

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

RABAT

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

MARBELLA

MONACO

BUDAPEST

LONDON

STARTERS	
	HALF
CAPUMISO SOUP FERMENTED SOY SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM	120
KOBE EDAMAME* WITH TRUFFLE	60
EDAMAME WITH MALDON SALT	95
BEEF GYOZAS* WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE	290
WHOLE KING CRAB LEG AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	550
SEAFOOD GYOZAS* COMBINATION OF SEAFOOD WITH CURRIED BISQUE	350
JAPANESE TACO TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	240
OKONOMIYAKI TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE	
AKAMI	330
TORO	385
99 KATSUSANDO* AUSTRALIAN MARBLING 9	450
TUNA TATAKI IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION	
AKAMI	350
TORO	390
SAUTÉ ALASKAN KING CRAB WITH CAYENNE* IKURA, QUAIL EGG & FRESH TRUFFLE	599

New Dish*

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.

All prices are in Moroccan dirhams Incl. of 10% VAT.

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.

TARTARS		HALF	
SPICY TUNA TARTAR		300	595
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE			
TRUFFLE SALMON TARTAR			385
WITH DILL MAYO AND IKURA			
TORO TARTAR WITH CAVIAR (30 GR. TIN)	1450	2800	
WITH 99 SOY, PONZU SAUCE AND HOMEMADE BRIOCHE			
BEEF TARTAR			420
MARINATED IN DIJON MUSTARD AND 99 SOY MACERATED EGG YOLK			
TORO VS TUNA TARTAR			520
99 SOY MACERATED EGG YOLK			
UMAMI TOAST		2800	
WITH CAVIAR			
99 CHIRASHI*			800
MARINATED RICE, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER			

SEA SALADS			
TRUFFLE WAKAME SALAD With BABY SQUID		175	
IKA			
99 LOBSTER SALAD		490	
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING			
99 KING CRAB SALAD		520	
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER			

New Dish*
 We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.
 All prices are in Moroccan dirhams Incl. of 10% VAT.
 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.

SASHIMI		
SASHIMI MORIAWASE (14 CUTS) TASTING PLATTER		715
TUNA (6 CUTS) AKAMI		320
FATTY TUNA (6 CUTS) TORO		450
CARPACCIO		
	HALF	
FATTY TUNA CARPACCIO* TORO, CAVIAR, TRUFFLE & TOMATO EMULSION AND EXTRA-VIRGIN OLIVE OIL		650
YELLOWTAIL CARPACCIO HAMACHI, JALAPENO AND PONZU SAUCE	205	400
SCALLOP CARPACCIO HOTATE, CONFIT ORANGE PEEL AND PONZU		350
SEA BASS & SCALLOP CEVICHE TIGER MILK SAUCE		380
TUNA SMOKE & SALT* SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE AND CORIANDER OIL		500
TEMPURAS		
	HALF	
TIGER PRAWN TEMPURA WITH 99 SPICY CREAMY SAUCE	195	385
VEGETABLE TEMPURA* WITH GOMA MAYO AND CREAMED TARE SAUCE		250
CARABINERO & LOBSTER TEMPURA* EGG YOLK, WASABI AND CARABINERO EMULSION		400

New Dish*

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.

All prices are in Moroccan dirhams Incl. of 10% VAT.

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.

MAKIS

TEMPTSUYU MAKI (6 PIECES) SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE	310
PANKO MISTURA (6 PIECES) EBI, KING CRAB, AVOCADO AND SEA BASS	355
99 GOLDEN BRICKS (6 PIECES) TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	440
99 LOBSTER MAKI WITH WAKAME SEAWEED, CUCUMBER AND YUZU	625
MATSURI ROLL SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO	390
DRAGONFLY MAKI EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	385
SOFT SHELL CRAB ROLL KING CRAB, AVOCADO AND YUKARI	380
SALMON MAKI MACERATED SALMON, SAUCE CREMEUSE EPICEE DE 99	380
99 WAGYU MAKI MISO EMULSION, SHITAKE AND VEAL JUS	350
HOTATE MAKI* WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI	290
99 JEWEL* TORO, AKAMI, BLACK TRUFFLE, GOLDEN LEAVES WITH CAVIAR	3500
HAMACHI MAKI TORCHED SALMON, AVOCADO AND TOMATO EMULSION	360
A9 FUTOMAKI* CURED QUAIL EGG, SESAME AND WASABI	290

GUNKANS (2 PIECES)

SALMON ROE IKURA	260
ALASKAN KING CRAB WITH AVOCADO	240
FATTY TUNA TARTAR TORO WITH TENKASU	230
FATTY TUNA TARTAR AND QUAIL EGG TORO AND SMOKED BEEF BACON	190

New Dish*

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.
All prices are in Moroccan dirhams Incl. of 10% VAT.

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.

NIGIRIS

(2 PIECES)

TUNA WITH PICKLED GINGER	170
YELLOWTAIL WITH JALAPENO AND GOCHUJANG	155
OTORO WITH WASABI	210
CARABINERO (1 PIECE) COOKED IN TWO TEMPERATURES	195
QUAIL EGG SUNNY SIDE UP WITH TRUFFLE	130
SEA BASS FLAMBE WITH 99 TRUFFLE SAUCE	160
SCALLOP FLAMBE HOTATE WITH YUZU MAYONNAISE	160
SALMON FLAMBE WITH LIME AND SPICY MAYONNAISE	160
TORO FLAMBE WITH TOMATO EMULSION	215
A9 QUEEN* A9, CHILLI OIL AND GARLIC CHIPS	200

New Dish*

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.

All prices are in Moroccan dirhams Incl. of 10% VAT.

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.

FISH

TERIYAKI TUNA	610
WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	
WILD CHILEAN SEA BASS*	500
WITH BEURRE BLANC, CHIMICHURRI AND CAVIAR	
99 BLACK COD	585
AU GRATIN TWO LAYERS OF RED MISO	
BLUE SHICHIMI LOBSTER*	750
WITH PAK CHOI AND SHICHIMI TOGARASHI	

WAGYU

AUSTRALIAN WAGYU MARBLING 9 (150 GR.)*	950
WITH GARLIC CHIPS	

OTHERS

BEEF TENDERLOIN	505
GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	
99 LAMB CHOPS*	360
WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS	
MISO BRAISED SHORT RIB*	390
CELERIAC PUREE, PICKLES & ENOKITARE	

RICE

YAKIMESHI	185
ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	
OHITASHI	160
WITH ASPARAGUS, SHITAKE, DASHI AND EGG YOLK TEMPURA	

New Dish*

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.
All prices are in Moroccan dirhams Incl. of 10% VAT.

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.