

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.

節日廚師發辦盛宴

烏貝配春菜清湯

菊姬 山麩 純米

七賢 星之輝

北海道毛蟹配土佐醋

七賢 風凜美山 純米

炸薩摩A5和牛里脊

時令海鮮刺身

伯樂星 純米大吟釀

海膽金槍魚腩手卷

清酒蒸喉黑魚

白鴻 “沙羅雙樹” 50% 純米大吟釀

白鴻 “沙羅雙樹” 大吟釀

北海道海膽配伊勢龍蝦豆乳火鍋

時令海鮮炊飯

麻糬最中餅配自家製雪糕

2,880 / 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。

此為限定供應的節日套餐。供應日期為

2024年5月1日至5日。

FESTIVE OMAKASE MENU

Heart Clam with Spring Vegetables
in Clear Soup

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Hokkaido Hairy Crab with Tosazu Vinegar

Shichiken Furinbizan Junmai

Satsuma A5 Wagyu Beef Tenderloin Cutlet

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Blackthroat Seaperch steamed in Sake

Hakuko "Sarasouju" 50% Junmai Daiginjo

Hakuko "Sarasouju" Daiginjo

Hokkaido Sea Urchin and Ise Lobster

Soy Milk Hotpot

“Takikomi” Rice with Seasonal Seafood

Monaka with Mochi and Homemade
Ice Cream

2,880 / 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%.

**These festive set menus are limited time offer only.
Available between 1st May till 5th May, 2024.**

節日特選廚師發辦盛宴

烏貝配春菜清湯

菊姬 山麩 純米

七賢 星之輝

北海道海膽毛蟹配土佐醋

七賢 風凜美山 純米

手握壽司 (兩貫)

薩摩A5和牛腰里脊二重奏

時令海鮮刺身

伯樂星 純米大吟釀

海膽金槍魚腩手卷

汁煮鯛魚子

清酒蒸喉黑魚

白鴻 “沙羅雙樹” 50% 純米大吟釀

白鴻 “沙羅雙樹” 大吟釀

北海道海膽配伊勢龍蝦豆乳火鍋

時令海鮮炊飯

麻糬最中餅配自家製雪糕

3,880 / 位 / 11 道菜

清酒配搭: 780 或 980 / 位

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此為限定供應的節日套餐。供應日期為

2024年5月1日至5日。

FESTIVE PREMIUM OMAKASE MENU

Heart Clam with Spring Vegetables
in Clear Soup

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Hokkaido Sea Urchin and Hairy Crab
with Tosazu Vinegar

Shichiken Furinbizan Junmai

Nigiri Sushi (Two Varieties)

Satsuma A5 Wagyu Beef Chateaubriand
in Duo Ways

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Simmered Sea Bream Roe

Blackthroat Seaperch steamed in Sake

Hakuko "Sarasouju" 50% Junmai Daiginjo

Hakuko "Sarasouju" Daiginjo

Hokkaido Sea Urchin and Ise Lobster
Soy Milk Hotpot

“Takikomi” Rice with Seasonal Seafood

Monaka with Mochi and Homemade
Ice Cream

3,880 / Person / 11 Courses

Sake Pairing: 780 or 980 / Person

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