

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

螢光魷魚配胡麻豆腐

作 穗乃智 純米
出羽桜 AWA 氣泡清酒

炭燒A5黑毛和牛臀肉

和8 銀 純米大吟釀
和8 金 純米大吟釀

春野菜澤煮椀

時令海鮮刺身（兩款）

Heavensake 白雪 純米 (Label 12)

金槍魚腩手卷

海上鮮山菜火鍋

伯樂星 純米大吟釀

時令海鮮山菜炊飯

黑糖布丁配時令水果

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

Firefly Squid with Sesame Tofu

Zaku Honotomo Junmai
Dewazakura AWA Sparkling

Charcoal Grilled A5 Black Wagyu

Beef Picanha
Wa 8 Silver Junmai Daiginjo
Wa 8 Gold Junmai Daiginjo

Spring Vegetables in Sawaniwan Clear Soup

Seasonal Sashimi (Two Varieties)

Heavensake by Konishi Junmai (Label 12)

Toro Handroll

Catch of the Day in Wild

Vegetables Hotpot
Hakurakusei Junmai Daiginjo

Seasonal Seafood with Wild

Vegetables Takikomi Rice

Black Sugar Pudding with Seasonal Fruit

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

春季貝類配蠶豆白蘆筍

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

海膽素麵

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

A5黑毛和牛西冷壽喜燒火鍋

伯樂星 純米大吟釀

時令海鮮山菜炊飯

黑糖布丁配時令水果

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

Spring Seasonal Shellfish with Broad
Bean and White Asparagus

Zaku Honotomo Junmai
Dewazakura AWA Sparkling

Charcoal Grilled A5 Black Wagyu

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

Sea Urchin Somen Noodles

Seasonal Sashimi (Two Varieties)

Heavensake by Konishi Junmai (Label 12)

Sea Urchin and Toro Handroll

Salt Baked Kyushu Spring Bamboo Shoot

A5 Black Wagyu Beef Sirloin

Sukiyaki Hotpot
Hakurakusei Junmai Daiginjo

Seasonal Seafood with Wild

Vegetables Takikomi Rice

Black Sugar Pudding with Seasonal Fruit

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.

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concentration of more than 1.2%.

特選廚師發辦盛宴

春季貝類配蠶豆白蘆筍

作 穗乃智 純米

出羽桜 AWA 氣泡清酒

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

魚子醬海膽素麵

時令海鮮刺身（三款）

Heavensake 白雪 純米 (Label 12)

海膽金槍魚腩手卷

黑鮑魚佐肝醬配日式蓮藕餅

鹽焗九州春筍

白甘鯛魚立鱗燒

A5黑毛和牛西冷壽喜燒火鍋

伯樂星 純米大吟釀

時令海鮮山菜炊飯

黑糖布丁配時令水果

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 and White Asparagus

Zaku Honotomo Junmai
Dewazakura AWA Sparkling

Charcoal Grilled A5 Black Wagyu

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

Caviar and Sea Urchin Somen Noodles

Seasonal Sashimi (Three Varieties)

Heavensake by Konishi Junmai (Label 12)

Sea Urchin and Toro Handroll

Black Abalone with Liver Sauce and

Japanese style Lotus Root Cake

Salt Baked Kyushu Spring Bamboo Shoot

Crispy Grilled White Tilefish

A5 Black Wagyu Beef Sirloin

Sukiyaki Hotpot

Hakurakusei Junmai Daiginjo

Seasonal Seafood with Wild

Vegetables Takikomi Rice

Black Sugar Pudding with Seasonal Fruit

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%.