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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.

## 廚師發辦套餐

蕪菁蒸鮭魚

\*\*\*

免治鴨肉海老芋春卷

\*\*\*

時令海鮮刺身

\*\*\*

金槍魚腩手卷

\*\*\*

石燒白子燴飯

\*\*\*

炭火燒銀鱈魚

\*\*\*

時令海鮮炊飯

\*\*\*

自家製鮮果雪芭

1,800 / 位 / 8 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。  
所有酒精飲料的酒精濃度達百分之一點二以上。

## TASTING MENU

Japanese Mackerel steamed with Turnip

\*\*\*

Minced Duck and “Ebi-Imo” Taro  
Spring Roll

\*\*\*

Seasonal Sashimi

\*\*\*

Toro Handroll

\*\*\*

“Ishiyaki” Milt Rice Porridge

\*\*\*

Charcoal grilled Cod Fish

\*\*\*

“Takikomi” Rice with Seasonal Seafood

\*\*\*

Homemade Seasonal Fruit Sorbet

1,800 / person / 8 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.

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

## 廚師發辦盛宴

燕菁蒸喜之次

\*\*\*

炸薩摩A5和牛里脊

\*\*\*

海膽“半田”素麵

\*\*\*

時令海鮮刺身

\*\*\*

海膽金槍魚腩手卷

\*\*\*

石燒白子燴飯

\*\*\*

炭火燒銀鱈魚

\*\*\*

時令海鮮炊飯

\*\*\*

麻糬最中餅配自家製雪糕

2,500 / 位 / 9 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。  
所有酒精飲料的酒精濃度達百分之一點二以上。

## OMAKASE MENU

“Kinki” steamed with Turnip

\*\*\*

Satsuma A5 Beef Wagyu Tenderloin Cutlet

\*\*\*

Sea Urchin with “Handa” Somen Noodles

\*\*\*

Seasonal Sashimi

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

“Ishiyaki” Milt Rice Porridge

\*\*\*

Charcoal grilled Cod Fish

\*\*\*

“Takikomi” Rice with Seasonal Seafood

\*\*\*

Monaka with Mochi and Homemade  
Ice Cream

2,500 / person / 9 courses

Ingredients may vary due to market availability.

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

## 特選廚師發辦盛宴

蕪菁蒸喜之次

\*\*\*

手握壽司 (兩貫)

\*\*\*

薩摩 A5 和牛腰里脊二重奏

\*\*\*

海膽“半田”素麵

\*\*\*

時令海鮮刺身

\*\*\*

海膽金槍魚腩手卷

\*\*\*

石燒白子燴飯

\*\*\*

炭火燒銀鱈魚

\*\*\*

薩摩 A5 和牛西冷壽喜燒火鍋

\*\*\*

時令海鮮炊飯

\*\*\*

麻糬最中餅配自家製雪糕

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。  
所有酒精飲料的酒精濃度達百分之一點二以上。

## PREMIUM OMAKASE MENU

“Kinki” steamed with Turnip

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Nigiri Sushi (Two Varieties)

\*\*\*

Satsuma A5 Wagyu Beef Chateaubriand  
in Duo Ways

\*\*\*

Sea Urchin with “Handa” Somen Noodles

\*\*\*

Seasonal Sashimi

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

“Ishiyaki” Milt Rice Porridge

\*\*\*

Charcoal grill Cod Fish

\*\*\*

Satsuma A5 Wagyu Beef Sirloin  
Sukiyaki Hotpot

\*\*\*

“Takikomi” Rice with Seasonal Seafood

\*\*\*

Monaka with Mochi and Homemade  
Ice Cream

3,500 / person / 11 courses

Ingredients may vary due to market availability.

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All prices are in MOP, subject to 10% service charge.

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