

FUYU

TASTING MENU

KOBE EDAMAME

WITH A5 WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

TORO & CAVIAR

WITH POTATO GLASS & LEEK

2022 8.21 BLANC DE BLANCS, PET-NAT, M. LA ROCHES ET SES ENFANTS, CHABLIS, FRANCE

HOTATE NO DASHI

OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLES

OBSIBLUE SHRIMP CARPACCIO

NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL

TUNA SMOKE & SALT

SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE DULSE AND SEA PLANKTON OIL

NV TAITTINGER PRESTIGE ROSE, REIMS, FRANCE

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

A9 FUTOMAKI

CURED QUAIL EGG, SESAME AND WASABI

99 JEWEL

TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES WITH KALUGA CAVIAR

2022 CHABLIS 1ER CRU "FOURCHAUME", LOUIS JADOT, CHABLIS, FRANCE

99 FOIE & TRUFFLE NIGIRI

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

CARABINERO NIGIRI

COOKED IN TWO TEMPERATURES

2023 PREDICADOR, BENJAMIN ROMEO, RIOJA, SPAIN

SHIRO KIN A9

WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILI

2022 BOURGOGNE DOMAINE MIA MERCUREY LES CAUDROUYES, COTE CHALONNAISE, FRANCE

99 CHEESECAKE BY BASK

WITH KALUGA CAVIAR AND YUZU ICE CREAM

MOSCATEL ORO, FLORALIS DO, SPAIN

TASTING MENU @1399 AED NET PER COUPLE

TASTING MENU WITH WINE PAIRING @1999 AED 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 2:45 PM during the lunch and at 10:45 PM during the dinner.

All prices are in UAE dirhams inclusive of 5% VAT 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.