

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

BILBAO

RABAT

MARBELLA

STARTERS

	HALF	WHOLE
CAPUMISO SOUP FERMENTED SOY SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45.00	
EDAMAME GAZPACHO * EDAMAME SOUP WITH CUCUMBER AND MINT	45.00	
KOBE EDAMAME WITH TRUFFLE	45.00	
99 CHAWANMUSHI SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI	140.00	
CORN FED CHICKEN GYOZAS (3 PIECES) SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY	65.00	
99 A8 WAGYU GYOZAS (3 PIECES) WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	105.00	
OYSTERS No.3 (3 PIECES) WITH YUZU PEARL AND ITS OWN FOAM WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	85.00 195.00	
WHOLE KING CRAB LEG AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	140.00	235.00
JAPANESE TACO TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	65.00	
OKONOMIYAKI TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE AKAMI TORO	125.00 165.00	
TUNA TATAKI IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION AKAMI TORO	145.00 170.00	
99 KATSUSANDO (4 CUTS) WAGYU MARBLING 9 KOBE A5	179.00 435.00	

SEA SALADS

TRUFFLE WAKAME SALAD WITH BABY SQUID IKA	65.00
99 LOBSTER SALAD WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	185.00
99 KING CRAB SALAD KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	195.00

New Dish *

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

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TARTARS		HALF	
SPICY TUNA TARTAR		125.00	225.00
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE			
CRISPY CARABINERO TARTAR *			250.00
WITH LOBSTER, CRISPY WHITE EGG AND EGG YOLK TEMPURA			
TRUFFLE SALMON TARTAR			145.00
WITH DILL MAYO AND IKURA			
WAGYU TARTAR OVER BONE MARROW*			215.00
WITH AKA GLAZED, SEA LETTUCE AND GARLIC CHIPS			
UMAMI CRYSTAL TOAST			
WITH KALUGA CAVIAR			1599.00
WITH BELUGA CAVIAR			2699.00
99 CHIRASHI			355.00
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER			
ROYAL OTORO TARTAR *			355.00
FOIE TERRINE, BOTARGA, KALUGA CAVIAR, RASPBERRY PONZU			

SASHIMI		(6 CUTS)	
SASHIMI MORIAWASE (16 CUTS)			270.00
TASTING PLATTER			
IMPERIAL MORIAWASE (32 CUTS)			
WITH KALUGA CAVIAR			1599.00
WITH BELUGA CAVIAR			2699.00
SALMON & TUNA			115.00
SAKE & AKAMI			
FATTY TUNA			160.00
TORO			
SEA URCHIN (100 GRAMS)			1299.00
HOKKAIDO UNI			

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CARPACCIO		HALF	
FATTY TUNA CARPACCIO		115.00	220.00
	TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL		
YELLOWTAIL CARPACCIO		70.00	130.00
	HAMACHI, JALAPEÑO AND PONZU SAUCE		
WAGYU CARPACCIO MARBLING 9		95.00	180.00
	CORIANDER OIL, GARLIC CHIPS AND PONZU SAUCE		
SEA BASS & SCALLOP CEVICHE			135.00
	TIGER MILK SAUCE		
SAKE TIRADITO			135.00
	SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		
UNI-CARABINERO CARPACCIO *			550.00
	WITH SEA URCHIN, PLANKTON OIL AND EGG YOLK EMULSION		

TEMPURAS		HALF	
TIGER PRAWN TEMPURA		80.00	145.00
	WITH 99 SPICY CREAMY SAUCE		
BABY SQUID TEMPURA			90.00
	WITH YUZU MAYONNAISE AND SHISO LEAVES		
OYSTERS TEMPURA (2 PIECES)			125.00
	WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		
VEGETABLE TEMPURA			69.00
	WITH TEMPTSUYU SAUCE		
BABY CRAB TEMPURA BY THE SEA			145.00
	SAWAGANI		
SHISHITO PEPPER TEMPURA			75.00
	WITH MISO MAYONNAISE		
ALASKAN KING CRAB TEMPURA *			249.00
	WITH FRESH TRUFFLE AND PONZU BÉARNAISE SAUCE		

TEMAKI & MAKI
(SUSHI A LA CARTE)

SALMON TARTAR TEMAKI 65.00
SAKE

SPICY KING CRAB TEMAKI 165.00
TARABAGANI

6 PIECES

TEMPTSUYU MAKI 95.00
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE

PANKO MISTURA 145.00
EBI, KING CRAB, AVOCADO AND SEA BASS

99 GOLDEN BRICKS 165.00
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES

VEGANO 65.00
BRAISED SHITAKE, BUTTERNUT ASPARAGUS TEMPURA AND TRUFFLE

SPANISH TAKO MAKI * 199.00
OCTOPUS, KING CRAB, AVOCADO AND PAPRIKA AIOLI

8 PIECES

99 LOBSTER MAKI 235.00
WITH WAKAME SEAWEEED, CUCUMBER AND YUZU

MATSURI ROLL 145.00
SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO

HOTATE MAKI 125.00
SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE

DRAGONFLY MAKI 145.00
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE

SOFT SHELL CRAB ROLL 125.00
KING CRAB, AVOCADO AND YUKARI

99 JEWEL
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES
WITH KALUGA CAVIAR 559.00
WITH BELUGA CAVIAR 1699.00

99 WAGYU MAKI 145.00
KOBE-MISO EMULSION, SHITAKE AND VEAL JUS

SEA URCHIN TEMPURA MAKI 449.00
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE

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NIGIRIS
(TWO PIECES)

A5 KING	325.00
JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	
A5 QUEEN	185.00
JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	
BUTTERFISH AND TRUFFLE	55.00
WITH LEEK AND TRUFFLE	
OTORO	69.00
WITH WASABI	
CARABINERO (1 PIECE)	69.00
COOKED IN TWO TEMPERATURES	
QUAIL EGG WITH TRUFFLE	50.00
SUNNY SIDE UP	
SEA BASS FLAMBÉ	65.00
WITH 99 TRUFFLE SAUCE	
SCALLOP FLAMBÉ	65.00
HOTATE WITH YUZU MAYONNAISE	
AUSTRALIAN WAGYU FLAMBÉ	75.00
MARBLING 9	
99 GRILLED FOIE	75.00
WITH RASPBERRY AND TARE SAUCE	
SALMON FLAMBÉ	60.00
WITH LIME AND SPICY MAYONNAISE	
TORO FLAMBÉ	69.00
WITH TOMATO EMULSION	
WITH KALUGA CAVIAR	115.00
99 FOIE & TRUFFLE	95.00
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	
FOIE & MAGURO ZUKE	85.00
99 SOY MACERATED AKAMI, FOIE GRAS, TARE AND LIME ZEST	
99 BINCHOTAN	155.00
BINCHOTAN SEARED TORO, UNI AND FRESH WASABI	
SMOKED SPANISH EEL *	70.00
WITH TARE SAUCE	

GUNKANS
(TWO PIECES)

99 WAGYU TARTAR	115.00
WITH SHISO, CAVIAR AND GOLDEN LEAVES	
SALMON ROE	60.00
IKURA	
ALASKAN KING CRAB	90.00
WITH AVOCADO	
SMOKY SUNNY SIDE UP	65.00
WITH TORO & SMOKED BEEF	
SEA URCHIN	355.00
HOKKAIDO UNI	
99 FLAG	199.00
TORO, CAVIAR AND UNI	
TORO GUNKAN *	85.00
SHISO LEAF AND TOGARASHI	
BONE MARROW GUNKAN *	199.00
WITH KALUGA CAVIAR	

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FISH

TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	285.00
99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	220.00

WAGYU

ROBATA WAGYU SKEWERS	185.00
AUSTRALIAN WAGYU MARBLING 9 (150 GR.)	355.00
JAPANESE KOBE GRADE A5 (150 GR.)	999.00

OTHERS

SPANISH RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	375.00
99 SKIRT STEAK WITH LEEK POTATOES	150.00
KOHITSUJI YAKI TERIYAKI JUS GLAZED LAMB RACK, MINT CRUST, PICKLED ASIAN PEAR	140.00
ROBATA CORN FED CHICKEN HONEY GOCHUJANG GLAZED WITH CHICKEN SKIN CHICHARRON, LEEKS AND JALAPEÑO SAUCE	85.00

RICES

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

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DESSERTS

MOCHI ICE CREAM	55
MATCHA, MANGO, TIRAMISU, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE, STRAWBERRY & WHITE CHOCOLATE	
2021 CHÂTEAU MINUTI, M DE MINUTY ROSÉ, FRANCE	65
SATO PLATTER	60
OUR SELECTION OF ICE CREAMS, CHOCOLATE FLAKES, CRUNCHY HONEY, GOLDEN LEAVES AND POPPING CANDY	
NIGORI YZUSHU SAKE, JAPAN	85
99 YUZU CHEESECAKE	65
WITH KUNAFI ICE CREAM	
2022 PASCAL JOLIVET SANCERRE, FRANCE	125
PREMIUM FRESH FRUITS PLATTER	65
PREMIUM SEASONAL FRUITS	
2021 RAVENTOS BLANC DE BLANCS, SPAIN	90
CHOCOLATE FONDANT	70
SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM	
OLD TOKIO, 99 SIGNATURE COCKTAIL	95
JAPANESE SOUFFLE	70
WITH PEARS AND HAZELNUT ICE CREAM	
NV VEUVE CLIQUOT ROSÉ, FRANCE	170
COCONUT MOUSSE	80
WITH WHITE CHOCOLATE, MANDARIN ORANGE, AND PASSION FRUIT	
MOSCATEL ORO, FLORALIS, TORRES, SPAIN	55

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

99 WAGYU MAKI

KOBE-MISO EMULSION, SHITAKE AND VEAL JUS

DRAGONFLY MAKI

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

SCALLOP FLAMBÉ

HOTATE AND YUZU MAYONNAISE

SMOKY SUNNY SIDE UP

WITH TORO & SMOKED BEEF

ROBATA CORN FED CHICKEN

HONEY GOCHUJANG GLAZED WITH CHICKEN SKIN CHICHARRON, LEEKS AND JALAPEÑO
SAUCE
WITH

YAKIMESHI

ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY

MOCHI ICE CREAM

AED 189 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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HARU

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEK

KOBE EDAMAME

WITH KOBE FAT, SHICHIMI TOGARASHI AND TRUFFLE

99 KING CRAB SALAD

KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER

WAGYU GYOZAS

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

CRISPY CARABINERO TARTAR

WITH LOBSTER, CRISPY WHITE EGG AND EGG YOLK TEMPURA

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

WAGYU TARTAR GUNKAN

WITH SHISO, CAVIAR AND GOLDEN LEAVES

SALMON ROE GUNKAN

IKURA

FOIE & TRUFFLE NIGIRI

ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER

A5 KING NIGIRI

JAPANESE KOBE A5, UNI AND KALUGA CAVIAR

ROBATA WAGYU SKEWERS

WITH KOBE MISO EMULSION, CHILI OIL AND GARLIC CHIPS

JAPANESE SOUFFLE

WITH PEARS AND HAZELNUT ICE CREAM

1199 AED NET PER COUPLE

WITH A BOTTLE OF NV TAITTINGER BRUT RESERVE @ **1999 AED** NET PER COUPLE

WITH A BOTTLE OF NV RUINART BLANC DE BLANCS @ **2999 AED** NET PER COUPLE

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