

瑞

Z U I C H O

北



「瑞兆」這個名字的意思是吉祥的預兆。
我們只求客人獲得最好的用餐體驗。

「割烹-Kappo」的定義是兩個漢字的組合。
「割」(Ka)的意思是用刀切食物。「烹」
(Po)代表用火煮食。這兩個字組合象徵
著日本傳統的烹飪方法。

我們的菜單高度注重食材的品質以及廚師
和食客之間的互動。「割烹」美食背後的
關鍵要素。所有食材均由總廚紀之本義則
從日本精心挑選，並根據日本的四個季節
不斷變化，豐富的時令食材是我們菜單創
作的精髓。

非常感謝您在瑞兆用餐，我們很高興為您
服務。

The name “Zuicho” means auspicious omen.
We wish for nothing but only the best dining
experiences to accompany guests.

The definition of “割烹 - Kappo” is a
combination of two Chinese characters.

“割”(Ka) means chopping food with a knife.
“烹”(Po) represents cooking with fire. The
two characters combined symbolize
traditional Japanese cooking methods.

Our menu is highly focused on quality of
ingredients, as well as the interaction
between our chefs and diners. The key
elements behind “Kappo” cuisine.

All ingredients are carefully selected from
Japan by head chef Yoshinori Kinomoto and
constantly changing according to the four
distinct seasons of Japan, the inclusion of
abundant seasonal produce is the essence of
our menu creation.

Thank you so much for dining at Zuicho, we
are delighted to serve you.

午市品鑒套餐

白子茶碗蒸
作 穗乃智 純米

炭燒A5黑毛和牛里脊

時令海鮮刺身（兩款）
白鴻 “沙羅雙樹” 大吟釀

鰻魚柚子胡椒火鍋

時令海鮮炊飯

焙茶奶凍

1,300 / 位 / 6 道菜
清酒配搭: 380 / 位

食材會根據市場變化而相應改變。
如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
所有標價均以澳門元為單位，並需要加收10%的服務費。
所有酒精飲料的酒精濃度達百分之一點二以上。

LUNCH TASTING MENU

Codfish Milt Chawanmushi

Zaku Honotomo Junmai

Charcoal Grilled A5 Black Wagyu

Beef Tenderloin

Seasonal Sashimi (Two Varieties)

Hakuko "Sarasouju" Daiginjo

Buri Yellowtail Yuzu Pepper Hotpot

Takikomi Rice with Seasonal Seafood

Hōjicha Blancmange

1,300 / Person / 6 Courses

Sake Pairing: 380 / Person

Ingredients may vary due to market availability.

Please inform our service staff of any food allergies or dietary requirements.

All prices are in MOP, subject to 10% service charge.

All alcoholic beverages contain an alcohol
concentration of more than 1.2%.

廚師發辦套餐

白子茶碗蒸
作 穗乃智 純米
出羽桜 AWA 氣泡清酒

炭燒A5黑毛和牛里脊
和8 38% 純米大吟釀
和8 28% 純米大吟釀

梭子魚菊花清湯

時令海鮮刺身（兩款）
伯樂星 純米大吟釀

蕪菁喜知次

鯽魚柚子胡椒火鍋
七賢 甲斐駒 純米大吟釀

時令海鮮炊飯

焙茶奶凍

1,800 / 位 / 8 道菜
清酒配搭: 780 或 980 / 位

食材會根據市場變化而相應改變。
如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
所有標價均以澳門元為單位，並需要加收10%的服務費。
所有酒精飲料的酒精濃度達百分之一點二以上。

TASTING MENU

Codfish Milt Chawanmushi

Zaku Honotomo Junmai
Dewazakura AWA Sparkling

Charcoal Grilled A5 Black Wagyu

Beef Tenderloin
Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

Barracuda in Chrysanthemum Clear Broth

Seasonal Sashimi (Two Varieties)

Hakurakusei Junmai Daiginjo

Kinki with Turnip

Buri Yellowtail Yuzu Pepper Hotpot

Shichiken Kaikoma Junmai Daiginjo

Takikomi Rice with Seasonal Seafood

Hōjicha Blancmange

1,800 / Person / 8 Courses

Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.

Please inform our service staff of any food allergies or dietary requirements.

All prices are in MOP, subject to 10% service charge.

All alcoholic beverages contain an alcohol
concentration of more than 1.2%.

廚師發辦盛宴

白子柚子茶碗蒸配毛蟹

作 穗乃智 純米
出羽桜 AWA 氣泡清酒

炭燒A5黑毛和牛里脊

和8 38% 純米大吟釀
和8 28% 純米大吟釀

甘鯛魚菊花清湯

時令海鮮刺身（三款）

伯樂星 純米大吟釀

海膽金槍魚腩手卷

蕪菁喜知次

鯽魚柚子胡椒火鍋

七賢 甲斐駒 純米大吟釀

時令海鮮炊飯

焙茶奶凍

2,500 / 位 / 9 道菜

清酒配搭: 780 或 980 / 位

食材會根據市場變化而相應改變。
如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
所有標價均以澳門元為單位，並需要加收10% 的服務費。
所有酒精飲料的酒精濃度達百分之一點二以上。

OMAKASE MENU

Codfish Milt Yuzu Chawanmushi
with Hairy Crab

Zaku Honotomo Junmai
Dewazakura AWA Sparkling

Charcoal Grilled A5 Black Wagyu
Beef Tenderloin

Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

Tilefish in Chrysanthemum Clear Broth

Seasonal Sashimi (Three Varieties)

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Kinki with Turnip

Buri Yellowtail Yuzu Pepper Hotpot

Shichiken Kaikoma Junmai Daiginjo

Takikomi Rice with Seasonal Seafood

Hōjicha Blancmange

2,500 / Person / 9 Courses

Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.

Please inform our service staff of any food allergies or dietary requirements.

All prices are in MOP, subject to 10% service charge.

All alcoholic beverages contain an alcohol
concentration of more than 1.2%.

特選廚師發辦盛宴

白子柚子茶碗蒸配毛蟹及海膽

作 穗乃智 純米
出羽桜 AWA 氣泡清酒

燒松茸

炭燒A5黑毛和牛腰里脊

和8 38% 純米大吟釀
和8 28% 純米大吟釀

松茸甘鯛魚菊花清湯

時令海鮮刺身（三款）

伯樂星 純米大吟釀

海膽金槍魚腩手卷

蕪菁喜知次

鮑魚海膽燒

鯽魚柚子胡椒火鍋

七賢 甲斐駒 純米大吟釀

時令海鮮炊飯

焙茶奶凍

3,500 / 位 / 11 道菜
清酒配搭: 780 或 980 / 位

食材會根據市場變化而相應改變。
如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
所有標價均以澳門元為單位，並需要加收10%的服務費。
所有酒精飲料的酒精濃度達百分之一點二以上。

PREMIUM OMAKASE MENU

Codfish Milt Yuzu Chawanmushi
with Hairy Crab and Sea Urchin

Zaku Honotomo Junmai
Dewazakura AWA Sparkling

Grilled Matsutake Mushroom

Charcoal Grilled A5 Black Wagyu
Beef Chateaubriand
Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

Matsutake Mushroom and Tilefish
in Chrysanthemum Clear Broth

Seasonal Sashimi (Three Varieties)
Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Kinki with Turnip

Grilled Abalone with Sea Urchin

Buri Yellowtail Yuzu Pepper Hotpot
Shichiken Kaikoma Junmai Daiginjo

Takikomi Rice with Seasonal Seafood

Hōjicha Blancmange

3,500 / Person / 11 Courses
Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.
Please inform our service staff of any food allergies or dietary requirements.
All prices are in MOP, subject to 10% service charge.
All alcoholic beverages contain an alcohol
concentration of more than 1.2%.