

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.

# 吉

加賀蓮藕茶碗蒸  
天鷲絨之味 純米吟釀

\*\*\*

時令海鮮刺身 (兩款)  
追加: 海膽金槍魚腩手卷 480

\*\*\*

加茂茄子配煮冬瓜  
HEAVENSAKE 白雪 純米 (Label 12)

\*\*\*

鱧魚火鍋  
來福 雫 大吟釀

\*\*\*

生薑 A5 黑毛和牛牛肉炊飯及茶漬飯

\*\*\*

凍桃子湯配杏仁雪糕

988 / 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。

# KICHI

Steamed Egg Custard with Kaga Lotus

Root

SHICHIKEN Biroanoaji Junmai Ginjo

\*\*\*

Seasonal Sashimi (Two Varieties)

Add: Sea Urchin and Toro Handroll 480

\*\*\*

Simmered Winter Melon with Kamo Eggplant

HEAVENSAKE by Konishi Junmai (Label 12)

\*\*\*

Pike Conger Hotpot

RAIFUKU Shizuku Daiginjo

\*\*\*

A5 Black Wagyu Beef and Ginger Rice in  
Takikomi and Ochazuke Style

\*\*\*

Chilled Peach Soup with Almond Ice Cream

988 / 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%.

# 彩

## 醋漬水雲

天鷲絨之味 純米吟釀  
和 8 銀 純米大吟釀

\*\*\*

## 加賀蓮藕茶碗蒸

\*\*\*

## 時令海鮮刺身 (兩款)

HEAVENSAKE 白雪 純米 (Label 12)  
HEAVENSAKE 出羽桜 純米吟釀 (Label Azur)

\*\*\*

## 加茂茄子配煮冬瓜

\*\*\*

## 鹽燒太刀魚

水芭蕉 Premium 純米大吟釀

\*\*\*

## A5 黑毛和牛牛筋山椒果火鍋

來福 雫 大吟釀

\*\*\*

## 手握壽司盛合

追加: 海膽金槍魚腩手卷 480

\*\*\*

## 凍桃子湯配杏仁雪糕

1,588 / 位 / 8 道菜  
清酒配搭: 380 或 780 / 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。

## SAI

Vinegared Mozuku Seaweed  
SHICHIKEN Biroanoaji Junmai Ginjo  
Wa 8 Silver Junmai Daiginjo

\*\*\*

Steamed Egg Custard with Kaga Lotus  
Root

\*\*\*

Seasonal Sashimi (Two Varieties)  
HEAVENSAKE by Konishi Junmai (Label 12)  
HEAVENSAKE by Dewazakura Junmai Ginjo (Label Azur)

\*\*\*

Simmered Winter Melon with Kamo Eggplant

\*\*\*

Salt-grilled Cutlassfish  
MIZUBASHO Premium Junmai Daiginjo

\*\*\*

A5 Black Wagyu Beef Tendon  
with Sansho Pepper Hot Pot  
RAIFUKU Shizuku Daiginjo

\*\*\*

Assorted Nigiri Sushi  
Add: Sea Urchin and Toro Handroll 480

\*\*\*

Chilled Peach Soup with Almond Ice Cream

1,588 / Person / 8 Courses

**Sake Pairing: 380 or 780 / 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%.