

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.

廚師發辦套餐

烏貝配春菜清湯

菊姬 山麩 純米

七賢 星之輝

北海道毛蟹配土佐醋

作 穗乃智 純米

時令海鮮刺身

伯樂星 純米大吟釀

金槍魚腩手卷

清酒蒸喉黑魚

白鴻“沙羅雙樹” 50% 純米大吟釀

白鴻“沙羅雙樹” 大吟釀

薩摩A5和牛西冷壽喜燒火鍋

時令海鮮炊飯

自家製鮮果雪芭

1,800 / 位 / 8 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。

TASTING MENU

Heart Clam with Spring Vegetables
in Clear Soup

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Hokkaido Hairy Crab with Tosazu Vinegar

Zaku Honotomo Junmai

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Toro Handroll

Blackthroat Seaperch steamed in Sake

Hakuko "Sarasouju" 50% Junmai Daiginjo

Hakuko "Sarasouju" Daiginjo

Satsuma A5 Wagyu Beef Sirloin

Sukiyaki Hotpot

“Takikomi” Rice with Seasonal Seafood

Homemade Seasonal Fruit Sorbet

1,800 / Person / 8 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%.

廚師發辦盛宴

烏貝配春菜清湯

菊姬 山麩 純米

七賢 星之輝

北海道毛蟹配土佐醋

作 穗乃智 純米

炸薩摩A5和牛里脊

時令海鮮刺身

伯樂星 純米大吟釀

海膽金槍魚腩手卷

清酒蒸喉黑魚

白鴻 “沙羅雙樹” 50% 純米大吟釀

白鴻 “沙羅雙樹” 大吟釀

薩摩A5和牛西冷壽喜燒火鍋

時令海鮮炊飯

乳蜜時令鮮果杯

2,500 / 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。

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所有酒精飲料的酒精濃度達百分之一點二以上。

OMAKASE MENU

Heart Clam with Spring Vegetables
in Clear Soup

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Hokkaido Hairy Crab with Tosazu Vinegar

Zaku Honotomo Junmai

Satsuma A5 Wagyu Beef Tenderloin Cutlet

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Blackthroat Seaperch steamed in Sake

Hakuko "Sarasouju" 50% Junmai Daiginjo

Hakuko "Sarasouju" Daiginjo

Satsuma A5 Wagyu Beef Sirloin

Sukiyaki Hotpot

“Takikomi” Rice with Seasonal Seafood

Seasonal Fruit Cocktails with Honey
and Milk

2,500 / 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.

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concentration of more than 1.2%.

特選廚師發辦盛宴

烏貝配春菜清湯

菊姬 山麩 純米

七賢 星之輝

北海道海膽毛蟹配土佐醋

作 穗乃智 純米

手握壽司 (兩貫)

薩摩A5和牛腰里脊二重奏

時令海鮮刺身

伯樂星 純米大吟釀

海膽金槍魚腩手卷

汁煮鯛魚子

清酒蒸喉黑魚

白鴻 “沙羅雙樹” 50% 純米大吟釀

白鴻 “沙羅雙樹” 大吟釀

薩摩A5和牛西冷壽喜燒火鍋

時令海鮮炊飯

乳蜜時令鮮果杯

3,500 / 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。

PREMIUM OMAKASE MENU

Heart Clam with Spring Vegetables
in Clear Soup

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Hokkaido Sea Urchin and Hairy Crab
with Tosazu Vinegar

Zaku Honotomo Junmai

Nigiri Sushi (Two Varieties)

Satsuma A5 Wagyu Beef Chateaubriand
in Duo Ways

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Simmered Sea Bream Roe

Blackthroat Seaperch steamed in Sake

Hakuko "Sarasouju" 50% Junmai Daiginjo

Hakuko "Sarasouju" Daiginjo

Satsuma A5 Wagyu Beef Sirloin

Sukiyaki Hotpot

“Takikomi” Rice with Seasonal Seafood

Seasonal Fruit Cocktails with Honey
and Milk

3,500 / 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%.