99 SUSHI BAR

CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

BILBAO

RABAT

MARBELLA

STARTERS

STARTERS		
CAPUMISO SOUP FERMENTED SOY SEAWEED, TRUFFLE, LEEK AND TOFU FOAM	HALF	45.00
EDAMAME		
SALTED KOBE EDAMAME WITH TRUFFLE		35.00 45.00
CORN FED CHICKEN GYOZAS (3 PIECES) SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY		55.00
99 SEARED BEEF GYOZAS (3 PIECES) SLOW BRAISED 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 WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		75.00 175.00
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 TORO		120.00 165.00
Tuna Tataki		
WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION AKAMI TORO		130.00 150.00
99 KATSUSANDO (4 cuts)		
WAGYU MARBLING 9 KOBE A5		115.00 335.00
SEA SALADS WITH DIFFERENT TYPES OF SEAWEED		
GOMA WAKAME WITH SQUID IKA		45.00
LOBSTER SALAD WITH AVOCADO, ASPARAGUS AND SESAME DRESSING		170.00
99 CRAB SALAD (80 GRAMS) CRAB, SEAWEED AND CUCUMBER SALAD		190.00
TARTARS		
TARTARS		
SPICY TUNA TARTAR WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	125.00	225.00
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	265.00	520.00
WAGYU TARTAR MARINATED IN DIJON MUSTARD AND QUAIL EGG YOLK MACERATED IN 99 SOY SAUCE	120.00	230.00
TORO VS TUNA TARTAR 99 SOY MACERATED EGG		185.00
UMAMI CRYSTAL TOAST		
WITH KALUGA CAVIAR WITH BELUGA CAVIAR		1500.00
WITH BELUGA CAVIAR		2500.00

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna All prices are in UAE dirhams Incl. of 5% VAT and 10% service charge

SASHIMI (6 CUTS)

(6 CUTS) SASHIMI MORIAWASE (16 CUTS) TASTING PLATTER		225.00
IMPERIAL MORIAWASE (32 CUTS) WITH KALUGA CAVIAR WITH BELUGA CAVIAR		1300.00 2499.00
SALMON SAKE		70.00
SALMON & TUNA SAKE & AKAMI		80.00
TUNA AKAMI		115.00
FATTY TUNA TORO		150.00
SEA URCHIN HOKKAIDO UNI (100 GRAMS)		999.00
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		120.00
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
LOBSTER TEMPURA WITH WASABI MAYONNAISE	155.00	295.00

MAKI SUSHI

6 PIECES

TEMPTSUYU MAKI EBI, SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE	90.00
PANKO MISTURA EBI, CRAB, AVOCADO AND SEA BASS	125.00
GOLDEN BRICKS TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	160.00
8 PIECES	
99 LOBSTER MAKI WITH WAKAME SEAWEED, CUCUMBER AND YUZU	199.00
MATSURI ROLL SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	135.00
HOTATE MAKI SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE	125.00
DRAGONFLY MAKI EBI, CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	115.00
SOFT SHELL CRAB ROLL CRAB, AVOCADO AND YUKARI	115.00
UNAGI KABAYAKI ROLL FLAMBÉ EEL, AVOCADO AND TOBIKO	135.00
99 JEWEL TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES WITH KALUGA CAVIAR WITH BELUGA CAVIAR	599.00 1600.00
TEMAKI (HAND ROLLED SUSHI)	
SALMON ROE AND AVOCADO IKURA	75.00
SALMON TARTAR SAKE	65.00
SPICY CRAB TARABAGANI	165.00
FOIE AND MANGO TARE SAUCE	80.00

SUSHI A LA CARTE

(TWO PIECES)

NIGIRI SUSHI

TUNA	60.00
WITH PICKLED GINGER	00.00
SALMON	55.00
WITH KIZAMI WASABI	33.00
BUTTERFISH AND TRUFFLE	55.00
WITH LEEK AND TRUFFLE	33.00
YELLOWTAIL	55.00
WITH JALAPEÑO AND GOCHUJANG	33.00
FATTY TUNA	69.00
WITH WASABI	09.00
99 Suzuki	95.00
SEA BASS, UNI BUTTER AND KALUGA CAVIAR	95.00
A5 KING	275.00
JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	2/5.00

WARM NIGIRI SUSHI

CARABINERO (1 PIECE)	60.00
COOKED IN TWO TEMPERATURES	69.00
LANGOUSTINE (1 PIECE)	45.00
COOKED IN KOBE A5	45.00
EEL DUO	95.00
SMOKED EEL VS ROASTED EEL	95.00
QUAIL EGG	50.00
WITH BLACK TRUFFLE	50.00
SEA BASS FLAMBÉ	65.00
WITH 99 TRUFFLE SAUCE	03.00
SCALLOP FLAMBÉ	65.00
HOTATE WITH YUZU MAYONNAISE	05.00
AUSTRALIAN WAGYU FLAMBÉ	65.00
MARBLING9	05.00
GRILLED FOIE	69.00
WITH RASPBERRY AND TARE SAUCE	09.00
SALMON FLAMBÉ	60.00
WITH LIME AND SPICY MAYONNAISE	00.00
TORO FLAMBÉ	69.00
WITH TOMATO EMULSION	105.00
WITH KALUGA CAVIAR	105.00
99 Foie & Truffle	95.00
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	55.00
A5 QUEEN	
JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	145.00

Gunkan SUSHI

99 WAGYU TARTAR	115.00
WITH SHISO, CAVIAR AND GOLDEN LEAVES SALMON ROE	60.00
IKURA CRAB	70.00
TARABAGANI TORO TARTAR	
TORO WITH TENKASU TORO AND QUAIL EGG	60.00
WITH SMOKED BEEF BACON	65.00
SEA URCHIN HOKKAIDO UNI	325.00
99 FLAG TORO, CAVIAR AND UNI	180.00

FISH

TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	250.00
SAKANA NABE SAUTÉED FISH SELECTION IN A BOUILLABAISSE MADE OF YELLOW CHILI MUSSELS AND FOIE	250.00
99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	199.00
W AGYU	
Australian Wagyu marbling 9 150 gr	325.00
JAPANESE KOBE GRADE A5 150 GR	795.00
SLOW - COOKED SHORT RIBS AKO MISO 150 GR COOKED 20 HOURS UNDER LOW TEMPERATURE WITH ROASTED EGGPLANT	399.00
OTHERS	
OTHERS RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	350.00
Rubia Gallega Tenderloin	350.00 150.00
RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE OUTSIDE SKIRT STEAK	
RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE OUTSIDE SKIRT STEAK WITH GALANGAL SAUCE FLAT GRILLED CORN FED CHICKEN	150.00
RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE OUTSIDE SKIRT STEAK WITH GALANGAL SAUCE FLAT GRILLED CORN FED CHICKEN WITH VEGETABLES AU PAPILLOT WASABI AND YUZU SAUCE	150.00

99 Sushi Bar

Dessert Menu

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	55
passion fruit	
matcha green tea	
thai basil mango	
strawberry	
vanilla & chocolate chips	

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

BABY SQUID TEMPURA

WITH YUZU MAYONNAISE AND SHISHO LEAVES

QUAIL EGG NIGIRI

WITH BLACK TRUFFLE

SALMON FLAMBÉ NIGIRI

WITH LIME AND SPICY MAYONNAISE

SEA BASS FLAMBÉ NIGIRI

WITH 99 TRUFFLE SAUCE

AUSTRALIAN WAGYU FLAMBÉ NIGIRI

MARBLING9

OUTSIDE SKIRT STEAK

WITH GALANGAL SAUCE

COFFEE / TEA

AED 169 NET PER PERSON

NATSU

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

OYSTER TEMPURA

WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR

TORO OKONOMIYAKI

FATTY TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE

TORO TACO

TORO, SMOKED BEEF BACON WITH TOMATO AND AROMATIZED HERBS

SOFT SHELL CRAB ROLL

KING CRAB, AVOCADO AND YUKARI

HOTATE MAKI

SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE

99 WAGYU TARTAR GUNKAN

WITH SHISO, CAVIAR AND GOLDEN LEAVES

TORO AND QUAIL EGG GUNKAN

WITH SMOKED BEEF BACON

TORO FLAMBÉ NIGIRI

WITH KALUGA CAVIAR

GRILLED FOIE NIGIRI

WITH RASPBERRY AND 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