

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.

Thank you so much for dining at Zuicho, we  
are delighted to serve you.

## 廚師發辦套餐

加茂茄子配車海老  
作 穗乃智 純米  
出羽桜 AWA 氣泡清酒

\*\*\*

清燉甲魚湯

\*\*\*

時令海鮮刺身 (兩款)  
Heavensake 白雪 純米 (Label 12)

\*\*\*

金槍魚腩手卷

\*\*\*

唐揚日光魚  
和8 銀 純米大吟釀  
和8 金 純米大吟釀

\*\*\*

牛筋山椒果火鍋  
伯樂星 純米大吟釀

\*\*\*

北海道玉米炊飯

\*\*\*

山梨白桃及自家製雪糕

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。  
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。

## TASTING MENU

Kamo Eggplant with Prawn

Zaku Honotomo Junmai

Dewazakura AWA Sparkling

\*\*\*

Soft shell Turtle in Clear Soup

\*\*\*

Seasonal Sashimi (Two Varieties)

Heavensake by Konishi Junmai (Label 12)

\*\*\*

Toro Handroll

\*\*\*

Deep Fried Greeneye Fish

Wa 8 Silver Junmai Daiginjo

Wa 8 Gold Junmai Daiginjo

\*\*\*

Beef Tendon with Sansho Pepper Hot Pot

Hakurakusei Junmai Daiginjo

\*\*\*

Takikomi Rice with Hokkaido Corn

\*\*\*

Yamanashi White Peach and Homemade

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

加茂茄子配車海老及燒鰻魚  
作 穗乃智 純米  
出羽桜 AWA 氣泡清酒

\*\*\*

手握壽司 (兩款)

\*\*\*

甲魚湯椀物

\*\*\*

時令海鮮刺身 (兩款)  
Heavensake 白雪 純米 (Label 12)

\*\*\*

海膽金槍魚腩手卷

\*\*\*

燒鰯魚配蔘汁  
和 8 銀 純米大吟釀  
和 8 金 純米大吟釀

\*\*\*

A5 和牛里脊山椒果火鍋  
伯樂星 純米大吟釀

\*\*\*

北海道玉米炊飯

\*\*\*

山梨白桃及自家製雪糕

2,500 / 位 / 9 道菜  
清酒配搭: 780 或 980 / 位

Ingredients may vary due to market availability.

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

All alcoholic beverages contain an alcohol  
concentration of more than 1.2%.

## OMAKASE MENU

Kamo Eggplant with Prawn and Eel

Zaku Honotomo Junmai

**Dewazakura AWA Sparkling**

\*\*\*

Nigiri Sushi (Two Varieties)

\*\*\*

Soft-shelled Turtle in Clear Soup

\*\*\*

Seasonal Sashimi (Two Varieties)

Heavensake by Konishi Junmai (Label 12)

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

Grilled Spanish Mackerel with  
Water Pepper Sauce

Wa 8 Silver Junmai Daiginjo

**Wa 8 Gold Junmai Daiginjo**

\*\*\*

A5 Wagyu Beef Tenderloin with Sansho  
Pepper Hot Pot

Hakurakusei Junmai Daiginjo

\*\*\*

Takikomi Rice with Hokkaido Corn

\*\*\*

Chilled White Peach Served with White Peach  
Ice Cream

2,500 / 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%.

## 特選廚師發辦盛宴

加茂茄子配海膽,車海老及燒鰻魚

作 穗乃智 純米

出羽桜 AWA 氣泡清酒

\*\*\*

手握壽司 (兩款)

\*\*\*

甲魚湯碗物

\*\*\*

時令海鮮刺身 (四款)

Heavensake 白雪 純米 (Label 12)

\*\*\*

海膽金槍魚腩手卷

\*\*\*

甘鯛魚立鱗燒

\*\*\*

鮑魚配鮑魚肝醬

和 8 銀 純米大吟釀

和 8 金 純米大吟釀

\*\*\*

A5 和牛山椒火鍋

伯樂星 純米大吟釀

\*\*\*

北海道玉米炊飯

\*\*\*

山梨白桃及自家製雪糕

3,500 / 位 / 11 道菜

清酒配搭: 780 或 980 / 位

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%.

## PREMIUM OMAKASE MENU

Kamo Eggplant with Sea Urchin, Prawn and  
Grilled Eel

Zaku Honotomo Junmai

Dewazakura AWA Sparkling

\*\*\*

Nigiri Sushi (Two Varieties)

\*\*\*

Soft-shelled Turtle in Clear Soup

\*\*\*

Seasonal Sashimi (Four Varieties)

Heavensake by Konishi Junmai (Label 12)

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

Grilled Tilefish with Crispy Scales

\*\*\*

Steamed Abalone with Abalone Liver Sauce

Wa 8 Silver Junmai Daiginjo

Wa 8 Gold Junmai Daiginjo

\*\*\*

A5 Wagyu Beef Tenderloin with Sansho  
Pepper Hot Pot

Hakurakusei Junmai Daiginjo

\*\*\*

Takikomi Rice with Hokkaido Corn

\*\*\*

Yamanashi White Peach and Homemade  
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%.