

AKI

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH A5 WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE

OYSTERS No.3

WITH TORO, PONZU AND KALUGA QUEEN CAVIAR

VEGETABLE TEMPURA

WITH GOMA MAYO AND CREAMED TARE SAUCE

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

HOTATE MAKI

WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI

A9 FUTOMAKI

CURED QUAIL EGG, SESAME AND WASABI

99 FLAG

TORO, CAVIAR AND UNI

ATLANTIC BLUE SHICHIMI LOBSTER

WITH PAK CHOI AND SHICHIMI TOGARASHI

CALAMANSI & PEACH KAKIGORI

BASIL SORBET, GLAZED LYCHEE AND ALMOND CREAM

1399 AED NET PER COUPLE

WITH A BOTTLE OF TAITTINGER BRUT RESERVE NV CHAMPAGNE @ **2099 AED NET PER COUPLE**

WITH A BOTTLE OF PERRIER - JOUET BELLE EPOQUE BRUT 2014 @ **5599 AED NET 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 10.45 PM.

All prices are in UAE dirhams inclusive of 5% VAT, 7% municipality fee 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.