



99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

BILBAO

RABAT

MARBELLA

STARTERS

	HALF	
CAPUMISO SOUP		45.00
FERMENTED SOY SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM		
EDAMAME GAZPACHO *		45.00
EDAMAME SOUP WITH CUCUMBER AND MINT		
KOBE EDAMAME		45.00
WITH TRUFFLE		
99 CHAWANMUSHI		135.00
SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI		
CORN FED CHICKEN GYOZAS (3 PIECES)		65.00
SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY		
99 A8 WAGYU GYOZAS (3 PIECES)		95.00
WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		
OYSTERS No.3 (3 PIECES)		
WITH YUZU PEARL AND ITS OWN FOAM		75.00
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		185.00
WHOLE KING CRAB LEG AU GRATIN	135.00	220.00
WASABI, TOBIKO AND YUZU MAYONNAISE		
JAPANESE TACO		60.00
TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		
OKONOMIYAKI		
TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		
AKAMI		120.00
TORO		160.00
TUNA TATAKI		
IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION		
AKAMI		120.00
TORO		155.00
99 KATSUSANDO (4 CUTS)		
WAGYU MARBLING 9		169.00
KOBE A5		420.00

SEA SALADS

TRUFFLE WAKAME SALAD WITH BABY SQUID	65.00
IKA	
99 LOBSTER SALAD	175.00
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	
99 KING CRAB SALAD	190.00
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	

New Dish

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.

TARTARS		HALF	
SPICY TUNA TARTAR		120.00	215.00
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE			
CRISPY CARABINERO TARTAR *			240.00
WITH LOBSTER, CRISPY WHITE EGG AND EGG YOLK TEMPURA			
TRUFFLE SALMON TARTAR			140.00
WITH DILL MAYO AND IKURA			
WAGYU TARTAR OVER BONE MARROW*			205.00
WITH AKA GLAZED, SEA LETTUCE AND GARLIC CHIPS			
UMAMI CRYSTAL TOAST			
WITH KALUGA CAVIAR			1550.00
WITH BELUGA CAVIAR			2600.00
99 CHIRASHI			335.00
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER			
ROYAL OTORO TARTAR *			335.00
FOIE TERRINE, BOTARGA, KALUGA CAVIAR, RASPBERRY PONZU			

SASHIMI		(6 CUTS)	
SASHIMI MORIAWASE (16 CUTS)			250.00
TASTING PLATTER			
IMPERIAL MORIAWASE (32 CUTS)			
WITH KALUGA CAVIAR			1490.00
WITH BELUGA CAVIAR			2499.00
SALMON & TUNA			100.00
SAKE & AKAMI			
FATTY TUNA			150.00
TORO			
SEA URCHIN (100 GRAMS)			1119.00
HOKKAIDO UNI			

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CARPACCIO		HALF	
FATTY TUNA CARPACCIO		110.00	210.00
	TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL		
YELLOWTAIL CARPACCIO		65.00	125.00
	HAMACHI, JALAPEÑO AND PONZU SAUCE		
WAGYU CARPACCIO MARBLING 9		90.00	170.00
	CORIANDER OIL, GARLIC CHIPS AND PONZU SAUCE		
SEA BASS & SCALLOP CEVICHE			130.00
	TIGER MILK SAUCE		
SAKE TIRADITO			130.00
	SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		
UNI-CARABINERO CARPACCIO *			500.00
	VIRGIN OLIVE OIL WITH SEA PLANKTON, SEA URCHIN AND EGG YOLK EMULSION		

TEMPURAS		FULL	
TIGER PRAWN TEMPURA		75.00	140.00
	WITH 99 SPICY CREAMY SAUCE		
BABY SQUID TEMPURA			85.00
	WITH YUZU MAYONNAISE AND SHISO LEAVES		
OYSTERS TEMPURA (2 PIECES)			115.00
	WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		
VEGETABLE TEMPURA			65.00
	WITH TEMPTSUYU SAUCE		
BABY CRAB TEMPURA BY THE SEA			140.00
	SAWAGANI		
SHISHITO PEPPER TEMPURA			70.00
	WITH MISO MAYONNAISE		
ALASKAN KING CRAB TEMPURA *			229.00
	WITH FRESH TRUFFLE AND PONZU BÉARNAISE SAUCE		

TEMAKI & MAKI
(SUSHI A LA CARTE)

SALMON TARTAR TEMAKI SAKE	65.00
SPICY KING CRAB TEMAKI TARABAGANI	155.00
FATTY TUNA AND TENKASU TEMAKI SPICY TORO	95.00

6 PIECES

TEMPTSUYU MAKI SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	90.00
PANKO MISTURA EBI, KING CRAB, AVOCADO AND SEA BASS	140.00
99 GOLDEN BRICKS TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	160.00
VEGANO BRAISED SHITAKE, BUTTERNUT ASPARAGUS TEMPURA AND TRUFFLE	60.00
SPANISH TAKO MAKI * OCTOPUS, KING CRAB, AVOCADO AND PAPRIKA AIOLI	189.00

8 PIECES

99 LOBSTER MAKI WITH WAKAME SEAWEEED, CUCUMBER AND YUZU	225.00
MATSURI ROLL SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	135.00
HOTATE MAKI SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE	120.00
DRAGONFLY MAKI EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	140.00
SOFT SHELL CRAB ROLL KING CRAB, AVOCADO AND YUKARI	120.00
99 JEWEL TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	559.00
WITH BELUGA CAVIAR	1599.00
99 WAGYU MAKI KOBE-MISO EMULSION, SHITAKE AND VEAL JUS	140.00
SEA URCHIN TEMPURA MAKI UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE	399.00

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NIGIRIS
(TWO PIECES)

A5 KING JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	299.00
A5 QUEEN JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	165.00
BUTTERFISH AND TRUFFLE WITH LEEK AND TRUFFLE	50.00
OTORO WITH WASABI	65.00
CARABINERO (1 PIECE) COOKED IN TWO TEMPERATURES	65.00
QUAIL EGG WITH TRUFFLE SUNNY SIDE UP	50.00
SEA BASS FLAMBÉ WITH 99 TRUFFLE SAUCE	60.00
SCALLOP FLAMBÉ HOTATE WITH YUZU MAYONNAISE	60.00
AUSTRALIAN WAGYU FLAMBÉ MARBLING 9	70.00
99 GRILLED FOIE WITH RASPBERRY AND TARE SAUCE	70.00
SALMON FLAMBÉ WITH LIME AND SPICY MAYONNAISE	60.00
TORO FLAMBÉ WITH TOMATO EMULSION	65.00
99 FOIE & TRUFFLE WITH KALUGA CAVIAR	105.00
99 FOIE & TRUFFLE ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	90.00
FOIE & MAGURO ZUKE 99 SOY MACERATED AKAMI, FOIE GRAS, TARE AND LIME ZEST	80.00
99 BINCHOTAN BINCHOTAN SEARED TORO, UNI AND FRESH WASABI	150.00
SMOKED SPANISH EEL * WITH TARE SAUCE	65.00

GUNKANS
(TWO PIECES)

99 WAGYU TARTAR WITH SHISO, CAVIAR AND GOLDEN LEAVES	110.00
SALMON ROE IKURA	55.00
ALASKAN KING CRAB WITH AVOCADO	85.00
SMOKY SUNNY SIDE UP WITH TORO & SMOKED BEEF	60.00
SEA URCHIN HOKKAIDO UNI	335.00
99 FLAG TORO, CAVIAR AND UNI	185.00
TORO GUNKAN * SHISO LEAF AND TOGARASHI	80.00
BONE MARROW GUNKAN * WITH KALUGA CAVIAR	189.00

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FISH

TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	265.00
99 Black Cod AU GRATIN TWO LAYERS OF RED MISO	199.00
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.)	899.00

OTHERS

SPANISH RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	355.00
99 SKIRT STEAK WITH LEEK POTATOES	145.00
KOHITSUJI YAKI TERIYAKI JUS GLAZED LAMB RACK, MINT CRUST, PICKLED ASIAN PEAR	135.00
ROBATA CORN FED CHICKEN HONEY GOCHUJANG GLAZED WITH CHICKEN SKIN CHICHARRON, LEEKS AND JALAPEÑO SAUCE	80.00

RICES

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

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DESSERTS

MOCHI ICE CREAM

55

MATCHA, MANGO, TIRAMISU, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE,
STRAWBERRY & WHITE CHOCOLATE

2022 CHÂTEAU MINUTI, M DE MINUTY ROSÉ, FRANCE

65

SATO PLATTER

60

OUR SELECTION OF ICE CREAMS, CHOCOLATE FLAKES, CRUNCHY HONEY,
GOLDEN LEAVES AND POPPING CANDY

NIGORI YUZUSHU SAKE, JAPAN

85

99 YUZU CHEESECAKE

65

WITH KUNAFAT ICE CREAM

2022 PASCAL JOLIVET SANCERRE, FRANCE

125

PREMIUM FRESH FRUITS PLATTER

65

PREMIUM SEASONAL FRUITS

2021 RAVENTOS BLANC DE BLANCS, SPAIN

90

CHOCOLATE FONDANT

70

SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM

OLD TOKIO, 99 SIGNATURE COCKTAIL

95

JAPANESE SOUFFLE

70

WITH PEARS AND HAZELNUT ICE CREAM

NV TAITTINGER PRESTIGE ROSÉ, FRANCE

170

COCONUT MOUSSE

80

WITH WHITE CHOCOLATE, MANDARIN ORANGE, AND PASSION FRUIT

MOSCATEL ORO, FLORALIS, TORRES, SPAIN

55

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

99 WAGYU MAKI

KOBE-MISO EMULSION, SHITAKE AND VEAL JUS

DRAGONFLY MAKI

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

SCALLOP FLAMBÉ

HOTATE AND YUZU MAYONNAISE

SMOKY SUNNY SIDE UP

WITH TORO & SMOKED BEEF

ROBATA CORN FED CHICKEN

HONEY GOCHUJANG GLAZED WITH CHICKEN SKIN CHICHARRON, LEEKS AND JALAPEÑO SAUCE
WITH

YAKIMESHI

ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY

MOCHI ICE CREAM

AED 189 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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HARU

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEK

KOBE EDAMAME

WITH KOBE FAT, SHICHIMI TOGARASHI AND TRUFFLE

99 KING CRAB SALAD

KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER

WAGYU GYOZAS

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

CRISPY CARABINERO TARTAR

WITH LOBSTER, CRISPY WHITE EGG AND EGG YOLK TEMPURA

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

WAGYU TARTAR GUNKAN

WITH SHISO, CAVIAR AND GOLDEN LEAVES

SALMON ROE GUNKAN

IKURA

FOIE & TRUFFLE NIGIRI

ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER

A5 KING NIGIRI

JAPANESE KOBE A5, UNI AND KALUGA CAVIAR

ROBATA WAGYU SKEWERS

WITH KOBE MISO EMULSION, CHILI OIL AND GARLIC CHIPS

JAPANESE SOUFFLE

WITH PEARS AND HAZELNUT ICE CREAM

1199 AED NET PER COUPLE

WITH A BOTTLE OF VEUVE CLICQUOT NV CHAMPAGNE @ **1999 AED** NET PER COUPLE

WITH A BOTTLE OF RUINART BLANC DE BLANCS NV CHAMPAGNE @ **2999 AED** NET PER COUPLE

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