



**99 SUSHI BAR**  
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

**DUBAI**

**BARCELONA**

**MADRID**

**RABAT**

**MARBELLA**

**MONACO**

**LONDON**

## STARTERS

HALF

<b>CAPUMISO SOUP</b> FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45
<b>KOBE EDAMAME</b> WITH TRUFFLE	45
<b>99 KATSUSANDO</b> WAGYU MARBLING 9 KOBE A5	169 390
<b>99 CHAWANMUSHI</b> SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI	135
<b>99 A8 WAGYU GYOZAS</b> WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	95
<b>OYSTERS No.3</b> WITH YUZU PEARL AND ITS OWN FOAM WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	75 185
<b>JAPANESE TACO</b> TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	60
<b>99 PICKLES*</b> ASSORTED JAPANESE VEGETABLE PICKLES	45
<b>SEAFOOD GYOZAS*</b> COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI	110
<b>TORO TATAKI</b> IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION	160
<b>99 OKONOMIYAKI</b> TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE AKAMI TORO	145 170
<b>WHOLE KING CRAB LEG AU GRATIN</b> WASABI, TOBIKO AND YUZU MAYONNAISE	120 230

## SEA SALADS

<b>TRUFFLE WAKAME SALAD WITH BABY SQUID</b> IKA	65
<b>99 LOBSTER SALAD</b> WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	175
<b>99 KING CRAB SALAD</b> 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.

All prices are in UAE dirhams Incl. of 5% VAT and subject to 10% service charge.

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	
<b>99 CHIRASHI</b>		295
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		
<b>SPICY TUNA TARTAR</b>	120	230
WAKAME SEAWEEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
<b>TRUFFLE SALMON TARTAR</b>		140
WITH DILL MAYO AND IKURA		
<b>WAGYU TARTAR OVER BONE MARROW</b>		205
WITH AKA GLAZED, SEA LETTUCE AND GARLIC CHIPS		
<b>TORO TOAST*</b>		
WITH KALUGA CAVIAR		550
WITH BELUGA CAVIAR		999

## SASHIMI

<b>SASHIMI MORIAWASE (16 CUTS)</b>		280
TASTING PLATTER		
<b>IMPERIAL MORIAWASE (32 CUTS)</b>		
WITH KALUGA CAVIAR		1450
WITH BELUGA CAVIAR		2550
<b>SALMON &amp; TUNA (6 CUTS)</b>		160
SAKE & AKAMI		
<b>TUNA &amp; TORO* (6 CUTS)</b>		170
AKAMI & TORO		
<b>FATTY TUNA (6 CUTS)</b>		150
TORO		
<b>SEA URCHIN (100 GRAMS)</b>		1119
HOKKAIDO UNI		

## CARPACCIO

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

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## TEMPURAS

	HALF	
<b>TIGER PRAWN TEMPURA</b> WITH 99 SPICY CREAMY SAUCE	75	145
<b>SEA URCHIN TEMPURA COCKTAIL</b> WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		215
<b>VEGETABLE TEMPURA*</b> WITH GOMA MAYO AND CREAMED TARE SAUCE		110
<b>BABY SQUID TEMPURA*</b> WITH YUZU MAYONNAISE AND SHISHO LEAVES		130
<b>OYSTER TEMPURA (2 PIECES)</b> WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		115

## MAKIS

<b>MATSURI ROLL</b> SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO		145
<b>99 LOBSTER MAKI</b> WITH WAKAME SEAWEED, CUCUMBER AND YUZU		235
<b>99 GOLDEN BRICKS (6 PIECES)</b> TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES		170
<b>TEMPTSUYU MAKI (6 PIECES)</b> SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE		90
<b>DRAGONFLY MAKI</b> EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE		140
<b>SOFT SHELL CRAB ROLL</b> KING CRAB, AVOCADO AND YUKARI		120
<b>SEA URCHIN TEMPURA MAKI</b> UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE		449
<b>HAMACHI MAKI</b> TORCHED SALMON, AVOCADO AND TOMATO EMULSION		130
<b>HOTATE MAKI*</b> WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI		220
<b>UNAGI MAKI*</b> WITH SHISO, TAMAGO AND KINOME		120
<b>99 WAGYU MAKI</b> KOBE-MISO EMULSION, SHITAKE AND VEAL JUS		140
<b>99 JEWEL</b> TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES WITH KALUGA CAVIAR		499
WITH BELUGA CAVIAR		1599

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## NIGIRIS

(TWO PIECES)

<b>A5 QUEEN</b>	155
JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	
<b>99 GRILLED FOIE</b>	75
WITH RASPBERRY AND TARE SAUCE	
<b>OTORO</b>	70
WITH WASABI	
<b>CARABINERO (1 PIECE)</b>	65
COOKED IN TWO TEMPERATURES	
<b>SEA BASS FLAMBE</b>	65
WITH 99 TRUFFLE SAUCE	
<b>SCALLOP FLAMBE</b>	60
HOTATE WITH YUZU MAYONNAISE	
<b>SALMON FLAMBE</b>	60
WITH LIME AND SPICY MAYONNAISE	
<b>TORO FLAMBE</b>	69
WITH TOMATO EMULSION	
WITH KALUGA CAVIAR	115
<b>SALMON HARASU*</b>	60
SEARED WITH BINCHOTAN	
<b>A5 CROWN*</b>	175
WITH SMOKED EEL AND FOIE GRAS	
<b>99 FOIE &amp; TRUFFLE</b>	90
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	
<b>QUAIL EGG WITH CECINA AND TRUFFLE</b>	55
SUNNY SIDE UP	
<b>99 BINCHOTAN</b>	120
BINCHOTAN SEARED TORO, UNI AND FRESH WASABI	

## GUNKANS

(TWO PIECES)

<b>SEA URCHIN</b>	355
HOKKAIDO UNI	
<b>SALMON ROE</b>	65
IKURA	
<b>ALASKAN KING CRAB</b>	85
WITH AVOCADO	
<b>99 FLAG</b>	180
TORO, CAVIAR AND UNI	
<b>TORO GUNKAN</b>	80
SHISO LEAF AND TOGARASHI	
<b>CHUTORO WITH QUAIL EGG</b>	65
WITH KIZAMI WASABI	
<b>99 WAGYU TARTAR</b>	110
WITH SHISO, CAVIAR AND GOLDEN LEAVES	

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## FISH

<b>99 BLACK COD</b>	209
AU GRATIN TWO LAYERS OF RED MISO	
<b>TERIYAKI TUNA</b>	265
WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	
<b>ATLANTIC BLUE SHICHIMI LOBSTER*</b>	299
WITH PAK CHOI AND SHICHIMI TOGARASHI	
<b>WILD CHILEAN SEA BASS *</b>	295
WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	
<b>UMI NO TORIO*</b>	250
SKEWERS OF HOTATE, TORO AND UNAGI WITH AJI AMARILLO GLAZE AND TOMATO EMULSION	

## MEAT

<b>JAPANESE KOBE GRADE A5</b> (150 GR.)	780
WITH POTATO GLASS AND FRESH WASABI	
<b>AUSTRALIAN WAGYU MARBLING 9</b> (150 GR.)	335
WITH GARLIC CHIPS	
<b>99 GALANGAL SKIRT STEAK</b>	140
WITH LEEK POTATO & VEAL JUS	
<b>99 LAMB CHOPS *</b>	180
WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	
<b>SPANISH RUBIA GALLEGA ENTRECOTE</b>	355
GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	

## RICE

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

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# DESSERTS

<b>MOCHI ICE CREAM</b>	55
MATCHA, MANGO, TIRAMISÚ, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE	
<b>CHÂTEAU MINUTI, M DE MINUTY ROSÉ</b>	70
<b>CHOCOLATE AND TRUFFLE CHAWANMUSHI</b>	70
WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFI ICE CREAM	
<b>PEDRO XIMENEZ SHERRY SAN EMILIO</b>	99
<b>99 YUZU CHEESECAKE</b>	65
WITH KUNAFI ICE CREAM	
<b>SANCERRE PASCAL JOLIVET</b>	140
<b>PREMIUM FRESH FRUITS PLATTER</b>	65
PREMIUM SEASONAL FRUITS	
<b>RAVENTOS BLANC DE BLANCS</b>	75
<b>CHOCOLATE FONDANT</b>	70
SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM	
<b>OLD TOKIO</b>	95
<b>JAPANESE SOUFFLE</b>	70
WITH PEARS AND HAZELNUT ICE CREAM	
<b>NV TAITTINGER ROSÉ</b>	190
<b>COCONUT MOUSSE</b>	80
WITH WHITE CHOCOLATE, MANDARIN ORANGE, AND PASSION FRUIT	
<b>MOSCATEL ORO, FLORALIS, TORRES</b>	55

# 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

## **99 A8 WAGYU GYOZAS**

WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE

## **HAMACHI MAKI**

TORCHED SALMON, AVOCADO AND TOMATO EMULSION

## **SEA BASS FLAMBE NIGIRI**

WITH 99 TRUFFLE SAUCE

## **SALMON FLAMBE NIGIRI**

WITH LIME AND SPICY MAYONNAISE

## **BUTTERFISH NIGIRI**

WITH TRUFFLE

## **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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# AKI

## TASTING MENU

### HOSOMAKI

CHU-TORO WITH LEEKS

### KOBE EDAMAME

WITH KOBE WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

### 99 PICKLES

ASSORTED JAPANESE VEGETABLE PICKLES

### OYSTERS No.3

WITH TORO, PONZU AND KALUGA QUEEN CAVIAR

### WHOLE KING CRAB LEG AU GRATIN

WASABI, TOBIKO AND YUZU MAYONNAISE

### SPICY TUNA TARTAR

WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE

### CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

### UNAGI MAKI

WITH SHISO, TAMAGO AND KINOME

### SEA URCHIN TEMPURA MAKI

UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE

### A5 CROWN NIGIRI

WITH SMOKED EEL AND FOIE GRAS

### 99 BINCHOTAN NIGIRI

BINCHOTAN SEARED TORO, UNI AND FRESH WASABI

### 99 WAGYU TARTAR GUNKAN

WITH SHISO, CAVIAR AND GOLDEN LEAVES

### UMI No TORIO

SKEWERS OF HOTATE, TORO AND UNAGI WITH AJI AMARILLO GLAZE AND TOMATO EMULSION

### JAPANESE SOUFFLE

WITH HAZELNUT ICE CREAM

**1299** AED NET PER COUPLE

WITH A BOTTLE OF VEUVE CLICQUOT NV CHAMPAGNE @ **1999** AED NET PER COUPLE

WITH A BOTTLE OF NV VILMART GRAND CELLIER, PREMIER CRU CHAMPAGNE @ **2999** 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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