

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

鱧魚天婦羅

HEAVENSAKE 白雪 純米 (Label 12)

時令海鮮刺身（兩款）

追加:海膽金槍魚腩手卷480

甲魚春卷

七賢 天鵝絨之味 純米吟釀

毛蟹豆乳火鍋

來福 零 大吟釀

時令海鮮炊飯及茶漬飯

杏仁雪糕最中餅

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

Pike Conger Tempura
HEAVENSAKE by Konishi Junmai (Label 12)

Seasonal Sashimi (Two Varieties)
Add: Sea Urchin and Toro Handroll 480

Soft Shell Turtle Spring Roll
SHICHIKEN Biroanoaji Junmai Ginjo

Hairy Crab Soy Milk Hotpot
RAIFUKU Shizuku Daiginjo

Seasonal Seafood Rice in
Takikomi and Ochazuke Style

Almond Ice Cream Monaka

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

鱧魚天婦羅

HEAVENSAKE 白雪 純米 (Label 12)

HEAVENSAKE 出羽桜 純米吟釀 (Label Azur)

賀茂茄子配白味噌

時令海鮮刺身 (兩款)

七賢 天鰲絨之味 純米吟釀

和8 銀 純米大吟釀

手握壽司 (3貫)

追加:海膽金槍魚腩手卷480

炸A5黑毛和牛里脊

來福 零 大吟釀

毛蟹豆乳火鍋

水芭蕉 Premium 純米大吟釀

時令海鮮炊飯及茶漬飯

杏仁雪糕最中餅

1,588 / 位 / 8 道菜

清酒配搭: 780 或 980 / 位

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所有酒精飲料的酒精濃度達百分之一點二以上。

IRODORI

Pike Conger Tempura

HEAVENSAKE by Konishi Junmai (Label 12)

HEAVENSAKE by Dewazakura Junmai Ginjo (Label Azur)

Fried Kamo Eggplant with White Miso Sauce

Seasonal Sashimi (Two Varieties)

SHICHIKEN Biroanoaji Junmai Ginjo

Wa 8 Silver Junmai Daiginjo

Nigiri Sushi (Three Varieties)

Add: Sea Urchin and Toro Handroll 480

A5 Black Wagyu Beef Tenderloin Cutlet

RAIFUKU Shizuku Daiginjo

Hairy Crab Soy Milk Hotpot

MIZUBASHO Premium Junmai Daiginjo

Seasonal Seafood Rice in
Takikomi and Ochazuke Style

Almond Ice Cream Monaka

1,588 / Person / 8 Courses

Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.

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