

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

車海老帆立貝配加賀太胡瓜

菊姬 山麩 純米

七賢 星之輝

炸薩摩A5和牛里脊

和8 38% 純米大吟釀

和8 28% 純米大吟釀

季節蔬菜澤煮碗

時令海鮮刺身

伯樂星 純米大吟釀

鹽燒香魚

七賢 風凜美山 純米

鱧魚配新洋蔥火鍋

黑松露炊飯

自家製凍桃湯

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

Kuruma Prawn and Scallop with
“Kaga Futo-Kyuri” Giant Cucumber

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Satsuma A5 Wagyu Beef Tenderloin Cutlet

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Seasonal Vegetables in “Sawani-Wan” style

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Salt-Grilled “Ayu” Sweetfish

Shichiken Furinbizan Junmai

“Hamo” Pike Conger with
New-Harvest Onions Hotpot

“Takikomi” Rice with Black Truffle

Homemade Chilled Peach Soup

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

車海老帆立貝配加賀太胡瓜

菊姬 山麩 純米

七賢 星之輝

炸薩摩A5和牛里脊

和8 38% 純米大吟釀

和8 28% 純米大吟釀

鮑魚配半田素麵

時令海鮮刺身

伯樂星 純米大吟釀

海膽金槍魚腩手卷

鹽燒香魚

七賢 風凜美山 純米

鱧魚配新洋蔥火鍋

黑松露炊飯

自家製凍桃湯

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。

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

Kuruma Prawn and Scallop with
“Kaga Futo-Kyuri” Giant Cucumber

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Satsuma A5 Wagyu Beef Tenderloin Cutlet

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Abalone with Handa Somen Noodles

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Salt-Grilled “Ayu” Sweetfish

Shichiken Furinbizan Junmai

“Hamo” Pike Conger with
New-Harvest Onions Hotpot

“Takikomi” Rice with Black Truffle

Homemade Chilled Peach Soup

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.

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

特選廚師發辦盛宴

車海老帆立貝配加賀太胡瓜

菊姬 山麩 純米

七賢 星之輝

薩摩A5和牛腰里脊二重奏

和8 38% 純米大吟釀

和8 28% 純米大吟釀

鮑魚配半田素麵

北海道毛蟹

時令海鮮刺身

伯樂星 純米大吟釀

海膽金槍魚腩手卷

鹽燒香魚

七賢 風凜美山 純米

涮薩摩A5和牛西冷配魚子醬

鱧魚配新洋蔥火鍋

黑松露炊飯

自家製凍桃湯

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

Kuruma Prawn and Scallop with
“Kaga Futo-Kyuri” Giant Cucumber

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Satsuma A5 Wagyu Beef Chateaubriand
in Duo Ways

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Abalone with Handa Somen Noodles

Hokkaido Hairy Crab

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Salt-Grilled “Ayu” Sweetfish

Shichiken Furinbizan Junmai

Satsuma A5 Wagyu Beef Sirloin

“Shabu Shabu” with Caviar

“Hamo” Pike Conger with
New-Harvest Onions Hotpot

“Takikomi” Rice with Black Truffle

Homemade Chilled Peach Soup

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.

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concentration of more than 1.2%.