

臻

Z U I C H O

此



「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

松葉蟹配燒胡麻豆腐
作 穗乃智 純米

炸A5黑毛和牛里脊

時令海鮮刺身（兩款）
白鴻 “沙羅雙樹” 大吟釀

石斑魚火鍋

時令海鮮炊飯

時令水果配雪葩

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

Matsuba-gani Male Snow Crab with
Grilled Sesame Tofu
Zaku Honotomo Junmai

A5 Black Wagyu Beef Tenderloin Cutlet

Seasonal Sashimi (Two Varieties)
Hakuko "Sarasouju" Daiginjo

Longtooth Garoupa Hotpot

Takikomi Rice with Seasonal Seafood

Seasonal Fruits with Sorbet

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

松葉蟹配燒胡麻豆腐

作 穂乃智 純米
出羽桜 AWA 氣泡清酒

炸A5黑毛和牛里脊

和8 38% 純米大吟釀
和8 28% 純米大吟釀

海上鮮配蕪菁蓉

時令海鮮刺身（兩款）

Heavensake 白雪 純米 12

金槍魚腩手卷

石斑魚火鍋

伯樂星 純米大吟釀

時令海鮮炊飯

時令水果配雪葩

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

Matsuba-gani Male Snow Crab with
Grilled Sesame Tofu
Zaku Honotomo Junmai
Dewazakura AWA Sparkling

A5 Black Wagyu Beef Tenderloin Cutlet
Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

Catch of the Day with Grated Turnip

Seasonal Sashimi (Two Varieties)
Heavensake by Konishi Junmai 12

Toro Handroll

Longtooth Garoupa Hotpot
Hakurakusei Junmai Daiginjo

Takikomi Rice with Seasonal Seafood

Seasonal Fruits with Sorbet

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

蒸香箱蟹
作 穂乃智 純米
出羽桜 AWA 氣泡清酒

炸A5黑毛和牛里脊
和8 38% 純米大吟釀
和8 28% 純米大吟釀

海上鮮配蕪菁蓉

時令海鮮刺身 (兩款)
Heavensake 白雪 純米 12

海膽金槍魚腩手卷

治部煮A5黑毛和牛西冷
(加白松露: 480)

石斑魚火鍋
伯樂星 純米大吟釀

時令海鮮炊飯

時令水果配雪葩

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

Steamed Kobako-gani Female Snow Crab

Zaku Honotomo Junmai

Dewazakura AWA Sparkling

A5 Black Wagyu Beef Tenderloin Cutlet

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Catch of the Day with Grated Turnip

Seasonal Sashimi (Two Varieties)

Heavensake by Konishi Junmai 12

Sea Urchin and Toro Handroll

Jibu style A5 Black Wagyu Beef Sirloin

(Add White Truffle: 480)

Longtooth Garoupa Hotpot

Hakurakusei Junmai Daiginjo

Takikomi Rice with Seasonal Seafood

Seasonal Fruits with Sorbet

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

蒸香箱蟹
作 穂乃智 純米
出羽桜 AWA 氣泡清酒

海膽配燕麥奶慕斯

炸A5黑毛和牛腰里脊
和8 38% 純米大吟釀
和8 28% 純米大吟釀

海上鮮配蕪菁蓉

時令海鮮刺身（三款）
Heavensake 白雪 純米 12

松葉蟹配蟹味噌

海膽金槍魚腩手卷

治部煮A5黑毛和牛西冷配白松露

石斑魚火鍋
伯樂星 純米大吟釀

時令海鮮炊飯

時令水果配雪葩

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

Steamed Kobako-gani Female Snow Crab

Zaku Honotomo Junmai
Dewazakura AWA Sparkling

Sea Urchin with Oat Milk Mousse

A5 Black Wagyu Beef Chateaubriand Cutlet

Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

Catch of the Day with Grated Turnip

Seasonal Sashimi (Three Varieties)

Heavensake by Konishi Junmai 12

Matsuba-gani Male Snow Crab

with Crab Miso

Sea Urchin and Toro Handroll

Jibu style A5 Black Wagyu Beef Sirloin

with White Truffle

Longtooth Garoupa Hotpot

Hakurakusei Junmai Daiginjo

Takikomi Rice with Seasonal Seafood

Seasonal Fruits with Sorbet

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%.