

STARTERS

CAPUMISO SOUP FERMENTED SOY SEAWEEED, TRUFFLE, LEEK AND TOFU FOAM	35.00
EDAMAME SALTED KOBE A5	30.00 40.00
CORN FED CHICKEN GYOZAS SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY	80.00
SWEET FRIED TOFU WITH TEMPTSUYU SAUCE	50.00
LAMB GYOZAS CARAMELIZED ONION, ARZUA CHEESE AND CHESTNUT INFUSION	85.00
KING CRAB AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	140.00
FATTY TUNA AND SMOKED BACON BEEF TACO TOMATO EMULSION AND AROMATIZED HERBS	65.00
OKONOMIYAKI TORTILLA, TUNA USUZUKURI AND TARE SAUCE	99.00
LAVA ROCK GRILLED SCALLOPS WITH UMEBOSHI SAUCE	95.00
GRILLED CARABINERO PRAWN (1 UNIT) WITH JALAPEÑO SAUCE AND COOKED IN TWO TEMPERATURES	75.00
TUNA TATAKI WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION AKAMI TORO	105.00 140.00
99 KATSUSANDO WAGYU MARBLING 9, MUSTARD, BLACK PEPPER AND GOLDEN LEAVES	199.00

SEA SALADS

WITH DIFFERENT TYPES OF SEAWEEED

GOMA WAKAME WITH SQUID WHITE SESAME	45.00
ALASKAN KING CRAB, SEAWEEED AND CUCUMBER SALAD TARABAGANI	115.00

TARTARS

SPICY TUNA TARTAR WAKAME SEAWEEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	180.00
MACERATED TUNA TARTAR WASABI, LEEKS, MARINATED SOY SAUCE AND VIRGIN OLIVE OIL	170.00
TORO TARTAR WITH KALUGA CAVIAR WITH 99 SOY, PONZU SAUCE AND WASABI	420.00
WAGYU TARTAR MARINATED IN DIJON MUSTARD AND EGG YOLK MACERATED IN 99 SOY SAUCE	180.00

SASHIMI (12 CUTS)

TASTING PLATTER SASHIMI MORIAWASE (32 CUTS)	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 UNI	399.00

CARPACCIO

FATTY TUNA CARPACCIO TORO, TOMATO PUREE AND ARBEQUINA	199.00
MULLET USUZUKURI ARBEQUINA, KIZAMI WASABI AND BLACK TOBIKO	85.00
YELLOWTAIL CARPACCIO HAMACHI AND PONZU SAUCE	115.00
SCALLOP CARPACCIO HOTATE, CONFIT ORANGE PEEL AND PONZU	90.00
WAGYU CARPACCIO MARBLING 9 CORIANDER AND GARLIC CHIPS	175.00
OBSIBLUE CARPACCIO NEW CALEDONIAN EBI, KIZAMI WASABI, LIME AND SMOKED VIRGIN OLIVE	115.00

TEMPURAS

ALL OUR TEMPURAS ARE MADE 100% VIRGIN OLIVE OIL

TIGER PRAWN TEMPURA WITH 99 SPICY CREAMY SAUCE	135.00
SEA URCHIN TEMPURA COCKTAIL ACCOMPANIED BY A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER	85.00
BABY SQUID TEMPURA WITH YUZU MAYONNAISE AND SHISO LEAVES	80.00
VEGETABLE TEMPURA WITH TEMPTSUYU SAUCE	69.00
LOBSTER TEMPURA WITH WASABI MAYONNAISE	275.00

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

LOBSTER MAKI WITH WAKAME SEAWEED, CUCUMBER AND YUZU	169.00
TORI MAKI CHICKEN, MANGO VINAIGRETTE AND RICE WAFER	75.00
HOTATE MAKI SCALLOP, TOBIKO, AVOCADO, SALMON AND JAPANESE MUSTARD	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
WAGYU MAKI WITH ANTIGUA MUSTARD AND SHOESTRING CHIPS	135.00
MATSURI ROLL SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	115.00

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	
SEA BASS	50.00
SUZUKI	
YELLOWTAIL	55.00
HAMACHI	
FATTY TUNA	69.00
TORO	

WARM Nigiri SUSHI

SPANISH RED SHRIMP (1 PIECE)	69.00
COOKED IN TWO TEMPERATURES	
QUAIL EGG	35.00
WITH BLACK TRUFFLE	
99 WAGYU SLIDERS	50.00
WITH FOIE, SHOESTRINGS CHIPS AND TOMATO PUREE	
TURBOT FLAMBÉ	55.00
WITH CORIANDER OIL AND MOMIJI OROSHI	
ROASTED EEL	45.00
UNAGI WITH TARE SAUCE	
SCALLOP FLAMBÉ	50.00
HOTATE WITH YUZU MAYONNAISE COOKED IN TWO TEMPERATURES	
WAGYU FLAMBÉ	55.00
WITH GARLIC CHIPS AND LEEK	
GRILLED FOIE	69.00
WITH RASPBERRY AND TARE SAUCE	
SALMON FLAMBÉ	50.00
WITH LIME AND SPICY MAYONNAISE	
TORO FLAMBÉ	69.00
WITH TOMATO PUREE	
WITH KALUGA CAVIAR	90.00

Gunkan SUSHI

99 FLAG	149.00
TORO, CAVIAR AND UNI	
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
UNI	

FISH

TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	220.00
SAKANA NABE SAUTÉED FISH SELECTION IN A BOUILLABAISSSE MADE OF YELLOW CHILI MUSSELS AND FOIE	210.00
99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	240.00
ATLANTIC BLUE SHICHIMI LOBSTER WITH PAK CHOI AND SHICHIMI TOGARASHI	270.00
SEARED SALMON WITH YUZU AND SHISO GUACAMOLE	125.00

WAGYU

AUSTRALIAN WAGYU MARBLING 9	290.00
JAPANESE KOBE GRADE A5	695.00
SLOW - COOKED SHORT RIBS AKO MISO COOKED 20 HOURS UNDER LOW TEMPERATURE WITH ROASTED EGGPLANT	450.00

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	130.00
LAVA ROCK GRILLED LAMB RACK WITH CONFIT SHIITAKE AND YAKINIKU SAUCE	225.00

RICES

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

OMAKASE

BUSINESS LUNCH

EDAMAME

SALTED

HOSOMAKI

CHU-TORO WITH LEEKS

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

SPICY TUNA TARTAR

WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE

FATTY TUNA NIGIRI

TORO

BUTTERFISH NIGIRI

WITH TRUFFLE

SALMON NIGIRI FLAMBÉ

WITH LIME AND SPICY MAYONNAISE

QUAIL EGG NIGIRI

WITH BLACK TRUFFLE

OUTSIDE SKIRT STEAK

WITH GALANGAL SAUCE

MOCHI ICE CREAM

COFFEE / TEA

AED 149 NET PER PERSON

Due to our compromise with the best quality, 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 LEEKS

KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

TORO TATAKI

WHITE SESAME, CORIANDER, PASSION FRUIT AND SOY REDUCTION

WAGYU TARTAR

MARINATED IN DIJON MUSTARD AND EGG YOLK MACERATED IN 99 SOY SAUCE

SEA URCHIN TEMPURA COCKTAIL

ACCOMPANIED BY A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

MATSURI ROLL

SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO

LOBSTER MAKI

WITH WAKAME SEAWEED, CUCUMBER AND YUZU

TORO FLAMBÉ NIGIRI

WITH KALUGA CAVIAR

GRILLED FOIE NIGIRI

WITH RASPBERRY AND TARE SAUCE

99 CHEESECAKE

WITH KUNAFI ICE CREAM

COFFEE / TEA

799 AED NET PER COUPLE

ASK OUR SOMMELIER FOR A RECOMMENDED WINE PAIRING @ **1099 AED NET** PER COUPLE

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ZEITAKU BRUNCH

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

OKONOMIYAKI

TORTILLA, TUNA USUZUKURI AND TARE SAUCE

BABY LAMB GYOZAS

WITH CARAMELIZED ONION, ARZUA CHEESE AND CHESTNUT INFUSION

KING CRAB AUGRATIN

WITH WASABI, TOBIKO AND YUZU MAYONNAISE

SPICY TUNA TARTAR

WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE

PANKO MISTURA MAKI

EBI, KING CRAB, AVOCADO AND SEA BASS

TEMPTSUYU MAKI

WITH SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE

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 299 (SOFT)

AED 399 (BUBBLES AND PREMIUM)

AED 699 (CHAMPAGNE AND 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

Due to our compromise with the best quality, we do only serve Bluefin Tuna