

# **99 SUSHI BAR**

## **CONTEMPORARY JAPANESE CUISINE**

**ABU DHABI**

**DUBAI**

**BARCELONA**

**MADRID**

**BILBAO**

**KOPAONIK**

**MARBELLA**

STARTERS		
	HALF	
<b>CAPU</b> <b>MISO SOUP</b> FERMENTED SOY SEAWEED, TRUFFLE, LEEK AND TOFU FOAM		40.00
<b>EDAMAME</b> SALTED KOBE A5		30.00 40.00
<b>CORN FED CHICKEN GYOZAS</b> SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY	45.00	85.00
<b>SWEET FRIED TOFU</b> WITH TEMPTSUYU SAUCE		50.00
<b>OYSTERS No.3 (6 PIECES)</b> WITH YUZU FOAM – <i>SUBJECT TO AVAILABILITY</i>	99.00	180.00
<b>KING CRAB AU GRATIN</b> WASABI, TOBIKO AND YUZU MAYONNAISE	75.00	140.00
<b>JAPANESE TACO</b> TORO AND SMOKED BACON WITH TOMATO AND AROMATIZED HERBS		65.00
<b>OKONOMIYAKI</b> TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		99.00
<b>GRILLED CARABINERO PRAWN (1 UNIT)</b> WITH JALAPEÑO SAUCE AND YUZU FOAM		90.00
<b>TUNA TATAKI</b> WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION AKAMI TORO		105.00 140.00
<b>99 KATSUSANDO</b> WAGYU MARBLING 9, MUSTARD, BLACK PEPPER AND GOLDEN LEAVES	99.00	199.00

SEA SALADS		
WITH DIFFERENT TYPES OF SEAWEED		
<b>GOMA WAKAME WITH SQUID</b> IKA		45.00
<b>ATLANTIC BLUE LOBSTER SALAD</b> WITH AVOCADO, ASPARAGUS AND SESAME DRESSING		85.00
<b>SAIKO SALAD</b> AKAMI, SALMON, SEA BASS, UNI, SEAWEED AND PEANUT DRESSING		149.00
<b>ALASKAN KING CRAB, SEAWEED AND CUCUMBER SALAD</b> TARABAGANI		115.00

TARTARS		
<b>SPICY TUNA TARTAR</b> WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	99.00	180.00
<b>TORO TARTAR WITH KALUGA CAVIAR</b> (30 GR. TIN) WITH 99 SOY, PONZU SAUCE AND HOMEMADE BRIOCHE	225.00	420.00
<b>WAGYU TARTAR</b> MARINATED IN DIJON MUSTARD AND EGG YOLK MACERATED IN 99 SOY SAUCE	99.00	180.00
<b>UMAMI CRYSTAL TOAST</b> OTORO, KALUGA CAVIAR AND HOKKAIDO UNI		1200.00

SASHIMI (12 CUTS)		HALF	
<b>TASTING PLATTER</b> SASHIMI MORIAWASE (32 CUTS)		190.00	375.00
<b>SALMON</b> SAKE			125.00
<b>BUTTERFISH</b> EBODAI			135.00
<b>SALMON &amp; TUNA</b> SAKE & AKAMI			155.00
<b>TUNA</b> AKAMI		90.00	179.00
<b>FATTY TUNA</b> TORO		140.00	250.00
<b>SEA URCHIN</b> HOKKAIDO UNI			399.00
CARPACCIO			
<b>FATTY TUNA CARPACCIO</b> TORO, TOMATO PUREE AND ARBEQUINA		109.00	199.00
<b>MULLET USUZUKURI</b> WITH KIZAMI WASABI AND BLACK TOBIKO			85.00
<b>YELLOWTAIL CARPACCIO</b> HAMACHI AND PONZU SAUCE		65.00	115.00
<b>SCALLOP CARPACCIO</b> HOTATE, CONFIT ORANGE PEEL AND PONZU			90.00
<b>WAGYU CARPACCIO MARBLING 9</b> CORIANDER AND GARLIC CHIPS		95.00	175.00
<b>OBSIBLUE SHRIMP CARPACCIO</b> NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED VIRGIN OLIVE OIL			115.00
<b>SEA BASS &amp; SCALLOP CEVICHE</b> TIGER MILK SAUCE			135.00
TEMPURAS			
ALL OUR TEMPURAS ARE MADE 100% VIRGIN OLIVE OIL			
<b>TIGER PRAWN TEMPURA</b> WITH 99 SPICY CREAMY SAUCE		80.00	145.00
<b>SEA URCHIN TEMPURA COCKTAIL</b> WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER			99.00
<b>BABY SQUID TEMPURA</b> WITH YUZU MAYONNAISE AND SHISO LEAVES			80.00
<b>VEGETABLE TEMPURA</b> WITH TEMPTSUYU SAUCE			69.00
<b>ATLANTIC BLUE LOBSTER TEMPURA</b> WITH WASABI MAYONNAISE		145.00	275.00

Due to our compromise the best quality, we do only serve Bluefin Tuna  
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MAKI SUSHI	
6 PIECES	
<b>TEMPTSUYU MAKI</b> SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE	85.00
<b>TORO TUNA AND SHOESTRING CHIPS MAKI</b> CUCUMBER AND SWEET MISO SAUCE	95.00
<b>PANKO MISTURA</b> EBI, KING CRAB, AVOCADO AND SEA BASS	105.00
<b>GOLDEN BRICKS</b> TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	150.00
8 PIECES	
<b>ATLANTIC BLUE LOBSTER MAKI</b> WITH WAKAME SEAWEED, CUCUMBER AND YUZU	169.00
<b>MATSURI ROLL</b> SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	125.00
<b>HOTATE MAKI</b> SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE	95.00
<b>DRAGONFLY MAKI</b> EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	90.00
<b>SOFT SHELL CRAB ROLL</b> KING CRAB, AVOCADO AND FURIKAKE	105.00
<b>TORI MAKI</b> CHICKEN, MANGO VINAIGRETTE AND RICE WAFER	80.00
<b>AUSTRALIAN WAGYU MAKI</b> WITH ANTIGUA MUSTARD AND SHOESTRING CHIPS	135.00
<b>THE 99 JEWEL</b> WITH FATTY TUNA, TRUFFLE, KALUGA CAVIAR AND GOLDEN LEAVES	599.00
TEMAKI (HAND ROLLED SUSHI)	
<b>SALMON ROE AND AVOCADO</b> IKURA	69.00
<b>FATTY TUNA AND TENKASU</b> SPICY TORO	90.00
<b>SALMON TARTAR</b> SAKE	55.00
<b>SPICY KING CRAB</b> TARABAGANI	90.00
<b>FOIE AND MANGO</b> TARE SAUCE	65.00

SUSHI A LA CARTE  
(TWO PIECES)

Nigiri SUSHI

TUNA	55.00
AKAMI	
SALMON	45.00
SAKE	
BUTTERFISH AND TRUFFLE	55.00
EBODAI	
YELLOWTAIL	55.00
HAMACHI	
FATTY TUNA	69.00
TORO	
99 SUZUKI	95.00
SEA BASS, UNI BUTTER AND KALUGA CAVIAR	

WARM Nigiri SUSHI

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

Gunkan SUSHI

SALMON ROE	55.00
IKURA	
SQUID AND TRUFFLE	55.00
IKA	
ALASKAN KING CRAB	60.00
TARABAGANI	
FATTY TUNA TARTAR	60.00
TORO WITH TENKASU	
WAGYU TARTAR	65.00
WITH QUAIL EGG AND TENKASU	
FATTY TUNA TARTAR AND QUAIL EGG	65.00
TORO AND SMOKED BEEF BACON	
SEA URCHIN	139.00
HOKKAIDO UNI	
99 FLAG	149.00
TORO, CAVIAR AND UNI	

FISH

<b>TERIYAKI TUNA</b> WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	190.00
<b>SAKANA NABE</b> SAUTÉED FISH SELECTION IN A BOUILLABAISSE MADE OF YELLOW CHILI MUSSELS AND FOIE	195.00
<b>99 BLACK COD</b> AU GRATIN TWO LAYERS OF RED MISO	199.00
<b>ATLANTIC BLUE SHICHIMI LOBSTER</b> WITH PAK CHOI AND SHICHIMI TOGARASHI	270.00

WAGYU

<b>AUSTRALIAN WAGYU MARBLING 9</b> 190 GR	290.00
<b>JAPANESE KOBE GRADE A5</b> 190 GR	695.00
<b>SLOW - COOKED SHORT RIBS AKO MISO</b> 400 GR COOKED 20 HOURS UNDER LOW TEMPERATURE WITH ROASTED EGGPLANT	399.00

OTHERS

<b>RUBIA GALLEGA TENDERLOIN</b> GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	255.00
<b>OUTSIDE SKIRT STEAK</b> WITH GALANGAL SAUCE	150.00
<b>FLAT GRILLED CORN FED CHICKEN</b> WITH VEGETABLES AU PAPILLOT WASABI AND YUZU SAUCE	120.00
<b>LAVA ROCK GRILLED LAMB RACK</b> WITH CONFIT SHIITAKE AND YAKINIKU SAUCE	160.00

RICES

<b>YAKIMESHI</b> ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	70.00
<b>OHITASHI</b> WITH ASPARAGUS, SHIITAKE AND DASHI	60.00

**99 Sushi Bar**  
**Dessert Menu**

## Desserts

<b>99 Yuzu Cheesecake</b> with kunafa ice cream and caramel	65
<b>Chocolate Fondant</b> with caramel ice cream and golden leaves	70
<b>White Chocolate and Coconut Mousse</b> passion fruit heart, orange flambé and mint sauce	80
<b>Sato Platter</b> our selection of ice creams, chocolate flakes, crunchy honey golden leaves and popping candy	60
<b>Mochi Ice Cream</b> black sesame passion fruit matcha green tea thai basil mango strawberry vanilla & chocolate chips	55

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## Teas

### Black Tea

#### Strawberry and Mango

25

Sri Lanka's finest Ceylon teas and combined them with strawberries and mango in one irresistibly luscious blend

#### Masala Chai

Black tea from Assam, creating a full-bodied cup, infused with a clutch of aromatic spices including warming cinnamon, clove and ginger

### Green Tea

#### Green Sencha

25

Plucked with care in early spring, the young leaves in this fine green tea have been steamed in the traditional Japanese style. This process preserves their dark green color and delicate, slightly rice-like taste

#### Oriental Sencha

The young leaves are carefully plucked and later steamed, preserving their dark green color and celebrated taste. The floral aroma and mango and papaya flavors give this tea a sweet, fragrant edge

#### Moroccan Mint

A calming blend of green tea and fresh peppermint leaves. The taste is balanced with a sharp note of mint, and the aroma enticingly sweet

## Teas

### Oolong Tea

#### Milk Oolong

25

The finest half-fermented Tieguanyin oolong, blended with milk for a sweet and creamy flavor

#### Gingseng Oolong

Fragrant, semi-fermented oolong with the enlivening addition of powdered ginseng root the sweetness of powdered ginseng blends perfectly with the floral tones of premium oolong to create this sweet, uplifting tea

### Herbal Tea

#### Rosehip & hibiscus

25

Rosehips have been combined with tart hibiscus in this sweet, deep red infusion The result is a warming and refreshing blend with a citrusy note and a compelling fruity aroma

#### Summer Berries

This balanced infusion combines the rich, summer fruit tastes of raspberry, cherry blackcurrant and blackberry, with sweet and sour notes provided by hibiscus raisin and vanilla

#### Rooibos Orange

Sweet zest of oranges with the nutty flavor of Rooibos

## Coffees

Ristretto	22
Espresso	22
Espresso Decaf	22
Espresso Macchiato	22
Americano	25
Double Espresso	25
Cappuccino	25
Cappuccino Decaf	25
Latte	25

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<b>Dessert Wine</b>	
<b>Fortified</b>	<b>Bottle</b>
Moscatel Oro, 'Torres' Floralis, Catalonia, Spain 500ml	325
Late Bottled Vintage, Taylors, Douro, Portugal 2012 750ml	770
<b>Late Harvest</b>	
Vin de Constance, Klein Constantia, Constantia, South Africa 2015 500ml	2100
<b>Noble Rot</b>	
Tokaji Aszú '5 Puttonyos, Disznókő', Tokaji, Hungary 2007 500ml	2200
<b>Sherry</b>	
Pedro Ximenez, San Emilio, Emilio Lustau, Jerez, Spain 750ml	995

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## House Spirits

Bulleit Whiskey, Bourbon	30ml	55
JW Black Label Whisky, Scotland		55
Ketel One Vodka, Netherlands		55
Tanqueray London Dry Gin, United Kingdom		55
Havana Club 3 Años Rum, Cuba		55
Patrón Silver Tequila, Mexico		55

## Gin & Tonic

Bombay Sapphire, United Kingdom		55
Roku, Japan		55
Hendrick's, Scotland		60
The Botanist, United Kingdom		60
Gin Mare, Spain		65
Nikka Coffey, Japan		65
No.3 London Dry, United Kingdom		65
Monkey 47, Germany		95

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## Scotch Whisky

Johnnie Walker Double Black	30ml	70
Johnnie Walker Gold Label Reserve		80
Johnnie Walker Blue Label		280
Monkey Shoulder		55
Chivas Regal 12 Yrs		65
Chivas Regal 18 Yrs		130
Chivas Regal 25 Yrs		360

## Japanese Whisky

Taketsuru Pure Malt	65
Toki	65
Chita	90
Nikka from the Barrel	90
Hibiki Harmony	105
Yamazaki 12 Yrs	170
Nikka, Yoichi Malt Bourbon Wood	245
Nikka, Yoichi Malt Sherry Wood	245

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## Single Malt Scotch Whisky

### Island

Highland Park 12 Yrs	30ml	70
Highland Park 18 Yrs		160

### Islay

Bowmore 12 Yrs		65
Laphroaig 10 Yrs		65
Caol Illa		95
Lagavulin 16 Yrs		195

### Lowland

Auchentoshan 12 Yrs		75
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### Highland

Glenmorangie 10 Yrs		60
Oban 14 Yrs		175

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## Single Malt Scotch Whisky

### Speyside

Glenfiddich 12 Yrs	30ml	70
Balvenie Doublewood 12 Yrs		75
The Macallan Old Triple Cask 12 Yrs		90
The Macallan Sherry Cask 12 Yrs		95
The Macallan Old Triple Cask 15 Yrs		165
The Macallan Old Triple Cask 18 Yrs		275

### Cognac

Hennessy VS, France	65
Hennessy VSOP, France	90
Hennessy XO, France	220
Remy Martin VSOP, France	90
Remy Martin XO, France	250

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## Rum

Matusalem Gran Reserva, Cuba	30ml	55
Goslings Black Seal, Bermuda		60
Havana Club 7 Años, Cuba		65
Pyrat XO, Guyana		65
Diplomatico Reserva, Venezuela		65
Ron Zacapa Centenario 23 Yrs, Guatemala		120
Ron Zacapa XO, Guatemala		160

## Liqueurs

Amaretto Di Saronno, Italy	50
Baileys Irish Cream, Ireland	50
Drambuie, Scotland	50
Frangelico, Italy	50
Grand Marnier, France	50
Kahlua, Mexico	50
Jägermeister, Germany	50
Midori, Japan	50

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## Cigars

<b>H Upmann Half Corona</b>	85
Mild to medium bodied; 15 minutes, pleasant earthy and spice notes with a hint of caramel	
<b>Cohiba Siglo No.1</b>	120
Medium bodied; 15-20 minutes, creamy texture with a lingering bitterness on the finish	
<b>Romeo Y Julieta Wide Churchill</b>	175
Medium bodied; 45 minutes, creamy texture, vanilla, coffee and tropical fruits	
<b>Trinidad Vigia</b>	195
Medium bodied; 45 minutes, tangy sweetness with a touch of honey and toasted bread	
<b>Cohiba Maduro 5 Genios</b>	350
Medium bodied; 50-60 minutes, multi layered and well-defined cigar	
<b>Montecristo Dumas Linea 1935</b>	170
Medium to full bodied; 30- 40 minutes, aromatic and creamy with perfect balance of spiciness	
<b>Montecristo Dantes LE 2016</b>	340
Medium to full bodied; 50- 60 minutes, rich and rounded, spicy, wood, cedar	

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## Cigars

<b>Cohiba Robustos</b>	240
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Medium to full bodied; 30- 40 minutes, pronounced grassy and peppery flavors,  
aged cedar wood, leather

<b>Partagas Series E No. 2</b>	220
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Full bodied; 60 minutes, subtle sour citrus flavour, hint of sweet tea

<b>Partagas Series P No. 2</b>	160
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Full bodied; 40- 50 minutes, refreshing vegetal notes with rich earthiness and nuts

<b>Bolivar Belicosos Finos</b>	150
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Full bodied; 40- 50 minutes, deep, rich and mellow, light spice, coffee

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# NATSU

## TASTING MENU

### HOSOMAKI

CHU-TORO WITH LEEK

### KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

### CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

### OBSIBLUE SHRIMP CARPACCIO

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

### KING CRAB AU GRATIN

WITH WASABI, TOBIKO AND YUZU MAYONNAISE

### JAPANESE TACO

TORO AND SMOKED BACON WITH TOMATO AND AROMATIZED HERBS

### SOFT SHELL CRAB ROLL

KING CRAB, AVOCADO AND FURIKAKE

### AUSTRALIAN WAGYU MAKI

WITH ANTIGUA MUSTARD AND SHOESTRING CHIPS

### ALASKAN KING CRAB GUNKAN

TARABAGANI

### FATTY TUNA TARTAR GUNKAN

TORO WITH TENKASU

### TORO FLAMBÉ NIGIRI

WITH KALUGA CAVIAR

### A5 NIGIRI

JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS

### 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 @ **1599 AED NET** PER COUPLE

WITH A BOTTLE OF DOM PERIGNON CHAMPAGNE @ **4499 AED NET** PER COUPLE

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# OMAKASE

*BUSINESS LUNCH*

## **HOSOMAKI**

CHU-TORO WITH LEEK

## **KOBE EDAMAME**

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

## **CAPUMISO SOUP**

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

## **SPICY TUNA TARTAR**

WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE

## **BUTTERFISH AND TRUFFLE NIGIRI**

EBODAI

## **FATTY TUNA TARTAR GUNKAN**

TORO WITH TENKASU

## **QUAIL EGG NIGIRI**

WITH BLACK TRUFFLE

## **SCALLOP FLAMBÉ NIGIRI**

HOTATE WITH YUZU MAYONNAISE

## **OUTSIDE SKIRT STEAK**

WITH GALANGAL SAUCE

## **COFFEE / TEA**

**AED 149 NET PER PERSON**

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Package valid during lunch time from Sunday to Thursday, excluding public holidays  
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