

99 SUSHI BAR

CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

BUDAPEST

STARTERS

	HALF	
CAPUMISO SOUP FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM		45
KOBE EDAMAME WITH A5 WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE		45
99 KATSUSANDO		
WAGYU MARBLING 9		185
A5		410
CARABINERO SANDO*		185
DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR		
99 A8 WAGYU GYOZAS WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		105
OYSTERS NO.3		
WITH YUZU PEARL AND ITS OWN FOAM		85
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		205
JAPANESE TACO TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		70
99 PICKLES ASSORTED JAPANESE VEGETABLE PICKLES		45
SEAFOOD GYOZAS COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND UNI FOAM		120
TORO TATAKI IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION		175
99 OKONOMIYAKI		
TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE & TARE SAUCE		
AKAMI		160
TORO		185
WHOLE KING CRAB LEG AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	135	250
HOTATE NO DASHI* OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLES		160
SAUTÉ ALASKAN KING CRAB WITH CAYENNE* 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.
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Sea Salads

Truffle Wakame Salad With Baby Squid 75
IKA

99 Lobster & Herbs Salad 195
WITH AVOCADO, MICRO GREENS AND YUZU-OLIVE OIL DRESSING

99 King Crab Salad 210
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER

Tartars

	HALF	
99 Chirashi		320
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		
Spicy Tuna Tartar	140	250
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
Truffle Salmon Tartar		160
WITH DILL MAYO AND IKURA		
Toro Toast		
WITH KALUGA CAVIAR		600
WITH BELUGA CAVIAR		1110
Aka Miso Roasted Bone Marrow*		225
WAGYU TARTAR & PRESSED POTATO		
Royal Otoro Tartar*		299
FOIE TERRINE, KALUGA CAVIAR AND RASPBERRY SAUCE		

Sashimi

Sashimi Moriawase (16 cuts) 310
TASTING PLATTER

Imperial Moriawase (32 cuts)
WITH KALUGA CAVIAR 1555
WITH BELUGA CAVIAR 2730

Salmon & Tuna (6 cuts) 180
SAKE & AKAMI

Tuna & Toro (6 cuts) 190
AKAMI & TORO

Fatty Tuna (6 cuts) 170
TORO

Sea Urchin (100 grams) 1365
HOKKAIDO UNI

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Carpaccio

Yellowtail Carpaccio (12 cuts) 150
HAMACHI, JALAPENO AND PONZU SAUCE

Sea Bass & Scallop Ceviche 150
TIGER MILK SAUCE

Salmon Carpaccio (12 cuts) 140
SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL

Tuna Smoke & Salt* 180
SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE DULSE AND SEA PLANKTON OIL

Obsiblue Shrimp Carpaccio* 140
NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL

Fatty Tuna Carpaccio* 210
TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND CORIANDER OIL

Tempuras

	HALF	
Tiger Prawn Tempura WITH 99 SPICY CREAMY SAUCE	85	160
Sea Urchin Tempura Cocktail WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		235
Vegetable Tempura WITH GOMA MAYO AND CREAMED TARE SAUCE		125
Baby Squid Tempura WITH YUZU MAYONNAISE AND SHISO LEAVES		145
Carabinero & Lobster Tempura* EGG YOLK, WASABI AND CARABINERO EMULSION		240

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Makis

Matsuri Roll 160
SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO

99 Lobster Maki 260
WITH WAKAME SEAWEED, CUCUMBER AND YUZU

99 Golden Bricks (6 PIECES) 190
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES

Temptsuyu Maki (6 PIECES) 105
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE

Dragonfly Maki 160
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE

Soft Shell Crab Roll 130
KING CRAB, AVOCADO AND YUKARI

Sea Urchin Tempura Maki 520
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE

Hamachi Maki 140
TORCHED SALMON, AVOCADO AND TOMATO EMULSION

Hotate Maki 240
WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI

Unagi Maki 135
WITH SHISO, TAMAGO AND KINOME

99 Wagyu Maki 160
A5-MISO EMULSION, SHITAKE AND VEAL JUS

99 Jewel
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES
WITH KALUGA CAVIAR 580
WITH BELUGA CAVIAR 1780

A9 Futomaki* (2 PIECES) 170
CURED QUAIL EGG, SESAME AND WASABI

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Nigiris

(2 pieces)

A5 Queen 160

A5, CHILI OIL AND GARLIC CHIPS

99 Grilled Foie 80

WITH RASPBERRY AND TARE SAUCE

Otoro 75

WITH WASABI

Carabinero (1 piece) 70

COOKED IN TWO TEMPERATURES

Sea Bass Flambe 70

WITH 99 TRUFFLE SAUCE

Scallop Flambe 65

HOTATE WITH YUZU MAYONNAISE

Salmon Flambe 70

WITH LIME AND SPICY MAYONNAISE

Toro Flambe

WITH TOMATO EMULSION 75

WITH KALUGA CAVIAR 120

Salmon Harasu 65

SEARED WITH BINCHOTAN

A5 Crown 185

WITH SMOKED EEL AND FOIE GRAS

99 Foie & Truffle 95

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

Quail Egg With Cecina And Truffle 60

SUNNY SIDE UP

99 Binchotan 130

BINCHOTAN SEARED TORO, UNI AND FRESH WASABI

Gunkans

(2 pieces)

Sea Urchin 390

HOKKAIDO UNI

Salmon Roe 75

IKURA

Alaskan King Crab 95

WITH AVOCADO

99 Flag 200

TORO, CAVIAR AND UNI

Toro Gunkan 80

SHISO LEAF AND TOGARASHI

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Fish

99 Black Cod 220
AU GRATIN TWO LAYERS OF RED MISO

Teriyaki Tuna 290
WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI

Atlantic Blue Shichimi Lobster 325
WITH PAK CHOI AND SHICHIMI TOGARASHI

Wild Chilean Sea Bass 320
WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR

Wagyu

Japanese Wagyu A5 (150 gr.) 840
WITH POTATO GLASS AND FRESH WASABI

Australian Wagyu Marbling 9 (150 gr.) 360
WITH GARLIC CHIPS

Shiro Kin A9* 435
WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILI

Others

99 Galangal Skirt Steak 160
WITH LEEK POTATO & VEAL JUS

99 Lamb Chops 200
WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS

Spanish Rubia Gallega Tenderloin 390
GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE

Miso Braised Short Rib* 240
CELERIAC PUREE, PICKLES & ENOKITAKE

Rice

99 Yakimeshi 65
ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY

Ohitashi 60
WITH ASPARAGUS, SHIITAKE, DASHI AND EGG YOLK TEMPURA

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DESSERTS

CALAMANSI & PEACH KAKIGORI 65

BASIL SORBET, GLAZED LYCHEE AND ALMOND CREAM

99 CHEESECAKE BY BASK 99

WITH KALUGA CAVIAR AND YUZU ICE CREAM

TO ADD ADDITIONAL KALUGA CAVIAR 20 GR TIN 129

CHOCOLATE AND TRUFFLE CHAWANMUSHI 70

WITH TRUFFLE, HAZELNUT PRALINE AND MINT KUNAFA ICE CREAM

KURO CHOCOLATE FONDANT 70

GLAZED CHERRY, WASABI-CHOCO CRÉMEUX AND BLACKCURRANT-CHERRY SORBET

OSAKA KUMO SOUFFLE BY 99 70

AIRY SOUFFLE WITH PEARS AND HAZELNUT ICE CREAM

99 WHITE CHOCOLATE - COCONUT MOUSSE 80

MANDARIN ORANGE AND PASSION FRUIT

MOCHI ICE CREAM 55

MATCHA, MANGO, TIRAMISU, SHIO CARAMEL

PREMIUM FRESH FRUITS PLATTER 65

PREMIUM SEASONAL FRUITS

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OMAKASE

BUSINESS LUNCH

HOSOMAKI
CHU-TORO WITH LEEKS

KOBE EDAMAME
WITH A5 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

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

HAMACHI MAKI
TORCHED SALMON, AVOCADO AND TOMATO EMULSION

99 FOIE & TRUFFLE NIGIRI
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER

SALMON FLAMBE NIGIRI
WITH LIME AND SPICY MAYONNAISE

99 BLACK COD
AU GRATIN TWO LAYERS OF RED MISO

MOCHI ICE CREAM

COFFEE

AED 199 NET PER PERSON

SAICHO PREMIUM SPARKLING TEA SELECTION

JASMINE (200 ML)
LIGHT AND FLORAL, WITH A DELICATE FINISH THAT PAIRS BEAUTIFULLY WITH REFINED, LIGHTER DISHES

OSMANTHUS (200 ML)
FRAGRANT AND REFRESHING, WITH SOFT APRICOT NOTES AND A BRIGHT, ELEGANT CHARACTER

HOJICHA (200 ML)
SMOOTH AND SAVOURY, WITH GENTLE ROASTED DEPTH SUITED TO RICHER, UMAMI-LED PLATES

AED 55

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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 A5 WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

NV PERRIER-JOUET BLASON BRUT ROSE, EPERNAY, FRANCE

OYSTERS NO. 3

WITH TORO, PONZU AND KALUGA QUEEN CAVIAR

VEGETABLE TEMPURA

WITH GOMA MAYO AND CREAMED TARE SAUCE

DASSAI 45 SPARKLING JUNMAI DAIGINJO

KEIGETSU YUZU SAKE

A REFRESHING SHOT OF JAPANESE CITRUS SAKE TO CLEANSE THE PALATE AFTER TEMPURA

FATTY TUNA CARPACCIO

TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND CORIANDER OIL

CARABINERO SANDO

DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

2022 HAMILTON RUSSELL, CHARDONNAY, HEMEL-EN-AARDE VALLEY, SOUTH AFRICA

HOTATE MAKI

WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI

A9 FUTOMAKI

CURED QUAIL EGG, SESAME AND WASABI

99 FLAG GUNKAN

TORO, CAVIAR AND UNI

2023 BLANC-FUME, POUILLY-FUME, PASCAL JOLIVET, SANCERRE, FRANCE

ATLANTIC BLUE SHICHIMI LOBSTER

WITH PAK CHOI AND SHICHIMI TOGARASHI

2022 CHATEAU DES JACQUES, FLEURIE, BEAUJOLAIS, FRANCE

CALAMANSI & PEACH KAKIGORI

BASIL SORBET, GLAZED LYCHEE AND ALMOND CREAM

DASSAI 45 JUNMAI DAIGINJO

TASTING MENU **@1399** AED NET PER COUPLE

TASTING MENU WITH WINE PAIRING **@1999** 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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