

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

炸蓮藕海膽丸子  
作 穗乃智 純米

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炸A5黑毛和牛里脊

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時令海鮮刺身（兩款）  
白鴻 “沙羅雙樹” 大吟釀

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鰻魚火鍋

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時令海鮮炊飯

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岡山水蜜桃

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

Deep Fried Lotus Root Ball with Sea Urchin

**Zaku Honotomo Junmai**

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A5 Black Wagyu Beef Tenderloin Cutlet

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Seasonal Sashimi (Two Varieties)

**Hakuko "Sarasouju" Daiginjo**

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Unagi Eel Hotpot

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Takikomi Rice with Seasonal Seafood

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Okayama Peach

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%.