

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.

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

## 廚師發辦套餐

文蛤茶碗蒸  
作 穗乃智 純米  
出羽桜 AWA 氣泡清酒

\*\*\*

毛蟹配琥珀土佐醋  
伯樂星 純米大吟釀

\*\*\*

櫻花蝦山菜素麵

\*\*\*

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

\*\*\*

金槍魚腩手卷

\*\*\*

A5黑毛和牛牛筋配大根火鍋  
和8 銀 純米大吟釀  
和8 金 純米大吟釀

\*\*\*

鯛魚炊飯配醬油漬蛋黃天婦羅

\*\*\*

櫻花最中餅配酒粕雪糕

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

Hamaguri Clam Chawanmushi

Zaku Honotomo Junmai  
Dewazakura AWA Sparkling

\*\*\*

Hairy Crab with Amber Tosazu Vinegar

Hakurakusei Junmai Daiginjo

\*\*\*

Sakura Shrimp and Wild Vegetables  
with Somen Noodles

\*\*\*

Seasonal Sashimi (Two Varieties)

Heavensake by Konishi Junmai (Label 12)

\*\*\*

Toro Handroll

\*\*\*

A5 Black Wagyu Beef Tendon and

Daikon Radish Hotpot

Wa 8 Silver Junmai Daiginjo  
Wa 8 Gold Junmai Daiginjo

\*\*\*

Sea Bream Takikomi Rice with

Soy Cured Egg Yolk Tempura

\*\*\*

Sakura Monaka with Sake Lees 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

毛蟹配琥珀土佐醋

作 穗乃智 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

\*\*\*

櫻花蝦山菜素麵

\*\*\*

時令海鮮刺身（兩款）

Heavensake 白雪 純米 (Label 12)

\*\*\*

海膽金槍魚腩手卷

\*\*\*

鹽焗九州春筍

\*\*\*

文蛤青紫菜火鍋

伯樂星 純米大吟釀

\*\*\*

鯛魚炊飯配醬油漬蛋黃天婦羅

\*\*\*

櫻花最中餅配酒粕雪糕

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

Hairy Crab with Amber Tosazu Vinegar

**Zaku Honotomo Junmai**  
**Dewazakura AWA Sparkling**

\*\*\*

Charcoal Grilled A5 Black Wagyu

**Beef Tenderloin**  
**Wa 8 Silver Junmai Daiginjo**  
**Wa 8 Gold Junmai Daiginjo**

\*\*\*

Sakura Shrimp and Wild Vegetables  
with Somen Noodles

\*\*\*

Seasonal Sashimi (Two Varieties)

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

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

Salt Baked Kyushu Spring Bamboo Shoot

\*\*\*

Hamaguri Clam and Aosa Seaweed Hotpot

**Hakurakusei Junmai Daiginjo**

\*\*\*

Sea Bream Takikomi Rice with

Soy Cured Egg Yolk Tempura

\*\*\*

Sakura Monaka with Sake Lees Ice Cream

2,500 / Person / 9 Courses

**Sake Pairing: 780 or 980 / Person**

Ingredients may vary due to market availability.

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concentration of more than 1.2%.

## 特選廚師發辦盛宴

春季貝類配蠶豆

作 穗乃智 純米

出羽桜 AWA 氣泡清酒

\*\*\*

毛蟹配琥珀土佐醋

\*\*\*

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

\*\*\*

黑鮑魚海膽半田素麵

\*\*\*

時令海鮮刺身（三款）

Heavensake 白雪 純米 (Label 12)

\*\*\*

海膽金槍魚腩手卷

\*\*\*

鹽焗九州春筍

\*\*\*

出汁浸炭燒喉黑魚

\*\*\*

文蛤青紫菜火鍋

伯樂星 純米大吟釀

\*\*\*

鯛魚炊飯配醬油漬蛋黃天婦羅

\*\*\*

櫻花最中餅配酒粕雪糕

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

Spring Seasonal Shellfish with Broad Bean

Zaku **Honotomo Junmai**  
**Dewazakura AWA Sparkling**

\*\*\*

Hairy Crab with Amber Tosazu Vinegar

\*\*\*

Charcoal Grilled A5 Black Wagyu

Beef Chateaubriand  
Wa 8 Silver Junmai Daiginjo  
Wa 8 Gold Junmai Daiginjo

\*\*\*

Black Abalone with Sea Urchin

Handa Somen Noodles

\*\*\*

Seasonal Sashimi (Three Varieties)

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

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

Salt Baked Kyushu Spring Bamboo Shoot

\*\*\*

Charcoal Grilled Blackthroat Sea Perch

Simmered in Dashi Broth

\*\*\*

Hamaguri Clam and Aosa Seaweed Hotpot

**Hakurakusei Junmai Daiginjo**

\*\*\*

Sea Bream Takikomi Rice with

Soy Cured Egg Yolk Tempura

\*\*\*

Sakura Monaka with Sake Lees 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%.