

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

BUDAPEST

STARTERS

	HALF
CAPUMISO SOUP FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45
KOBE EDAMAME WITH TRUFFLE	45
99 KATSUSANDO WAGYU MARBLING 9 A5	169 390
CARABINERO SANDO* DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR	165
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 & TARE SAUCE AKAMI TORO	145 170
WHOLE KING CRAB LEG AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	120 230
HOTATE NO DASHI* OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLES	160
SAUTÉ ALASKAN KING CRAB WITH CAYENNE* IKURA, QUAIL EGG & FRESH TRUFFLE	330

New Dish *

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SEA SALADS

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

TARTARS

	HALF	
99 CHIRASHI		295
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		
SPICY TUNA TARTAR	120	230
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
TRUFFLE SALMON TARTAR		140
WITH DILL MAYO AND IKURA		
TORO TOAST		
WITH KALUGA CAVIAR		560
WITH BELUGA CAVIAR		1120
AKA MISO ROASTED BONE MARROW*		205
WAGYU TARTAR & PRESSED POTATO		
ROYAL OTORO TARTAR*		319
FOIE TERRINE, KALUGA CAVIAR AND RASPBERRY SAUCE		

SASHIMI

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

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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 CORIANDER 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	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
A5-MISO EMULSION, SHITAKE AND VEAL JUS	
99 JEWEL	
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	499
WITH BELUGA CAVIAR	1599
A9 FUTOMAKI* (2 PIECES)	155
CURED QUAIL EGG, SESAME AND WASABI	

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NIGIRIS

(2 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

(2 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	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	

WAGYU

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

OTHERS

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 TENDERLOIN	355
GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	
MISO BRAISED SHORT RIB*	240
CELERIAC PUREE, PICKLES & ENOKITAKE	

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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FUYU

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

A9 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.

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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 & 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 all day during weekdays and from 12.00 to 15.15, during weekends excluding public holidays.

On weekends, each guest will also enjoy a complimentary premium beverage.

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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	