

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

DUBAI

 **ABU DHABI**

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

BUDAPEST

STARTERS		
	HALF	
CAPUMISO SOUP		45
FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM		
KOBE EDAMAME		45
WITH TRUFFLE		
99 KATSUSANDO		
WAGYU MARBLING 9		190
A5		415
CARABINERO SANDO*		190
DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR		
99 A8 WAGYU GYOZAS		110
WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		
OYSTERS No.3		
WITH YUZU PEARL AND ITS OWN FOAM		90
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		210
JAPANESE TACO		75
TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		
99 PICKLES		45
ASSORTED JAPANESE VEGETABLE PICKLES		
SEAFOOD GYOZAS		125
COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI		
TORO TATAKI		180
IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION		
99 OKONOMIYAKI		
TUNA PIZZA WITH JALAPEÑO, ONION, TRUFFLE & TARE SAUCE		
AKAMI		165
TORO		190
WHOLE KING CRAB LEG AU GRATIN	140	255
WASABI, TOBIKO AND YUZU MAYONNAISE		
HOTATE NO DASHI*		165
OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLES		
SAUTÉ ALASKAN KING CRAB WITH CAYENNE*		335
IKURA, QUAIL EGG & FRESH TRUFFLE		

New Dish *

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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	215
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	

TARTARS

	HALF	
99 CHIRASHI		325
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		165
WITH DILL MAYO AND IKURA		
TORO TOAST		
WITH KALUGA CAVIAR		600
WITH BELUGA CAVIAR		1110
AKA MISO ROASTED BONE MARROW*		230
WAGYU TARTAR & PRESSED POTATO		
ROYAL OTORO TARTAR*		319
FOIE TERRINE, KALUGA CAVIAR AND RASPBERRY SAUCE		

SASHIMI

SASHIMI MORIAWASE (16 CUTS)	315
TASTING PLATTER	
IMPERIAL MORIAWASE (32 CUTS)	
WITH KALUGA CAVIAR	1555
WITH BELUGA CAVIAR	2730
SALMON & TUNA (6 CUTS)	185
SAKE & AKAMI	
TUNA & TORO (6 CUTS)	195
AKAMI & TORO	
FATTY TUNA (6 CUTS)	175
TORO	
SEA URCHIN (100 GRAMS)	1370
HOKKAIDO UNI	

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CARPACCIO

YELLOWTAIL CARPACCIO (12 cuts) HAMACHI, JALAPEÑO AND PONZU SAUCE	155
SEA BASS & SCALLOP CEVICHE TIGER MILK SAUCE	155
SALMON CARPACCIO (12 cuts) SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL	145
TUNA SMOKE & SALT* SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE DULSE AND SEA PLANKTON OIL	195
OBSIBLUE SHRIMP CARPACCIO* NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL	155
FATTY TUNA CARPACCIO* TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND CORIANDER OIL	215

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		240
VEGETABLE TEMPURA WITH GOMA MAYO AND CREAMED TARE SAUCE		130
BABY SQUID TEMPURA WITH YUZU MAYONNAISE AND SHISO LEAVES		145
CARABINERO & LOBSTER TEMPURA* EGG YOLK, WASABI AND CARABINERO EMULSION		245

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MAKIS

MATSURI ROLL	165
SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	
99 LOBSTER MAKI	265
WITH WAKAME SEAWEED, CUCUMBER AND YUZU	
99 GOLDEN BRICKS (6 PIECES)	190
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	
TEMPTSUYU MAKI (6 PIECES)	110
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	
DRAGONFLY MAKI	165
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	
SOFT SHELL CRAB ROLL	135
KING CRAB, AVOCADO AND YUKARI	
SEA URCHIN TEMPURA MAKI	530
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE	
HAMACHI MAKI	145
TORCHED SALMON, AVOCADO AND TOMATO EMULSION	
HOTATE MAKI	245
WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI	
UNAGI MAKI	140
WITH SHISO, TAMAGO AND KINOME	
99 WAGYU MAKI	165
A5-MISO EMULSION, SHIITAKE AND VEAL JUS	
99 JEWEL	
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES	
WITH KALUGA CAVIAR	590
WITH BELUGA CAVIAR	1790
A9 FUTOMAKI* (2 PIECES)	175
CURED QUAIL EGG, SESAME AND WASABI	

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NIGIRIS	
(2 PIECES)	
A5 QUEEN	165
A5, CHILLI OIL AND GARLIC CHIPS	
99 GRILLED FOIE	85
WITH RASPBERRY AND TARE SAUCE	
OTORO	80
WITH WASABI	
CARABINERO (1 PIECE)	75
COOKED IN TWO TEMPERATURES	
SEA BASS FLAMBE	75
WITH 99 TRUFFLE SAUCE	
SCALLOP FLAMBE	70
HOTATE WITH YUZU MAYONNAISE	
SALMON FLAMBE	75
WITH LIME AND SPICY MAYONNAISE	
TORO FLAMBE	
WITH TOMATO EMULSION	
	80
WITH KALUGA CAVIAR	
	125
SALMON HARASU	70
SEARED WITH BINCHOTAN	
A5 CROWN	190
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	65
SUNNY SIDE UP	
99 BINCHOTAN	135
BINCHOTAN SEARED TORO, UNI AND FRESH WASABI	

GUNKANS	
(2 PIECES)	
SEA URCHIN	395
HOKKAIDO UNI	
SALMON ROE	80
IKURA	
ALASKAN KING CRAB	100
WITH AVOCADO	
99 FLAG	205
TORO, CAVIAR AND UNI	
TORO GUNKAN	90
SHISO LEAF AND TOGARASHI	

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FISH

99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	225
TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	295
ATLANTIC BLUE SHICHIMI LOBSTER WITH PAK CHOI AND SHICHIMI TOGARASHI	325
WILD CHILEAN SEA BASS WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR	325

WAGYU

JAPANESE WAGYU A5 (150 GR.) WITH POTATO GLASS AND FRESH WASABI	840
AUSTRALIAN WAGYU MARBLING 9 (150 GR.) WITH GARLIC CHIPS	365
SHIRO KIN A9* WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILLI	440

OTHERS

99 GALANGAL SKIRT STEAK WITH LEEK POTATO & VEAL JUS	165
99 LAMB CHOPS WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	205
SPANISH RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS, PONZU BEARNAISE SAUCE	390
MISO BRAISED SHORT RIB* CELERIAC PUREE, PICKLES & ENOKITAKE	240

RICE

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

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