

99 SUSHI BAR
CONTEMPORARY JAPANESE CUISINE

MONACO

 **ABU DHABI**

DUBAI

BARCELONA

MADRID

LONDON

RABAT

MARBELLA

STARTERS

HALF

CAPUMISO SOUP 10

SOJA FERMENTE, ALGUES, TRUFFE, CEBETTE, EMULSION DE TOFU
FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

KOBE EDAMAME 10

HUILE DE TRUFFE ET EPICES TOGARASHI
WITH TRUFFLE AND TOGARASHI

99 CHAWANMUSHI 35

ROYALE DE CRABE, OURSIN, CAVIAR ET BOUILLON DE SHIITAKE À LA TRUFFE
SAVORY EGG CUSTARD, CRAB, UNI, CAVIAR AND TRUFFLE SHIITAKE DASHI

99 WAGYU GYOZAS 40

GYOZAS DE BŒUF, POIREAUX, TRUFFE, PICKLE DE POMME MARINE AU YUZU, VINAIGRETTE FAÇON UMAMI
WITH LEEKS, TRUFFLE AND YUZU PICKLED APPLE WITH UMAMI VINEGAR SAUCE

OYSTERS No.3

PERLES DE YUZU DANS SON JUS
TORO, PONZU ET CAVIAR KALUGA
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, ŒUFS DE POISSONS VOLANTS, MAYONNAISE AU YUZU
WASABI, TOBIKO AND YUZU MAYONNAISE

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JAPANESE TACO	25
TORO, BACON FUME AVEC DES TOMATES AROMATISEES AUX HERBES	
TORO, SMOKED BEEF WITH TOMATO AND AROMATIZED HERBS	
OKONOMIYAKI	
PIZZA AU THON, JALAPENO, OIGNON, TRUFFE ET SAUCE TARE	
TUNA PIZZA WITH JALAPENO, ONION, TRUFFLE AND TARE SAUCE	
AKAMI	40
TORO	45
TORO TATAKI	40
SESAME TORREFIE, HUILE DE CORIANDRE, SAUCE AU FRUIT DE LA PASSION	
ET REDUCTION DE SOJA	
IRIGOMA, CORIANDER OIL, PASSION FRUIT SAUCE AND SOY REDUCTION	
99 KATSUSANDO (4 CUTS)	65
WAGYU MARBRE 9	
WAGYU MARBLING 9	
WILD MUSHROOM GYOZAS	20
FOIE GRAS, CHAMPIGNONS SHIITAKE & CHIPS D’AUBERGINES	
FOIE GRAS, SHIITAKE & EGGPLANT CHIPS	
CARABINERO CROQUETTES	50
KIMUCHI ET YUZU	
KIMUCHI AND YUZU	

SEA SALADS

TRUFFLE WAKAME SALAD WITH BABY SQUID	20
IKA	
99 LOBSTER SALAD	40
AVOCAT, ASPERGES ET VINAIGRETTE AU SESAME	
WITH AVOCADO, ASPARAGUS AND SESAME DRESSING	
99 KING CRAB SALAD	45
KING CRAB, IKURA, ALGUES WAKAME, AVOCAT ET CONCOMBRE	
KING CRAB, IKURA, SEAWEED, AVOCADO AND CUCUMBER	

TARTARS

	HALF	
SPICY TUNA TARTAR	30	50
ALGUE WAKAME, POMME DE TERRE EN CHEVEUX D’ANGE,		
SAUCE KIMUCHI		
WAKAME SEAWEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE		
99 CHIRASHI		100
RIZ MARINE, UNI, IKURA, CAVIAR, TARTARE DE TORO ET NORI		
CROQUANT		
MARINATED RICE, UNI, IKURA, CAVIAR, TORO TARTAR AND		
NORI CRACKER		
UMAMI CRYSTAL TOAST		
KALUGA CAVIAR		350
BELUGA CAVIAR		450

SASHIMI

SASHIMI MORIAWASE (16 CUTS)	110
PLATEAU DE DÉGUSTATION	
TASTING PLATTER	
IMPERIAL MORIAWASE (32 CUTS)	
KALUGA CAVIAR	410
BELUGA CAVIAR	700
SALMON & TUNA (6 CUTS)	50
SAUMON ET THON	
SAKE AND AKAMI	
FATTY TUNA (6 CUTS)	80
TORO	
SEA URCHIN (100 GRAMS)	155
OURSIN	
IMPORTED UNI	

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CARPACCIO		HALF	
FATTY TUNA CARPACCIO		30	55
	TORO, PUREE DE TOMATES ET HUILE D'OLIVE		
	TORO, TOMATO PUREE AND ARBEQUINA VIRGIN OLIVE OIL		
YELLOWTAIL CARPACCIO		25	50
	SERIOLE, JALAPENO ET SAUCE PONZU		
	HAMACHI, JALAPENO AND PONZU SAUCE		
SEA BASS & SCALLOP CEVICHE			40
	SAUCE TIGER MILK		
	TIGER MILK SAUCE		
SAKE TIRADITO			30
	SAUMON, IKURA, MAYONNAISE TRUFFÉE ET HUILE DE		
	CORIANDRE		
	SALMON BELLY, IKURA, TRUFFLE MAYO AND CORIANDER OIL		

TEMPURAS		HALF	
TIGER PRAWN TEMPURA		22	40
	SAUCE CRÉMEUSE ÉPICÉE 99		
	WITH 99 SPICY CREAMY SAUCE		
ALASKAN KING CRAB TEMPURA			60
	TRUFFE FRAICHE, BEARNAISE A LA SAUCE PONZU		
	WITH FRESH TRUFFLE AND PONZU BEARNAISE SAUCE		
HOTATE TEMPURA			35
	MAYONNAISE AU YUZU, ZESTES DE CITRON VERT ET WASABI		
	FRAIS		
	YUZU MAYONNAISE, LIME ZEST AND FRESH WASABI		

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MAKIS
6 PIECES

TEMPTSUYU MAKI 35
FILET DE SAUMON, CREVETTE, ŒUFS DE SAUMON ET SAUCE
TEMPTSUYU
SALMON FILLET, EBI, SALMON ROE AND TEMPTSUYU SAUCE

PANKO MISTURA 40
CREVETTE, CRABE ROYAL, BAR ET AVOCAT
EBI, KING CRAB, AVOCADO AND SEA BASS

99 GOLDEN BRICKS 45
TARTARE DE TORO, AVOCAT, TOBIKO ET FEUILLES D’OR
TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES

8 PIECES

99 LOBSTER MAKI 55
ALGUE WAKAME, CONCOMBRE ET YUZU
WITH WAKAME SEAWEED, CUCUMBER AND YUZU

MATSURI ROLL 35
TARTARE DE THON ÉPICÉ, RIZ CROUSTILLANT, SAUCE JALAPENO
ET AVOCAT
SPICY TUNA, CRISPY RICE, JALAPENO SAUCE AND AVOCADO

DRAGONFLY MAKI 30
CREVETTE, CRABE ROYALE, AVOCAT, TOBIKO NOIR ET SAUCE
EPICÉE
EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE

SEA URCHIN TEMPURA MAKI 70
UNI TEMPURA, TORO TARTARE, MANGUE ET SAUCE JAUNE
D’ŒUF
UNI TEMPURA, TORO TARTAR, MANGO AND EGG YOLK SAUCE

99 WAGYU MAKI 55
ÉMULSION DE KOBE ET MISO, SHIITAKE ET JUS DE VEAU
KOBÉ-MISO EMULSION, SHIITAKE AND VEAL JUS

HAMACHI MAKI 30
SAUMON FLAMBE, AVOCAT ET EMULSION DE TOMATE, JALAPENO
TORCHED SALMON, AVOCADO AND TOMATO EMULSION,
JALAPENO

99 JEWEL
TORO, AKAMI, TRUFFE NOIRE ET FEUILLE D’OR
TORO, AKAMI, BLACK TRUFFLE AND GOLDEN LEAVES
KALUGA CAVIAR 245
BELUGA CAVIAR 400

NIGIRIS
(TWO PIECES)

A5 KING KOBE JAPONAIS A5, OURSIN ET CAVIAR KALUGA JAPANESE KOBE A5, UNI AND KALUGA CAVIAR	69
A5 QUEEN KOBE JAPONAIS A5, HUILE AU CHILI ET CHIPS D'AIL JAPANESE KOBE A5, CHILI OIL AND GARLIC CHIPS	40
OTORO WASABI FRAIS WITH WASABI	30
CARABINERO (1 PIECE) CUISSONS EN DEUX TEMPERATURES COOKED IN TWO TEMPERATURES	20
SEA BASS FLAMBE SAUCE TRUFFE 99 WITH 99 TRUFFLE SAUCE	20
SCALLOP FLAMBE SAINT-JACQUES, MAYONNAISE AU YUZU HOTATE WITH YUZU MAYONNAISE	20
SALMON FLAMBE AU CITRON VERT ET MAYONNAISE ÉPICÉE WITH LIME AND SPICY MAYONNAISE	20
TORO FLAMBE ÉMULSION DE TOMATE CAVIAR KALUGA WITH TOMATO EMULSION WITH KALUGA CAVIAR	30 45
99 GRILLED FOIE FRAMBOISE ET SAUCE TARE RASPBERRY AND TARE SAUCE	32
FOIE GRAS & MAGURO ZUKE AKAMI MACERE DANS LA SAUCE SOJA 99, FOIE GRAS, TARE ET ZESTES DE CITRON VERT 99 SOY MACERATED AKAMI, FOIE GRAS, TARE AND LIME ZEST	25

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GUNKANS
(TWO PIECES)

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

FISH

99 BLACK COD	60
GRATINEE ET LAQUEE DEUX FOIS AU MISO ROUGE AU GRATIN WITH TWO LAYERS OF RED MISO	
ATLANTIC SEA BASS ROBATA	40
MISO BLANC WITH WHITE MISO	

WAGYU

ROBATA WAGYU SKEWERS	45
EMULSION DE KOBE, HUILE AU CHILI ET CHIPS D'AIL WITH KOBE EMULSION, CHILI OIL AND GARLIC CHIPS	
JAPANESE WAGYU MARBLING 9 (150 GR.)	105
CHIPS D'AIL WITH GARLIC CHIPS	

OTHERS

SPANISH RUBIA GALLEGA TENDERLOIN (180 GR.)	65
GRILLÉ SUR DES ROCHES VOLCANIQUES, SAUCE BÉARNAISE AU PONZU GRILLED OVER VOLCANIC ROCKS PONZU BEARNAISE SAUCE	
99 GALANGAL SKIRT STEAK	45
PAK CHOÏ, POMME DE TERRE ET JUS DE VEAU WITH LEEK POTATO & VEAL JUS	
KOHITSUJI YAKI ROBATA	40
COTELETTES D'AGNEAU GLACEES SAUCE TERIYAKI, CROUTE DE MENTHE, PICKLES DE POIRE ASIATIQUE TERIYAKI JUS GLAZED LAMB RACK, MINT CRUST, PICKLED ASIAN PEAR	
ROBATA CHICKEN COQUELET	25
GLAÇAGE AU GOCHUJANG ET MIEL, POIREAUX ET SAUCE JALAPENO HONEY GOCHUJANG GLAZE, LEEKS AND JALAPENO SAUCE	

RICE

YAKIMESHI	12
ASSORTIMENT DE LEGUMES ET JAUNE D'ŒUF MACERE DANS LA SAUCE SOJA 99 ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	
OHITASHI	15
ASPERGES, CHAMPIGNON SHIITAKE, DASHI ET JAUNE D'ŒUF EN TEMPURA WITH ASPARAGUS, SHIITAKE, DASHI AND EGG YOLK TEMPURA	