



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 A5 WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE		
99 KATSUSANDO		
WAGYU MARBLING 9		185
A5		410
CARABINERO SANDO*		185
DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR		
99 A8 WAGYU GYOZAS		105
WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		
OYSTERS No.3		
WITH YUZU PEARL AND ITS OWN FOAM		85
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		205
JAPANESE TACO		70
TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		
99 PICKLES		45
ASSORTED JAPANESE VEGETABLE PICKLES		
SEAFOOD GYOZAS		120
COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI		
TORO TATAKI		175
IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION		
99 OKONOMIYAKI		
TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE & TARE SAUCE		
AKAMI		160
TORO		185
WHOLE KING CRAB LEG AU GRATIN	135	250
WASABI, TOBIKO AND YUZU MAYONNAISE		
HOTATE NO DASHI*		160
OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLES		
SAUTÉ ALASKAN KING CRAB WITH CAYENNE*		330
IKURA, QUAIL EGG & FRESH TRUFFLE		

New Dish *

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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 210
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER

TARTARS

HALF

99 CHIRASHI 320
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 160
WITH DILL MAYO AND IKURA

TORO TOAST
WITH KALUGA CAVIAR 600
WITH BELUGA CAVIAR 1110

AKA MISO ROASTED BONE MARROW* 225
WAGYU TARTAR & PRESSED POTATO

ROYAL OTORO TARTAR* 299
FOIE TERRINE, KALUGA CAVIAR AND RASPBERRY SAUCE

SASHIMI

SASHIMI MORIAWASE (16 CUTS) 310
TASTING PLATTER

IMPERIAL MORIAWASE (32 CUTS)
WITH KALUGA CAVIAR 1555
WITH BELUGA CAVIAR 2730

SALMON & TUNA (6 CUTS) 180
SAKE & AKAMI

TUNA & TORO (6 CUTS) 190
AKAMI & TORO

FATTY TUNA (6 CUTS) 170
TORO

SEA URCHIN (100 GRAMS) 1365
HOKKAIDO UNI

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CARPACCIO		
YELLOWTAIL CARPACCIO (12 cuts)		150
HAMACHI, JALAPENO AND PONZU SAUCE		
SEA BASS & SCALLOP CEVICHE		150
TIGER MILK SAUCE		
SALMON CARPACCIO (12 cuts)		140
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*		210
TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND CORIANDER OIL		

TEMPURAS		
	HALF	
TIGER PRAWN TEMPURA	85	160
WITH 99 SPICY CREAMY SAUCE		
SEA URCHIN TEMPURA COCKTAIL		235
WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		
VEGETABLE TEMPURA		125
WITH GOMA MAYO AND CREAMED TARE SAUCE		
BABY SQUID TEMPURA		145
WITH YUZU MAYONNAISE AND SHISO LEAVES		
CARABINERO & LOBSTER TEMPURA*		240
EGG YOLK, WASABI AND CARABINERO EMULSION		

MAKIS

MATSURI ROLL	160
SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO	
99 LOBSTER MAKI	260
WITH WAKAME SEAWEED, CUCUMBER AND YUZU	
99 GOLDEN BRICKS (6 PIECES)	190
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	
TEMPTSUYU MAKI (6 PIECES)	105
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	
DRAGONFLY MAKI	160
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	
SOFT SHELL CRAB ROLL	130
KING CRAB, AVOCADO AND YUKARI	
SEA URCHIN TEMPURA MAKI	520
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE	
HAMACHI MAKI	140
TORCHED SALMON, AVOCADO AND TOMATO EMULSION	
HOTATE MAKI	240
WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI	
UNAGI MAKI	135
WITH SHISO, TAMAGO AND KINOME	
99 WAGYU MAKI	160
A5-MISO EMULSION, SHITAKE AND VEAL JUS	
99 JEWEL	
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	580
WITH BELUGA CAVIAR	1780
A9 FUTOMAKI* (2 PIECES)	170
CURED QUAIL EGG, SESAME AND WASABI	

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NIGIRIS	
(2 PIECES)	
A5 QUEEN	160
A5, CHILI OIL AND GARLIC CHIPS	
99 GRILLED FOIE	80
WITH RASPBERRY AND TARE SAUCE	
OTORO	75
WITH WASABI	
CARABINERO (1 PIECE)	70
COOKED IN TWO TEMPERATURES	
SEA BASS FLAMBE	70
WITH 99 TRUFFLE SAUCE	
SCALLOP FLAMBE	65
HOTATE WITH YUZU MAYONNAISE	
SALMON FLAMBE	70
WITH LIME AND SPICY MAYONNAISE	
TORO FLAMBE	
WITH TOMATO EMULSION	
	75
WITH KALUGA CAVIAR	
	120
SALMON HARASU	65
SEARED WITH BINCHOTAN	
A5 CROWN	185
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	60
SUNNY SIDE UP	
99 BINCHOTAN	130
BINCHOTAN SEARED TORO, UNI AND FRESH WASABI	
GUNKANS	
(2 PIECES)	
SEA URCHIN	390
HOKKAIDO UNI	
SALMON ROE	75
IKURA	
ALASKAN KING CRAB	95
WITH AVOCADO	
99 FLAG	200
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	220
TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	290
ATLANTIC BLUE SHICHIMI LOBSTER WITH PAK CHOI AND SHICHIMI TOGARASHI	325
WILD CHILEAN SEA BASS WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	320

WAGYU

JAPANESE WAGYU A5 (150 GR.) WITH POTATO GLASS AND FRESH WASABI	840
AUSTRALIAN WAGYU MARBLING 9 (150 GR.) WITH GARLIC CHIPS	360
SHIRO KIN A9* WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILI	435

OTHERS

99 GALANGAL SKIRT STEAK WITH LEEK POTATO & VEAL JUS	160
99 LAMB CHOPS WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	200
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, SHITAKE, 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, TIRAMISU, SHIO CARAMEL	
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
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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