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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

蒸鮑魚配豆乳凍

北海道毛蟹配土佐醋

櫻花蝦“半田”素麵

時令海鮮刺身

金槍魚腩手卷

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

Steamed Abalone with Soy Bean Purée

Hokkaido Hair Crab with Tosazu Vinegar

Sakura Shrimp with “Handa”

Somen Noodles

Seasonal Sashimi

Toro Handroll

Grilled Codfish

“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

蒸鮑魚配豆乳凍

北海道毛蟹配土佐醋

櫻花蝦“半田”素麵

時令海鮮刺身

海膽金槍魚腩手卷

甘鯛魚立鱗燒

炸薩摩A5和牛里脊

時令海鮮炊飯

乳蜜時令鮮果杯

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

Steamed Abalone with Soy Bean Purée

Hokkaido Hairy Crab with Tosazu Vinegar

Sakura Shrimp with “Handa”
Somen Noodles

Seasonal Sashimi

Sea Urchin and Toro Handroll

Crispy Grilled Tilefish

Satsuma A5 Wagyu Beef Tenderloin Cutlet

“Takikomi” Rice with Seasonal Seafood

Seasonal Fruit Cocktails with Honey
and Milk

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

蒸鮑魚配豆乳凍

北海道海膽毛蟹配土佐醋

手握壽司 (兩貫)

櫻花蝦“半田”素麵

時令海鮮刺身

海膽金槍魚腩手卷

甘鯛魚立鱗燒

薩摩A5和牛腰里脊二重奏

鰻魚柳川鍋

時令海鮮炊飯

乳蜜時令鮮果杯

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

Steamed Abalone with Soy Bean Purée

Hokkaido Sea Urchin and Hairy Crab
with Tosazu Vinegar

Nigiri Sushi (Two Varieties)

Sakura Shrimp with “Handa”
Somen Noodles

Seasonal Sashimi

Sea Urchin and Toro Handroll

Crispy Grilled Tilefish

Satsuma A5 Wagyu Beef Chateaubriand
in Duo Ways

Unagi Eel in “Yanagawa” style Hotpot

“Takikomi” Rice with Seasonal Seafood

Seasonal Fruit Cocktails with Honey
and Milk

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.

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