

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.

廚師發辦盛宴

香箱蟹

作穗乃智 純米

水芭蕉 Pure 氣泡清酒

炸A5黑毛和牛里脊

和8 38% 純米大吟釀

和8 28% 純米大吟釀

時令海鮮刺身 (三款)

伯樂星 純米大吟釀

蒸黑鮑魚

海膽金槍魚腩手卷

汁煮喜知次

七賢 風凜美山 純米

炭燒白子配甲魚湯火鍋

時令海鮮炊飯

蕨餅最中餅配自家製雪糕

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。

此為節日限定供應的晚市套餐。
供應日期為2024年12月20日至25日。

OMAKASE MENU

“Kobako-gani” Female Snow Crab

Zaku Honotomo Junmai

Mizubasho Pure Sparkling

A5 Black Wagyu Beef Tenderloin Cutlet

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Seasonal Sashimi (Three Varieties)

Hakurakusei Junmai Daiginjo

Steamed Black Abalone

Sea Urchin and Toro Handroll

“Kinki” Channel Rockfish simmered
in Soy Sauce

Shichiken Furinbizan Junmai

Charcoal grilled Milt with Softshell
Turtle Broth Hotpot

“Takikomi” Rice with Seasonal Seafood

Monaka with Warabimochi and
Homemade Ice Cream

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%.

**Only these dinner set menus will be offered during festive season.
Available between 20th till 25th December, 2024.**

特選廚師發辦盛宴

香箱蟹

作穗乃智 純米

水芭蕉 **Pure** 氣泡清酒

A5黑毛和牛腰里脊二重奏

和8 **38%** 純米大吟釀

和8 **28%** 純米大吟釀

時令海鮮刺身 (三款)

伯樂星 純米大吟釀

蒸黑鮑魚

松葉蟹配蟹味增

海膽金槍魚腩手卷

汁煮喜知次

七賢 風凜美山 純米

治部煮A5黑毛和牛西冷

炭燒白子配甲魚湯火鍋

時令海鮮炊飯

蕨餅最中餅配自家製雪糕

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。
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所有酒精飲料的酒精濃度達百分之一點二以上。

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PREMIUM OMAKASE MENU

“Kobako-gani” Female Snow Crab

Zaku Honotomo Junmai

Mizubasho Pure Sparkling

A5 Black Wagyu Beef Chateaubriand

in Duo Ways

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Seasonal Sashimi (Three Varieties)

Hakurakusei Junmai Daiginjo

Steamed Black Abalone

“Matsuba-gani” Male Snow Crab

with Crab Miso

Sea Urchin and Toro Handroll

“Kinki” Channel Rockfish simmered

in Soy Sauce

Shichiken Furinbizan Junmai

A5 Black Wagyu Beef Sirloin in “Jibu” style

Charcoal grilled Milt with Softshell

Turtle Broth Hotpot

“Takikomi” Rice with Seasonal Seafood

Monaka with Warabiochi and

Homemade Ice Cream

3,500 / Person / 11 Courses

Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.

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