

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

BILBAO

RABAT

MARBELLA

STARTERS		
	HALF	
CAPUMISO SOUP FERMENTED SOY SEAWEED, 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 SEAWEED		
GOMA WAKAME WITH SQUID IKA	45.00	
ATLANTIC BLUE LOBSTER SALAD WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	125.00	
ALASKAN KING CRAB, SEAWEED AND CUCUMBER SALAD (80 GRAMS) TARABAGANI	190.00	
TARTARS		
SPICY TUNA TARTAR WAKAME SEAWEED 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
TORO VS TUNA TARTAR 99 SOY 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 Incl. of 5% VAT, 7% municipality fee and subject to 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		

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

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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	

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FISH

TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	210.00
SAKANA NABE SAUTÉED FISH SELECTION IN A BOUILLABAISSSE 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

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

TIGER PRAWN TEMPURA

WITH 99 SPICY CREAMY SAUCE

JAPANESE TACO

TORO, SMOKED BEEF BACON WITH TOMATO AND AROMATIZED HERBS

BUTTERFISH NIGIRI

EBODAI WITH BLACK TRUFFLE

SALMON FLAMBÉ NIGIRI

WITH LIME AND SPICY MAYONNAISE

QUAIL EGG NIGIRI

WITH BLACK TRUFFLE

FLAT GRILLED CORN FED CHICKEN

WITH VEGETABLES AU PAPILLOT, WASABI AND YUZU SAUCE

COFFEE / TEA

AED 149 NET PER PERSON

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Package valid during lunch time from Monday to Friday, excluding public holidays
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HARU

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

TUNA TATAKI

WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION

99 KATSUSANDO

WAGYU MARBLING 9

LOBSTER TEMPURA

WITH WASABI MAYONNAISE

PANKO MISTURA MAKI

EBI, KING CRAB, AVOCADO AND SEA BASS

GOLDEN BRICKS

TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES

TORO FLAMBÉ NIGIRI

WITH KALUGA CAVIAR

LANGOUSTINE NIGIRI

COOKED IN KOBE A5

FOIE TEMAKI

WITH 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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