

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

BILBAO

RABAT

MARBELLA

STARTERS

	HALF	FULL
CAPUMISO SOUP FERMENTED SOY SEAWEEED, 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 SEAWEEED

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

TARTARS

SPICY TUNA TARTAR WAKAME SEAWEEED 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) TASTING PLATTER	225.00
IMPERIAL MORIAWASE (32 CUTS) WITH KALUGA CAVIAR	1300.00
WITH BELUGA IRANIAN CAVIAR	2499.00
SALMON SAKE	70.00
SALMON & TUNA SAKE & AKAMI	80.00
TUNA AKAMI	95.00
FATTY TUNA TORO	150.00
SEA URCHIN HOKKAIDO UNI (100 GRAMS)	599.00

CARPACCIO

HALF

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

TEMPURAS

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		185.00
BABY SQUID TEMPURA WITH YUZU MAYONNAISE AND SHISO LEAVES		80.00
OYSTERS TEMPURA (2 PIECES) – SUBJECT TO AVAILABILITY WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		99.00
VEGETABLE TEMPURA WITH TEMPTSUYU SAUCE		69.00
ATLANTIC BLUE LOBSTER TEMPURA WITH WASABI MAYONNAISE	155.00	295.00

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 SEAWEEED, 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

SUSHI A LA CARTE (TWO PIECES)

NIGIRI SUSHI

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

WARM NIGIRI SUSHI

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

Gunkan SUSHI

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

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

NATSU

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

OYSTER TEMPURA

WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR

TORO OKONOMIYAKI

FATTY TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE

TORO TACO

TORO, SMOKED BEEF BACON WITH TOMATO AND AROMATIZED HERBS

SOFT SHELL CRAB ROLL

KING CRAB, AVOCADO AND YUKARI

HOTATE MAKI

SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE

99 WAGYU TARTAR GUNKAN

WITH SHISO, CAVIAR AND GOLDEN LEAVES

TORO AND QUAIL EGG GUNKAN

WITH SMOKED BEEF BACON

TORO FLAMBÉ NIGIRI

WITH KALUGA CAVIAR

GRILLED FOIE NIGIRI

WITH RASPBERRY AND 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 @ **1599 AED NET** PER COUPLE

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

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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

BABY SQUID TEMPURA

WITH YUZU MAYONNAISE AND SHISHO LEAVES

QUAIL EGG NIGIRI

WITH BLACK TRUFFLE

SALMON FLAMBÉ NIGIRI

WITH LIME AND SPICY MAYONNAISE

SEA BASS FLAMBÉ NIGIRI

WITH 99 TRUFFLE SAUCE

AUSTRALIAN WAGYU FLAMBÉ NIGIRI

MARBLING9

OUTSIDE SKIRT STEAK

WITH GALANGAL SAUCE

COFFEE / TEA

AED 169 NET PER PERSON

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