

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

STARTERS

HALF

CAPUMISO SOUP FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45
KOBE EDAMAME WITH TRUFFLE	45
99 KATSUSANDO WAGYU MARBLING 9 KOBE A5	169 390
99 CHAWANMUSHI SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI	135
99 A8 WAGYU GYOZAS WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	95
OYSTERS No.3 WITH YUZU PEARL AND ITS OWN FOAM WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	75 185
JAPANESE TACO TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	60
99 PICKLES* ASSORTED JAPANESE VEGETABLE PICKLES	50
SEAFOOD GYOZAS* COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI	125
TORO TATAKI IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION	160
99 OKONOMIYAKI TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE AKAMI TORO	145 170
WHOLE KING CRAB LEG AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	120 230

SEA SALADS

TRUFFLE WAKAME SALAD WITH BABY SQUID IKA	65
99 LOBSTER SALAD WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	175
99 KING CRAB SALAD KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	190

New Dish *

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

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Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always. The team @ 99.

TARTARS

	HALF	
99 CHIRASHI MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		295
SPICY TUNA TARTAR WAKAME SEAWEEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	120	230
TRUFFLE SALMON TARTAR WITH DILL MAYO AND IKURA		140
WAGYU TARTAR OVER BONE MARROW WITH AKA GLAZED, SEA LETTUCE AND GARLIC CHIPS		205
TORO TOAST* WITH KALUGA CAVIAR		560
WITH BELUGA CAVIAR		1120

SASHIMI

SASHIMI MORIAWASE (16 CUTS) TASTING PLATTER		280
IMPERIAL MORIAWASE (32 CUTS) WITH KALUGA CAVIAR		1450
WITH BELUGA CAVIAR		2550
SALMON & TUNA (6 CUTS) SAKE & AKAMI		160
TUNA & TORO* (6 CUTS) AKAMI & TORO		180
FATTY TUNA (6 CUTS) TORO		150
SEA URCHIN (100 GRAMS) HOKKAIDO UNI		1119

CARPACCIO

YELLOWTAIL CARPACCIO (12 CUTS) HAMACHI, JALAPENO AND PONZU SAUCE		135
FATTY TUNA CARPACCIO (6 CUTS) TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL		115
SEA BASS & SCALLOP CEVICHE TIGER MILK SAUCE		130
SALMON CARPACCIO (12 CUTS) SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		130

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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*		115
WITH GOMA MAYO AND CREAMED TARE SAUCE		
BABY SQUID TEMPURA*		140
WITH YUZU MAYONNAISE AND SHISHO LEAVES		
OYSTER TEMPURA (2 PIECES)		115
WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		

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*		235
WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI		
UNAGI MAKI*		135
WITH SHISO, TAMAGO AND KINOME		
99 WAGYU MAKI		140
KOBE-MISO EMULSION, SHITAKE AND VEAL JUS		
99 JEWEL		
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES		
WITH KALUGA CAVIAR		499
WITH BELUGA CAVIAR		1599

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NIGIRIS

(TWO PIECES)

A5 QUEEN	155
JAPANESE KOBE 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*	65
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

(TWO 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	
CHUTORO WITH QUAIL EGG	65
WITH KIZAMI WASABI	
99 WAGYU TARTAR	110
WITH SHISO, CAVIAR AND GOLDEN LEAVES	

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FISH

99 BLACK COD	209
AU GRATIN TWO LAYERS OF RED MISO	
TERIYAKI TUNA	265
WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	
ATLANTIC BLUE SHICHIMI LOBSTER*	315
WITH PAK CHOI AND SHICHIMI TOGARASHI	
WILD CHILEAN SEA BASS *	310
WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	
UMI NO TORIO*	265
SKEWERS OF HOTATE, TORO AND UNAGI WITH AJI AMARILLO GLAZE AND TOMATO EMULSION	

MEAT

JAPANESE KOBE GRADE A5 (150 GR.)	780
WITH POTATO GLASS AND FRESH WASABI	
AUSTRALIAN WAGYU MARBLING 9 (150 GR.)	335
WITH GARLIC CHIPS	
99 GALANGAL SKIRT STEAK	140
WITH LEEK POTATO & VEAL JUS	
99 LAMB CHOPS *	190
WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	
SPANISH RUBIA GALLEGA ENTRECOTE	355
GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	

RICE

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

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DESSERTS

MOCHI ICE CREAM	55
MATCHA, MANGO, TIRAMISÚ, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE	
<i>2022 CHÂTEAU MINUTY, M DE MINUTY ROSÉ, COTES DE PROVENCE, FRANCE</i>	95
CHOCOLATE AND TRUFFLE CHAWANMUSHI	70
WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFU ICE CREAM	
<i>CHABLIS LA PIERRELEE, LA CHABLISIENNE, BURGUNDY, FRANCE</i>	145
99 YUZU CHEESECAKE	65
WITH KUNAFU ICE CREAM	
<i>RIESLING, DR. LOOSEN, MOSEL, GERMANY</i>	90
PREMIUM FRESH FRUITS PLATTER	65
PREMIUM SEASONAL FRUITS	
<i>NV TAITTINGER PRESTIGE ROSÉ, REIMS, FRANCE</i>	170
CHOCOLATE FONDANT	70
SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM	
<i>OLD TOKIO, 99 SIGNATURE COCKTAIL</i>	95
JAPANESE SOUFFLE	70
WITH PEARS AND HAZELNUT ICE CREAM	
<i>MATCHA MARTINI, 99 SIGNATURE COCKTAIL</i>	85
COCONUT MOUSSE	80
WITH WHITE CHOCOLATE, MANDARIN ORANGE AND PASSION FRUIT	
<i>MOSCATEL ORO, FLORALIS, TORRES, SPAIN</i>	95

OMAKASE

BUSINESS LUNCH

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH KOBE WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

BABY SQUID TEMPURA

WITH YUZU MAYONNAISE AND SHISO LEAVES

DRAGONFLY MAKI

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

YELLOWTAIL NIGIRI

WITH JALAPENO AND GOCHUJANG

TORO FLAMBE NIGIRI

WITH TOMATO EMULSION

QUAIL EGG WITH CECINA AND TRUFFLE NIGIRI

SUNNY SIDE UP

99 BLACK COD

AU GRATIN TWO LAYERS OF RED MISO

MOCHI ICE CREAM

COFFEE

AED 199 NET PER PERSON

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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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NATSU

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH TRUFFLE

TUNA TATAKI

IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION

SEAFOOD GYOZAS

COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI

TORO TOAST

WITH KALUGA CAVIAR

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

HOTATE MAKI

WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI

CARABINERO NIGIRI

COOKED IN TWO TEMPERATURES

A5 QUEEN NIGIRI

JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS

99 FLAG GUNKAN

TORO, CAVIAR AND UNI

WILD CHILEAN SEA BASS

WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR

CHOCOLATE AND TRUFFLE CHAWANMUSHI

WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFI ICE CREAM

1299 AED NET PER COUPLE

WITH A BOTTLE OF TAITTINGER BRUT RESERVE NV CHAMPAGNE @ 2099 AED NET PER COUPLE

WITH A BOTTLE OF PERRIER- JOUËT BELLE EPOQUE BRUT 2014 VINTAGE CHAMPAGNE @ 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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