

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.

## 節日午市品鑒套餐

香箱蟹  
作穗乃智純米

\*\*\*

鮫鯨魚肝茶碗蒸

\*\*\*

時令海鮮刺身 (兩款)  
白鴻“沙羅雙樹”大吟釀

\*\*\*

A5黑毛和牛西冷壽喜燒火鍋

\*\*\*

時令海鮮炊飯

\*\*\*

蕨餅最中餅配自家製雪糕

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2025年1月29日至2月4日

## **FESTIVE LUNCH TASTING MENU**

Kobako-gani Female Snow Crab

**Zaku Honotomo Junmai**

\*\*\*

Monkfish Liver Chawanmushi

\*\*\*

Seasonal Sashimi (Two Varieties)

**Hakuko "Sarasouju" Daiginjo**

\*\*\*

A5 Black Wagyu Beef Sirloin

Sukiyaki Hotpot

\*\*\*

Takikomi Rice with Seasonal Seafood

\*\*\*

Monaka with Warabimochi and

Homemade Ice Cream

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%.

**These festive set menus are limited time offer only.  
Available between 29<sup>th</sup> January, 2025 till 4<sup>th</sup> February, 2025.**

# 節日廚師發辦盛宴

香箱蟹

作穗乃智 純米

水芭蕉 Pure 氣泡清酒

\*\*\*

鮫鱈魚肝茶碗蒸

\*\*\*

黑鮑魚半田素麵

七賢 風凜美山 純米

\*\*\*

時令海鮮刺身 (三款)

伯樂星 純米大吟釀

\*\*\*

海膽金槍魚腩手卷

\*\*\*

鱈魚白子海老芋天婦羅

和8 38% 純米大吟釀

和8 28% 純米大吟釀

\*\*\*

白松露治部煮A5黑毛和牛西冷

\*\*\*

時令海鮮炊飯

\*\*\*

蕨餅最中餅配自家製雪糕

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。  
供應日期為2025年1月28日至2月4日

# FESTIVE OMAKASE MENU

Kobako-gani Female Snow Crab

**Zaku Honotomo Junmai**

**Mizubasho Pure Sparkling**

\*\*\*

Monkfish Liver Chawanmushi

\*\*\*

Black Abalone with Handa Somen Noodles

**Shichiken Furinbizan Junmai**

\*\*\*

Seasonal Sashimi (Three Varieties)

**Hakurakusei Junmai Daiginjo**

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

Codfish Milt and Ebi-Imo Taro Tempura

**Wa8 38% Junmai Daiginjo**

**Wa8 28% Junmai Daiginjo**

\*\*\*

A5 Black Wagyu Beef Sirloin in Jibuni  
style with White Truffle

\*\*\*

Takikomi Rice with Seasonal Seafood

\*\*\*

Monaka with Warabimochi and  
Homemade Ice Cream

2,880 / 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%.

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# 節日特選廚師發辦盛宴

香箱蟹

作穗乃智 純米

水芭蕉 **Pure** 氣泡清酒

\*\*\*

鮫鰵魚肝茶碗蒸

\*\*\*

黑鮑魚半田素麵

七賢 風凜美山 純米

\*\*\*

時令海鮮刺身 (三款)

伯樂星 純米大吟釀

\*\*\*

松葉蟹配蟹味增

\*\*\*

海膽金槍魚腩手卷

\*\*\*

鱈魚白子海老芋天婦羅

和8 38% 純米大吟釀

和8 28% 純米大吟釀

\*\*\*

白松露治部煮A5黑毛和牛西冷

\*\*\*

伊勢龍蝦豆乳火鍋

\*\*\*

時令海鮮炊飯

\*\*\*

蕨餅最中餅配自家製雪糕

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。  
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2025年1月28日至2月4日

# FESTIVE PREMIUM OMAKASE MENU

Kobako-gani Female Snow Crab

**Zaku Honotomo Junmai**

**Mizubasho Pure Sparkling**

\*\*\*

Monkfish Liver Chawanmushi

\*\*\*

Black Abalone with Handa Somen Noodles

**Shichiken Furinbizan Junmai**

\*\*\*

Seasonal Sashimi (Three Varieties)

**Hakurakusei Junmai Daiginjo**

\*\*\*

Matsuba-gani Male Snow Crab  
with Crab Miso

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

Codfish Milt and Ebi-Imo Taro Tempura

**Wa8 38% Junmai Daiginjo**

**Wa8 28% Junmai Daiginjo**

\*\*\*

A5 Black Wagyu Beef Sirloin in Jibuni  
style with White Truffle

\*\*\*

Ise Lobster Soy Milk Hotpot

\*\*\*

Takikomi Rice with Seasonal Seafood

\*\*\*

Monaka with Warabiochi and  
Homemade Ice Cream

3,880 / 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%.

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