

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

BILBAO

RABAT

MARBELLA

STARTERS		
	HALF	
CAPUMISO SOUP FERMENTED SOY SEAWEEED, TRUFFLE, LEEK AND TOFU FOAM		40.00
EDAMAME SALTED		30.00
KOBE EDAMAME WITH TRUFFLE		45.00
CORN FED CHICKEN GYOZAS (3 PIECES) SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY		55.00
99 SEARED WAGYU GYOZAS (3 PIECES) SLOW BRAISED WAGYU BEEF, LEEK, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		85.00
OYSTERS No.3 (3 PIECES) – <i>SUBJECT TO AVAILABILITY</i> WITH YUZU PEARL AND ITS OWN FOAM		75.00
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		150.00
KING CRAB AU GRATIN (80 GRAMS) WASABI, TOBIKO AND YUZU MAYONNAISE	135.00	210.00
JAPANESE TACO TORO, SMOKED BEEF BACON WITH TOMATO AND AROMATIZED HERBS		65.00
OKONOMIYAKI TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		
AKAMI		120.00
TORO		165.00
TUNA TATAKI WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION		
AKAMI		115.00
TORO		150.00
99 KATSUSANDO (4 CUTS) WAGYU MARBLING 9		105.00
KOBE A5		335.00
SEA SALADS		
WITH DIFFERENT TYPES OF SEAWEEED		
GOMA WAKAME WITH SQUID IKA		45.00
ATLANTIC BLUE LOBSTER SALAD WITH AVOCADO, ASPARAGUS AND SESAME DRESSING		125.00
ALASKAN KING CRAB, SEAWEEED AND CUCUMBER SALAD (80 GRAMS) TARABAGANI		190.00
TARTARS		
SPICY TUNA TARTAR WAKAME SEAWEEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	105.00	210.00
TRUFFLE SALMON TARTAR WITH DILL MAYO AND IKURA		145.00
TORO TARTAR WITH KALUGA CAVIAR (30 GR. TIN) WITH 99 SOY, PONZU SAUCE AND HOMEMADE BRIOCHE	230.00	460.00
WAGYU TARTAR MARINATED IN DIJON MUSTARD AND QUAIL EGG YOLK MACERATED IN 99 SOY SAUCE	105.00	210.00
99 SOY MACERATED TORO VS TUNA TARTAR WITH MACERATED EGG		185.00
UMAMI CRYSTAL TOAST WITH KALUGA CAVIAR		1200.00
WITH BELUGA IRANIAN CAVIAR		2400.00

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna
All prices are in UAE dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge

SASHIMI (6 CUTS)		
SASHIMI MORIAWASE (16 CUTS)		225.00
TASTING PLATTER		
IMPERIAL MORIAWASE (32 CUTS)		
WITH KALUGA CAVIAR		1300.00
WITH BELUGA IRANIAN CAVIAR		2499.00
SALMON		70.00
SAKE		
SALMON & TUNA		80.00
SAKE & AKAMI		
TUNA		95.00
AKAMI		
FATTY TUNA		150.00
TORO		
SEA URCHIN		599.00
HOKKAIDO UNI (100 GRAMS)		
CARPACCIO		HALF
FATTY TUNA CARPACCIO	115.00	220.00
TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL		
YELLOWTAIL CARPACCIO	70.00	130.00
HAMACHI AND PONZU SAUCE		
SCALLOP CARPACCIO		110.00
HOTATE, CONFIT ORANGE PEEL AND PONZU		
WAGYU CARPACCIO MARBLING 9	95.00	175.00
CORIANDER AND GARLIC CHIPS		
SEA BASS & SCALLOP CEVICHE		135.00
TIGER MILK SAUCE		
TEMPURAS		
TIGER PRAWN TEMPURA	80.00	145.00
WITH 99 SPICY CREAMY SAUCE		
SEA URCHIN TEMPURA COCKTAIL		185.00
WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		
BABY SQUID TEMPURA		80.00
WITH YUZU MAYONNAISE AND SHISO LEAVES		
OYSTERS TEMPURA (2 PIECES)– SUBJECT TO AVAILABILITY		99.00
WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		
VEGETABLE TEMPURA		69.00
WITH TEMPTSUYU SAUCE		
ATLANTIC BLUE LOBSTER TEMPURA	155.00	295.00
WITH WASABI MAYONNAISE		

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna
All prices are in UAE dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge

MAKI SUSHI	
6 PIECES	
TEMPTSUYU MAKI	85.00
SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE	
PANKO MISTURA	105.00
EBI, KING CRAB, AVOCADO AND SEA BASS	
GOLDEN BRICKS	150.00
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	
8 PIECES	
ATLANTIC BLUE LOBSTER MAKI	179.00
WITH WAKAME SEAWEED, CUCUMBER AND YUZU	
MATSURI ROLL	135.00
SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	
HOTATE MAKI	105.00
SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE	
DRAGONFLY MAKI	115.00
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	
SOFT SHELL CRAB ROLL	105.00
KING CRAB, AVOCADO AND YUKARI	
UNAGI KABAYAKI ROLL	135.00
FLAMBÉ EEL, AVOCADO AND TOBIKO	
99 JEWEL	
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	599.00
WITH BELUGA IRANIAN CAVIAR	1600.00
TEMAKI	
(HAND ROLLED SUSHI)	
SALMON ROE AND AVOCADO	69.00
IKURA	
SALMON TARTAR	55.00
SAKE	
SPICY KING CRAB	99.00
TARABAGANI	
FOIE AND MANGO	75.00
TARE SAUCE	

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna
All prices are in UAE dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge

SUSHI A LA CARTE
(TWO PIECES)

NIGIRI SUSHI

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

WARM NIGIRI SUSHI

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

Gunkan SUSHI

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

FISH

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

WAGYU

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

OTHERS

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

RICES

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

99 Sushi Bar
Dessert Menu

Desserts

99 Yuzu Cheesecake with kunafa ice cream and caramel	65
Chocolate Fondant with caramel ice cream and golden leaves	70
White Chocolate and Coconut Mousse passion fruit heart, orange flambé and mint sauce	80
Sato Platter our selection of ice creams, chocolate flakes, crunchy honey golden leaves and popping candy	60
Mochi Ice Cream 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 & 7% municipality fee and
subject to 10% service charge

Teas

Black Tea

Strawberry and Mango

25

Sri Lanka's finest Ceylon teas and combined them with strawberries and mango in one irresistibly luscious blend

Masala Chai

Black tea from Assam, creating a full-bodied cup, infused with a clutch of aromatic spices including warming cinnamon, clove and ginger

Green Tea

Green Sencha

25

Plucked with care in early spring, the young leaves in this fine green tea have been steamed in the traditional Japanese style. This process preserves their dark green color and delicate, slightly rice-like taste

Oriental Sencha

The young leaves are carefully plucked and later steamed, preserving their dark green color and celebrated taste. The floral aroma and mango and papaya flavors give this tea a sweet, fragrant edge

Moroccan Mint

A calming blend of green tea and fresh peppermint leaves. The taste is balanced with a sharp note of mint, and the aroma enticingly sweet

Teas

Oolong Tea

Milk Oolong

25

The finest half-fermented Tieguanyin oolong, blended with milk for a sweet and creamy flavor

Gingseng Oolong

Fragrant, semi-fermented oolong with the enlivening addition of powdered ginseng root the sweetness of powdered ginseng blends perfectly with the floral tones of premium oolong to create this sweet, uplifting tea

Herbal Tea

Rosehip & hibiscus

25

Rosehips have been combined with tart hibiscus in this sweet, deep red infusion The result is a warming and refreshing blend with a citrusy note and a compelling fruity aroma

Summer Berries

This balanced infusion combines the rich, summer fruit tastes of raspberry, cherry blackcurrant and blackberry, with sweet and sour notes provided by hibiscus raisin and vanilla

Rooibos Orange

Sweet zest of oranges with the nutty flavor of Rooibos

Coffees

Ristretto	22
Espresso	22
Espresso Decaf	22
Espresso Macchiato	22
Americano	25
Double Espresso	25
Cappuccino	25
Cappuccino Decaf	25
Latte	25

All prices are in UAE dirhams inclusive of 5% VAT & 7% municipality fee and
subject to 10% service charge

Dessert Wine	
Fortified	Bottle
Moscatel Oro, 'Torres' Floralis, Catalonia, Spain 500ml	325
Late Bottled Vintage, Taylors, Douro, Portugal 2012 750ml	770
Late Harvest	
Vin de Constance, Klein Constantia, Constantia, South Africa 2015 500ml	2100
Noble Rot	
Tokaji Aszú '5 Puttonyos, Disznókő', Tokaji, Hungary 2007 500ml	2200
Sherry	
Pedro Ximenez, San Emilio, Emilio Lustau, Jerez, Spain 750ml	995

All prices are in UAE dirhams inclusive of 5% VAT & 7% municipality fee and subject to 10% service charge

House Spirits

Bulleit Whiskey, Bourbon	30ml	55
JW Black Label Whisky, Scotland		55
Ketel One Vodka, Netherlands		55
Tanqueray London Dry Gin, United Kingdom		55
Havana Club 3 Años Rum, Cuba		55
Patrón Silver Tequila, Mexico		55

Gin & Tonic

Bombay Sapphire, United Kingdom		55
Roku, Japan		55
Hendrick's, Scotland		60
The Botanist, United Kingdom		60
Gin Mare, Spain		65
Nikka Coffey, Japan		65
No.3 London Dry, United Kingdom		65
Monkey 47, Germany		95

All prices are in UAE dirhams inclusive of 5% VAT & 7% municipality fee and
subject to 10% service charge

Scotch Whisky

Johnnie Walker Double Black	30ml	70
Johnnie Walker Gold Label Reserve		80
Johnnie Walker Blue Label		280
Monkey Shoulder		55
Chivas Regal 12 Yrs		65
Chivas Regal 18 Yrs		130
Chivas Regal 25 Yrs		360

Japanese Whisky

Taketsuru Pure Malt		65
Toki		65
Chita		90
Nikka from the Barrel		90
Hibiki Harmony		105
Yamazaki 12 Yrs		170
Nikka, Yoichi Malt Bourbon Wood		245
Nikka, Yoichi Malt Sherry Wood		245

All prices are in UAE dirhams inclusive of 5% VAT & 7% municipality fee and
subject to 10% service charge

Single Malt Scotch Whisky

Island

Highland Park 12 Yrs	30ml	70
Highland Park 18 Yrs		160

Islay

Bowmore 12 Yrs		65
Laphroaig 10 Yrs		65
Caol Illa		95
Lagavulin 16 Yrs		195

Lowland

Auchentoshan 12 Yrs		75
---------------------	--	----

Highland

Glenmorangie 10 Yrs		60
Oban 14 Yrs		175

All prices are in UAE dirhams inclusive of 5% VAT & 7% municipality fee and
subject to 10% service charge

Single Malt Scotch Whisky

Speyside

Glenfiddich 12 Yrs	30ml	70
Balvenie Doublewood 12 Yrs		75
The Macallan Old Triple Cask 12 Yrs		90
The Macallan Sherry Cask 12 Yrs		95
The Macallan Old Triple Cask 15 Yrs		165
The Macallan Old Triple Cask 18 Yrs		275

Cognac

Hennessy VS, France	65
Hennessy VSOP, France	90
Hennessy XO, France	220
Remy Martin VSOP, France	90
Remy Martin XO, France	250

All prices are in UAE dirhams inclusive of 5% VAT & 7% municipality fee and subject to 10% service charge

Rum

Matusalem Gran Reserva, Cuba	30ml	55
Goslings Black Seal, Bermuda		60
Havana Club 7 Años, Cuba		65
Pyrat XO, Guyana		65
Diplomatico Reserva, Venezuela		65
Ron Zacapa Centenario 23 Yrs, Guatemala		120
Ron Zacapa XO, Guatemala		160

Liqueurs

Amaretto Di Saronno, Italy	50
Baileys Irish Cream, Ireland	50
Drambuie, Scotland	50
Frangelico, Italy	50
Grand Marnier, France	50
Kahlua, Mexico	50
Jägermeister, Germany	50
Midori, Japan	50

All prices are in UAE dirhams inclusive of 5% VAT & 7% municipality fee and
subject to 10% service charge

Cigars

H Upmann Half Corona	85
Mild to medium bodied; 15 minutes, pleasant earthy and spice notes with a hint of caramel	
Cohiba Siglo No.1	120
Medium bodied; 15-20 minutes, creamy texture with a lingering bitterness on the finish	
Romeo Y Julieta Wide Churchill	175
Medium bodied; 45 minutes, creamy texture, vanilla, coffee and tropical fruits	
Trinidad Vigia	195
Medium bodied; 45 minutes, tangy sweetness with a touch of honey and toasted bread	
Cohiba Maduro 5 Genios	350
Medium bodied; 50-60 minutes, multi layered and well-defined cigar	
Montecristo Dumas Linea 1935	170
Medium to full bodied; 30- 40 minutes, aromatic and creamy with perfect balance of spiciness	
Montecristo Dantes LE 2016	340
Medium to full bodied; 50- 60 minutes, rich and rounded, spicy, wood, cedar	

All prices are in UAE dirhams inclusive of 5% VAT & 7% municipality fee and subject to 10% service charge

Cigars

Cohiba Robustos	240
------------------------	-----

Medium to full bodied; 30- 40 minutes, pronounced grassy and peppery flavors,
aged cedar wood, leather

Partagas Series E No. 2	220
--------------------------------	-----

Full bodied; 60 minutes, subtle sour citrus flavour, hint of sweet tea

Partagas Series P No. 2	160
--------------------------------	-----

Full bodied; 40- 50 minutes, refreshing vegetal notes with rich earthiness and nuts

Bolivar Belicosos Finos	150
--------------------------------	-----

Full bodied; 40- 50 minutes, deep, rich and mellow, light spice, coffee

All prices are in UAE dirhams inclusive of 5% VAT & 7% municipality fee 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

FATTY TUNA NIGIRI

WITH WASABI

YELLOWTAIL NIGIRI

WITH JALAPEÑO AND GOCHUJANG

SCALLOP FLAMBÉ NIGIRI

HOTATE WITH YUZU MAYONNAISE

QUAIL EGG NIGIRI

WITH BLACK TRUFFLE

OUTSIDE SKIRT STEAK

WITH GALANGAL SAUCE

COFFEE / TEA

AED 149 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

FUYU

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

SPICY TUNA TARTAR

WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE

TORO TATAKI

WHITE SESAME, CORIANDER, PASSIONFRUIT AND SOY REDUCTION

SEA URCHIN TEMPURA

WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER

TEMPTSUYU MAKI

SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE

UNAGI KABAYAKI ROLL

FLAMBÉ EEL, AVOCADO AND TOBIKO

A5 QUEEN NIGIRI

JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS

GRILLED FOIE NIGIRI

WITH RASPBERRY AND TARE SAUCE

99 YUZU CHEESECAKE

WITH KUNAFA ICE CREAM AND CARAMEL

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

We pledge to offer our valued guests only the finest product, hence we do serve only Bluefin Tuna
All prices are in UAE dirhams inclusive of 5% VAT and 10% service charge