99 SUSHI BAR

CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

BILBAO

KOPAONIK

MARBELLA

Starters

CapuMiso Soup 40.00
FERMENTED SOY SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

Edamame
SALTED 30.00
KOBE A5 40.00

Corn Fed Chicken Gyozas 80.00
SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY

Sweet Fried Tofu 50.00
WITH TEMPTSUYU SAUCE

Oysters No.3 (6 pieces) 180.00
WITH YUZU FOAM – *SUBJECT TO AVAILABILITY*

King Crab au Gratin 140.00
WASABI, TOBIKO AND YUZU MAYONNAISE

Japanese taco 65.00
TORO AND SMOKED BACON WITH TOMATO AND AROMATIZED HERBS

Okonomiyaki 99.00
TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE

Grilled Carabinero Prawn (1 unit) 90.00
WITH JALAPEÑO SAUCE AND YUZU FOAM

Tuna Tataki
WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION
Akami 105.00
Toro 140.00

99 Katsusando 199.00
WAGYU MARBLING 9, MUSTARD, BLACK PEPPER AND GOLDEN LEAVES

Sea salads

WITH DIFFERENT TYPES OF SEAWEED

Goma Wakame with Squid 45.00
IKA

Atlantic Blue Lobster Salad 85.00
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING

Saiko Salad 149.00
AKAMI, SALMON, SEA BASS, UNI, SEAWEED AND PEANUT DRESSING

Alaskan King Crab, Seaweed and Cucumber Salad 115.00
TARABAGANI

Tartars

	HALF	
Spicy Tuna Tartar		180.00
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
Toro Tartar with Kaluga Caviar (30 gr. tin)	225.00	420.00
WITH 99 SOY, PONZU SAUCE AND HOMEMADE BRIOCHE		
Wagyu Tartar		180.00
MARINATED IN DIJON MUSTARD AND EGG YOLK MACERATED IN 99 SOY SAUCE		

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Sashimi
(12 cuts)

	Half	
Tasting Platter SASHIMI MORIAWASE (32 CUTS)	190.00	375.00
Salmon SAKE		125.00
Butterfish EBODAI		135.00
Salmon & Tuna SAKE & AKAMI		155.00
Tuna AKAMI		179.00
Fatty Tuna TORO		250.00
Sea Urchin HOKKAIDO UNI		399.00

Carpaccio

Fatty Tuna Carpaccio TORO, TOMATO PUREE AND ARBEQUINA		199.00
Mullet Usuzukuri WITH KIZAMI WASABI AND BLACK TOBIKO		85.00
Yellowtail Carpaccio HAMACHI AND PONZU SAUCE	65.00	115.00
Scallop Carpaccio HOTATE, CONFIT ORANGE PEEL AND PONZU		90.00
Wagyu Carpaccio Marbling 9 CORIANDER AND GARLIC CHIPS	95.00	175.00
Obsiblue Shrimp Carpaccio NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED VIRGIN OLIVE OIL		115.00

Tempuras
ALL OUR TEMPURAS ARE MADE 100% VIRGIN OLIVE OIL

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		99.00
Baby Squid Tempura WITH YUZU MAYONNAISE AND SHISO LEAVES		80.00
Vegetable Tempura WITH TEMPTSUYU SAUCE		69.00
Atlantic Blue Lobster Tempura WITH WASABI MAYONNAISE	145.00	275.00

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Maki Sushi

6 pieces

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

Toro Tuna and Shoestring Chips Maki — 95.00
CUCUMBER AND SWEET MISO 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 — 169.00
WITH WAKAME SEAWEED, CUCUMBER AND YUZU

The 99 Jewel — 599.00
WITH FATTY TUNA, TRUFFLE, KALUGA CAVIAR AND GOLDEN LEAVES

Hotate Maki — 95.00
SCALLOP, TOBIKO, AVOCADO, SALMON AND SPICY SAUCE

Dragonfly Maki — 90.00
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE

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

Tori Maki — 80.00
CHICKEN, MANGO VINAIGRETTE AND RICE WAFER

Australian Wagyu Maki — 135.00
WITH ANTIGUA MUSTARD AND SHOESTRING CHIPS

Matsuri Roll — 125.00
SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO

Temaki

(HAND ROLLED SUSHI)

Salmon Roe and Avocado — 69.00
IKURA

Fatty Tuna and Tenkasu — 90.00
SPICY TORO

Salmon Tartar — 55.00
SAKE

Spicy King Crab — 90.00
TARABAGANI

Foie and Mango — 65.00
TARE SAUCE

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SUSHI A LA CARTE

(TWO PIECES)

Nigiri SUSHI

TUNA AKAMI	55.00
SALMON SAKE	45.00
BUTTERFISH AND TRUFFLE EBODAI	55.00
SEA BASS SUZUKI	50.00
YELLOWTAIL HAMACHI	55.00
FATTY TUNA TORO	69.00

WARM Nigiri SUSHI

SPANISH RED SHRIMP (1 PIECE) COOKED IN TWO TEMPERATURES	69.00
LANGOUSTINE (1 PIECE) COOKED IN KOBE A5	45.00
QUAIL EGG WITH BLACK TRUFFLE	45.00
99 WAGYU SLIDERS WITH FOIE, SHOESTRINGS CHIPS AND TOMATO EMULSION	50.00
SEA BASS FLAMBÉ WITH 99 TRUFFLE SAUCE	55.00
SCALLOP FLAMBÉ HOTATE WITH YUZU MAYONNAISE	60.00
AUSTRALIAN WAGYU FLAMBÉ MARBLING9	60.00
GRILLED FOIE WITH RASPBERRY AND TARE SAUCE	69.00
SALMON FLAMBÉ WITH LIME AND SPICY MAYONNAISE	55.00
TORO FLAMBÉ WITH TOMATO WITH KALUGA CAVIAR	69.00 90.00

Gunkan SUSHI

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

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Fish

Teriyaki Tuna 190.00
WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI

Sakana Nabe 195.00
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

Atlantic Blue Shichimi Lobster 270.00
WITH PAK CHOI AND SHICHIMI TOGARASHI

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 399.00
COOKED 20 HOURS UNDER LOW TEMPERATURE WITH ROASTED EGGPLANT

Others

Rubia Gallega Tenderloin 255.00
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

Lava Rock Grilled Lamb Rack 160.00
WITH CONFIT SHIITAKE AND YAKINIKU 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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Zeitaku Brunch

Hosomaki
CHU-TORO WITH LEEKS

Kobe Edamame
WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

Okonomiyaki
TUNA PIZZA WITH JALAPEÑO, ONION, CHERRY TOMATO, OLIVES AND TARE SAUCE

Corn Fed Chicken Gyozas
SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY

King Crab Augratin
WITH WASABI, TOBIKO AND YUZU MAYONNAISE

Tiger prawn Tempura
WITH 99 SPICY CREAMY SAUCE

Panko Mistura Maki
EBI, KING CRAB, AVOCADO AND SEA BASS

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

Butterfish Nigiri
WITH TRUFFLE

Salmon Flambé Nigiri
WITH LIME

Grilled Foie Nigiri
WITH RASPBERRY AND TARE SAUCE

Mochi Ice Cream

Coffee / Tea

Every Friday from 1:00pm to 5:00pm
AED 399 (SOFT)
AED 499 (BUBBLES AND PREMIUM)
AED 999 (CHAMPAGNE AND JAPANESE SAKE)

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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

TIGER PRAWN TEMPURA
WITH 99 SPICY CREAMY SAUCE

BUTTERFISH AND TRUFFLE NIGIRI
EBODAI

SEA BASS NIGIRI
SUZUKI

SALMON FLAMBÉ NIGIRI
WITH LIME AND SPICY MAYONNAISE

AUSTRALIAN WAGYU FLAMBÉ NIGIRI
MARBLING 9

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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Iftar Menu

Hosomaki
CHU-TORO WITH LEEK

Edamame
SALTED

Capumiso Soup
FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEK AND TOFU FOAM

King Crab Augratin
WASABI, TOBIKO AND YUZU MAYONNAISE

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

Wagyu Flambé Nigiri
Marbling 9

Salmon Flambé Nigiri
WITH LIME AND SPICY MAYONNAISE

Quail Egg Nigiri
WITH BLACK TRUFFLE

Flat Grilled Corn Fed Chicken
WITH VEGETABLES AU PAPILLOT WASABI, YUZU SAUCE AND YAKIMESHI RICE

AED 225 Net Per Person

Available from sunset till 9pm

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HARU

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

SPICY TUNA TARTAR
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE

ATLANTIC BLUE LOBSTER TEMPURA
WITH WASABI MAYONNAISE

MULLET USUZUKURI
WITH KIZAMI WASABI AND BLACK TOBIKO

GOLDEN BRICKS
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES

ALASKAN KING CRAB GUNKAN
TARABAGANI

WAGYU TARTAR GUNKAN
WITH QUAIL EGG AND TENKASU

AUSTRALIAN WAGYU FLAMBÉ NIGIRI
MARBLING 9

TORO FLAMBÉ NIGIRI
WITH KALUGA CAVIAR

GRILLED FOIE NIGIRI
WITH RASPBERRY AND TARE SAUCE

99 CHEESECAKE
WITH KUNAFA ICE CREAM

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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