

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.

節日午市品鑒套餐

燕菁帆立貝車海老
作 穗乃智 純米

毛蟹配土佐醋

時令海鮮刺身 (三款)
白鴻“沙羅雙樹”大吟釀

A5黑毛和牛西冷壽喜燒火鍋

時令海鮮炊飯

日向夏蜜柑果凍

1,680 / 位 / 6 道菜
清酒配搭: 380 / 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。
獨家供應日期為2025年2月14日。

FESTIVE LUNCH TASTING MENU

Kabura Turnip with Scallop and Prawn

Zaku Honotomo Junmai

Hairy Crab with Tosazu Vinegar

Seasonal Sashimi (Three Varieties)

Hakuko "Sarasouju" Daiginjo

A5 Black Wagyu Beef Sirloin

Sukiyaki Hotpot

Takikomi Rice with Seasonal Seafood

Hyuganatsu Citrus with Fruits Jelly

1,680 / Person / 6 Courses

Sake Pairing: 380 / 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.
Exclusively available on 14th February, 2025.**

節日廚師發辦盛宴

燕菁帆立貝車海老
作穗乃智純米
水芭蕉 Pure 氣泡清酒

毛蟹配土佐醋

海膽魚子醬金槍魚腩壽司
和8 38% 純米大吟釀
和8 28% 純米大吟釀

伊勢龍蝦胡麻豆腐白味噌湯

時令海鮮刺身 (三款)
伯樂星 純米大吟釀

炭燒A5黑毛和牛里脊
七賢 風凜美山 純米

鰻魚火鍋

時令海鮮炊飯

日向夏蜜柑果凍

2,880 / 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。

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FESTIVE OMAKASE MENU

Kabura Turnip with Scallop and Prawn

Zaku Honotomo Junmai

Mizubasho Pure Sparkling

Hairy Crab with Tosazu Vinegar

Sea Urchin Caviar and Toro Sushi

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Ise Lobster Sesame Tofu in White

Miso Broth

Seasonal Sashimi (Three Varieties)

Hakurakusei Junmai Daiginjo

Charcoal Grilled A5 Black Wagyu

Beef Tenderloin

Shichiken Furinbizan Junmai

Buri Yellowtail Hotpot

Takikomi Rice with Seasonal Seafood

Hyuganatsu Citrus with Fruits Jelly

2,880 / Person / 9 Courses

Sake Pairing: 780 or 980 / Person

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節日特選廚師發辦盛宴

蕪菁帆立貝車海老

作穗乃智 純米

水芭蕉 **Pure** 氣泡清酒

毛蟹配土佐醋

海膽魚子醬金槍魚腩壽司

和8 38% 純米大吟釀

和8 28% 純米大吟釀

伊勢龍蝦胡麻豆腐白味噌湯

時令海鮮刺身 (三款)

伯樂星 純米大吟釀

海膽金槍魚腩手卷

炭燒松葉蟹配蟹味增

七賢 風凜美山 純米

炭燒A5黑毛和牛腰里脊

鰺魚火鍋

時令海鮮炊飯

日向夏蜜柑果凍

3,880 / 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。
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FESTIVE PREMIUM OMAKASE MENU

Kabura Turnip with Scallop and Prawn

Zaku Honotomo Junmai

Mizubasho Pure Sparkling

Hairy Crab with Tosazu Vinegar

Sea Urchin Caviar and Toro Sushi

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Ise Lobster Sesame Tofu in White

Miso Broth

Seasonal Sashimi (Three Varieties)

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Charcoal Grilled Matsuba-gani Male

Snow Crab with Crab Miso

Shichiken Furinbizan Junmai

Charcoal Grilled A5 Black Wagyu

Beef Chateaubriand

Buri Yellowtail Hotpot

Takikomi Rice with Seasonal Seafood

Hyuganatsu Citrus with Fruits Jelly

3,880 / Person / 11 Courses

Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.

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