

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

BILBAO

KOPAONIK

MARBELLA

STARTERS		
CAPUMiso SOUP		40.00
FERMENTED SOY SEAWEED, TRUFFLE, LEEK AND TOFU FOAM		
EDAMAME		
SALTED		30.00
KOBE A5		40.00
CORN FED CHICKEN GYOZAS		80.00
SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY		
SWEET FRIED TOFU		50.00
WITH TEMPTSUYU SAUCE		
OYSTERS No.3 (6 PIECES)		180.00
WITH YUZU FOAM – <i>SUBJECT TO AVAILABILITY</i>		
KING CRAB AU GRATIN		140.00
WASABI, TOBIKO AND YUZU MAYONNAISE		
JAPANESE TACO		65.00
TORO AND SMOKED BACON WITH TOMATO AND AROMATIZED HERBS		
OKONOMIYAKI		99.00
TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		
GRILLED CARABINERO PRAWN (1 UNIT)		90.00
WITH JALAPEÑO SAUCE AND YUZU FOAM		
TUNA TATAKI		
WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION		
AKAMI		105.00
TORO		140.00
99 KATSUSANDO		199.00
WAGYU MARBLING 9, MUSTARD, BLACK PEPPER AND GOLDEN LEAVES		
SEA SALADS		
WITH DIFFERENT TYPES OF SEAWEED		
GOMA WAKAME WITH SQUID		45.00
IKA		
ATLANTIC BLUE LOBSTER SALAD		85.00
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING		
SAIKO SALAD		149.00
AKAMI, SALMON, SEA BASS, UNI, SEAWEED AND PEANUT DRESSING		
ALASKAN KING CRAB, SEAWEED AND CUCUMBER SALAD		115.00
TARABAGANI		
TARTARS		
	HALF	
SPICY TUNA TARTAR		180.00
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
TORO TARTAR WITH KALUGA CAVIAR (30 GR. TIN)	225.00	420.00
WITH 99 SOY, PONZU SAUCE AND HOMEMADE BRIOCHE		
WAGYU TARTAR		180.00
MARINATED IN DIJON MUSTARD AND EGG YOLK MACERATED IN 99 SOY SAUCE		

	SASHIMI (12 CUTS)	HALF	
TASTING PLATTER SASHIMI MORIAWASE (32 CUTS)		190.00	375.00
SALMON SAKE			125.00
BUTTERFISH EBODAI			135.00
SALMON & TUNA SAKE & AKAMI			155.00
TUNA AKAMI			179.00
FATTY TUNA TORO			250.00
SEA URCHIN HOKKAIDO UNI			399.00
CARPACCIO			
FATTY TUNA CARPACCIO TORO, TOMATO PUREE AND ARBEQUINA			199.00
MULLET USUZUKURI WITH KIZAMI WASABI AND BLACK TOBIKO			85.00
YELLOWTAIL CARPACCIO HAMACHI AND PONZU SAUCE	65.00		115.00
SCALLOP CARPACCIO HOTATE, CONFIT ORANGE PEEL AND PONZU			90.00
WAGYU CARPACCIO MARBLING 9 CORIANDER AND GARLIC CHIPS	95.00		175.00
OBSIBLUE SHRIMP CARPACCIO NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED VIRGIN OLIVE OIL			115.00
TEMPURAS			
ALL OUR TEMPURAS ARE MADE 100% VIRGIN OLIVE OIL			
TIGER PRAWN TEMPURA WITH 99 SPICY CREAMY SAUCE	80.00		145.00
SEA URCHIN TEMPURA COCKTAIL WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER			99.00
BABY SQUID TEMPURA WITH YUZU MAYONNAISE AND SHISO LEAVES			80.00
VEGETABLE TEMPURA WITH TEMPTSUYU SAUCE			69.00
ATLANTIC BLUE LOBSTER TEMPURA WITH WASABI MAYONNAISE	145.00		275.00

MAKI SUSHI

6 PIECES

TEMPTSUYU MAKI SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE	85.00
TORO TUNA AND SHOESTRING CHIPS MAKI CUCUMBER AND SWEET MISO SAUCE	95.00
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	169.00
THE 99 JEWEL WITH FATTY TUNA, TRUFFLE, KALUGA CAVIAR AND GOLDEN LEAVES	599.00
HOTATE MAKI SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE	95.00
DRAGONFLY MAKI EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	90.00
SOFT SHELL CRAB ROLL KING CRAB, AVOCADO AND FURIKAKE	105.00
TORI MAKI CHICKEN, MANGO VINAIGRETTE AND RICE WAFER	80.00
AUSTRALIAN WAGYU MAKI WITH ANTIGUA MUSTARD AND SHOESTRING CHIPS	135.00
MATSURI ROLL SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	125.00

TEMAKI

(HAND ROLLED SUSHI)

SALMON ROE AND AVOCADO IKURA	69.00
FATTY TUNA AND TENKASU SPICY TORO	90.00
SALMON TARTAR SAKE	55.00
SPICY KING CRAB TARABAGANI	90.00
FOIE AND MANGO TARE SAUCE	65.00

SUSHI A LA CARTE
(TWO PIECES)

Nigiri SUSHI

TUNA	55.00
AKAMI	
SALMON	45.00
SAKE	
BUTTERFISH AND TRUFFLE	55.00
EBODAI	
SEA BASS	50.00
SUZUKI	
YELLOWTAIL	55.00
HAMACHI	
FATTY TUNA	69.00
TORO	

WARM Nigiri SUSHI

SPANISH RED SHRIMP (1 PIECE)	69.00
COOKED IN TWO TEMPERATURES	
LANGOUSTINE (1 PIECE)	45.00
COOKED IN KOBE A5	
QUAIL EGG	45.00
WITH BLACK TRUFFLE	
99 WAGYU SLIDERS	50.00
WITH FOIE, SHOESTRINGS CHIPS AND TOMATO EMULSION	
SEA BASS FLAMBÉ	55.00
WITH 99 TRUFFLE SAUCE	
SCALLOP FLAMBÉ	60.00
HOTATE WITH YUZU MAYONNAISE	
AUSTRALIAN WAGYU FLAMBÉ	60.00
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	
WITH KALUGA CAVIAR	90.00

Gunkan SUSHI

99 FLAG	149.00
TORO, CAVIAR AND UNI	
SALMON ROE	55.00
IKURA	
SQUID AND TRUFFLE	55.00
IKA	
ALASKAN KING CRAB	60.00
TARABAGANI	
FATTY TUNA TARTAR	60.00
TORO WITH TENKASU	
WAGYU TARTAR	65.00
WITH QUAIL EGG AND TENKASU	
FATTY TUNA TARTAR AND QUAIL EGG	65.00
TORO AND SMOKED BEEF BACON	
SEA URCHIN	139.00
HOKKAIDO UNI	

FISH

TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	190.00
SAKANA NABE SAUTÉED FISH SELECTION IN A BOUILLABAISSE MADE OF YELLOW CHILI MUSSELS AND FOIE	195.00
99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	199.00
ATLANTIC BLUE SHICHIMI LOBSTER WITH PAK CHOI AND SHICHIMI TOGARASHI	270.00

WAGYU

AUSTRALIAN WAGYU MARBLING 9 190 GR	290.00
JAPANESE KOBE GRADE A5 190 GR	695.00
SLOW - COOKED SHORT RIBS AKO MISO 400 GR COOKED 20 HOURS UNDER LOW TEMPERATURE WITH ROASTED EGGPLANT	399.00

OTHERS

RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	255.00
OUTSIDE SKIRT STEAK WITH GALANGAL SAUCE	150.00
FLAT GRILLED CORN FED CHICKEN WITH VEGETABLES AU PAPILLOT WASABI AND YUZU SAUCE	120.00
LAVA ROCK GRILLED LAMB RACK WITH CONFIT SHIITAKE AND YAKINIKU SAUCE	160.00

RICES

YAKIMESHI ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	70.00
OHITASHI WITH ASPARAGUS, SHIITAKE AND DASHI	60.00

OMAKASE

BUSINESS LUNCH

EDAMAME

SALTED

HOSOMAKI

CHU-TORO WITH LEEKS

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

FATTY TUNA AND SMOKED BACON BEEF TACO

TOMATO EMULSION AND AROMATIZED HERBS

ALASKAN KING CRAB GUNKAN

TARABAGANI

FATTY TUNA TARTAR GUNKAN

WITH TENKASU

SEA BASS FLAMBÉ NIGIRI

WITH 99 TRUFFLE SAUCE

SCALLOP FLAMBÉ NIGIRI

HOTATE WITH YUZU MAYONNAISE

FLAT GRILLED CORN FED CHICKEN

WITH VEGETABLES AU PAPILLOT WASABI AND YUZU SAUCE

COFFEE / TEA

AED 149 NET PER PERSON

Due to our compromise with the best quality, we do only serve Bluefin Tuna
Package valid during lunch time from Sunday to Thursday, excluding public holidays
All prices are in UAE dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge

FUYU

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

GRILLED CARABINERO PRAWN

WITH JALAPENO SAUCE AND COOKED IN TWO TEMPERATURES

SCALLOP CARPACCIO

HOTATE, ORANGE PEEL CONFIT AND PONZU

SEA URCHIN TEMPURA COCKTAIL

ACCOMPANIED BY A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

WAGYU MAKI

WITH ANTIGUA MUSTARD AND SHOESTRING CHIPS

SOFT SHELL CRAB ROLL

KING CRAB, AVOCADO AND FURIKAKE

QUAIL EGG NIGIRI

WITH BLACK TRUFFLE

BUTTERFISH AND TRUFFLE NIGIRI

EBODAI

FATTY TUNA AND TENKASU GUNKAN

TORO WITH TENKASU

99 FLAG GUNKAN

TORO, CAVIAR AND UNI

99 CHEESECAKE

WITH KUNAFI ICE CREAM

COFFEE / TEA

899 AED NET PER COUPLE

ASK OUR SOMMELIER FOR A RECOMMENDED WINE PAIRING @ **1199 AED NET** PER COUPLE

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ZEITAKU BRUNCH

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

OKONOMIYAKI

TUNA PIZZA WITH JALAPEÑO, ONION, CHERRY TOMATO, OLIVES AND TARE SAUCE

CORN FED CHICKEN GYOZAS

SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY

KING CRAB AUGRATIN

WITH WASABI, TOBIKO AND YUZU MAYONNAISE

TIGER PRAWN TEMPURA

WITH 99 SPICY CREAMY SAUCE

PANKO MISTURA MAKI

EBI, KING CRAB, AVOCADO AND SEA BASS

MATSURI ROLL

SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO

BUTTERFISH NIGIRI

WITH TRUFFLE

SALMON FLAMBÉ NIGIRI

WITH LIME

GRILLED FOIE NIGIRI

WITH RASPBERRY AND TARE SAUCE

MOCHI ICE CREAM

COFFEE / TEA

EVERY FRIDAY FROM 1:00PM TO 5:00PM

AED 399 (SOFT)

AED 499 (BUBBLES AND PREMIUM)

AED 999 (CHAMPAGNE AND JAPANESE SAKE)

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ST. VALENTINE'S DAY

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

CAPUMISO SOUP

FERMENTED SOY SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

OYSTERS No.3

WITH YUZU FOAM

ATLANTIC BLUE LOBSTER MAKI

WITH WAKAME SEAWEED, CUCUMBER AND YUZU

MATSURI ROLL

SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO

TORO FLAMBÉ NIGIRI

WITH KALUGA CAVIAR

ALASKAN KING CRAB GUNKAN

TARABAGANI

LANGOUSTINE NIGIRI

COOKED IN KOBE A5

99 BLACK COD

AU GRATIN TWO LAYERS OF RED MISO

99 YUZU CHEESECAKE

WITH KUNAFI ICE CREAM

1499 AED NET PER COUPLE
(INCLUDES A BOTTLE OF BRUT CHAMPAGNE)

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