

臻

Z U I C H O

此



「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.

Thank you so much for dining at Zuicho, we are delighted to serve you.

## 廚師發辦套餐

鱈魚白子天婦羅  
作 穂乃智 純米  
出羽桜 AWA 氣泡清酒

\*\*\*

炭燒A5黑毛和牛里脊  
和8 銀 純米大吟釀  
和8 金 純米大吟釀

\*\*\*

海上鮮白味噌高湯

\*\*\*

時令海鮮刺身（兩款）  
Heavensake 白雪 純米 (Label 12)

\*\*\*

金槍魚腩手卷

\*\*\*

A5黑毛和牛西冷壽喜燒火鍋  
伯樂星 純米大吟釀

\*\*\*

瑞兆特色太卷

\*\*\*

時令水果配雪糕

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

Codfish Milt Tempura  
**Zaku Honotomo Junmai**  
**Dewazakura AWA Sparkling**

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Charcoal Grilled A5 Black Wagyu  
Beef Tenderloin  
**Wa 8 Silver Junmai Daiginjo**  
**Wa 8 Gold Junmai Daiginjo**

\*\*\*

Catch of the Day in White Miso Broth

\*\*\*

Seasonal Sashimi (Two Varieties)  
**Heavensake by Konishi Junmai (Label 12)**

\*\*\*

Toro Handroll

\*\*\*

A5 Black Wagyu Beef Sirloin  
Sukiyaki Hotpot  
**Hakurakusei Junmai Daiginjo**

\*\*\*

Zuicho Specialty Futomaki Roll

\*\*\*

Seasonal Fruits with 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

鱈魚白子天婦羅  
作 穂乃智 純米  
出羽桜 AWA 氣泡清酒

\*\*\*

香箱蟹

\*\*\*

炭燒A5黑毛和牛里脊  
和8 銀 純米大吟釀  
和8 金 純米大吟釀

\*\*\*

海上鮮白味噌高湯

\*\*\*

時令海鮮刺身（兩款）  
Heavensake 白雪 純米 (Label 12)

\*\*\*

海膽金槍魚腩手卷

\*\*\*

A5黑毛和牛西冷壽喜燒火鍋  
伯樂星 純米大吟釀

\*\*\*

瑞兆特色太卷

\*\*\*

時令水果配雪糕

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。

# OMAKASE MENU

Codfish Milt Tempura

**Zaku Honotomo Junmai**

**Dewazakura AWA Sparkling**

\*\*\*

Kobakogani Female Snow Crab

\*\*\*

Charcoal Grilled A5 Black Wagyu

Beef Tenderloin

**Wa 8 Silver Junmai Daiginjo**

**Wa 8 Gold Junmai Daiginjo**

\*\*\*

Catch of the Day in White Miso Broth

\*\*\*

Seasonal Sashimi (Two Varieties)

**Heavensake by Konishi Junmai (Label 12)**

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

A5 Black Wagyu Beef Sirloin

Sukiyaki Hotpot

**Hakurakusei Junmai Daiginjo**

\*\*\*

Zuicho Specialty Futomaki Roll

\*\*\*

Seasonal Fruits with 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%.

# 特選廚師發辦盛宴

鱈魚白子天婦羅

作 穂乃智 純米

出羽桜 AWA 氣泡清酒

\*\*\*

香箱蟹

\*\*\*

炭燒A5黑毛和牛腰里脊

和8 銀 純米大吟釀

和8 金 純米大吟釀

\*\*\*

海上鮮白味噌高湯

\*\*\*

時令海鮮刺身（三款）

Heavensake 白雪 純米 (Label 12)

\*\*\*

燒松葉蟹

\*\*\*

海膽金槍魚腩手卷

\*\*\*

鹽燒喉黑魚配海膽魷魚

\*\*\*

A5黑毛和牛西冷壽喜燒火鍋

伯樂星 純米大吟釀

\*\*\*

瑞兆特色太卷

\*\*\*

時令水果配雪糕

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

Codfish Milt Tempura

**Zaku Honotomo Junmai**

**Dewazakura AWA Sparkling**

\*\*\*

Kobakogani Female Snow Crab

\*\*\*

Charcoal Grilled A5 Black Wagyu

Beef Chateaubriand

**Wa 8 Silver Junmai Daiginjo**

**Wa 8 Gold Junmai Daiginjo**

\*\*\*

Catch of the Day in White Miso Broth

\*\*\*

Seasonal Sashimi (Three Varieties)

**Heavensake by Konishi Junmai (Label 12)**

\*\*\*

Grilled Matsubagani Male Snow Crab

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

Salt Grilled Blackthroat Seaperch with

Sea Urchin and Squid

\*\*\*

A5 Black Wagyu Beef Sirloin

Sukiyaki Hotpot

**Hakurakusei Junmai Daiginjo**

\*\*\*

Zuicho Specialty Futomaki Roll

\*\*\*

Seasonal Fruits with Ice Cream

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%.