

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

STARTERS

HALF

CAPUMISO SOUP FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45
KOBE EDAMAME WITH TRUFFLE	45
99 KATSUSANDO WAGYU MARBLING 9 KOBE A5	169 390
99 CHAWANMUSHI SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI	135
99 A8 WAGYU GYOZAS WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	95
OYSTERS No.3 WITH YUZU PEARL AND ITS OWN FOAM WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	75 185
JAPANESE TACO TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	60
99 PICKLES* ASSORTED JAPANESE VEGETABLE PICKLES	50
SEAFOOD GYOZAS* COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI	125
TORO TATAKI IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION	160
99 OKONOMIYAKI TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE AKAMI TORO	145 170
WHOLE KING CRAB LEG AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	120 230

SEA SALADS

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

New Dish *

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

	HALF	
99 CHIRASHI		295
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		
SPICY TUNA TARTAR	120	230
WAKAME SEAWEEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
TRUFFLE SALMON TARTAR		140
WITH DILL MAYO AND IKURA		
WAGYU TARTAR OVER BONE MARROW		205
WITH AKA GLAZED, SEA LETTUCE AND GARLIC CHIPS		
TORO TOAST*		
WITH KALUGA CAVIAR		560
WITH BELUGA CAVIAR		1120

SASHIMI

SASHIMI MORIAWASE (16 CUTS)		280
TASTING PLATTER		
IMPERIAL MORIAWASE (32 CUTS)		
WITH KALUGA CAVIAR		1450
WITH BELUGA CAVIAR		2550
SALMON & TUNA (6 CUTS)		160
SAKE & AKAMI		
TUNA & TORO* (6 CUTS)		180
AKAMI & TORO		
FATTY TUNA (6 CUTS)		150
TORO		
SEA URCHIN (100 GRAMS)		1119
HOKKAIDO UNI		

CARPACCIO

YELLOWTAIL CARPACCIO (12 CUTS)		135
HAMACHI, JALAPENO AND PONZU SAUCE		
FATTY TUNA CARPACCIO (6 CUTS)		115
TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL		
SEA BASS & SCALLOP CEVICHE		130
TIGER MILK SAUCE		
SALMON CARPACCIO (12 CUTS)		130
SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		

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TEMPURAS

	HALF	
TIGER PRAWN TEMPURA	75	145
WITH 99 SPICY CREAMY SAUCE		
SEA URCHIN TEMPURA COCKTAIL		215
WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		
VEGETABLE TEMPURA*		115
WITH GOMA MAYO AND CREAMED TARE SAUCE		
BABY SQUID TEMPURA*		140
WITH YUZU MAYONNAISE AND SHISHO LEAVES		
OYSTER TEMPURA (2 PIECES)		115
WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		

MAKIS

MATSURI ROLL		145	
SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO			
99 LOBSTER MAKI		235	
WITH WAKAME SEAWEED, CUCUMBER AND YUZU			
99 GOLDEN BRICKS (6 PIECES)		170	
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES			
TEMPTSUYU MAKI (6 PIECES)		90	
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE			
DRAGONFLY MAKI		140	
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE			
SOFT SHELL CRAB ROLL		120	
KING CRAB, AVOCADO AND YUKARI			
SEA URCHIN TEMPURA MAKI		449	
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE			
HAMACHI MAKI		130	
TORCHED SALMON, AVOCADO AND TOMATO EMULSION			
HOTATE MAKI*		235	
WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI			
UNAGI MAKI*		135	
WITH SHISO, TAMAGO AND KINOME			
99 WAGYU MAKI		140	
KOBE-MISO EMULSION, SHITAKE AND VEAL JUS			
99 JEWEL			
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES			
WITH KALUGA CAVIAR			499
WITH BELUGA CAVIAR			1599

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NIGIRIS

(TWO PIECES)

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

GUNKANS

(TWO PIECES)

SEA URCHIN	355
HOKKAIDO UNI	
SALMON ROE	65
IKURA	
ALASKAN KING CRAB	85
WITH AVOCADO	
99 FLAG	180
TORO, CAVIAR AND UNI	
TORO GUNKAN	80
SHISO LEAF AND TOGARASHI	
CHUTORO WITH QUAIL EGG	65
WITH KIZAMI WASABI	
99 WAGYU TARTAR	110
WITH SHISO, CAVIAR AND GOLDEN LEAVES	

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FISH

99 BLACK COD	209
AU GRATIN TWO LAYERS OF RED MISO	
TERIYAKI TUNA	265
WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	
ATLANTIC BLUE SHICHIMI LOBSTER*	315
WITH PAK CHOI AND SHICHIMI TOGARASHI	
WILD CHILEAN SEA BASS *	310
WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	
UMI NO TORIO*	265
SKEWERS OF HOTATE, TORO AND UNAGI WITH AJI AMARILLO GLAZE AND TOMATO EMULSION	

MEAT

JAPANESE KOBE GRADE A5 (150 GR.)	780
WITH POTATO GLASS AND FRESH WASABI	
AUSTRALIAN WAGYU MARBLING 9 (150 GR.)	335
WITH GARLIC CHIPS	
99 GALANGAL SKIRT STEAK	140
WITH LEEK POTATO & VEAL JUS	
99 LAMB CHOPS *	190
WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	
SPANISH RUBIA GALLEGA ENTRECOTE	355
GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	

RICE

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

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DESSERTS

MOCHI ICE CREAM	55
MATCHA, MANGO, TIRAMISÚ, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE	
<i>2022 CHÂTEAU MINUTY, M DE MINUTY ROSÉ, COTES DE PROVENCE, FRANCE</i>	95
CHOCOLATE AND TRUFFLE CHAWANMUSHI	70
WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFU ICE CREAM	
<i>CHABLIS LA PIERRELEE, LA CHABLISIENNE, BURGUNDY, FRANCE</i>	145
99 YUZU CHEESECAKE	65
WITH KUNAFU ICE CREAM	
<i>RIESLING, DR. LOOSEN, MOSEL, GERMANY</i>	90
PREMIUM FRESH FRUITS PLATTER	65
PREMIUM SEASONAL FRUITS	
<i>NV TAITTINGER PRESTIGE ROSÉ, REIMS, FRANCE</i>	170
CHOCOLATE FONDANT	70
SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM	
<i>OLD TOKIO, 99 SIGNATURE COCKTAIL</i>	95
JAPANESE SOUFFLE	70
WITH PEARS AND HAZELNUT ICE CREAM	
<i>MATCHA MARTINI, 99 SIGNATURE COCKTAIL</i>	85
COCONUT MOUSSE	80
WITH WHITE CHOCOLATE, MANDARIN ORANGE AND PASSION FRUIT	
<i>MOSCATEL ORO, FLORALIS, TORRES, SPAIN</i>	95

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

99 A8 WAGYU GYOZAS

WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE

HAMACHI MAKI

TORCHED SALMON, AVOCADO AND TOMATO EMULSION

SEA BASS FLAMBE NIGIRI

WITH 99 TRUFFLE SAUCE

SALMON FLAMBE NIGIRI

WITH LIME AND SPICY MAYONNAISE

BUTTERFISH NIGIRI

WITH TRUFFLE

99 BLACK COD

AU GRATIN TWO LAYERS OF RED MISO

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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AKI

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH KOBE WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

99 PICKLES

ASSORTED JAPANESE VEGETABLE PICKLES

OYSTERS No.3

WITH TORO, PONZU AND KALUGA QUEEN CAVIAR

WHOLE KING CRAB LEG AU GRATIN

WASABI, TOBIKO AND YUZU MAYONNAISE

SPICY TUNA TARTAR

WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

UNAGI MAKI

WITH SHISO, TAMAGO AND KINOME

SEA URCHIN TEMPURA MAKI

UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE

A5 CROWN NIGIRI

WITH SMOKED EEL AND FOIE GRAS

99 BINCHOTAN NIGIRI

BINCHOTAN SEARED TORO, UNI AND FRESH WASABI

99 WAGYU TARTAR GUNKAN

WITH SHISO, CAVIAR AND GOLDEN LEAVES

UMI No TORIO

SKEWERS OF HOTATE, TORO AND UNAGI WITH AJI AMARILLO GLAZE AND TOMATO EMULSION

JAPANESE SOUFFLE

WITH HAZELNUT ICE CREAM

1299 AED NET PER COUPLE

WITH A BOTTLE OF TAITTINGER BRUT RESERVE NV CHAMPAGNE @ **2099** AED NET PER COUPLE

WITH A BOTTLE OF PERRIER – JOUET BELLE EPOQUE BRUT 2014 VINTAGE CHAMPAGNE @ **5599** AED NET PER COUPLE

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The last order for the Seasonal Tasting menu is at 10.45 PM.

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