

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

BUDAPEST

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

STARTERS		
CAPUMISO SOUP		2,500
FERMENTED SOY SEAWEEED, TRUFFLE, LEEKS AND TOFU FOAM		
KOBE EDAMAME		1,900
WITH TRUFFLE		
99 WAGYU GYOZAS		7,000
WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		
JAPANESE TACO		7,500
TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		
OKONOMIYAKI		
TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE AND TARE SAUCE		
AKAMI		11,500
TORO		13,000
99 KATSUSANDO		
WAGYU MARBLING 9		15,000
KOBE A5		30,000

SEA SALADS		
TRUFFLE WAKAME SALAD With BABY SQUID		6,500
IKA		
99 LOBSTER SALAD		12,000
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING		
99 KING CRAB SALAD		9,500
KING CRAB, IKURA, SEAWEEED, AVOCADO AND CUCUMBER		

TARTARS		
	HALF	
SPICY TUNA TARTAR	10,000	14,000
WAKAME SEAWEEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
TRUFFLE SALMON TARTAR		11,500
WITH DILL MAYO AND IKURA		

SASHIMI		
SASHIMI MORIAWASE (16 CUTS)		20,000
TASTING PLATTER		
SALMON & TUNA (6 CUTS)		8,500
SAKE & AKAMI		
FATTY TUNA (6 CUTS)		12,000
TORO		

CAVIAR		
KALUGA CAVIAR 30G		55,000
BELUGA CAVIAR 30G		169,500

CARPACCIO		
FATTY TUNA CARPACCIO	HALF 9,000	12,500
TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL		
YELLOWTAIL CARPACCIO	6,000	11,000
HAMACHI, JALAPEÑO AND PONZU SAUCE		
SAKE TIRADITO		9,000
SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		

TEMPURAS		
TIGER PRAWN TEMPURA	HALF 4,500	8,000
WITH 99 SPICY CREAMY SAUCE		
CARABINERO & LOBSTER TEMPURA		28,000
EGG YOLK, WASABI AND CARABINERO EMULSION		

MAKIS

99 GOLDEN BRICKS (6 PIECES) TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	12,500
MATSURI ROLL SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	9,000
DRAGONFLY MAKI EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	9,000
SOFT SHELL CRAB ROLL KING CRAB, AVOCADO AND YUKARI	8,500
99 WAGYU MAKI KOBE-MISO EMULSION, SHIITAKE AND VEAL JUS	8,500
HAMACHI MAKI TORCHED SALMON, AVOCADO AND TOMATO EMULSION	6,500

GUNKANS
(2 PIECES)

99 WAGYU TARTAR WITH SHISO, CAVIAR AND GOLDEN LEAVES	13,000
ALASKAN KING CRAB WITH AVOCADO	6,500
TORO GUNKAN SHISO LEAF AND TOGARASHI	5,000

NIGIRIS
(2 PIECES)

A5 QUEEN JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	7,500
OTORO WITH WASABI	6,000
SEA BASS FLAMBE WITH 99 TRUFFLE SAUCE	3,900
SCALLOP FLAMBE HOTATE WITH YUZU MAYONNAISE	5,000
99 FOIE GRAS WITH RASPBERRY AND TARE SAUCE	3,200
SALMON FLAMBE WITH LIME AND SPICY MAYONNAISE	4,400
TORO FLAMBE WITH TOMATO EMULSION	6,000

FISH

99 BLACK COD AU GRATIN WITH TWO LAYERS OF RED MISO	14,900
ATLANTIC SEA BASS ROBATA WITH WHITE MISO	9,000

WAGYU

ROBATA WAGYU SKEWERS WITH KOBE EMULSION, CHILI OIL AND GARLIC CHIPS	13,500
AUSTRALIAN WAGYU MARBLING 9 (150 GR.) WITH GARLIC CHIPS	32,900
JAPANESE KOBE GRADE A5 (150 GR.) WITH POTATO GLASS AND FRESH WASABI	49,000

OTHERS

99 LAMB CHOPS	12,000
WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	
ROBATA CHICKEN COQUELET	6,500
HONEY GOCHUJANG GLAZE, LEEKS AND JALAPEÑO SAUCE	

RICE

YAKIMESHI	4,600
ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	
OHITASHI	5,800
WITH ASPARAGUS, SHIITAKE, DASHI AND EGG YOLK TEMPURA	