

**99 SUSHI BAR**  
CONTEMPORARY JAPANESE CUISINE

**ABU DHABI**

**DUBAI**

**BARCELONA**

**MADRID**

**BILBAO**

**RABAT**

**MARBELLA**

## STARTERS

	HALF	
<b>CAPUMISO SOUP</b> FERMENTED SOY SEAWEEED, TRUFFLE, LEEK AND TOFU FOAM		40.00
<b>EDAMAME</b> SALTED		30.00
KOBE EDAMAME WITH TRUFFLE		45.00
<b>CORN FED CHICKEN GYOZAS (3 PIECES)</b> SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY		55.00
<b>99 SEARED WAGYU GYOZAS (3 PIECES)</b> SLOW BRAISED WAGYU BEEF, LEEK, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		85.00
<b>OYSTERS No.3 (3 PIECES)</b> – <i>SUBJECT TO AVAILABILITY</i> WITH YUZU PEARL AND ITS OWN FOAM		75.00
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		150.00
<b>KING CRAB AU GRATIN (80 GRAMS)</b> WASABI, TOBIKO AND YUZU MAYONNAISE	135.00	210.00
<b>JAPANESE TACO</b> TORO, SMOKED BEEF BACON WITH TOMATO AND AROMATIZED HERBS		65.00
<b>OKONOMIYAKI</b> TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		
AKAMI		120.00
TORO		165.00
<b>TUNA TATAKI</b> WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION		
AKAMI		115.00
TORO		150.00
<b>99 KATSUSANDO (4 CUTS)</b> WAGYU MARBLING 9		105.00
KOBE A5		335.00

## SEA SALADS

WITH DIFFERENT TYPES OF SEAWEEED

<b>GOMA WAKAME WITH SQUID</b> IKA		45.00
<b>ATLANTIC BLUE LOBSTER SALAD</b> WITH AVOCADO, ASPARAGUS AND SESAME DRESSING		125.00
<b>ALASKAN KING CRAB, SEAWEEED AND CUCUMBER SALAD (80 GRAMS)</b> TARABAGANI		190.00

## TARTARS

<b>SPICY TUNA TARTAR</b> WAKAME SEAWEEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	105.00	210.00
<b>TRUFFLE SALMON TARTAR</b> WITH DILL MAYO AND IKURA		145.00
<b>TORO TARTAR WITH KALUGA CAVIAR (30 GR. TIN)</b> WITH 99 SOY, PONZU SAUCE AND HOMEMADE BRIOCHE	230.00	460.00
<b>WAGYU TARTAR</b> MARINATED IN DIJON MUSTARD AND QUAIL EGG YOLK MACERATED IN 99 SOY SAUCE	105.00	210.00
<b>99 SOY MACERATED TORO VS TUNA TARTAR</b> WITH MACERATED EGG		185.00
<b>UMAMI CRYSTAL TOAST</b> WITH KALUGA CAVIAR		1200.00
WITH BELUGA IRANIAN CAVIAR		2400.00

## SASHIMI (6 CUTS)

<b>SASHIMI MORIAWASE</b> (16 CUTS) TASTING PLATTER	225.00
<b>IMPERIAL MORIAWASE</b> (32 CUTS) WITH KALUGA CAVIAR	1300.00
WITH BELUGA IRANIAN CAVIAR	2499.00
<b>SALMON</b> SAKE	70.00
<b>SALMON &amp; TUNA</b> SAKE & AKAMI	80.00
<b>TUNA</b> AKAMI	95.00
<b>FATTY TUNA</b> TORO	150.00
<b>SEA URCHIN</b> HOKKAIDO UNI (100 GRAMS)	599.00

## CARPACCIO

## HALF

<b>FATTY TUNA CARPACCIO</b> TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL	115.00	220.00
<b>YELLOWTAIL CARPACCIO</b> HAMACHI AND PONZU SAUCE	70.00	130.00
<b>SCALLOP CARPACCIO</b> HOTATE, CONFIT ORANGE PEEL AND PONZU		110.00
<b>WAGYU CARPACCIO MARBLING 9</b> CORIANDER AND GARLIC CHIPS	95.00	175.00
<b>SEA BASS &amp; SCALLOP CEVICHE</b> TIGER MILK SAUCE		135.00

## TEMPURAS

<b>TIGER PRAWN TEMPURA</b> WITH 99 SPICY CREAMY SAUCE	80.00	145.00
<b>SEA URCHIN TEMPURA COCKTAIL</b> WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		185.00
<b>BABY SQUID TEMPURA</b> WITH YUZU MAYONNAISE AND SHISO LEAVES		80.00
<b>OYSTERS TEMPURA (2 PIECES)</b> – <i>SUBJECT TO AVAILABILITY</i> WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		99.00
<b>VEGETABLE TEMPURA</b> WITH TEMPTSUYU SAUCE		69.00
<b>ATLANTIC BLUE LOBSTER TEMPURA</b> WITH WASABI MAYONNAISE	155.00	295.00

## MAKI SUSHI

### 6 PIECES

<b>TEMPTSUYU MAKI</b> SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE	85.00
<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 SEAWEEED, CUCUMBER AND YUZU	179.00
<b>MATSURI ROLL</b> SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	135.00
<b>HOTATE MAKI</b> SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE	105.00
<b>DRAGONFLY MAKI</b> EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	115.00
<b>SOFT SHELL CRAB ROLL</b> KING CRAB, AVOCADO AND YUKARI	105.00
<b>UNAGI KABAYAKI ROLL</b> FLAMBÉ EEL, AVOCADO AND TOBIKO	135.00
<b>99 JEWEL</b> TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES WITH KALUGA CAVIAR	599.00
WITH BELUGA IRANIAN CAVIAR	1600.00

## TEMAKI

(HAND ROLLED SUSHI)

<b>SALMON ROE AND AVOCADO</b> IKURA	69.00
<b>SALMON TARTAR</b> SAKE	55.00
<b>SPICY KING CRAB</b> TARABAGANI	99.00
<b>FOIE AND MANGO</b> TARE SAUCE	75.00

## SUSHI A LA CARTE (TWO PIECES)

### NIGIRI SUSHI

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

### WARM NIGIRI SUSHI

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

### Gunkan SUSHI

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

## FISH

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

## WAGYU

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

## OTHERS

<b>RUBIA GALLEGA TENDERLOIN</b> GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	275.00
<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

## 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

**99 Sushi Bar**  
**Dessert Menu**

## Desserts

<b>99 Yuzu Cheesecake</b> with kunafa ice cream and caramel	65
<b>Chocolate Fondant</b> with caramel ice cream and golden leaves	70
<b>White Chocolate and Coconut Mousse</b> passion fruit heart, orange flambé and mint sauce	80
<b>Sato Platter</b> our selection of ice creams, chocolate flakes, crunchy honey golden leaves and popping candy	60
<b>Mochi Ice Cream</b> black sesame passion fruit matcha green tea thai basil mango strawberry vanilla & chocolate chips	55

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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

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## 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

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## 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

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## 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

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## 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
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### Highland

Glenmorangie 10 Yrs		60
Oban 14 Yrs		175

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## 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

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## 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

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## 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

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## 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

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subject to 10% service charge

# OMAKASE

*BUSINESS LUNCH*

## **KOBE EDAMAME**

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

## **HOSOMAKI**

CHU-TORO WITH LEEK

## **CAPUMISO SOUP**

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

## **99 SEARED GYUNIKU GYOZAS**

SLOW BRAISED BEEF, LEEK, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE

## **FATTY TUNA TARTAR AND QUAIL EGG GUNKAN**

TORO AND SMOKED BEEF BACON

## **AKAMI NIGIRI**

KIZAMI WASABI

## **SEA BASS FLAMBÉ NIGIRI**

WITH 99 TRUFFLE SAUCE

## **SALMON FLAMBÉ NIGIRI**

WITH LIME AND SPICY MAYONNAISE

## **99 BLACK COD**

AU GRATIN TWO LAYERS OF RED MISO AND ONIGIRI RICE

## **COFFEE / TEA**

**AED 149 NET PER PERSON**

We pledge to offer our valued guests only the finest produce, hence we do only serve Bluefin Tuna  
Package valid during lunch time from Sunday to Thursday, excluding public holidays  
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# AKI

TASTING MENU

## HOSOMAKI

CHU-TORO WITH LEEK

## KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

## CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

## SEA BASS & SCALLOP CEVICHE

TIGER MILK SAUCE

## 99 KATSUSANDO

WAGYU MARBLING 9, MUSTARD, BLACK PEPPER AND GOLDEN LEAVES

## MATSURI ROLL

SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO

## PANKO MISTURA MAKI

EBI, KING CRAB, AVOCADO AND SEA BASS

## ALASKAN KING CRAB GUNKAN

TARABAGANI

## 99 FLAG GUNKAN

TORO, UNI AND KALUGA CAVIAR

## FATTY TUNA NIGIRI

TORO

## 99 FOIE & TRUFFLE

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

## SPANISH RED SHRIMP NIGIRI

COOKED IN TWO TEMPERATURES

## CHOCOLATE FONDANT

WITH CARAMEL ICE CREAM AND GOLDEN LEAVES

## COFFEE/TEA

**899 AED NET PER COUPLE**

WITH A BOTTLE OF HOUSE CHAMPAGNE @ **1599 AED NET PER COUPLE**

WITH A BOTTLE OF DOM PERIGNON CHAMPAGNE @ **4499 AED NET PER COUPLE**

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