



99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

STARTERS

HALF

CAPUMISO SOUP FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	45
KOBE EDAMAME WITH TRUFFLE	45
99 KATSUSANDO WAGYU MARBLING 9 KOBE A5	169 390
99 CHAWANMUSHI SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHITAKE DASHI	135
99 A8 WAGYU GYOZAS WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	95
OYSTERS No.3 WITH YUZU PEARL AND ITS OWN FOAM WITH TORO, PONZU AND KALUGA QUEEN CAVIAR	75 185
JAPANESE TACO TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	60
99 PICKLES* ASSORTED JAPANESE VEGETABLE PICKLES	45
SEAFOOD GYOZAS* COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI	110
TORO TATAKI IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION	160
99 OKONOMIYAKI TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE AKAMI TORO	145 170
WHOLE KING CRAB LEG AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	120 230

SEA SALADS

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

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 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.

TARTARS

	HALF
99 CHIRASHI MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER	295
SPICY TUNA TARTAR WAKAME SEAWEEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	120 230
TRUFFLE SALMON TARTAR WITH DILL MAYO AND IKURA	140
WAGYU TARTAR OVER BONE MARROW WITH AKA GLAZED, SEA LETTUCE AND GARLIC CHIPS	205
TORO TOAST* WITH KALUGA CAVIAR	550
WITH BELUGA CAVIAR	999

SASHIMI

SASHIMI MORIAWASE (16 CUTS) TASTING PLATTER	280
IMPERIAL MORIAWASE (32 CUTS) WITH KALUGA CAVIAR	1450
WITH BELUGA CAVIAR	2550
SALMON & TUNA (6 CUTS) SAKE & AKAMI	160
TUNA & TORO* (6 CUTS) AKAMI & TORO	170
FATTY TUNA (6 CUTS) TORO	150
SEA URCHIN (100 GRAMS) HOKKAIDO UNI	1119

CARPACCIO

YELLOWTAIL CARPACCIO (12 CUTS) HAMACHI, JALAPENO AND PONZU SAUCE	135
FATTY TUNA CARPACCIO (6 CUTS) TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL	115
SEA BASS & SCALLOP CEVICHE TIGER MILK SAUCE	130
SALMON CARPACCIO (12 CUTS) SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL	130

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TEMPURAS

	HALF	
TIGER PRAWN TEMPURA WITH 99 SPICY CREAMY SAUCE	75	145
SEA URCHIN TEMPURA COCKTAIL WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		215
VEGETABLE TEMPURA* WITH GOMA MAYO AND CREAMED TARE SAUCE		110
BABY SQUID TEMPURA* WITH YUZU MAYONNAISE AND SHISHO LEAVES		130
OYSTER TEMPURA (2 PIECES) WITH DILL MAYO, LIME ZEST AND KALUGA CAVIAR		115

MAKIS

MATSURI ROLL SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO		145
99 LOBSTER MAKI WITH WAKAME SEAWEED, CUCUMBER AND YUZU		235
99 GOLDEN BRICKS (6 PIECES) TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES		170
TEMPTSUYU MAKI (6 PIECES) SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE		90
DRAGONFLY MAKI EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE		140
SOFT SHELL CRAB ROLL KING CRAB, AVOCADO AND YUKARI		120
SEA URCHIN TEMPURA MAKI UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE		449
HAMACHI MAKI TORCHED SALMON, AVOCADO AND TOMATO EMULSION		130
HOTATE MAKI* WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI		220
UNAGI MAKI* WITH SHISO, TAMAGO AND KINOME		120
99 WAGYU MAKI KOBE-MISO EMULSION, SHITAKE AND VEAL JUS		140
99 JEWEL TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES WITH KALUGA CAVIAR		499
WITH BELUGA CAVIAR		1599

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NIGIRIS

(TWO PIECES)

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

GUNKANS

(TWO PIECES)

SEA URCHIN	355
HOKKAIDO UNI	
SALMON ROE	65
IKURA	
ALASKAN KING CRAB	85
WITH AVOCADO	
99 FLAG	180
TORO, CAVIAR AND UNI	
TORO GUNKAN	80
SHISO LEAF AND TOGARASHI	
CHUTORO WITH QUAIL EGG	65
WITH KIZAMI WASABI	
99 WAGYU TARTAR	110
WITH SHISO, CAVIAR AND GOLDEN LEAVES	

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FISH

99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	209
TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	265
ATLANTIC BLUE SHICHIMI LOBSTER* WITH PAK CHOI AND SHICHIMI TOGARASHI	299
WILD CHILEAN SEA BASS * WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	295
UMI NO TORIO* SKEWERS OF HOTATE, TORO AND UNAGI WITH AJI AMARILLO GLAZE AND TOMATO EMULSION	250

MEAT

JAPANESE KOBE GRADE A5 (150 GR.) WITH POTATO GLASS AND FRESH WASABI	780
AUSTRALIAN WAGYU MARBLING 9 (150 GR.) WITH GARLIC CHIPS	335
99 GALANGAL SKIRT STEAK WITH LEEK POTATO & VEAL JUS	140
99 LAMB CHOPS * WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	180
SPANISH RUBIA GALLEGA ENTRECOTE GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	355

RICE

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

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DESSERTS

MOCHI ICE CREAM	55
MATCHA, MANGO, TIRAMISÚ, SHIO CARAMEL, RASPBERRY & RUBY CHOCOLATE	
<i>CHÂTEAU MINUTI, M DE MINUTY ROSÉ</i>	70
CHOCOLATE AND TRUFFLE CHAWANMUSHI	70
WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFI ICE CREAM	
<i>PEDRO XIMENEZ SHERRY SAN EMILIO</i>	99
99 YUZU CHEESECAKE	65
WITH KUNAFI ICE CREAM	
<i>SANCERRE PASCAL JOLIVET</i>	140
PREMIUM FRESH FRUITS PLATTER	65
PREMIUM SEASONAL FRUITS	
<i>RAVENTOS BLANC DE BLANCS</i>	75
CHOCOLATE FONDANT	70
SESAME BRITTLE, CACAO CRUMBLE, MATCHA SPONGE AND LOTUS CARAMEL ICE CREAM	
<i>OLD TOKIO</i>	95
JAPANESE SOUFFLE	70
WITH PEARS AND HAZELNUT ICE CREAM	
<i>NV TAITTINGER ROSÉ</i>	190
COCONUT MOUSSE	80
WITH WHITE CHOCOLATE, MANDARIN ORANGE, AND PASSION FRUIT	
<i>MOSCATEL ORO, FLORALIS, TORRES</i>	55

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

99 A8 WAGYU GYOZAS

WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE

HAMACHI MAKI

TORCHED SALMON, AVOCADO AND TOMATO EMULSION

SEA BASS FLAMBE NIGIRI

WITH 99 TRUFFLE SAUCE

SALMON FLAMBE NIGIRI

WITH LIME AND SPICY MAYONNAISE

BUTTERFISH NIGIRI

WITH TRUFFLE

99 BLACK COD

AU GRATIN TWO LAYERS OF RED MISO

MOCHI ICE CREAM

COFFEE

AED 199 NET PER PERSON

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

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AKI

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH KOBE WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

99 PICKLES

ASSORTED JAPANESE VEGETABLE PICKLES

OYSTERS No.3

WITH TORO, PONZU AND KALUGA QUEEN CAVIAR

WHOLE KING CRAB LEG AU GRATIN

WASABI, TOBIKO AND YUZU MAYONNAISE

SPICY TUNA TARTAR

WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

UNAGI MAKI

WITH SHISO, TAMAGO AND KINOME

SEA URCHIN TEMPURA MAKI

UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE

A5 CROWN NIGIRI

WITH SMOKED EEL AND FOIE GRAS

99 BINCHOTAN NIGIRI

BINCHOTAN SEARED TORO, UNI AND FRESH WASABI

99 WAGYU TARTAR GUNKAN

WITH SHISO, CAVIAR AND GOLDEN LEAVES

UMI No TORIO

SKEWERS OF HOTATE, TORO AND UNAGI WITH AJI AMARILLO GLAZE AND TOMATO EMULSION

JAPANESE SOUFFLE

WITH HAZELNUT ICE CREAM

1299 AED NET PER COUPLE

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

WITH A BOTTLE OF NV VILMART GRAND CELLIER, PREMIER CRU 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

99 A8 WAGYU GYOZAS

WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE

WHOLE KING CRAB LEG AU GRATIN

WASABI, TOBIKO AND YUZU MAYONNAISE

DRAGONFLY MAKI

EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE

99 WAGYU MAKI

KOBE-MISO EMULSION, SHITAKE AND VEAL JUS

SEA BASS FLAMBE NIGIRI

WITH 99 TRUFFLE SAUCE

SALMON HARASU NIGIRI

SEARED WITH BINCHOTAN

99 LAMB CHOPS

WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS

WITH

YAKIMESHI

ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY

99 YUZU CHEESECAKE

WITH KUNAFA ICE CREAM

AED 349 NET PER PERSON
AVAILABLE FROM SUNSET TILL 9 PM

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