

**99 SUSHI BAR**  
CONTEMPORARY JAPANESE CUISINE

**ABU DHABI**

**DUBAI**

**BARCELONA**

**MADRID**

**BILBAO**

**KOPAONIK**

**MARBELLA**



STARTERS		
CAPUMiso SOUP		40.00
FERMENTED SOY SEAWEED, TRUFFLE, LEEK AND TOFU FOAM		
EDAMAME		
SALTED		30.00
KOBE A5		40.00
CORN FED CHICKEN GYOZAS		80.00
SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY		
SWEET FRIED TOFU		50.00
WITH TEMPTSUYU SAUCE		
OYSTERS No.3 (6 PIECES)		180.00
WITH YUZU FOAM – <i>SUBJECT TO AVAILABILITY</i>		
KING CRAB AU GRATIN		140.00
WASABI, TOBIKO AND YUZU MAYONNAISE		
JAPANESE TACO		65.00
TORO AND SMOKED BACON WITH TOMATO AND AROMATIZED HERBS		
OKONOMIYAKI		99.00
TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		
GRILLED CARABINERO PRAWN (1 UNIT)		90.00
WITH JALAPEÑO SAUCE AND YUZU FOAM		
TUNA TATAKI		
WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION		
AKAMI		105.00
TORO		140.00
99 KATSUSANDO		199.00
WAGYU MARBLING 9, MUSTARD, BLACK PEPPER AND GOLDEN LEAVES		

SEA SALADS		
WITH DIFFERENT TYPES OF SEAWEED		
GOMA WAKAME WITH SQUID		45.00
IKA		
ATLANTIC BLUE LOBSTER SALAD		85.00
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING		
SAIKO SALAD		149.00
AKAMI, SALMON, SEA BASS, UNI, SEAWEED AND PEANUT DRESSING		
ALASKAN KING CRAB, SEAWEED AND CUCUMBER SALAD		115.00
TARABAGANI		

TARTARS		
	HALF	
SPICY TUNA TARTAR		180.00
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
TORO TARTAR WITH KALUGA CAVIAR (30 GR. TIN)	225.00	420.00
WITH 99 SOY, PONZU SAUCE AND HOMEMADE BRIOCHE		
WAGYU TARTAR		180.00
MARINATED IN DIJON MUSTARD AND EGG YOLK MACERATED IN 99 SOY SAUCE		

	SASHIMI (12 CUTS)	HALF
TASTING PLATTER		
SASHIMI MORIAWASE (32 CUTS)	190.00	375.00
SALMON		
SAKE		125.00
BUTTERFISH		
EBODAI		135.00
SALMON & TUNA		
SAKE & AKAMI		155.00
TUNA		
AKAMI		179.00
FATTY TUNA		
TORO		250.00
SEA URCHIN		
HOKKAIDO UNI		399.00

	CARPACCIO	
FATTY TUNA CARPACCIO		
TORO, TOMATO PUREE AND ARBEQUINA		199.00
MULLET USUZUKURI		
WITH KIZAMI WASABI AND BLACK TOBIKO		85.00
YELLOWTAIL CARPACCIO		
HAMACHI AND PONZU SAUCE	65.00	115.00
SCALLOP CARPACCIO		
HOTATE, CONFIT ORANGE PEEL AND PONZU		90.00
WAGYU CARPACCIO MARBLING 9		
CORIANDER AND GARLIC CHIPS	95.00	175.00
OBSIBLUE SHRIMP CARPACCIO		
NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED VIRGIN OLIVE OIL		115.00

	TEMPURAS	
	ALL OUR TEMPURAS ARE MADE 100% VIRGIN OLIVE OIL	
TIGER PRAWN TEMPURA		
WITH 99 SPICY CREAMY SAUCE	80.00	145.00
SEA URCHIN TEMPURA COCKTAIL		
WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		99.00
BABY SQUID TEMPURA		
WITH YUZU MAYONNAISE AND SHISO LEAVES		80.00
VEGETABLE TEMPURA		
WITH TEMPTSUYU SAUCE		69.00
ATLANTIC BLUE LOBSTER TEMPURA		
WITH WASABI MAYONNAISE	145.00	275.00

Due to our compromise the best quality, we do only serve Bluefin Tuna  
All prices are in UAE dirhams inclusive of 5% VAT and subject to 10% service charge

MAKI SUSHI

6 PIECES

<b>TEMPTSUYU MAKI</b> SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE	85.00
<b>TORO TUNA AND SHOESTRING CHIPS MAKI</b> CUCUMBER AND SWEET MISO SAUCE	95.00
<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	169.00
<b>THE 99 JEWEL</b> WITH FATTY TUNA, TRUFFLE, KALUGA CAVIAR AND GOLDEN LEAVES	599.00
<b>HOTATE MAKI</b> SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE	95.00
<b>DRAGONFLY MAKI</b> EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	90.00
<b>SOFT SHELL CRAB ROLL</b> KING CRAB, AVOCADO AND FURIKAKE	105.00
<b>TORI MAKI</b> CHICKEN, MANGO VINAIGRETTE AND RICE WAFER	80.00
<b>AUSTRALIAN WAGYU MAKI</b> WITH ANTIGUA MUSTARD AND SHOESTRING CHIPS	135.00
<b>MATSURI ROLL</b> SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	125.00

TEMAKI

(HAND ROLLED SUSHI)

<b>SALMON ROE AND AVOCADO</b> IKURA	69.00
<b>FATTY TUNA AND TENKASU</b> SPICY TORO	90.00
<b>SALMON TARTAR</b> SAKE	55.00
<b>SPICY KING CRAB</b> TARABAGANI	90.00
<b>FOIE AND MANGO</b> TARE SAUCE	65.00

**SUSHI A LA CARTE**  
(TWO PIECES)

**Nigiri SUSHI**

<b>TUNA</b>	55.00
AKAMI	
<b>SALMON</b>	45.00
SAKE	
<b>BUTTERFISH AND TRUFFLE</b>	55.00
EBODAI	
<b>SEA BASS</b>	50.00
SUZUKI	
<b>YELLOWTAIL</b>	55.00
HAMACHI	
<b>FATTY TUNA</b>	69.00
TORO	

**WARM Nigiri SUSHI**

<b>SPANISH RED SHRIMP (1 PIECE)</b>	69.00
COOKED IN TWO TEMPERATURES	
<b>LANGOUSTINE (1 PIECE)</b>	45.00
COOKED IN KOBE A5	
<b>QUAIL EGG</b>	45.00
WITH BLACK TRUFFLE	
<b>99 WAGYU SLIDERS</b>	50.00
WITH FOIE, SHOESTRINGS CHIPS AND TOMATO EMULSION	
<b>SEA BASS FLAMBÉ</b>	55.00
WITH 99 TRUFFLE SAUCE	
<b>SCALLOP FLAMBÉ</b>	60.00
HOTATE WITH YUZU MAYONNAISE	
<b>AUSTRALIAN WAGYU FLAMBÉ</b>	60.00
MARBLING9	
<b>GRILLED FOIE</b>	69.00
WITH RASPBERRY AND TARE SAUCE	
<b>SALMON FLAMBÉ</b>	55.00
WITH LIME AND SPICY MAYONNAISE	
<b>TORO FLAMBÉ</b>	69.00
WITH TOMATO	
WITH KALUGA CAVIAR	90.00

**Gunkan SUSHI**

<b>99 FLAG</b>	149.00
TORO, CAVIAR AND UNI	
<b>SALMON ROE</b>	55.00
IKURA	
<b>SQUID AND TRUFFLE</b>	55.00
IKA	
<b>ALASKAN KING CRAB</b>	60.00
TARABAGANI	
<b>FATTY TUNA TARTAR</b>	60.00
TORO WITH TENKASU	
<b>WAGYU TARTAR</b>	65.00
WITH QUAIL EGG AND TENKASU	
<b>FATTY TUNA TARTAR AND QUAIL EGG</b>	65.00
TORO AND SMOKED BEEF BACON	
<b>SEA URCHIN</b>	139.00
HOKKAIDO UNI	

FISH

<b>TERIYAKI TUNA</b> WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	190.00
<b>SAKANA NABE</b> SAUTÉED FISH SELECTION IN A BOUILLABAISSE MADE OF YELLOW CHILI MUSSELS AND FOIE	195.00
<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	270.00

WAGYU

<b>AUSTRALIAN WAGYU MARBLING 9</b> 190 GR	290.00
<b>JAPANESE KOBE GRADE A5</b> 190 GR	695.00
<b>SLOW - COOKED SHORT RIBS AKO MISO</b> 400 GR COOKED 20 HOURS UNDER LOW TEMPERATURE WITH ROASTED EGGPLANT	399.00

OTHERS

<b>RUBIA GALLEGA TENDERLOIN</b> GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	255.00
<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
<b>LAVA ROCK GRILLED LAMB RACK</b> WITH CONFIT SHIITAKE AND YAKINIKU SAUCE	160.00

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





# OMAKASE

*BUSINESS LUNCH*

## EDAMAME

SALTED

## HOSOMAKI

CHU-TORO WITH LEEKS

## CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

## FATTY TUNA AND SMOKED BACON BEEF TACO

TOMATO EMULSION AND AROMATIZED HERBS

## ALASKAN KING CRAB GUNKAN

TARABAGANI

## FATTY TUNA TARTAR GUNKAN

WITH TENKASU

## SEA BASS FLAMBÉ NIGIRI

WITH 99 TRUFFLE SAUCE

## SCALLOP FLAMBÉ NIGIRI

HOTATE WITH YUZU MAYONNAISE

## FLAT GRILLED CORN FED CHICKEN

WITH VEGETABLES AU PAPILLOT WASABI AND YUZU SAUCE

## MOCHI ICE CREAM

## COFFEE / TEA

**AED 149 NET PER PERSON**

Due to our compromise with the best quality, we do only serve Bluefin Tuna  
Package valid during lunch time from Sunday to Thursday, excluding public holidays  
All prices are in UAE dirhams inclusive of 5% VAT and 10% service charge

# FUYU

## TASTING MENU

### HOSOMAKI

CHU-TORO WITH LEEKS

### KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

### GRILLED CARABINERO PRAWN

WITH JALAPEÑO SAUCE AND COOKED IN TWO TEMPERATURES

### SCALLOP CARPACCIO

HOTATE, CONFIT ORANGE PEEL AND PONZU

### SEA URCHIN TEMPURA COCKTAIL

ACCOMPANIED BY A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER

### CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

### WAGYU MAKI

WITH ANTIGUA MUSTARD AND SHOESTRING CHIPS

### SOFT SHELL CRAB ROLL

KING CRAB, AVOCADO AND FURIKAKE

### BUTTERFISH AND TRUFFLE NIGIRI

EBODAI

### QUAIL EGG NIGIRI

WITH BLACK TRUFFLE

### FATTY TUNA TARTAR GUNKAN

TORO WITH TENKASU

### 99 FLAG GUNKAN

TORO, CAVIAR AND UNI

### 99 CHEESECAKE

WITH KUNAFI ICE CREAM

### COFFEE / TEA

**899 AED NET** PER COUPLE

ASK OUR SOMMELIER FOR A RECOMMENDED WINE PAIRING @ **1199 AED NET** PER COUPLE

Due to our compromise with the best quality, we do only serve Bluefin Tuna

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# ZEITAKU BRUNCH

## HOSOMAKI

CHU-TORO WITH LEEKS

## KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

## OKONOMIYAKI

TUNA PIZZA WITH JALAPEÑO, ONION, CHERRY TOMATO, OLIVES AND TARE SAUCE

## CORN FED CHICKEN GYOZAS

SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY

## KING CRAB AUGRATIN

WITH WASABI, TOBIKO AND YUZU MAYONNAISE

## TIGER PRAWN TEMPURA

WITH 99 SPICY CREAMY SAUCE

## PANKO MISTURA MAKI

EBI, KING CRAB, AVOCADO AND SEA BASS

## MATSURI ROLL

SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO

## BUTTERFISH NIGIRI

WITH TRUFFLE

## SALMON FLAMBÉ NIGIRI

WITH LIME

## GRILLED FOIE NIGIRI

WITH RASPBERRY AND TARE SAUCE

## MOCHI ICE CREAM

## COFFEE / TEA

EVERY FRIDAY FROM 1:00PM TO 5:00PM

**AED 299** (SOFT)

**AED 399** (BUBBLES AND PREMIUM)

**AED 699** (CHAMPAGNE AND JAPANESE SAKE)

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# MORIAWASE

(DELIVERY AND TAKEAWAY MENU)

## EDAMAME

SALTED

## HOSOMAKI

CHU-TORO WITH LEEKS

## CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

## KING CRAB AU GRATIN

WITH WASABI, TOBIKO AND YUZU MAYONNAISE

## OKONOMIYAKI

CORN TORTILLA, TUNA USUZUKURI AND TARE SAUCE

## TEMPTSUYU MAKI

SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE

## SALMON FLAMBÉ NIGIRI

WITH LIME

## TURBOT FLAMBÉ NIGIRI

WITH CORIANDER OIL AND MOMIJI OROSHI

## OUTSIDE SKIRT STEAK

WITH GALANGAL SAUCE

## WHITE RICE

**AED 199 PER PORTION**

Due to our compromise with the best quality, we do only serve Bluefin Tuna

# **MAKIZUSHI**

**(DELIVERY AND TAKEAWAY MENU)**

(20 PIECES)

## **LOBSTER MAKI**

WITH WAKAME SEAWEED, CUCUMBER AND YUZU

## **PANKO MISTURA MAKI**

EBI, KING CRAB, AVOCADO AND SEA BASS

## **TORI MAKI**

SOY MARINATED CHICKEN MANGO VINAIGRETTE AND RICE WAFER

## **DRAGONFLY MAKI**

EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE

## **HOTATE MAKI**

SCALLOP, TOBIKO, AVOCADO, SALMON AND JAPANESE MUSTARD

**ENJOY OUR CHEFS SELECTION OF MAKI @ AED 199 PER PORTION**

Due to our compromise with the best quality, we do only serve Bluefin Tuna

# **NIGIRIZUSHI**

**(DELIVERY AND TAKEAWAY MENU)**

(12 PIECES)

## **YELLOWTAIL**

HAMACHI

## **BUTTERFISH AND TRUFFLE**

EBODAI

## **FATTY TUNA**

TORO

## **SALMON FLAMBÉ**

WITH LIME

## **WAGYU FLAMBÉ**

WITH GARLIC CHIPS AND LEEK

## **SPANISH RED SHRIMP**

COOKED IN TWO TEMPERATURES

**ENJOY OUR CHEFS SELECTION OF NIGIRI @ AED 199 PER PORTION**

Due to our compromise with the best quality, we do only serve Bluefin Tuna