

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

MONACO

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

LONDON

RABAT

MARBELLA

STARTERS		
		HALF
CAPUMISO SOUP		10
FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM		
KOBE EDAMAME		10
WITH TRUFFLE		
99 CHAWANMUSHI		35
SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHIITAKE DASHI		
99 WAGYU GYOZAS		40
WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		
OYSTERS No.3		
WITH YUZU PEARL AND ITS OWN FOAM		25
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		65
WHOLE KING CRAB LEG AU GRATIN	35	60
WASABI, TOBIKO AND YUZU MAYONNAISE		
JAPANESE TACO		25
TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		
OKONOMIYAKI		
TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE		
AKAMI		40
TORO		45
TORO TATAKI		40
IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION		
99 KATSUSANDO (4 CUTS)		
WAGYU MARBLING 9		65
WILD MUSHROOM GYOZAS		20
FOIE GRAS, SHIITAKE & EGGPLANT CHIPS		
CARABINERO CROQUETTES		50
KIMUCHI AND YUZU		

SEA SALADS		
TRUFFLE WAKAME SALAD With BABY SQUID		20
IKA		
99 LOBSTER SALAD		40
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING		
99 KING CRAB SALAD		45
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER		

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.
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TARTARS		HALF	
SPICY TUNA TARTAR		30	50
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE			
99 CHIRASHI			100
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER			
UMAMI CRYSTAL TOAST			
WITH KALUGA CAVIAR			350
WITH BELUGA CAVIAR			450

SASHIMI			
SASHIMI MORIAWASE (16 CUTS)			110
TASTING PLATTER			
IMPERIAL MORIAWASE (32 CUTS)			
WITH KALUGA CAVIAR			410
WITH BELUGA CAVIAR			700
SALMON & TUNA (6 CUTS)			50
SAKE & AKAMI			
FATTY TUNA (6 CUTS)			80
TORO			
SEA URCHIN (100 GRAMS)			155
IMPORTED UNI			

CARPACCIO		HALF	
FATTY TUNA CARPACCIO		30	55
TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL			
YELLOWTAIL CARPACCIO		25	50
HAMACHI, JALAPENO AND PONZU SAUCE			
SEA BASS & SCALLOP CEVICHE			40
TIGER MILK SAUCE			
SAKE TIRADITO			30
SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL			

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TEMPURAS		HALF	
TIGER PRAWN TEMPURA		22	40
WITH 99 SPICY CREAMY SAUCE			
ALASKAN KING CRAB TEMPURA			60
WITH FRESH TRUFFLE AND PONZU BEARNAISE SAUCE			
HOTATE TEMPURA			35
YUZU MAYONNAISE, LIME ZEST AND FRESH WASABI			

MAKIS		6 PIECES	
TEMPTSUYU MAKI			35
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE			
PANKO MISTURA			40
EBI, KING CRAB, AVOCADO AND SEA BASS			
99 GOLDEN BRICKS			45
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES			

8 PIECES			
99 LOBSTER MAKI			55
WITH WAKAME SEAWEED, CUCUMBER AND YUZU			
MATSURI ROLL			35
SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO			
DRAGONFLY MAKI			30
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE			
SEA URCHIN TEMPURA MAKI			70
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE			
99 WAGYU MAKI			55
KOBE-MISO EMULSION, SHIITAKE AND VEAL JUS			
HAMACHI MAKI			30
TORCHED SALMON, AVOCADO AND TOMATO EMULSION, JALAPENO			
99 JEWEL			
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES			
WITH KALUGA CAVIAR			245
WITH BELUGA CAVIAR			400

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NIGIRIS
(TWO PIECES)

A5 KING	69
JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	
A5 QUEEN	40
JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	
OTORO	30
WITH WASABI	
CARABINERO (1 PIECE)	20
COOKED IN TWO TEMPERATURES	
SEA BASS FLAMBE	20
WITH 99 TRUFFLE SAUCE	
SCALLOP FLAMBE	20
HOTATE WITH YUZU MAYONNAISE	
SALMON FLAMBE	20
WITH LIME AND SPICY MAYONNAISE	
TORO FLAMBE	
WITH TOMATO EMULSION	30
WITH KALUGA CAVIAR	45
99 FOIE GRAS & TRUFFLE	32
ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER	
FOIE GRAS & MAGURO ZUKE	25
99 SOY MACERATED AKAMI, FOIE GRAS, TARE AND LIME ZEST	

GUNKANS
(TWO PIECES)

99 WAGYU TARTAR	55
WITH SHISO, CAVIAR AND GOLDEN LEAVES	
SALMON ROE	20
IKURA	
ALASKAN KING CRAB	20
WITH AVOCADO	
SEA URCHIN	50
IMPORTED UNI	
99 FLAG	50
TORO, CAVIAR AND UNI	
TORO GUNKAN	25
SHISO LEAF AND TOGARASHI	
BONE MARROW GUNKAN	75
WITH KALUGA CAVIAR	
CHUTORO WITH QUAIL EGG	20
WITH KIZAMI WASABI	

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FISH

99 BLACK COD AU GRATIN WITH TWO LAYERS OF RED MISO	60
ATLANTIC SEA BASS ROBATA WITH WHITE MISO	40

WAGYU

ROBATA WAGYU SKEWERS WITH KOBE EMULSION, CHILI OIL AND GARLIC CHIPS	45
JAPANESE WAGYU MARBLING 9 (150 GR.) WITH GARLIC CHIPS	105

OTHERS

SPANISH RUBIA GALLEGA TENDERLOIN (180 GR.) GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	65
99 GALANGAL SKIRT STEAK WITH LEEK POTATO & VEAL JUS	45
KOHITSUJI YAKI ROBATA TERIYAKI JUS GLAZED LAMB RACK, MINT CRUST, PICKLED ASIAN PEAR	40
ROBATA CHICKEN COQUELET HONEY GOCHUJANG GLAZE, LEEKS AND JALAPENO SAUCE	25

RICE

YAKIMESHI ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	12
OHITASHI WITH ASPARAGUS, SHIITAKE, DASHI AND EGG YOLK TEMPURA	15

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