

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.

節日午市品鑒套餐

螢光魷魚茶碗蒸
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

海上鮮山菜火

時令海鮮炊飯

日向夏蜜柑果凍配棒茶慕斯

1,680 / 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。

此為限定供應的節日套餐。
供應日期為2026年2月16日至23日。

FESTIVE LUNCH TASTING MENU

**Firefly Squid Chawanmushi
Zaku Honotomo Junmai**

**Charcoal Grilled A5 Black Wagyu
Beef Tenderloin**

**Seasonal Sashimi (Two Varieties)
Hakuko "Sarasouju" Daiginjo**

Catch of the Day in Wild Vegetables Hotpot

Takikomi Rice with Seasonal Seafood

**Hyuganatsu Citrus Jelly with
Bocha Roasted Tea Mousse**

**1,680 / 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%.

**This festive set menu are limited time offer only.
Only available between 16th till 23rd February, 2026.**

節日廚師發辦盛宴

螢光魷魚茶碗蒸
作 穂乃智 純米
出羽桜 AWA 氣泡清酒

松葉蟹配琥珀土佐醋

炭燒A5黑毛和牛里脊
和8 銀 純米大吟釀
和8 金 純米大吟釀

黑鮑魚半田素麵

時令海鮮刺身（兩款）
Heavensake 白雪 純米 (Label 12)

海膽金槍魚腩手卷

金目鯛豆乳火鍋
伯樂星 純米大吟釀

時令海鮮炊飯

日向夏蜜柑果凍配棒茶慕斯

2,880 / 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。

此為限定供應的節日套餐。
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FESTIVE OMAKASE MENU

Firefly Squid Chawanmushi

Zaku Honotomo Junmai

Dewazakura AWA Sparkling

Matsubagani Male Snow Crab
with Amber Tosazu Vinegar

Charcoal Grilled A5 Black Wagyu
Beef Tenderloin

Wa 8 Silver Junmai Daiginjo

Wa 8 Gold Junmai Daiginjo

Black Abalone with Handa Somen Noodles

Seasonal Sashimi (Two Varieties)

Heavensake by Konishi Junmai (Label 12)

Sea Urchin and Toro Handroll

Golden Eye Snapper in Soy Milk Hotpot

Hakurakusei Junmai Daiginjo

Takikomi Rice with Seasonal Seafood

Hyuganatsu Citrus Jelly with
Bocha Roasted Tea Mousse

2,880 / Person / 9 Courses

Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.

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concentration of more than 1.2%.

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節日特選廚師發辦盛宴

螢光魷魚茶碗蒸

作 穂乃智 純米

出羽桜 AWA 氣泡清酒

香箱蟹配琥珀土佐醋

炭燒A5黑毛和牛腰里脊

和8 銀 純米大吟釀

和8 金 純米大吟釀

黑鮑魚海膽半田素麵

時令海鮮刺身（三款）

Heavensake 白雪 純米 (Label 12)

海膽金槍魚腩手卷

白甘鯛魚立鱗燒

伊勢龍蝦豆乳火鍋

伯樂星 純米大吟釀

「穴子」星鰻太卷

時令海鮮炊飯

日向夏蜜柑果凍配棒茶慕斯

3,880 / 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。

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所有酒精飲料的酒精濃度達百分之一點二以上。

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FESTIVE PREMIUM OMAKASE MENU

Firefly Squid Chawanmushi

Zaku Honotomo Junmai

Dewazakura AWA Sparkling

Kobakogani Female Snow Crab

with Amber Tosazu Vinegar

Charcoal Grilled A5 Black Wagyu

Beef Chateaubriand

Wa 8 Silver Junmai Daiginjo

Wa 8 Gold Junmai Daiginjo

Black Abalone with Sea Urchin

Handa Somen Noodles

Seasonal Sashimi (Three Varieties)

Heavensake by Konishi Junmai (Label 12)

Sea Urchin and Toro Handroll

Crispy Grilled White Tilefish

Ise Lobster in Soy Milk Hotpot

Hakurakusei Junmai Daiginjo

Anago Sea Eel Futomaki Roll

Takikomi Rice with Seasonal Seafood

Hyuganatsu Citrus Jelly with

Bocha Roasted Tea Mousse

3,880 / Person / 11 Courses

Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.

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