



99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

BUDAPEST

STARTERS		
	HALF	
CAPUMISO SOUP		45
FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM		
KOBE EDAMAME		45
WITH TRUFFLE		
99 KATSUSANDO		
WAGYU MARBLING 9		169
A5		390
CARABINERO SANDO*		150
DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR		
99 A8 WAGYU GYOZAS		95
WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		
OYSTERS No.3		
WITH YUZU PEARL AND ITS OWN FOAM		75
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		185
JAPANESE TACO		60
TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		
99 PICKLES		45
ASSORTED JAPANESE VEGETABLE PICKLES		
SEAFOOD GYOZAS		110
COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI		
TORO TATAKI		160
IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION		
99 OKONOMIYAKI		
TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE & TARE SAUCE		
AKAMI		145
TORO		170
WHOLE KING CRAB LEG AU GRATIN	120	230
WASABI, TOBIKO AND YUZU MAYONNAISE		
HOTATE NO DASHI*		145
OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLES		
SAUTÉ ALASKAN KING CRAB WITH CAYENNE*		299
IKURA, QUAIL EGG & FRESH TRUFFLE		

New Dish *

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SEA SALADS

TRUFFLE WAKAME SALAD WITH BABY SQUID	65
IKA	
99 LOBSTER & HERBS SALAD	175
WITH AVOCADO, MICRO GREENS AND YUZU-OLIVE OIL DRESSING	
99 KING CRAB SALAD	190
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	

TARTARS

	HALF	
99 CHIRASHI		295
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		
SPICY TUNA TARTAR	120	230
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
TRUFFLE SALMON TARTAR		140
WITH DILL MAYO AND IKURA		
TORO TOAST		
WITH KALUGA CAVIAR		550
WITH BELUGA CAVIAR		999
AKA MISO ROASTED BONE MARROW*		205
WAGYU TARTAR & PRESSED POTATO		
ROYAL OTORO TARTAR*		299
FOIE TERRINE, KALUGA CAVIAR AND RASPBERRY SAUCE		

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)	170
AKAMI & TORO	
FATTY TUNA (6 CUTS)	150
TORO	
SEA URCHIN (100 GRAMS)	1119
HOKKAIDO UNI	

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CARPACCIO		
YELLOWTAIL CARPACCIO (12 cuts)		135
HAMACHI, JALAPENO AND PONZU SAUCE		
SEA BASS & SCALLOP CEVICHE		130
TIGER MILK SAUCE		
SALMON CARPACCIO (12 cuts)		130
SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		
TUNA SMOKE & SALT*		180
SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE DULSE AND SEA PLANKTON OIL		
OBSIBLUE SHRIMP CARPACCIO*		140
NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL		
FATTY TUNA CARPACCIO*		190
TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND CORIANDER OIL		

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		110
WITH GOMA MAYO AND CREAMED TARE SAUCE		
BABY SQUID TEMPURA		130
WITH YUZU MAYONNAISE AND SHISO LEAVES		
CARABINERO & LOBSTER TEMPURA*		220
EGG YOLK, WASABI AND CARABINERO EMULSION		

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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	220
WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI	
UNAGI MAKI	120
WITH SHISO, TAMAGO AND KINOME	
99 WAGYU MAKI	140
A5-MISO EMULSION, SHITAKE AND VEAL JUS	
99 JEWEL	
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	499
WITH BELUGA CAVIAR	1599
A9 FUTOMAKI* (2 PIECES)	150
CURED QUAIL EGG, SESAME AND WASABI	

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NIGIRIS	
(2 PIECES)	
A5 QUEEN	155
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	60
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	
(2 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	

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FISH

99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	209
TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	265
ATLANTIC BLUE SHICHIMI LOBSTER WITH PAK CHOI AND SHICHIMI TOGARASHI	299
WILD CHILEAN SEA BASS WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	295

WAGYU

JAPANESE WAGYU A5 (150 GR.) WITH POTATO GLASS AND FRESH WASABI	780
AUSTRALIAN WAGYU MARBLING 9 (150 GR.) WITH GARLIC CHIPS	335
SHIRO KIN A9* WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILI	399

OTHERS

99 GALANGAL SKIRT STEAK WITH LEEK POTATO & VEAL JUS	140
99 LAMB CHOPS WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	180
SPANISH RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	355
MISO BRAISED SHORT RIB* CELERIAC PUREE, PICKLES & ENOKITAKE	220

RICE

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

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DESSERTS

CALAMANSI & PEACH KAKIGORI

BASIL SORBET, GLAZED LYCHEE AND ALMOND CREAM

60

99 CHEESECAKE BY BASK

WITH KALUGA CAVIAR AND YUZU ICE CREAM

TO ADD ADDITIONAL KALUGA CAVIAR 20 GR TIN

99

129

CHOCOLATE AND TRUFFLE CHAWANMUSHI

WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFI ICE CREAM

70

KURO CHOCOLATE FONDANT

GLAZED CHERRY, WASABI-CHOCO CRÉMEUX AND BLACKCURRANT-CHERRY SORBET

70

OSAKA KUMO SOUFFLE BY 99

AIRY SOUFFLE WITH PEARS AND HAZELNUT ICE CREAM

70

99 WHITE CHOCOLATE - COCONUT MOUSSE

MANDARIN ORANGE AND PASSION FRUIT

80

MOCHI ICE CREAM

MATCHA, MANGO, TIRAMISU, SHIO CARAMEL

55

PREMIUM FRESH FRUITS PLATTER

PREMIUM SEASONAL FRUITS

65

OMAKASE

BUSINESS LUNCH

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH A5 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

DRAGONFLY MAKI

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

HAMACHI MAKI

TORCHED SALMON, AVOCADO AND TOMATO EMULSION

99 FOIE & TRUFFLE NIGIRI

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

SALMON FLAMBE NIGIRI

WITH LIME AND SPICY MAYONNAISE

99 BLACK COD

AU GRATIN TWO LAYERS OF RED MISO

MOCHI ICE CREAM

COFFEE

AED 199 NET PER PERSON

SAICHO PREMIUM SPARKLING TEA SELECTION

JASMINE (200 ML)

LIGHT AND FLORAL, WITH A DELICATE FINISH THAT PAIRS BEAUTIFULLY WITH REFINED, LIGHTER DISHES

OSMANTHUS (200 ML)

FRAGRANT AND REFRESHING, WITH SOFT APRICOT NOTES AND A BRIGHT, ELEGANT CHARACTER

HOJICHA (200 ML)

SMOOTH AND SAVOURY, WITH GENTLE ROASTED DEPTH SUITED TO RICHER, UMAMI-LED PLATES

AED 55

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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 A5 WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE
NV PERRIER-JOUET BLASON BRUT ROSE, EPERNAY, FRANCE

OYSTERS No. 3

WITH TORO, PONZU AND KALUGA QUEEN CAVIAR

VEGETABLE TEMPURA

WITH GOMA MAYO AND CREAMED TARE SAUCE
DASSAI 45 SPARKLING JUNMAI DAIGINJO

KEIGETSU YUZU SAKE

A REFRESHING SHOT OF JAPANESE CITRUS SAKE TO CLEANSE THE PALATE AFTER TEMPURA

FATTY TUNA CARPACCIO

TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND CORIANDER OIL

CARABINERO SANDO

DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM
2022 HAMILTON RUSSELL, CHARDONNAY, HEMEL-EN-AARDE VALLEY, SOUTH AFRICA

HOTATE MAKI

WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI

A9 FUTOMAKI

CURED QUAIL EGG, SESAME AND WASABI

99 FLAG GUNKAN

TORO, CAVIAR AND UNI
2023 BLANC-FUME, POUILLY-FUME, PASCAL JOLIVET, SANCERRE, FRANCE

ATLANTIC BLUE SHICHIMI LOBSTER

WITH PAK CHOI AND SHICHIMI TOGARASHI
2022 CHATEAU DES JACQUES, FLEURIE, BEAUJOLAIS, FRANCE

CALAMANSI & PEACH KAKIGORI

BASIL SORBET, GLAZED LYCHEE AND ALMOND CREAM
DASSAI 45 JUNMAI DAIGINJO

TASTING MENU @**1399** AED NET PER COUPLE
TASTING MENU WITH WINE PAIRING @**1999** AED NET PER COUPLE

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The last order for the Seasonal Tasting menu is at 2:45 PM during the lunch and at 10:45 PM during the dinner.
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