99 SUSHI BAR

CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

BILBAO

RABAT

MARBELLA

Starters

	HALF	
Capumiso Soup FERMENTED SOY SEAWEED, TRUFFLE, LEEK AND TOFU FOAM		40.00
Edamame		
SALTED		30.00
KOBE EDAMAME WITH TRUFFLE		45.00
Corn Fed Chicken Gyozas (3 pieces) SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY		55.00
99 Seared Wagyu Gyozas (3 pieces) SLOW BRAISED WAGYU BEEF, LEEK, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		85.00
Oysters No.3 (3 pieces)– *SUBJECT TO AVAILABILITY*		
WITH YUZU PEARL AND ITS OWN FOAM		75.00
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		150.00
King Crab au Gratin (80 grams) WASABI, TOBIKO AND YUZU MAYONNAISE	135.00	210.00
Japanese taco TORO, SMOKED BEEF BACON WITH TOMATO AND AROMATIZED HERBS		65.00
Okonomiyaki TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		
Akami		120.00
Toro		165.00
Tuna Tataki WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION		
Akami		115.00
Toro		150.00
99 Katsusando (4 cuts)		
WAGYU MARBLING 9		105.00
Kobe A5		335.00

Sea salads

WITH DIFFERENT TYPES OF SEAWEED

Goma Wakame with Squid IKA		45.00
Atlantic Blue Lobster Salad WITH AVOCADO, ASPARAGUS AND SESAME DRESSING		125.00
Alaskan King Crab, Seaweed and Cucumber Salad (80 grams) TARABAGANI		190.00

Tartars

Spicy Tuna Tartar WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	105.00	210.00
Truffle Salmon Tartar WITH DILL MAYO AND IKURA		145.00
Toro Tartar with Kaluga Caviar (30 gr. tin) WITH 99 SOY, PONZU SAUCE AND HOMEMADE BRIOCHE	230.00	460.00
Wagyu Tartar MARINATED IN DIJON MUSTARD AND QUAIL EGG YOLK MACERATED IN 99 SOY SAUCE	105.00	210.00
99 Soy Macerated Toro vs Tuna Tartar WITH MACERATED EGG		185.00
Umami Crystal Toast		
WITH KALUGA CAVIAR		1200.00
WITH BELUGA IRANIAN CAVIAR		2400.00

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna
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Sashimi
(6 cuts)

Sashimi Moriawase (16 cuts) TASTING PLATTER	225.00
Imperial Moriawase (32 cuts)	
WITH KALUGA CAVIAR	1300.00
WITH BELUGA IRANIAN CAVIAR	2499.00
Salmon SAKE	70.00
Salmon & Tuna SAKE & AKAMI	80.00
Tuna AKAMI	95.00
Fatty Tuna TORO	150.00
Sea Urchin HOKKAIDO UNI (100 GRAMS)	599.00

Carpaccio

	HALF	
Fatty Tuna Carpaccio TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL	115.00	220.00
Yellowtail Carpaccio HAMACHI AND PONZU SAUCE	70.00	130.00
Scallop Carpaccio HOTATE, CONFIT ORANGE PEEL AND PONZU		110.00
Wagyu Carpaccio Marbling 9 CORIANDER AND GARLIC CHIPS	95.00	175.00
Sea Bass & Scallop Ceviche TIGER MILK SAUCE		135.00

Tempuras

Tiger Prawn Tempura WITH 99 SPICY CREAMY SAUCE	80.00	145.00
Sea Urchin Tempura Cocktail WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		185.00
Baby Squid Tempura WITH YUZU MAYONNAISE AND SHISO LEAVES		80.00
Oysters Tempura (2 pieces)– *SUBJECT TO AVAILABILITY* WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		99.00
Vegetable Tempura WITH TEMPTSUYU SAUCE		69.00
Atlantic Blue Lobster Tempura WITH WASABI MAYONNAISE	155.00	295.00

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Maki Sushi

6 pieces

Temptsuyu Maki — 85.00
SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE

Panko Mistura — 105.00
EBI, KING CRAB, AVOCADO AND SEA BASS

Golden Bricks — 150.00
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES

8 pieces

Atlantic Blue Lobster Maki — 179.00
WITH WAKAME SEAWEED, CUCUMBER AND YUZU

Matsuri Roll — 135.00
SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO

Hotate Maki — 105.00
SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE

Dragonfly Maki — 115.00
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE

Soft Shell Crab Roll — 105.00
KING CRAB, AVOCADO AND YUKARI

Unagi Kabayaki Roll — 135.00
FLAMBÉ EEL, AVOCADO AND TOBIKO

99 Jewel
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES
WITH KALUGA CAVIAR — 599.00
WITH BELUGA IRANIAN CAVIAR — 1600.00

Temaki

(HAND ROLLED SUSHI)

Salmon Roe and Avocado — 69.00
IKURA

Salmon Tartar — 55.00
SAKE

Spicy King Crab — 99.00
TARABAGANI

Foie and Mango — 75.00
TARE SAUCE

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SUSHI A LA CARTE
(TWO PIECES)

NIGIRI SUSHI

TUNA WITH PICKLED GINGER	55.00
SALMON WITH KIZAMI WASABI	50.00
BUTTERFISH AND TRUFFLE WITH LEEK AND TRUFFLE	55.00
YELLOWTAIL WITH JALAPEÑO AND GOCHUJANG	55.00
FATTY TUNA WITH WASABI	69.00
99 SUZUKI SEA BASS, UNI BUTTER AND KALUGA CAVIAR	95.00
A5 KING JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	245.00

WARM NIGIRI SUSHI

CARABINERO (1 PIECE) COOKED IN TWO TEMPERATURES	69.00
LANGOUSTINE (1 PIECE) COOKED IN KOBE A5	45.00
EEL DUO SMOKED EEL VS ROASTED EEL	65.00
QUAIL EGG WITH BLACK TRUFFLE	50.00
SEA BASS FLAMBÉ WITH 99 TRUFFLE SAUCE	60.00
SCALLOP FLAMBÉ HOTATE WITH YUZU MAYONNAISE	65.00
AUSTRALIAN WAGYU FLAMBÉ MARBLING9	65.00
GRILLED FOIE WITH RASPBERRY AND TARE SAUCE	69.00
SALMON FLAMBÉ WITH LIME AND SPICY MAYONNAISE	55.00
TORO FLAMBÉ WITH TOMATO EMULSION WITH KALUGA CAVIAR	69.00 90.00
99 FOIE & TRUFFLE ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	95.00
A5 QUEEN JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	145.00

Gunkan SUSHI

99 WAGYU TARTAR WITH SHISO, CAVIAR AND GOLDEN LEAVES	95.00
SALMON ROE IKURA	55.00
ALASKAN KING CRAB TARABAGANI	70.00
TORO TARTAR TORO WITH TENKASU	60.00
TORO AND QUAIL EGG WITH SMOKED BEEF BACON	65.00
SEA URCHIN HOKKAIDO UNI	225.00
99 FLAG TORO, CAVIAR AND UNI	149.00

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Fish

Teriyaki Tuna 210.00
WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI

Sakana Nabe 225.00
SAUTÉED FISH SELECTION IN A BOUILLABAISSE MADE OF YELLOW CHILI MUSSELS AND FOIE

99 Black Cod 199.00
AU GRATIN TWO LAYERS OF RED MISO

Wagyu

Australian Wagyu marbling 9 150 GR 290.00

Japanese Kobe grade A5 150 GR 795.00

Slow - Cooked Short Ribs Ako Miso 150 GR 250.00
COOKED 20 HOURS UNDER LOW TEMPERATURE WITH ROASTED EGGPLANT

Others

Rubia Gallega Tenderloin 275.00
GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE

Outside Skirt Steak 150.00
WITH GALANGAL SAUCE

Flat Grilled Corn Fed Chicken 120.00
WITH VEGETABLES AU PAPILLOT WASABI AND YUZU SAUCE

Rices

Yakimeshi 70.00
ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY

Ohitashi 60.00
WITH ASPARAGUS, SHIITAKE AND DASHI

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Dessert Menu

Desserts

99 Yuzu Cheesecake 65
with kunafa ice cream and caramel

Chocolate Fondant 70
with caramel ice cream and golden leaves

White Chocolate and Coconut Mousse 80
passion fruit heart, orange flambé and mint sauce

Sato Platter 60
our selection of ice creams, chocolate flakes, crunchy honey
golden leaves and popping candy

Mochi Ice Cream 55
black sesame

passion fruit

matcha green tea

thai basil mango

strawberry

vanilla & chocolate chips

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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

TIGER PRAWN TEMPURA
WITH 99 SPICY CREAMY SAUCE

JAPANESE TACO
TORO, SMOKED BEEF BACON WITH TOMATO AND AROMATIZED HERBS

BUTTERFISH NIGIRI
EBODAI WITH BLACK TRUFFLE

SALMON FLAMBÉ NIGIRI
WITH LIME AND SPICY MAYONNAISE

QUAIL EGG NIGIRI
WITH BLACK TRUFFLE

FLAT GRILLED CORN FED CHICKEN
WITH VEGETABLES AU PAPILLOT, WASABI AND YUZU SAUCE

COFFEE / TEA

AED 149 NET PER PERSON

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Package valid during lunch time from Monday to Friday, excluding public holidays
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HARU

TASTING MENU

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

TUNA TATAKI
WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION

99 KATSUSANDO
WAGYU MARBLING 9

LOBSTER TEMPURA
WITH WASABI MAYONNAISE

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

GOLDEN BRICKS
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES

TORO FLAMBÉ NIGIRI
WITH KALUGA CAVIAR

LANGOUSTINE NIGIRI
COOKED IN KOBE A5

FOIE TEMAKI
WITH TARE SAUCE

WHITE CHOCOLATE AND COCONUT MOUSSE
PASSION FRUIT HEART, ORANGE FLAMBÉ AND MINT SAUCE

COFFEE/TEA

899 AED NET PER COUPLE
WITH A BOTTLE OF HOUSE CHAMPAGNE **@ 1499 AED NET** PER COUPLE
WITH A BOTTLE OF DOM PERIGNON CHAMPAGNE **@ 3499 AED NET** PER COUPLE

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