

99 SUSHI BAR

CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

BILBAO

KOPAONIK

MARBELLA

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

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

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

Due to our compromise the best quality, we do only serve Bluefin Tuna
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	SASHIMI (12 CUTS)	HALF	
TASTING PLATTER		190.00	375.00
SASHIMI MORIAWASE (32 CUTS)			
SALMON			125.00
SAKE			
BUTTERFISH			135.00
EBODAI			
SALMON & TUNA			155.00
SAKE & AKAMI			
TUNA		90.00	179.00
AKAMI			
FATTY TUNA		140.00	250.00
TORO			
SEA URCHIN			399.00
HOKKAIDO UNI			

CARPACCIO

FATTY TUNA CARPACCIO	109.00	199.00
TORO, TOMATO PUREE AND ARBEQUINA		
MULLET USUZUKURI		85.00
WITH KIZAMI WASABI AND BLACK TOBIKO		
YELLOWTAIL CARPACCIO	65.00	115.00
HAMACHI AND PONZU SAUCE		
SCALLOP CARPACCIO		90.00
HOTATE, CONFIT ORANGE PEEL AND PONZU		
WAGYU CARPACCIO MARBLING 9	95.00	175.00
CORIANDER AND GARLIC CHIPS		
OBSIBLUE SHRIMP CARPACCIO		115.00
NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED VIRGIN OLIVE OIL		
SEA BASS & SCALLOP CEVICHE		135.00
TIGER MILK SAUCE		

TEMPURAS

ALL OUR TEMPURAS ARE MADE 100% VIRGIN OLIVE OIL

TIGER PRAWN TEMPURA	80.00	145.00
WITH 99 SPICY CREAMY SAUCE		
SEA URCHIN TEMPURA COCKTAIL		99.00
WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		
BABY SQUID TEMPURA		80.00
WITH YUZU MAYONNAISE AND SHISO LEAVES		
VEGETABLE TEMPURA		69.00
WITH TEMPTSUYU SAUCE		
ATLANTIC BLUE LOBSTER TEMPURA	145.00	275.00
WITH WASABI MAYONNAISE		

MAKI SUSHI

6 PIECES

TEMPTSUYU MAKI SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE	85.00
TORO TUNA AND SHOESTRING CHIPS MAKI CUCUMBER AND SWEET MISO SAUCE	95.00
PANKO MISTURA EBI, KING CRAB, AVOCADO AND SEA BASS	105.00
GOLDEN BRICKS TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	150.00

8 PIECES

ATLANTIC BLUE LOBSTER MAKI WITH WAKAME SEAWEED, CUCUMBER AND YUZU	169.00
MATSURI ROLL SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	125.00
HOTATE MAKI SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE	95.00
DRAGONFLY MAKI EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	90.00
SOFT SHELL CRAB ROLL KING CRAB, AVOCADO AND FURIKAKE	105.00
TORI MAKI CHICKEN, MANGO VINAIGRETTE AND RICE WAFER	80.00
AUSTRALIAN WAGYU MAKI WITH ANTIGUA MUSTARD AND SHOESTRING CHIPS	135.00
THE 99 JEWEL WITH FATTY TUNA, TRUFFLE, KALUGA CAVIAR AND GOLDEN LEAVES	599.00

TEMAKI
(HAND ROLLED SUSHI)

SALMON ROE AND AVOCADO IKURA	69.00
FATTY TUNA AND TENKASU SPICY TORO	90.00
SALMON TARTAR SAKE	55.00
SPICY KING CRAB TARABAGANI	90.00
FOIE AND MANGO 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

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

WAGYU

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

OTHERS

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

RICES

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

Desserts

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

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OMAKASE

BUSINESS LUNCH

KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

HOSOMAKI

CHU-TORO WITH LEEK

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

99 SEARED GYUNIKU GYOZAS

SLOW BRAISED BEEF, LEEK, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE

FATTY TUNA TARTAR AND QUAIL EGG GUNKAN

TORO AND SMOKED BEEF BACON

AKAMI NIGIRI

KIZAMI WASABI

SEA BASS FLAMBÉ NIGIRI

WITH 99 TRUFFLE SAUCE

SALMON FLAMBÉ NIGIRI

WITH LIME AND SPICY MAYONNAISE

99 BLACK COD

AU GRATIN TWO LAYERS OF RED MISO AND ONIGIRI RICE

MOCHI ICE CREAM

COFFEE / TEA

AED 149 NET PER PERSON

We pledge to offer our valued guests only the finest produce, hence we do only serve Bluefin Tuna
Package valid during lunch time from Sunday to Thursday, excluding public holidays
All prices are in UAE dirhams inclusive of 5% VAT and 10% service charge

AKI

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

SEA BASS & SCALLOP CEVICHE

TIGER MILK SAUCE

99 KATSUSANDO

WAGYU MARBLING 9, MUSTARD, BLACK PEPPER AND GOLDEN LEAVES

MATSURI ROLL

SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO

PANKO MISTURA MAKI

EBI, KING CRAB, AVOCADO AND SEA BASS

ALASKAN KING CRAB GUNKAN

TARABAGANI

99 FLAG GUNKAN

TORO, UNI AND KALUGA CAVIAR

FATTY TUNA NIGIRI

TORO

99 FOIE & TRUFFLE

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

SPANISH RED SHRIMP NIGIRI

COOKED IN TWO TEMPERATURES

CHOCOLATE FONDANT

WITH CARAMEL ICE CREAM AND GOLDEN LEAVES

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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ZEITAKU

BRUNCH MENU

HOSOMAKI

CHU-TORO WITH LEEK

KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

99 KATSUSANDO

WAGYU MARBLING 9, MUSTARD, BLACK PEPPER AND GOLDEN LEAVES

99 SEARED GYUNIKU GYOZAS

SLOW BRAISED BEEF, LEEK, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE

TIGER PRAWN TEMPURA

WITH 99 SPICY CREAMY SAUCE

TEMPTSUYU MAKI

SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE

TORI MAKI

CHICKEN, MANGO VINAIGRETTE AND MANGO WAFER

SEA BASS FLAMBÉ NIGIRI

WITH 99 TRUFFLE SAUCE

SCALLOP FLAMBÉ NIGIRI

HOTATE WITH YUZU MAYONNAISE

TORO FLAMBÉ NIGIRI

WITH TOMATO

AUSTRALIAN WAGYU FLAMBÉ NIGIRI

MARBLING 9

99 DESSERT SELECTION

CHOCOLATE FONDANT, YUZU CHEESECAKE AND MOCHI

EVERY FRIDAY FROM 1:00PM TO 5:00PM

AED 299 (SOFT)

AED 399 (BUBBLES AND PREMIUM)

AED 699 (CHAMPAGNE AND JAPANESE SAKE)

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MORIAWASE

(DELIVERY AND TAKEAWAY MENU)

EDAMAME

SALTED

HOSOMAKI

CHU-TORO WITH LEEKS

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

KING CRAB AU GRATIN

WITH WASABI, TOBIKO AND YUZU MAYONNAISE

OKONOMIYAKI

CORN TORTILLA, TUNA USUZUKURI AND TARE SAUCE

TEMPTSUYU MAKI

SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE

SALMON FLAMBÉ NIGIRI

WITH LIME

TURBOT FLAMBÉ NIGIRI

WITH CORIANDER OIL AND MOMIJI OROSHI

OUTSIDE SKIRT STEAK

WITH GALANGAL SAUCE

WHITE RICE

AED 199 PER PORTION

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MAKIZUSHI

(DELIVERY AND TAKEAWAY MENU)

(20 PIECES)

LOBSTER MAKI

WITH WAKAME SEAWEED, CUCUMBER AND YUZU

PANKO MISTURA MAKI

EBI, KING CRAB, AVOCADO AND SEA BASS

TORI MAKI

SOY MARINATED CHICKEN MANGO VINAIGRETTE AND RICE WAFER

DRAGONFLY MAKI

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

HOTATE MAKI

SCALLOP, TOBIKO, AVOCADO, SALMON AND JAPANESE MUSTARD

ENJOY OUR CHEFS SELECTION OF MAKI @ AED 199 PER PORTION

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NIGIRIZUSHI

(DELIVERY AND TAKEAWAY MENU)

(12 PIECES)

YELLOWTAIL

HAMACHI

BUTTERFISH AND TRUFFLE

EBODAI

FATTY TUNA

TORO

SALMON FLAMBÉ

WITH LIME

WAGYU FLAMBÉ

WITH GARLIC CHIPS AND LEEK

SPANISH RED SHRIMP

COOKED IN TWO TEMPERATURES

ENJOY OUR CHEFS SELECTION OF NIGIRI @ AED 199 PER PORTION

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