

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.

午市品鑒套餐

柿子沙律拌豆腐芝麻醬

作 穗乃智 純米

時令海鮮刺身

大蝦西葫蘆花天婦羅

白鴻“沙羅雙樹”大吟釀

薩摩A5和牛西冷菌菇壽喜燒火鍋

時令海鮮炊飯

麻糬最中餅配時令水果核桃雪糕

1,300 / 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。

LUNCH TASTING MENU

Persimmon Salad with Tofu Sesame Sauce

Zaku Honotomo Junmai

Seasonal Sashimi

Shrimp Zucchini Flower Tempura

Hakuko "Sarasouju" Daiginjo

Satsuma A5 Wagyu Beef Sirloin with

Mushroom Sukiyaki Hotpot

“Takikomi” Rice with Seasonal Seafood

Seasonal Fruits Monaka with Mochi

and Walnut Ice Cream

1,300 / 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%.

廚師發辦套餐

柿子沙律拌豆腐芝麻醬

菊姬 山糜 純米

七賢 星之輝

大蝦西葫蘆花天婦羅

和8 38% 純米大吟釀

和8 28% 純米大吟釀

菊花蕪菁免治雞肉碗物

時令海鮮刺身

伯樂星 純米大吟釀

海膽醬燒喉黑魚

七賢 風凜美山 純米

薩摩A5和牛西冷菌菇壽喜燒火鍋

時令海鮮炊飯

麻糬最中餅配時令水果核桃雪糕

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。

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所有酒精飲料的酒精濃度達百分之一點二以上。

TASTING MENU

Persimmon Salad with Tofu Sesame Sauce

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Shrimp Zucchini Flower Tempura

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Chrysanthemum Turnip with Minced

Chicken in Broth

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Grilled Blackthroat Sea Perch with

Sea Urchin Sauce

Shichiken Furinbizan Junmai

Satsuma A5 Wagyu Beef Sirloin with

Mushroom Sukiyaki Hotpot

“Takikomi” Rice with Seasonal Seafood

Seasonal Fruits Monaka with Mochi

and Walnut 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

柿子沙律拌豆腐芝麻醬

菊姬 山糜 純米

七賢 星之輝

炸薩摩A5和牛里脊配

大蝦西葫蘆花天婦羅

和8 38% 純米大吟釀

和8 28% 純米大吟釀

菊花蕪菁免治雞肉碗物

時令海鮮刺身

伯樂星 純米大吟釀

海膽金槍魚腩手卷

海膽醬燒喉黑魚

七賢 風凜美山 純米

薩摩A5和牛西冷菌菇壽喜燒火鍋

時令海鮮炊飯

麻糬最中餅配時令水果核桃雪糕

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

Persimmon Salad with Tofu Sesame Sauce

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Satsuma A5 Wagyu Beef Tenderloin Cutlet

with Shrimp Zucchini Flower Tempura

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Chrysanthemum Turnip with Minced

Chicken in Broth

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Sea Urchin and Toro Handroll

Grilled Blackthroat Sea Perch with

Sea Urchin Sauce

Shichiken Furinbizan Junmai

Satsuma A5 Wagyu Beef Sirloin with

Mushroom Sukiyaki Hotpot

“Takikomi” Rice with Seasonal Seafood

Seasonal Fruits Monaka with Mochi

and Walnut Ice Cream

2,500 / Person / 9 Courses

Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.

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All prices are in MOP, subject to 10% service charge.

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特選廚師發辦盛宴

柿子沙律拌豆腐芝麻醬

菊姬 山麩 純米

七賢 星之輝

薩摩A5和牛腰里脊二重奏

配酥炸松茸

和8 38% 純米大吟釀

和8 28% 純米大吟釀

菊花蕪菁免治雞肉碗物

時令海鮮刺身

伯樂星 純米大吟釀

黑鮑魚配肝醬

海膽金槍魚腩手卷

海膽醬燒喉黑魚

七賢 風凜美山 純米

貝足煮伊勢龍蝦

薩摩A5和牛西冷菌菇壽喜燒火鍋

時令海鮮炊飯

麻糬最中餅配時令水果核桃雪糕

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

Persimmon Salad with Tofu Sesame Sauce

Kikuhime Yamahai Junmai

Shichiken Hoshi-no-Kagayaki Sparkling

Satsuma A5 Wagyu Beef Chateaubriand
in Duo Ways with Fried Matsutake

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Chrysanthemum Turnip with Minced
Chicken in Broth

Seasonal Sashimi

Hakurakusei Junmai Daiginjo

Black Abalone with Liver Sauce

Sea Urchin and Toro Handroll

Grilled Blackthroat Sea Perch with
Sea Urchin Sauce

Shichiken Furinbizan Junmai

Simmered Ise Lobster

Satsuma A5 Wagyu Beef Sirloin with
Mushroom Sukiyaki Hotpot

“Takikomi” Rice with Seasonal Seafood

Seasonal Fruits Monaka with Mochi
and Walnut 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%.