

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.

和

海膽牡丹蝦冷素麵

出羽桜 AWA 氣泡清酒

水芭蕉 Pure 氣泡清酒

手握壽司 (2貫)

加茂茄子鱧魚烤米湯碗物

時令海鮮刺身 (兩款)

楯野川 馬年干支 純米大吟釀

金槍魚腩手卷

和 8 38% 純米大吟釀

和 8 28% 純米大吟釀

A5黑毛和牛牛筋山椒果火鍋

Heavensake 浦霞 純米大吟釀 (Label Orange)

Heavensake 新澤 純米大吟釀 (Label Noir)

三文魚籽毛蟹炊飯及茶漬飯

凍桃子湯配杏仁雪糕

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。

NAGOMI

Chilled Somen Noodles with Sea Urchin and
Botan Shrimp

Dewazakura AWA Sparkling
Mizubasho Pure Sparkling

Nigiri Sushi (Two Varieties)

Kaga Eggplant and Pike Conger and with Roasted Rice Dashi Soup

Seasonal Sashimi (Two Varieties)
Tatenokawa Junmai Daiginjo (Zodiac Year of Horse)

Toro Handroll
Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

A5 Black Wagyu Beef Tendon
with Sansho Pepper Hot Pot
Heavensake URAKASUMI Junmai Daiginjo (Label Orange)
Heavensake NIIZAWA Junmai Daiginjo (Label Noir)

Salmon Roe and Hairy Crab Rice in
Takikomi and Ochazuke Style

Chilled Peach Soup with Almond 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%.

兆

海膽白芋莖

出羽桜 AWA 氣泡清酒

水芭蕉 Pure 氣泡清酒

手握壽司 (2貫)

加茂茄子鱧魚烤米湯碗物

時令海鮮刺身 (兩款)

楯野川 馬年干支 純米大吟釀

海膽金槍魚腩手卷

和 8 38% 純米大吟釀

和 8 28% 純米大吟釀

鹽燒太刀魚

A5和牛治部煮

Heavensake 浦霞 純米大吟釀 (Label Orange)

Heavensake 新澤 純米大吟釀 (Label Noir)

三文魚籽毛蟹炊飯及茶漬飯

凍桃子湯配杏仁雪糕

2,500 / 位 / 9 道菜

清酒配搭: 780 或 980 / 位

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CHO

Sea Urchin with Taro Stalk

Dewazakura AWA Sparkling

Mizubasho Pure Sparkling

Nigiri Sushi (Two Varieties)

Kaga Eggplant and Pike Conger and with Roasted Rice Dashi Soup

Seasonal Sashimi (Two Varieties)

Tatenokawa Junmai Daiginjo (Zodiac Year of Horse)

Sea Urchin and Toro Handroll

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Salt-grilled Cutlassfish

A5 Wagyu Beef Tenderloin in Jibuni Style

Heavensake URAKASUMI Junmai Daiginjo (Label Orange)

Heavensake NIIZAWA Junmai Daiginjo (Label Noir)

Salmon Roe and Hairy Crab Rice in

Takikomi and Ochazuke Style

Chilled Peach Soup with Almond Ice Cream

2,500 / Person / 9 Courses

Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.

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瑞

三重鮑魚車海老配及海膽

出羽桜 AWA 氣泡清酒

水芭蕉 Pure 氣泡清酒

手握壽司 (2貫)

加茂茄子鱧魚烤米湯碗物

時令海鮮刺身 (四款)

楯野川 馬年干支 純米大吟釀

海膽金槍魚腩手卷

和8 38% 純米大吟釀

和8 28% 純米大吟釀

炭燒野生鰻魚

魚子醬半田素麵

黑松露A5和牛治部煮

Heavensake 浦霞 純米大吟釀 (Label Orange)

Heavensake 新澤 純米大吟釀 (Label Noir)

三文魚籽毛蟹炊飯及茶漬飯

凍桃子湯配杏仁雪糕

3,500 / 位 / 10 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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所有酒精飲料的酒精濃度達百分之一點二以上。

MIZU

Steamed Mie Abalone with Kuruma Prawn and Sea Urchin

Zaku Honotomo Junmai
Dewazakura AWA Sparkling

Nigiri Sushi (Two Varieties)

Kaga Eggplant and Pike Conger and with Roasted Rice Dashi Soup

Seasonal Sashimi (Four Varieties)
Tatenokawa Junmai Daiginjo (Zodiac Year of Horse)

Sea Urchin and Toro Handroll

Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

Charcoal Grilled Wild Unagi Eel

Chilled Handa Somen Noodles with Caviar

A5 Wagyu Beef Tenderloin in Jibu-ni Style with Black Truffle

Heavensake URAKASUMI Junmai Daiginjo (Label Orange)

Heavensake NIIZAWA Junmai Daiginjo (Label Noir)

Salmon Roe and Hairy Crab Rice in
Takikomi and Ochazuke Style

Chilled Peach Soup with Almond Ice Cream

3,500 / Person / 10 Courses
Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.

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