

**99 SUSHI BAR**  
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

**DUBAI**

**BARCELONA**

**MADRID**

**RABAT**

**MARBELLA**

**MONACO**

**LONDON**

**BUDAPEST**

**DOHA**

## STARTERS

HALF

<b>CAPUMISO SOUP</b> FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM		45
<b>KOBE EDAMAME</b> WITH TRUFFLE		45
<b>99 KATSUSANDO</b> WAGYU MARBLING 9 A5		169 390
<b>99 A8 WAGYU GYOZAS</b> WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		95
<b>OYSTERS No.3</b> WITH YUZU PEARL AND ITS OWN FOAM WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		75 185
<b>JAPANESE TACO</b> TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		60
<b>99 PICKLES</b> ASSORTED JAPANESE VEGETABLE PICKLES		50
<b>SEAFOOD GYOZAS</b> COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI		125
<b>TORO TATAKI</b> IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION		160
<b>99 OKONOMIYAKI</b> TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE AKAMI TORO		145 170
<b>WHOLE KING CRAB LEG AU GRATIN</b> WASABI, TOBIKO AND YUZU MAYONNAISE	120	230
<b>HOTATE NO DASHI*</b> OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLE		160
<b>CARABINERO*</b> DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR		165
<b>SAUTÉ ALASKAN KING CRAB WITH CAYENNE*</b> IKURA, QUAIL EGG & FRESH TRUFFLE		330

New Dish \*

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, 7% municipality fee and subject to 10% service charge.  
Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always. The team @ 99.

## SEA SALADS

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

## TARTARS

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

## SASHIMI

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

New Dish \*

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, 7% municipality fee and subject to 10% service charge.  
Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always. The team @ 99.

## CARPACCIO

<b>YELLOWTAIL CARPACCIO</b> (12 CUTS) HAMACHI, JALAPENO AND PONZU SAUCE	135
<b>SEA BASS &amp; SCALLOP CEVICHE</b> TIGER MILK SAUCE	130
<b>SALMON CARPACCIO</b> (12 CUTS) SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL	130
<b>TUNA SMOKE &amp; SALT*</b> SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE DULSE AND SEA PLANKTON OIL	195
<b>OBSIBLUE SHRIMP CARPACCIO*</b> NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL	155
<b>FATTY TUNA CARPACCIO*</b> TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND EXTRA- VIRGIN OLIVE OIL	210

## TEMPURAS

	HALF	
<b>TIGER PRAWN TEMPURA</b> WITH 99 SPICY CREAMY SAUCE	75	145
<b>SEA URCHIN TEMPURA COCKTAIL</b> WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		215
<b>VEGETABLE TEMPURA</b> WITH GOMA MAYO AND CREAMED TARE SAUCE		115
<b>BABY SQUID TEMPURA</b> WITH YUZU MAYONNAISE AND SHISO LEAVES		140
<b>CARABINERO &amp; LOBSTER TEMPURA*</b> EGG YOLK, WASABI AND CARABINERO EMULSION		240

New Dish \*

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, 7% municipality fee and subject to 10% service charge.  
Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always. The team @ 99.

## MAKIS

<b>MATSURI ROLL</b> SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO	145
<b>99 LOBSTER MAKI</b> WITH WAKAME SEAWEED, CUCUMBER AND YUZU	235
<b>99 GOLDEN BRICKS (6 PIECES)</b> TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	170
<b>TEMPTSUYU MAKI (6 PIECES)</b> SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	90
<b>DRAGONFLY MAKI</b> EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	140
<b>SOFT SHELL CRAB ROLL</b> KING CRAB, AVOCADO AND YUKARI	120
<b>SEA URCHIN TEMPURA MAKI</b> UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE	449
<b>HAMACHI MAKI</b> TORCHED SALMON, AVOCADO AND TOMATO EMULSION	130
<b>HOTATE MAKI</b> WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI	235
<b>UNAGI MAKI</b> WITH SHISO, TAMAGO AND KINOME	135
<b>99 WAGYU MAKI</b> A5-MISO EMULSION, SHITAKE AND VEAL JUS	140
<b>99 JEWEL</b> TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES WITH KALUGA CAVIAR	499
WITH BELUGA CAVIAR	1599
<b>A5 FUTOMAKI*</b> CURED QUAIL EGG, SESAME AND WASABI	230

New Dish \*

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, 7% municipality fee and subject to 10% service charge.  
Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always. The team @ 99.

## NIGIRIS

(TWO PIECES)

<b>A5 QUEEN</b>	155	
A5, CHILI OIL AND GARLIC CHIPS		
<b>99 GRILLED FOIE</b>	75	
WITH RASPBERRY AND TARE SAUCE		
<b>OTORO</b>	70	
WITH WASABI		
<b>CARABINERO (1 PIECE)</b>	65	
COOKED IN TWO TEMPERATURES		
<b>SEA BASS FLAMBE</b>	65	
WITH 99 TRUFFLE SAUCE		
<b>SCALLOP FLAMBE</b>	60	
HOTATE WITH YUZU MAYONNAISE		
<b>SALMON FLAMBE</b>	60	
WITH LIME AND SPICY MAYONNAISE		
<b>TORO FLAMBE</b>		
WITH TOMATO EMULSION		69
WITH KALUGA CAVIAR		115
<b>SALMON HARASU</b>	65	
SEARED WITH BINCHOTAN		
<b>A5 CROWN</b>	175	
WITH SMOKED EEL AND FOIE GRAS		
<b>99 FOIE &amp; TRUFFLE</b>	90	
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER		
<b>QUAIL EGG WITH CECINA AND TRUFFLE</b>	55	
SUNNY SIDE UP		
<b>99 BINCHOTAN</b>	120	
BINCHOTAN SEARED TORO, UNI AND FRESH WASABI		

## GUNKANS

(TWO PIECES)

<b>SEA URCHIN</b>	355
HOKKAIDO UNI	
<b>SALMON ROE</b>	65
IKURA	
<b>ALASKAN KING CRAB</b>	85
WITH AVOCADO	
<b>99 FLAG</b>	180
TORO, CAVIAR AND UNI	
<b>TORO GUNKAN</b>	80
SHISO LEAF AND TOGARASHI	

New Dish \*

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, 7% municipality fee and subject to 10% service charge.  
Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always. The team @ 99.

## FISH

<b>99 BLACK COD</b> AU GRATIN TWO LAYERS OF RED MISO	209
<b>TERIYAKI TUNA</b> WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	265
<b>ATLANTIC BLUE SHICHIMI LOBSTER</b> WITH PAK CHOI AND SHICHIMI TOGARASHI	315
<b>WILD CHILEAN SEA BASS</b> WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	310

## WAGYU

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

## OTHERS

<b>99 GALANGAL SKIRT STEAK</b> WITH LEEK POTATO & VEAL JUS	140
<b>99 LAMB CHOPS</b> WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	190
<b>SPANISH RUBIA GALLEGA TENDERLOIN</b> GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	355
<b>MISO BRAISED SHORT RIB*</b> CELERIAC PUREE, PICKLES & ENOKITAKE	240

## RICE

<b>99 YAKIMESHI</b> ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	65
<b>OHITASHI</b> WITH ASPARAGUS, SHITAKE, DASHI AND EGG YOLK TEMPURA	60

New Dish \*

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, 7% municipality fee and subject to 10% service charge.  
Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always. The team @ 99.

# 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 AND 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**

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.

Package valid during lunch time from Monday to Friday from 12.00 to 14.15, excluding public holidays.

All prices are in UAE dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge.

Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always. The team @ 99

# 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

## **A5 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

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.

The last order for the Seasonal Tasting menu is at 10.45 PM.

All prices are in UAE dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge.

Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always. The team @ 99.

# DESSERTS

<b>99 CHEESECAKE BY BASK</b>	99
WITH KALUGA CAVIAR AND YUZU ICE CREAM	
WITH ADDITIONAL KALUGA CAVIAR 15 GR	129
<b>CHOCOLATE AND TRUFFLE CHAWANMUSHI</b>	70
WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFI ICE CREAM	
<b>99 CHOCOLATE FONDANT</b>	70
SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM	
<b>OSAKA KUMO SOUFFLE BY 99</b>	70
AIRY SOUFFLE WITH PEARS AND HAZELNUT ICE CREAM	
<b>99 WHITE CHOCOLATE - COCONUT MOUSSE</b>	80
MANDARIN ORANGE AND PASSION FRUIT	
<b>MOCHI ICE CREAM</b>	55
MATCHA, MANGO, TIRAMISÚ, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE	
<b>PREMIUM FRESH FRUITS PLATTER</b>	65
PREMIUM SEASONAL FRUITS	