

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

「華漣」蠔配車海老
作 穗乃智 純米
水芭蕉 Pure 氣泡清酒

毛蟹

白飯魚天婦羅半田素麵

時令海鮮刺身（兩款）
伯樂星 純米大吟釀

蒸櫻鱒魚配糯米
和8 38% 純米大吟釀
和8 28% 純米大吟釀

A5 黑毛和牛西冷壽喜燒火鍋
七賢 甲斐駒 純米大吟釀

時令海鮮炊飯

櫻花最中餅配自家製雪糕

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

「Ka-Ren」 Oyster with Prawn

Zaku Honotomo Junmai
Mizubasho Pure Sparkling

Hairy Crab

Ice Fish Kakiage Tempura with
Handa Somen Noodles

Seasonal Sashimi (Two Varieties)

Hakurakusei Junmai Daiginjo

Steamed Sakura Trout with Glutinous Rice

Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

A5 Black Wagyu Beef Sirloin

Sukiyaki Hotpot

Shichiken Kaikoma Junmai Daiginjo

Takikomi Rice with Seasonal Seafood

Sakura Monaka with Homemade Ice Cream

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

「華漣」蠔配車海老及鳥貝

作 穗乃智 純米
水芭蕉 Pure 氣泡清酒

毛蟹配魚子醬

白飯魚天婦羅半田素麵

時令海鮮刺身（三款）

伯樂星 純米大吟釀

海膽金槍魚腩手卷

白甘鯛立鱗燒配春筍

和8 38% 純米大吟釀
和8 28% 純米大吟釀

A5黑毛和牛西冷花山椒火鍋

七賢 甲斐駒 純米大吟釀

時令海鮮炊飯

櫻花最中餅配自家製雪糕

2,500 / 位 / 9 道菜

清酒配搭: 780 或 980 / 位

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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

「Ka-Ren」 Oyster with Prawn and
Heart Clam

Zaku Honotomo Junmai
Mizubasho Pure Sparkling

Hairy Crab with Caviar

Ice Fish Kakiage Tempura with
Handa Somen Noodles

Seasonal Sashimi (Three Varieties)

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Crispy Grilled Tilefish with Bamboo Shoot

Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

A5 Black Wagyu Beef Sirloin in
Sansho Pepper Flower Hotpot

Shichiken Kaikoma Junmai Daiginjo

Takikomi Rice with Seasonal Seafood

Sakura Monaka with 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.

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

特選廚師發辦盛宴

「華漣」蠔配海膽車海老及鳥貝

作 穗乃智 純米
水芭蕉 Pure 氣泡清酒

毛蟹配魚子醬

黑鮑魚半田素麵

時令海鮮刺身（三款）

伯樂星 純米大吟釀

炸A5黑毛和牛腰里脊

海膽金槍魚腩手卷

伊勢龍蝦配茄子

和8 38% 純米大吟釀
和8 28% 純米大吟釀

白甘鯛立鱗燒配春筍

A5黑毛和牛西冷花山椒火鍋

七賢 甲斐駒 純米大吟釀

時令海鮮炊飯

櫻花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。
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

「Ka-Ren」 Oyster with Sea Urchin

Prawn and Heart Clam

Zaku Honotomo Junmai
Mizubasho Pure Sparkling

Hairy Crab with Caviar

Black Abalone with Handa Somen Noodles

Seasonal Sashimi (Three Varieties)

Hakurakusei Junmai Daiginjo

A5 Black Wagyu Beef Chateaubriand Cutlet

Sea Urchin and Toro Handroll

Ise Lobster with Eggplant

Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

Crispy Grilled Tilefish with Bamboo Shoot

A5 Black Wagyu Beef Sirloin in

Sansho Pepper Flower Hotpot

Shichiken Kaikoma Junmai Daiginjo

Takikomi Rice with Seasonal Seafood

Sakura Monaka with 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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