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Z U I C H O

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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.

## 廚師發辦盛宴

炙燒北寄貝配三文魚子

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炸薩摩A5和牛里脊

薩摩A5和牛二重奏

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鱧魚配菊花高湯

\*\*\*

時令海鮮刺身

\*\*\*

蝦夷鮑魚配鮑魚肝醬拌飯

\*\*\*

魚子醬金槍魚腩軍艦壽司

\*\*\*

毛蟹豆乳白味噌火鍋

配“半田”素麵

\*\*\*

治部汁煮薩摩A5和牛

\*\*\*

海膽金槍魚腩手卷

\*\*\*

時令海鮮炊飯

\*\*\*

自家製鮮果雪芭

2,500 / 位 (9 道菜)

3,500 / 位 (11 道菜)

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。

## OMAKASE MENU

Grilled Surf Clam with Salmon Roe

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Satsuma A5 Beef Wagyu Tenderloin Cutlet

Satsuma A5 Beef Wagyu in Duo Ways

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Pike Conger with  
Chrysanthemum Broth

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Seasonal Sashimi

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Ezo Abalone Rice with  
Abalone Liver Sauce

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Caviar and Toro Gunkan Sushi

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Hairy Crab in White Miso Soy Milk Hotpot  
served with “Handa” Somen Noodles

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Satsuma A5 Beef Sirloin in “Jibu” style

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Sea Urchin and Toro Handroll

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“Takikomi” Rice with Seasonal Seafood

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Homemade Seasonal Fruit Sorbet

2,500 / person / 9 courses

3,500 / person / 11 courses

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.