MICHELIN
2025

99 SUSHI BAR

CONTEMPORARY JAPANESE CUISINE

ABU DHABI

DUBAI

BARCELONA

MADRID

RABAT

MARBELLA

MONACO

LONDON

BUDAPEST

Starters

	HALF	
Capumiso Soup FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM		45
Kobe Edamame WITH TRUFFLE		45
99 Katsusando		
WAGYU MARBLING 9		169
A5		390
Carabinero Sando*		150
DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR		
99 A8 Wagyu Gyozas		95
WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE		
Oysters No.3		
WITH YUZU PEARL AND ITS OWN FOAM		75
WITH TORO, PONZU AND KALUGA QUEEN CAVIAR		185
Japanese Taco		60
TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS		
99 Pickles		45
ASSORTED JAPANESE VEGETABLE PICKLES		
Seafood Gyozas		110
COMBINATION OF SEAFOOD WITH CURRIED BISQUE AND FRESH UNI		
Toro Tataki		160
IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION		
99 Okonomiyaki		
TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE & TARE SAUCE		
AKAMI		145
TORO		170
Whole King Crab Leg Au Gratin	120	230
WASABI, TOBIKO AND YUZU MAYONNAISE		
Hotate No Dashi*		145
OYSTER BROTH, IKURA AND SOBA & SEAWEED NOODLES		
Sauté Alaskan King Crab With Cayenne*		299
IKURA, QUAIL EGG & FRESH TRUFFLE		

New Dish *
We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.
All prices are in UAE dirhams Incl. of 5% VAT and subject to 10% service charge.
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Sea Salads

Truffle Wakame Salad With Baby Squid 65
IKA

99 Lobster Salad 175
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING

99 King Crab Salad 190
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER

Tartars

	HALF	
99 Chirashi MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND NORI CRACKER		295
Spicy Tuna Tartar WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	120	230
Truffle Salmon Tartar WITH DILL MAYO AND IKURA		140
Toro Toast		
WITH KALUGA CAVIAR		550
WITH BELUGA CAVIAR		999
Aka Miso Roasted Bone Marrow* WAGYU TARTAR & PRESSED POTATO		205
Royal Otoro Tartar* FOIE TERRINE, KALUGA CAVIAR AND RASPBERRY SAUCE		299

Sashimi

Sashimi Moriawase (16 cuts) 280
TASTING PLATTER

Imperial Moriawase (32 cuts)
WITH KALUGA CAVIAR 1450
WITH BELUGA CAVIAR 2550

Salmon & Tuna (6 cuts) 160
SAKE & AKAMI

Tuna & Toro (6 cuts) 170
AKAMI & TORO

Fatty Tuna (6 cuts) 150
TORO

Sea Urchin (100 grams) 1119
HOKKAIDO UNI

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Carpaccio

Yellowtail Carpaccio (12 cuts) 135
HAMACHI, JALAPENO AND PONZU SAUCE

Sea Bass & Scallop Ceviche 130
TIGER MILK SAUCE

Salmon Carpaccio (12 cuts) 130
SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL

Tuna Smoke & Salt* 180
SMOKED AKAMI MAGURO AND CURED TORO HAM WITH SEA LETTUCE DULSE AND SEA PLANKTON OIL

Obsiblue Shrimp Carpaccio* 140
NEW CALEDONIAN SHRIMP, KIZAMI WASABI, LIME AND SMOKED EXTRA-VIRGIN OLIVE OIL

Fatty Tuna Carpaccio* 190
TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND CORIANDER OIL

Tempuras

	HALF	
Tiger Prawn Tempura WITH 99 SPICY CREAMY SAUCE	75	145
Sea Urchin Tempura Cocktail WITH A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER		215
Vegetable Tempura WITH GOMA MAYO AND CREAMED TARE SAUCE		110
Baby Squid Tempura WITH YUZU MAYONNAISE AND SHISO LEAVES		130
Carabinero & Lobster Tempura* EGG YOLK, WASABI AND CARABINERO EMULSION		220

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Makis

Matsuri Roll 145
SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO

99 Lobster Maki 235
WITH WAKAME SEAWEED, CUCUMBER AND YUZU

99 Golden Bricks (6 PIECES) 170
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES

Temptsuyu Maki (6 PIECES) 90
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE

Dragonfly Maki 140
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE

Soft Shell Crab Roll 120
KING CRAB, AVOCADO AND YUKARI

Sea Urchin Tempura Maki 449
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE

Hamachi Maki 130
TORCHED SALMON, AVOCADO AND TOMATO EMULSION

Hotate Maki 220
WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI

Unagi Maki 120
WITH SHISO, TAMAGO AND KINOME

99 Wagyu Maki 140
A5-MISO EMULSION, SHITAKE AND VEAL JUS

99 Jewel
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES
WITH KALUGA CAVIAR 499
WITH BELUGA CAVIAR 1599

A9 Futomaki* (2 PIECES) 150
CURED QUAIL EGG, SESAME AND WASABI

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Nigiris

(2 pieces)

A5 Queen 155

A5, CHILI OIL AND GARLIC CHIPS

99 Grilled Foie 75

WITH RASPBERRY AND TARE SAUCE

Otoro 70

WITH WASABI

Carabinero (1 piece) 65

COOKED IN TWO TEMPERATURES

Sea Bass Flambe 65

WITH 99 TRUFFLE SAUCE

Scallop Flambe 60

HOTATE WITH YUZU MAYONNAISE

Salmon Flambe 60

WITH LIME AND SPICY MAYONNAISE

Toro Flambe

WITH TOMATO EMULSION 69

WITH KALUGA CAVIAR 115

Salmon Harasu 60

SEARED WITH BINCHOTAN

A5 Crown 175

WITH SMOKED EEL AND FOIE GRAS

99 Foie & Truffle 90

ROASTED EGGPLANT, FOIE, TRUFFLE, QUAIL EGG ON NORI CRACKER

Quail Egg With Cecina And Truffle 55

SUNNY SIDE UP

99 Binchotan 120

BINCHOTAN SEARED TORO, UNI AND FRESH WASABI

Gunkans

(2 pieces)

Sea Urchin 355

HOKKAIDO UNI

Salmon Roe 65

IKURA

Alaskan King Crab 85

WITH AVOCADO

99 Flag 180

TORO, CAVIAR AND UNI

Toro Gunkan 80

SHISO LEAF AND TOGARASHI

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Fish

99 Black Cod 209
AU GRATIN TWO LAYERS OF RED MISO

Teriyaki Tuna 265
WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI

Atlantic Blue Shichimi Lobster 299
WITH PAK CHOI AND SHICHIMI TOGARASHI

Wild Chilean Sea Bass 295
WITH YUZU BEURRE BLANC, CHIMICHURRI AND KALUGA CAVIAR

Wagyu

Japanese Wagyu A5 (150 gr.) 780
WITH POTATO GLASS AND FRESH WASABI

Australian Wagyu Marbling 9 (150 gr.) 335
WITH GARLIC CHIPS

Shiro Kin A9* 399
WITH A5-MISO EMULSION, TRUFFLE AND RAYU CHILI

Others

99 Galangal Skirt Steak 140
WITH LEEK POTATO & VEAL JUS

99 Lamb Chops 180
WITH MISO BLACK GARLIC JUS & GOCHUJANG GREEN FIGS

Spanish Rubia Gallega Tenderloin 355
GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE

Miso Braised Short Rib* 220
CELERIAC PUREE, PICKLES & ENOKITAKE

Rice

99 Yakimeshi 65
ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY

Ohitashi 60
WITH ASPARAGUS, SHITAKE, DASHI AND EGG YOLK TEMPURA

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