

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

DUBAI

 **ABU DHABI**

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

BUDAPEST

STARTERS

	HALF
CAPUMISO SOUP FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45
KOBE EDAMAME WITH TRUFFLE	45
99 KATSUSANDO WAGYU MARBLING 9 A5	190 415
CARABINERO SANDO* DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR	190
99 A8 WAGYU GYOZAS WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	110
OYSTERS No.3 WITH YUZU PEARL AND ITS OWN FOAM WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	90 210
JAPANESE TACO TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	75
99 PICKLES ASSORTED JAPANESE VEGETABLE PICKLES	45
SEAFOOD GYOZAS COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI	125
TORO TATAKI IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION	180
99 OKONOMIYAKI TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE & TARE SAUCE AKAMI TORO	165 190
WHOLE KING CRAB LEG AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	140 255
HOTATE NO DASHI* OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLES	165
SAUTÉ ALASKAN KING CRAB WITH CAYENNE* IKURA, QUAIL EGG & FRESH TRUFFLE	335

New Dish *

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

TRUFFLE WAKAME SALAD With BABY SQUID	75
IKA	
99 LOBSTER & HERBS SALAD	195
WITH AVOCADO, MICRO GREENS AND YUZU-OLIVE OIL DRESSING	
99 KING CRAB SALAD	215
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	

TARTARS

	HALF	
99 CHIRASHI		325
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		
SPICY TUNA TARTAR	140	250
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
TRUFFLE SALMON TARTAR		165
WITH DILL MAYO AND IKURA		
TORO TOAST		
WITH KALUGA CAVIAR		600
WITH BELUGA CAVIAR		1110
AKA MISO ROASTED BONE MARROW*		230
WAGYU TARTAR & PRESSED POTATO		
ROYAL OTORO TARTAR*		319
FOIE TERRINE, KALUGA CAVIAR AND RASPBERRY SAUCE		

SASHIMI

SASHIMI MORIAWASE (16 CUTS)	315
TASTING PLATTER	
IMPERIAL MORIAWASE (32 CUTS)	
WITH KALUGA CAVIAR	1555
WITH BELUGA CAVIAR	2730
SALMON & TUNA (6 CUTS)	185
SAKE & AKAMI	
TUNA & TORO (6 CUTS)	195
AKAMI & TORO	
FATTY TUNA (6 CUTS)	175
TORO	
SEA URCHIN (100 GRAMS)	1370
HOKKAIDO UNI	

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CARPACCIO

YELLOWTAIL CARPACCIO (12 cuts) HAMACHI, JALAPEÑO AND PONZU SAUCE	155
SEA BASS & SCALLOP CEVICHE TIGER MILK SAUCE	155
SALMON CARPACCIO (12 cuts) SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL	145
TUNA SMOKE & SALT* SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE DULSE AND SEA PLANKTON OIL	195
OBSIBLUE SHRIMP CARPACCIO* NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL	155
FATTY TUNA CARPACCIO* TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND CORIANDER OIL	215

TEMPURAS

	HALF	
TIGER PRAWN TEMPURA WITH 99 SPICY CREAMY SAUCE	85	160
SEA URCHIN TEMPURA COCKTAIL WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		240
VEGETABLE TEMPURA WITH GOMA MAYO AND CREAMED TARE SAUCE		130
BABY SQUID TEMPURA WITH YUZU MAYONNAISE AND SHISO LEAVES		145
CARABINERO & LOBSTER TEMPURA* EGG YOLK, WASABI AND CARABINERO EMULSION		245

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MAKIS

MATSURI ROLL	165
SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	
99 LOBSTER MAKI	265
WITH WAKAME SEAWEED, CUCUMBER AND YUZU	
99 GOLDEN BRICKS (6 PIECES)	190
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	
TEMPTSUYU MAKI (6 PIECES)	110
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	
DRAGONFLY MAKI	165
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	
SOFT SHELL CRAB ROLL	135
KING CRAB, AVOCADO AND YUKARI	
SEA URCHIN TEMPURA MAKI	530
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE	
HAMACHI MAKI	145
TORCHED SALMON, AVOCADO AND TOMATO EMULSION	
HOTATE MAKI	245
WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI	
UNAGI MAKI	140
WITH SHISO, TAMAGO AND KINOME	
99 WAGYU MAKI	165
A5-MISO EMULSION, SHIITAKE AND VEAL JUS	
99 JEWEL	
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	590
WITH BELUGA CAVIAR	1790
A9 FUTOMAKI* (2 PIECES)	175
CURED QUAIL EGG, SESAME AND WASABI	

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NIGIRIS	
(2 PIECES)	
A5 QUEEN	165
A5, CHILLI OIL AND GARLIC CHIPS	
99 GRILLED FOIE	85
WITH RASPBERRY AND TARE SAUCE	
OTORO	80
WITH WASABI	
CARABINERO (1 PIECE)	75
COOKED IN TWO TEMPERATURES	
SEA BASS FLAMBE	75
WITH 99 TRUFFLE SAUCE	
SCALLOP FLAMBE	70
HOTATE WITH YUZU MAYONNAISE	
SALMON FLAMBE	75
WITH LIME AND SPICY MAYONNAISE	
TORO FLAMBE	
WITH TOMATO EMULSION	
	80
WITH KALUGA CAVIAR	
	125
SALMON HARASU	70
SEARED WITH BINCHOTAN	
A5 CROWN	190
WITH SMOKED EEL AND FOIE GRAS	
99 FOIE & TRUFFLE	95
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI	
CRACKER	
QUAIL EGG With CECINA AND TRUFFLE	65
SUNNY SIDE UP	
99 BINCHOTAN	135
BINCHOTAN SEARED TORO, UNI AND FRESH WASABI	

GUNKANS	
(2 PIECES)	
SEA URCHIN	395
HOKKAIDO UNI	
SALMON ROE	80
IKURA	
ALASKAN KING CRAB	100
WITH AVOCADO	
99 FLAG	205
TORO, CAVIAR AND UNI	
TORO GUNKAN	90
SHISO LEAF AND TOGARASHI	

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FISH

99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	225
TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	295
ATLANTIC BLUE SHICHIMI LOBSTER WITH PAK CHOI AND SHICHIMI TOGARASHI	325
WILD CHILEAN SEA BASS WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	325

WAGYU

JAPANESE WAGYU A5 (150 GR.) WITH POTATO GLASS AND FRESH WASABI	840
AUSTRALIAN WAGYU MARBLING 9 (150 GR.) WITH GARLIC CHIPS	365
SHIRO KIN A9* WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILLI	440

OTHERS

99 GALANGAL SKIRT STEAK WITH LEEK POTATO & VEAL JUS	165
99 LAMB CHOPS WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	205
SPANISH RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS, PONZU BEARNAISE SAUCE	390
MISO BRAISED SHORT RIB* CELERIAC PUREE, PICKLES & ENOKITAKE	240

RICE

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

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DESSERTS

CALAMANSI & PEACH KAKIGORI	65
BASIL SORBET, GLAZED LYCHEE AND ALMOND CREAM	
99 CHEESECAKE BY BASK	99
WITH KALUGA CAVIAR AND YUZU ICE CREAM	
TO ADD ADDITIONAL KALUGA CAVIAR 20 GR TIN	129
CHOCOLATE AND TRUFFLE CHAWANMUSHI	70
WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFI ICE CREAM	
KURO CHOCOLATE FONDANT	70
GLAZED CHERRY, WASABI-CHOCO CRÉMEUX AND BLACKCURRANT-CHERRY SORBET	
OSAKA KUMO SOUFFLE BY 99	70
AIRY SOUFFLE WITH PEARS AND HAZELNUT ICE CREAM	
99 WHITE CHOCOLATE - COCONUT MOUSSE	80
MANDARIN ORANGE AND PASSION FRUIT	
MOCHI ICE CREAM	55
MATCHA, MANGO, TIRAMISÚ, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE	
PREMIUM FRESH FRUITS PLATTER	65
PREMIUM SEASONAL FRUITS	

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

OYSTERS No.3

WITH TORO, PONZU AND KALUGA QUEEN CAVIAR

VEGETABLE TEMPURA

WITH GOMA MAYO AND CREAMED TARE SAUCE

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

HOTATE MAKI

WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI

A9 FUTOMAKI

CURED QUAIL EGG, SESAME AND WASABI

99 FLAG

TORO, CAVIAR AND UNI

ATLANTIC BLUE SHICHIMI LOBSTER

WITH PAK CHOI AND SHICHIMI TOGARASHI

CALAMANSI & PEACH KAKIGORI

BASIL SORBET, GLAZED LYCHEE AND ALMOND CREAM

1399 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 @ **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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