

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

鮫鰵魚肝茶碗蒸
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

松葉蟹豆乳火鍋

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

Monkfish Liver Chawanmushi

Zaku Honotomo Junmai

Charcoal Grilled A5 Black Wagyu

Beef Tenderloin

Seasonal Sashimi (Two Varieties)

Hakuko "Sarasouju" Daiginjo

Matsuba-gani Male Snow Crab

Soy Milk 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

柚子鯪魚肝茶碗蒸

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

石斑魚蕪菁清湯

時令海鮮刺身（兩款）

伯樂星 純米大吟釀

金槍魚腩手卷

松葉蟹豆乳火鍋

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

Yuzu Chawanmushi with Monkfish Liver

Zaku Honotomo Junmai
Dewazakura AWA Sparkling

Charcoal Grilled A5 Black Wagyu

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

Longtooth Garoupa and Turnip
in Clear Broth

Seasonal Sashimi (Two Varieties)

Hakurakusei Junmai Daiginjo

Toro Handroll

Matsuba-gani Male Snow Crab

Soy Milk 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.

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

廚師發辦盛宴

香箱蟹

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

石斑魚蕪菁清湯

時令海鮮刺身（兩款）

伯樂星 純米大吟釀

海膽金槍魚腩手卷

治部煮A5黑毛和牛西冷

（加白松露: 480）

松葉蟹豆乳火鍋

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

Kobako-gani Female Snow Crab

Zaku Honotomo Junmai

Dewazakura AWA Sparkling

Charcoal Grilled A5 Black Wagyu

Beef Tenderloin

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Longtooth Garoupa and Turnip
in Clear Broth

Seasonal Sashimi (Two Varieties)

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Jibu style A5 Black Wagyu Beef Sirloin

(Add White Truffle: 480)

Matsuba-gani Male Snow Crab

Soy Milk 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

香箱蟹

作 穗乃智 純米
出羽桜 AWA 氣泡清酒

黑鮑魚

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

石斑魚蕪菁清湯

時令海鮮刺身（三款）

伯樂星 純米大吟釀

海膽金槍魚腩手卷

松葉蟹配蟹味噌

治部煮A5黑毛和牛西冷配白松露

松葉蟹豆乳火鍋

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

Kobako-gani Female Snow Crab

Zaku Honotomo Junmai

Dewazakura AWA Sparkling

Black Abalone

Charcoal Grilled A5 Black Wagyu

Beef Chateaubriand

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Longtooth Garoupa and Turnip

in Clear Broth

Seasonal Sashimi (Three Varieties)

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Matsuba-gani Male Snow Crab

with Crab Miso

Jibu style A5 Black Wagyu Beef Sirloin

with White Truffle

Matsuba-gani Male Snow Crab

Soy Milk 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%.