>CARABINERO (1 PIECE)</b> COOKED IN TWO TEMPERATURES	69.00
<b>LANGOUSTINE (1 PIECE)</b> COOKED IN KOBE A5	45.00
<b>EEL DUO</b> SMOKED EEL VS ROASTED EEL	65.00
<b>QUAIL EGG</b> WITH BLACK TRUFFLE	50.00
<b>SEA BASS FLAMBÉ</b> WITH 99 TRUFFLE SAUCE	60.00
<b>SCALLOP FLAMBÉ</b> HOTATE WITH YUZU MAYONNAISE	65.00
<b>AUSTRALIAN WAGYU FLAMBÉ</b> MARBLING9	65.00
<b>GRILLED FOIE</b> WITH RASPBERRY AND TARE SAUCE	69.00
<b>SALMON FLAMBÉ</b> WITH LIME AND SPICY MAYONNAISE	55.00
<b>TORO FLAMBÉ</b> WITH TOMATO EMULSION	69.00
<b>TORO FLAMBÉ</b> WITH KALUGA CAVIAR	90.00
<b>99 FOIE &amp; TRUFFLE</b> ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	95.00
<b>A5 QUEEN</b> JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	145.00

### Gunkan SUSHI

<b>99 WAGYU TARTAR</b> WITH SHISO, CAVIAR AND GOLDEN LEAVES	95.00
<b>SALMON ROE</b> IKURA	55.00
<b>ALASKAN KING CRAB</b> TARABAGANI	70.00
<b>TORO TARTAR</b> TORO WITH TENKASU	60.00
<b>TORO AND QUAIL EGG</b> WITH SMOKED BEEF BACON	65.00
<b>SEA URCHIN</b> HOKKAIDO UNI	225.00
<b>99 FLAG</b> TORO, CAVIAR AND UNI	149.00

## FISH

<b>TERIYAKI TUNA</b> WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	210.00
<b>SAKANA NABE</b> SAUTÉED FISH SELECTION IN A BOUILLABAISSSE MADE OF YELLOW CHILI MUSSELS AND FOIE	225.00
<b>99 BLACK COD</b> AU GRATIN TWO LAYERS OF RED MISO	199.00

## WAGYU

<b>AUSTRALIAN WAGYU MARBLING 9</b> 150 GR	290.00
<b>JAPANESE KOBE GRADE A5</b> 150 GR	795.00
<b>SLOW - COOKED SHORT RIBS AKO MISO</b> 150 GR COOKED 20 HOURS UNDER LOW TEMPERATURE WITH ROASTED EGGPLANT	250.00

## OTHERS

<b>RUBIA GALLEGA TENDERLOIN</b> GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	275.00
<b>OUTSIDE SKIRT STEAK</b> WITH GALANGAL SAUCE	150.00
<b>FLAT GRILLED CORN FED CHICKEN</b> WITH VEGETABLES AU PAPILLOT WASABI AND YUZU SAUCE	120.00

## RICES

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

**99 Sushi Bar**  
**Dessert Menu**

## Desserts

<b>99 Yuzu Cheesecake</b> with kunafa ice cream and caramel	65
<b>Chocolate Fondant</b> with caramel ice cream and golden leaves	70
<b>White Chocolate and Coconut Mousse</b> passion fruit heart, orange flambé and mint sauce	80
<b>Sato Platter</b> our selection of ice creams, chocolate flakes, crunchy honey golden leaves and popping candy	60
<b>Mochi Ice Cream</b> black sesame passion fruit matcha green tea thai basil mango strawberry vanilla & chocolate chips	55

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



# 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

## **BABY SQUID TEMPURA**

WITH YUZU MAYONNAISE AND SHISHO LEAVES

## **QUAIL EGG NIGIRI**

WITH BLACK TRUFFLE

## **SALMON FLAMBÉ NIGIRI**

WITH LIME AND SPICY MAYONNAISE

## **SEA BASS FLAMBÉ NIGIRI**

WITH 99 TRUFFLE SAUCE

## **AUSTRALIAN WAGYU FLAMBÉ NIGIRI**

MARBLING9

## **OUTSIDE SKIRT STEAK**

WITH GALANGAL SAUCE

## **COFFEE / TEA**

**AED 169 NET PER PERSON**

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna  
Package valid during lunch time from Monday to Friday, excluding public holidays  
All prices are in UAE dirhams inclusive of 5% VAT and 10% service charge

# **NATSU**

*TASTING MENU*

## **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

## **OYSTER TEMPURA**

WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR

## **TORO OKONOMIYAKI**

FATTY TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE

## **TORO TACO**

TORO, SMOKED BEEF BACON WITH TOMATO AND AROMATIZED HERBS

## **SOFT SHELL CRAB ROLL**

KING CRAB, AVOCADO AND YUKARI

## **HOTATE MAKI**

SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE

## **99 WAGYU TARTAR GUNKAN**

WITH SHISO, CAVIAR AND GOLDEN LEAVES

## **TORO AND QUAIL EGG GUNKAN**

WITH SMOKED BEEF BACON

## **TORO FLAMBÉ NIGIRI**

WITH KALUGA CAVIAR

## **GRILLED FOIE NIGIRI**

WITH RASPBERRY AND TARE SAUCE

## **WHITE CHOCOLATE AND COCONUT MOUSSE**

PASSION FRUIT HEART, ORANGE FLAMBÉ AND MINT SAUCE

## **COFFEE/TEA**

**899 AED NET** PER COUPLE

WITH A BOTTLE OF HOUSE CHAMPAGNE @ **1499 AED NET** PER COUPLE

WITH A BOTTLE OF DOM PERIGNON CHAMPAGNE @ **3499 AED NET** PER COUPLE

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