

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

BUDAPEST

DOHA

STARTERS

HALF

CAPUMISO SOUP		45
FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM		
KOBE EDAMAME		45
WITH TRUFFLE		
99 KATSUSANDO		169
WAGYU MARBLING 9		
A5		
99 A8 WAGYU GYOZAS		95
WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		
OYSTERS No.3		75
WITH YUZU PEARL AND ITS OWN FOAM		
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		
JAPANESE TACO		60
TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		
99 PICKLES		50
ASSORTED JAPANESE VEGETABLE PICKLES		
SEAFOOD GYOZAS		125
COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI		
TORO TATAKI		160
IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION		
99 OKONOMIYAKI		
TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE		
AKAMI		
TORO		
WHOLE KING CRAB LEG AU GRATIN	120	230
WASABI, TOBIKO AND YUZU MAYONNAISE		
HOTATE No DASHI*		160
OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLE		
CARABINERO*		165
DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR		
SAUTÉ ALASKAN KING CRAB WITH CAYENNE*		330
IKURA, QUAIL EGG & FRESH TRUFFLE		

New Dish *

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

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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

TARTARS

	HALF	
99 CHIRASHI MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		295
SPICY TUNA TARTAR WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	120	230
TRUFFLE SALMON TARTAR WITH DILL MAYO AND IKURA		140
TORO TOAST WITH KALUGA CAVIAR		560
WITH BELUGA CAVIAR		1120
AKA MISO ROASTED BONE MARROW* WAGYU TARTAR & PRESSED POTATO		205

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

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CARPACCIO

YELLOWTAIL CARPACCIO (12 CUTS) HAMACHI, JALAPENO AND PONZU SAUCE	135
SEA BASS & SCALLOP CEVICHE TIGER MILK SAUCE	130
SALMON CARPACCIO (12 CUTS) SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL	130
TUNA SMOKE & SALT* SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE DULSE AND SEA PLANKTON OIL	195
OBSIBLUE SHRIMP CARPACCIO* NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL	155
FATTY TUNA CARPACCIO* TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND EXTRA- VIRGIN OLIVE OIL	210

TEMPURAS

	HALF	
TIGER PRAWN TEMPURA WITH 99 SPICY CREAMY SAUCE	75	145
SEA URCHIN TEMPURA COCKTAIL WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		215
VEGETABLE TEMPURA WITH GOMA MAYO AND CREAMED TARE SAUCE		115
BABY SQUID TEMPURA WITH YUZU MAYONNAISE AND SHISO LEAVES		140
CARABINERO & LOBSTER TEMPURA* EGG YOLK, WASABI AND CARABINERO EMULSION		240

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MAKIS

MATSURI ROLL SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO	145
99 LOBSTER MAKI WITH WAKAME SEAWEED, CUCUMBER AND YUZU	235
99 GOLDEN BRICKS (6 PIECES) TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	170
TEMPTSUYU MAKI (6 PIECES) SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	90
DRAGONFLY MAKI EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	140
SOFT SHELL CRAB ROLL KING CRAB, AVOCADO AND YUKARI	120
SEA URCHIN TEMPURA MAKI UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE	449
HAMACHI MAKI TORCHED SALMON, AVOCADO AND TOMATO EMULSION	130
HOTATE MAKI WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI	235
UNAGI MAKI WITH SHISO, TAMAGO AND KINOME	135
99 WAGYU MAKI A5-MISO EMULSION, SHITAKE AND VEAL JUS	140
99 JEWEL TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES WITH KALUGA CAVIAR	499
WITH BELUGA CAVIAR	1599
A5 FUTOMAKI* CURED QUAIL EGG, SESAME AND WASABI	230

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NIGIRIS

(TWO PIECES)

A5 QUEEN	155	
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	

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FISH

99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	209
TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	265
ATLANTIC BLUE SHICHIMI LOBSTER WITH PAK CHOI AND SHICHIMI TOGARASHI	315
WILD CHILEAN SEA BASS WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	310

WAGYU

JAPANESE WAGYU A5 (150 GR.) WITH POTATO GLASS AND FRESH WASABI	780
AUSTRALIAN WAGYU MARBLING 9 (150 GR.) WITH GARLIC CHIPS	335
SHIRO KIN A9* WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILI	440

OTHERS

99 GALANGAL SKIRT STEAK WITH LEEK POTATO & VEAL JUS	140
99 LAMB CHOPS WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	190
SPANISH RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	355
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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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

TIGER PRAWN TEMPURA

WITH 99 SPICY CREAMY SAUCE

MATSURI ROLL

SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO

99 VEGAN GOLDEN BRICKS

CRISPY RICE, AVOCADO, CUCUMBER AND GOLDEN LEAVES

SALMON HARASU NIGIRI

SEARED WITH BINCHOTAN

QUAIL EGG WITH CECINA AND TRUFFLE NIGIRI

SUNNY SIDE UP

99 GALANGAL SKIRT STEAK

WITH LEEK POTATO & VEAL JUS

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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Fuyun

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH KOBE WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

OBSIBLUE SHRIMP CARPACCIO

NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL

SAUTÉ ALASKAN KING CRAB WITH CAYENNE

IKURA, QUAIL EGG & FRESH TRUFFLE

AKA MISO ROASTED BONE MARROW

WAGYU TARTAR & PRESSED POTATO

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

A5 FUTOMAKI

CURED QUAIL EGG, SESAME AND WASABI

HOTATE MAKI

WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI

99 FOIE & TRUFFLE NIGIRI

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

CARABINERO NIGIRI

COOKED IN TWO TEMPERATURES

SHIRO KIN A9

WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILI

99 CHEESECAKE BY BASK

WITH KALUGA CAVIAR AND YUZU 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 - JOUET BELLE EPOQUE BRUT 2014 @ **5599 AED NET PER COUPLE**

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The last order for the Seasonal Tasting menu is at 10.45 PM during the dinner.

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Dubai

99

Sushi Bar &
Restaurant

DESSERTS

99 CHEESECAKE BY BASK	99
WITH KALUGA CAVIAR AND YUZU ICE CREAM	
WITH ADDITIONAL KALUGA CAVIAR 15 GR	129
CHOCOLATE AND TRUFFLE CHAWANMUSHI	70
WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFI ICE CREAM	
99 CHOCOLATE FONDANT	70
SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM	
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, TIRAMISÚ, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE	
PREMIUM FRESH FRUITS PLATTER	65
PREMIUM SEASONAL FRUITS	

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 TAITTINGER BRUT RESERVE NV CHAMPAGNE @ **2099** AED NET PER COUPLE

WITH A BOTTLE OF PERRIER – JOUET BELLE EPOQUE BRUT 2014 VINTAGE CHAMPAGNE @ **5599** AED NET PER COUPLE

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IFTAR MENU

DATES

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

KOBE EDAMAME

WITH TRUFFLE

99 A8 WAGYU GYOZAS

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

WHOLE KING CRAB LEG AU GRATIN

WASABI, TOBIKO AND YUZU MAYONNAISE

DRAGONFLY MAKI

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

99 WAGYU MAKI

KOBE-MISO EMULSION, SHITAKE AND VEAL JUS

SEA BASS FLAMBE NIGIRI

WITH 99 TRUFFLE SAUCE

SALMON HARASU NIGIRI

SEARED WITH BINCHOTAN

99 LAMB CHOPS

WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS

WITH

YAKIMESHI

ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY

99 YUZU CHEESECAKE

WITH KUNAFI ICE CREAM

AED 349 NET PER PERSON
AVAILABLE FROM SUNSET TILL 9 PM

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