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Z U I C H O

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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.

前菜

大蝦配凍白露筍蓉

炸物

薩摩A5和牛腰里脊

麵物

海膽“半田”素麵

刺身

時令海鮮 (兩款)
魚子醬壽司 (加380)

鍋物

時令海鮮配白味噌豆乳火鍋

燒物

時令海鮮

壽司

海膽金槍魚腩手卷

肉料理

薩摩A5和牛壽喜燒

食事

時令海鮮炊飯

甜品

鮮果紅豆麻糬配最中餅

2,500 / 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。

APPETIZER

Chilled White Asparagus Puree with Prawn

FRIED DISH

Satsuma A5 Beef Tenderloin Cutlet

NOODLES

“Handa” Somen Noodles
with Sea Urchin

SASHIMI

Seasonal Seafood (two kinds)
Caviar Sushi (charge additional 380)

HOT POT

Seasonal Seafood with
White Miso and Soy Milk Pot

GRILLED DISH

Seasonal Seafood

SUSHI

Sea Urchin and Toro Handroll

HOT DISH

Satsuma A5 Beef Sirloin Sukiyaki

RICE

“Takikomi” Rice with Seasonal Seafood

DESSERT

Monaka Ice-cream with
Mochi, Red Bean and Seasonal Fruit

2,500 / 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.