



99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

STARTERS

HALF

CAPUMISO SOUP FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45.00
KOBE EDAMAME WITH TRUFFLE	45.00
99 CHAWANMUSHI SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI	135.00
99 A8 WAGYU GYOZAS WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	95.00
OYSTERS No.3 WITH YUZU PEARL AND ITS OWN FOAM	75.00
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	185.00
WHOLE KING CRAB LEG AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	130.00 220.00
JAPANESE TACO TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	60.00
OKONOMIYAKI TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE	
AKAMI	120.00
TORO	160.00
TORO TATAKI IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION	155.00
99 KATSUSANDO (4 CUTS) WAGYU MARBLING 9	169.00
KOBE A5	420.00
WILD MUSHROOM GYOZAS * FOIE GRAS, SHITAKE & EGGPLANT CHIPS	75.00
CARABINERO CROQUETTES * KIMUCHI AND YUZU	229.00
SAUTÉ ALASKAN KING CRAB WITH CAYENNE * IKURA, QUAIL EGG & FRESH TRUFFLE	299.00

SEA SALADS

TRUFFLE WAKAME SALAD WITH BABY SQUID IKA	65.00
99 LOBSTER SALAD WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	175.00
99 KING CRAB SALAD KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	190.00

New Dish *

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

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TARTARS

HALF

SPICY TUNA TARTAR WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	120.00	215.00
CRISPY CARABINERO TARTAR WITH LOBSTER, CRISPY WHITE EGG AND EGG YOLK TEMPURA		240.00
TRUFFLE SALMON TARTAR WITH DILL MAYO AND IKURA		140.00
WAGYU TARTAR OVER BONE MARROW WITH AKA GLAZED, SEA LETTUCE AND GARLIC CHIPS		205.00
99 CHIRASHI MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		335.00
ROYAL OTORO TARTAR FOIE TERRINE, BOTARGA, KALUGA CAVIAR, RASPBERRY PONZU		335.00
UMAMI CRYSTAL TOAST WITH KALUGA CAVIAR		1450.00
WITH BELUGA CAVIAR		2550.00

SASHIMI

(6 CUTS)

SASHIMI MORIAWASE (16 CUTS) TASTING PLATTER		250.00
IMPERIAL MORIAWASE (32 CUTS) WITH KALUGA CAVIAR		1450.00
WITH BELUGA CAVIAR		2550.00
SALMON & TUNA SAKE & AKAMI		100.00
FATTY TUNA TORO		150.00
SEA URCHIN (100 GRAMS) HOKKAIDO UNI		1119.00

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CARPACCIO

HALF

FATTY TUNA CARPACCIO TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL	110.00	210.00
YELLOWTAIL CARPACCIO HAMACHI, JALAPEÑO AND PONZU SAUCE	65.00	125.00
SEA BASS & SCALLOP CEVICHE TIGER MILK SAUCE		130.00
SAKE TIRADITO SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		130.00
UNI-CARABINERO CARPACCIO SEA URCHIN, PLANKTON OIL AND EGG YOLK EMULSION		500.00

TEMPURAS

HALF

TIGER PRAWN TEMPURA WITH 99 SPICY CREAMY SAUCE	75.00	140.00
OYSTER TEMPURA (2 PIECES) WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		115.00
ALASKAN KING CRAB TEMPURA WITH FRESH TRUFFLE AND PONZU BEARNAISE SAUCE		229.00
SEA URCHIN TEMPURA COCKTAIL * WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		215.00
HOTATE TEMPURA * YUZU MAYONNAISE, LIME ZEST AND FRESH WASABI		125.00

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MAKIS
6 PIECES

TEMPTSUYU MAKI	90.00
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	
PANKO MISTURA	140.00
EBI, KING CRAB, AVOCADO AND SEA BASS	
99 GOLDEN BRICKS	160.00
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	

8 PIECES

99 LOBSTER MAKI	225.00
WITH WAKAME SEAWEEED, CUCUMBER AND YUZU	
MATSURI ROLL	135.00
SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO	
DRAGONFLY MAKI	135.00
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	
SOFT SHELL CRAB ROLL	120.00
KING CRAB, AVOCADO AND YUKARI	
99 WAGYU MAKI	140.00
KOBE-MISO EMULSION, SHITAKE AND VEAL JUS	
SEA URCHIN TEMPURA MAKI	449.00
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE	
HAMACHI MAKI *	130.00
TORCHED SALMON, AVOCADO AND TOMATO EMULSION	
UNAGI MAKI *	130.00
TAMAGO, TARE SAUCE AND WASABI	
99 JEWEL	
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	499.00
WITH BELUGA CAVIAR	1599.00

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NIGIRIS

(TWO PIECES)

A5 KING	299.00
JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	
A5 QUEEN	165.00
JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	
OTORO	65.00
WITH WASABI	
CARABINERO (1 PIECE)	65.00
COOKED IN TWO TEMPERATURES	
SEA BASS FLAMBE	60.00
WITH 99 TRUFFLE SAUCE	
SCALLOP FLAMBE	60.00
HOTATE WITH YUZU MAYONNAISE	
99 GRILLED FOIE	70.00
WITH RASPBERRY AND TARE SAUCE	
SALMON FLAMBE	55.00
WITH LIME AND SPICY MAYONNAISE	
TORO FLAMBE	
WITH TOMATO EMULSION	
WITH KALUGA CAVIAR	
99 FOIE & TRUFFLE	90.00
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	
FOIE & MAGURO ZUKE	80.00
99 SOY MACERATED AKAMI, FOIE GRAS, TARE AND LIME ZEST	
99 BINCHOTAN	145.00
BINCHOTAN SEARED TORO, UNI AND FRESH WASABI	
SMOKED SPANISH EEL	65.00
WITH TARE SAUCE	
QUAIL EGG WITH CECINA AND TRUFFLE *	55.00
SUNNY SIDE UP	
KING CRAB FUTOMAKI *	330.00
UNI AND IKURA	

GUNKANS

(TWO PIECES)

99 WAGYU TARTAR	110.00
WITH SHISO, CAVIAR AND GOLDEN LEAVES	
SALMON ROE	55.00
IKURA	
ALASKAN KING CRAB	85.00
WITH AVOCADO	
SEA URCHIN	335.00
HOKKAIDO UNI	
99 FLAG	180.00
TORO, CAVIAR AND UNI	
TORO GUNKAN	80.00
SHISO LEAF AND TOGARASHI	
BONE MARROW GUNKAN	180.00
WITH KALUGA CAVIAR	
CHUTORO WITH QUAIL EGG *	65.00
WITH KIZAMI WASABI	

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FISH

99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	199.00
TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	265.00
ATLANTIC BLUE SHICHIMI LOBSTER WITH PAK CHOI AND SHICHIMI TOGARASHI	299.00
ATLANTIC SEA BASS ROBATA * WITH WHITE MISO	140.00
FLAMED RED MULLET * KUMQUAT TIGER MILK	195.00

WAGYU

ROBATA WAGYU SKEWERS WITH KOBE EMULSION, CHILI OIL AND GARLIC CHIPS	175.00
AUSTRALIAN WAGYU MARBLING 9 (150 GR.) WITH GARLIC CHIPS	335.00
JAPANESE KOBE GRADE A5 (150 GR.) WITH POTATO GLASS AND FRESH WASABI	899.00
JAPANESE MIYAZAKI A5 (75 GR.) * POTATO CROISSANT, YUZU SOUR CREAM & WILD MUSHROOM	490.00

OTHERS

SPANISH RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	355.00
99 GALANGAL SKIRT STEAK WITH LEEK POTATO & VEAL JUS	140.00
KOHITSUJI YAKI ROBATA TERIYAKI JUS GLAZED LAMB RACK, MINT CRUST, PICKLED ASIAN PEAR	135.00
ROBATA CHICKEN COQUELET HONEY GOCHUJANG GLAZE, LEEKS AND JALAPENO SAUCE	80.00

RICE

YAKIMESHI ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	65.00
OHITASHI WITH ASPARAGUS, SHITAKE, DASHI AND EGG YOLK TEMPURA	60.00

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DESSERTS

MOCHI ICE CREAM

MATCHA, MANGO, TIRAMISÚ, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE

55

CHÂTEAU MINUTI, M DE MINUTY ROSÉ

70

SATO PLATTER

OUR SELECTION OF ICE CREAMS, CHOCOLATE FLAKES, CRUNCHY HONEY,
GOLDEN LEAVES AND POPPING CANDY

60

NIGORI YZUSHU SAKE

70

99 YUZU CHEESECAKE

WITH KUNAFSA ICE CREAM

65

SANCERRE PASCAL JOLIVET

140

PREMIUM FRESH FRUITS PLATTER

PREMIUM SEASONAL FRUITS

65

RAVENTOS BLANC DE BLANCS

75

CHOCOLATE FONDANT

SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM

70

OLD TOKIO

95

JAPANESE SOUFFLE

WITH PEARS AND HAZELNUT ICE CREAM

70

NV TAITTINGER ROSÉ

190

COCONUT MOUSSE

WITH WHITE CHOCOLATE, MANDARIN ORANGE, AND PASSION FRUIT

80

MOSCATEL ORO, FLORALIS, TORRES

55

OMAKASE

BUSINESS LUNCH

HOSOMAKI

CHU-TORO WITH LEEK

KOBE EDAMAME

WITH KOBE WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

HOTATE TEMPURA

YUZU MAYONNAISE, LIME ZEST AND FRESH WASABI

99 WAGYU MAKI

KOBE-MISO EMULSION, SHITAKE AND VEAL JUS

Avo NIGIRI

AVOCADO WITH TOMATO EMULSION

SEA BASS FLAMBE NIGIRI

WITH 99 TRUFFLE SAUCE

SALMON FLAMBE NIGIRI

WITH LIME AND SPICY MAYONNAISE

99 GALANGAL SKIRT STEAK

WITH LEEK POTATO & VEAL JUS

MOCHI ICE CREAM

COFFEE

AED 199 NET PER PERSON

99 SIGNATURE DRINKS

COCKTAIL

Half Full

99 SPRITZ

SAKE, VODKA, APEROL, CHAMOMILLE, SPARKLING WINE – 45 75

SHISO COOLER

PISCO, CHOYA, SHISO, LEMON OLEO SACCHARUM – 45 70

SAKE GARAFE

100ml

ISAKE JUNMAI

RICH, SAVORY, DELICATE NUTINESS – 99

MOCKTAIL

MURASAKI

GRAPEFRUIT JUICE, LEMON, LAVENDER, YUZU, RASPBERRY AND EGG WHITE - 60

YUKI

CRANBERRY, GRENADINE AND COCONUT - 60

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FUYU

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEK

HONDASHI EDAMAME

WITH SMOKED OLIVE OIL

OYSTERS No. 3

WITH YUZU PEARL AND ITS OWN FOAM

WHOLE KING CRAB LEG AU GRATIN

WASABI, TOBIKO AND YUZU MAYONNAISE

99 CHIRASHI

MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

99 GOLDEN BRICKS

TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES

99 LOBSTER MAKI

WITH WAKAME SEAWEED, CUCUMBER AND YUZU

99 WAGYU TARTAR GUNKAN

WITH SHISO, CAVIAR AND GOLDEN LEAVES

SEA BASS FLAMBE NIGIRI

WITH 99 TRUFFLE SAUCE

99 FOIE & TRUFFLE NIGIRI

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

ROBATA WAGYU SKEWERS

WITH KOBE EMULSION, CHILI OIL AND GARLIC CHIPS

CHOCOLATE FONDANT

SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM

1199 AED NET PER COUPLE

WITH A BOTTLE OF VEUVE CLICQUOT NV CHAMPAGNE @ **1999 AED NET PER COUPLE**

WITH A BOTTLE OF RUINART BLANC DE BLANCS NV CHAMPAGNE @ **2999 AED NET PER COUPLE**

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The last order for the Seasonal Tasting menu is at 2:45 PM during the lunch and at 10.45 PM during the dinner.
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IFTAR MENU

DATES

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

KOBE EDAMAME

WITH TRUFFLE

WILD MUSHROOM GYOZAS

FOIE GRAS, SHITAKE & EGGPLANT CHIPS

SEA BASS & SCALLOP CEVICHE

TIGER MILK SAUCE

TIGER PRAWN TEMPURA

WITH 99 SPICY CREAMY SAUCE

MATSURI ROLL

SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO

99 WAGYU MAKI

KOBE-MISO EMULSION, SHITAKE AND VEAL JUS

SEA BASS FLAMBE NIGIRI

WITH 99 TRUFFLE SAUCE

YELLOWTAIL NIGIRI

WITH JALAPENO AND GOCHUJANG

SALMON FLAMBE NIGIRI

WITH LIME AND SPICY MAYONNAISE

ROBATA WAGYU SKEWERS

WITH KOBE EMULSION, CHILI OIL AND GARLIC CHIPS

WITH

YAKIMESHI

ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY

MOCHI ICE CREAM

AED 299 NET PER PERSON
AVAILABLE FROM SUNSET TILL 9 PM

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