

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.

兆

北海道毛蟹,帆立貝配燒賀茂茄子

出羽桜 AWA 氣泡清酒

水芭蕉 Pure 氣泡清酒

梭子魚壽司

長崎甘鯛菊花清湯配燒松茸

時令海鮮刺身（三款）

東洋美人 壹番纏 純米大吟釀

(大極上)馬糞海膽金槍魚腩手卷

和 8 38% 純米大吟釀

和 8 28% 純米大吟釀

炭燒A5黑毛和牛里脊

海鮮天婦羅火鍋

Heavensake浦霞 純米大吟釀 (Label Orange)

Heavensake 新澤 純米大吟釀 (Label Noir)

燒喉黑魚松茸炊飯及茶漬飯

杏仁雪糕最中餅

2,888 / 位 / 9 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。

KIZASHI

Hokkaido Hairy Crab, Scallop and
Grilled Kamo Eggplant

Dewazakura AWA Sparkling
Mizubasho Pure Sparkling

Barracudas Sushi

Nagasaki Tilefish Chrysanthemum Soup with
Grilled Matsutake Mushroom

Seasonal Sashimi (Three Varieties)

TOYOBIJIN Ichiban Matoi Junmai Daiginjo

(Daigokujo) Bafun Sea Urchin and Toro Handroll

Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

Charcoal Grilled A5 Black Wagyu
Beef Tenderloin

Seasonal Seafood Tempura Hotpot

Heavensake URAKASUMI Junmai Daiginjo (Label Orange)
Heavensake NIIZAWA Junmai Daiginjo (Label Noir)

Grilled Blackthroat Seaperch and
Matsutake Mushroom in Rice
Takikomi and Ochazuke Style

Almond Ice Cream Monaka

2,888 / 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%.

瑞

北海道毛蟹,帆立貝配燒賀茂茄子

出羽桜 AWA 氣泡清酒

水芭蕉 Pure 氣泡清酒

奈良柿,無花果,銀杏配白芝麻豆腐醬

魚子醬花穗壽司

長崎甘鯛菊花清湯配燒松茸

時令海鮮刺身 (三款)

東洋美人 壹番纏 純米大吟釀

(大極上)馬糞海膽金槍魚腩手卷

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炭燒A5黑毛和牛腰里脊

三重黑鮑魚配海蝦醬

Heavensake浦霞 純米大吟釀 (Label Orange)

Heavensake 新澤 純米大吟釀 (Label Noir)

海鮮天婦羅火鍋

燒喉黑魚松茸炊飯及茶漬飯

杏仁雪糕最中餅

3,688 / 位 / 11 道菜

清酒配搭: 780 或 980 / 位

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MIZU

Hokkaido Hairy Crab, Scallop and
Grilled Kamo Eggplant

Dewazakura AWA Sparkling

Mizubasho Pure Sparkling

Nara Persimmon, Fig & Ginkgo with White Sesame
Tofu Dressing

Caviar Hanaho Sushi

Nagasaki Tilefish Chrysanthemum Soup with Grilled Matsutake
Mushroom

Seasonal Sashimi (Three Varieties)

TOYOBIJIN Ichiban Matoi Junmai Daiginjo

(Daigokujo) Bafun Sea Urchin and Toro Handroll

Wa8 38% Junmai Daiginjo

Wa8 28% Junmai Daiginjo

Charcoal Grilled A5 Black Wagyu
Beef Chateaubriand

Steamed Mei Black Abalone with Prawn Sauce

Heavensake URAKASUMI Junmai Daiginjo (Label Orange)

Heavensake NIIZAWA Junmai Daiginjo (Label Noir)

Seasonal Seafood Tempura Hotpot

Grilled Blackthroat Seaperch and
Matsutake Mushroom in Rice
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