瑞兆

ZUICHO

「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

柚子鮫鰊魚肝茶碗蒸
出羽桜 AWA 氣泡清酒
水芭蕉 Pure 氣泡清酒

***

炭燒鱈魚白子白味噌湯

***

時令海鮮刺身（兩款）
東洋美人 壱番纏 純米大吟釀

***

金槍魚腩手卷

***

炭燒A5黑毛和牛里脊
和 8 38% 純米大吟釀
和 8 28% 純米大吟釀

***

松葉蟹豆乳火鍋
Heavensake 浦霞 純米大吟釀 (Label Orange)
Heavensake 新澤 純米大吟釀 (Label Noir)

***

金目鯛配馬糞海膽
炊飯及茶漬飯(大極上)

***

白芝麻奶凍配桂花啫喱

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爲單位，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

Yuzu Chawanmushi with Monkfish Liver
Dewazakura AWA Sparkling
Mizubasho Pure Sparkling

***

Charcoal Grilled Codfish Milt in White Miso Broth

***

Seasonal Sashimi (Two Varieties)

***

Toro Handroll
TOYOBIJIN Ichiban Matoi Junmai Daiginjo

***

Charcoal Grilled A5 Black Wagyu
Beef Tenderloin
Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

***

Matsuba-gani Male Snow Crab
Soy Milk Hotpot
Heavensake URAKASUMI Junmai Daiginjo (Label Orange)
Heavensake NIIZAWA Junmai Daiginjo (Label Noir)

***

Golden Eye Snapper and Bafun Sea Urchin Rice
in Takikomi and Ochazuke Style (Daigokujo)

***

White Sesame Blancmange with Osmanthus Jelly

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

柚子鮫鰊魚肝茶碗蒸
出羽桜 AWA 氣泡清酒
水芭蕉 Pure 氣泡清酒

***

香箱蟹琥珀啫喱

***

炭燒鱈魚白子白味噌湯

***

時令海鮮刺身（三款）
東洋美人 壱番纏 純米大吟醸

***

馬糞海膽金槍魚腩手卷 (大極上)
和 8 38% 純米大吟醸
和 8 28% 純米大吟醸

***

治部煮A5黑毛和牛西冷配白松露

***

松葉蟹豆乳火鍋
Heavensake浦霞 純米大吟醸 (Label Orange)
Heavensake 新澤 純米大吟醸 (Label Noir)

***

金目鯛配馬糞海膽
炊飯及茶漬飯(大極上)

***

白芝麻奶凍配桂花啫喱

2,500 / 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。
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所有酒精飲料的酒精濃度達百分之一點二以上。

KIZASHI

Yuzu Chawanmushi with Monkfish Liver
Dewazakura AWA Sparkling
Mizubasho Pure Sparkling

***

Kobako-gani Female Snow Crab with Amber Jelly

***

Charcoal Grilled Codfish Milt in White Miso Broth

***

Seasonal Sashimi (Three Varieties)
TOYOBIJIN Ichiban Matoi Junmai Daiginjo

***

Bafun Sea Urchin and Toro Handroll (Daigokujo)
Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

***

Jibuni Style A5 Black Wagyu Beef Sirloin
with White Truffle

***

Matsuba-gani Male Snow Crab
Soy Milk Hotpot
Heavensake URAKASUMI Junmai Daiginjo (Label Orange)
Heavensake NIIZAWA Junmai Daiginjo (Label Noir)

***

Golden Eye Snapper and Bafun Sea Urchin Rice
in Takikomi and Ochazuke Style (Daigokujo)

***

White Sesame Blancmange with Osmanthus Jelly

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.
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concentration of more than 1.2%.

瑞

柚子鮫鰊魚肝茶碗蒸
出羽桜 AWA 氣泡清酒
水芭蕉 Pure 氣泡清酒

***

香箱蟹琥珀啫喱

***

炭燒鱈魚白子白味噌湯

***

時令海鮮刺身（三款）

***

馬糞海膽金槍魚腩手卷 (大極上)
和8 38% 純米大吟釀
和8 28% 純米大吟釀

***

海膽鮑魚素麵

***

炭燒松葉蟹配蟹味噌

***

治部煮A5黑毛和牛西冷配白松露
Heavensake浦霞 純米大吟釀 (Label Orange)
Heavensake 新澤 純米大吟釀 (Label Noir)

***

三重伊勢海老豆乳火鍋

***

金目鯛配馬糞海膽 (大極上)
炊飯及茶漬飯

***

白芝麻奶凍配桂花啫喱

3,500 / 位 / 11 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爲單位，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。

MIZU

Yuzu Chawanmushi with Monkfish Liver
Dewazakura AWA Sparkling
Mizubasho Pure Sparkling

***

Kobako-gani Female Snow Crab with Amber Jelly

***

Charcoal Grilled Codfish Milt in White Miso Broth

***

Seasonal Sashimi (Three Varieties)
TOYOBIJIN Ichiban Matoi Junmai Daiginjo

***

Bafun Sea Urchin and Toro Handroll (Daigokujo)
Wa8 38% Junmai Daiginjo
Wa8 28% Junmai Daiginjo

***

Sea Urchin & Abalone Somen Noodles

***

Charcoal Grilled Matsuba-gani Male Snow Crab
with Crab Miso

***

Jibuni Style A5 Black Wagyu Beef Sirloin
with White Truffle
Heavensake URAKASUMI Junmai Daiginjo (Label Orange)
Heavensake NIIZAWA Junmai Daiginjo (Label Noir)

***

Mie Ise Lobster Soy Milk Hotpot

***

Golden Eye Snapper and Bafun Sea Urchin Rice
in Takikomi and Ochazuke Style (Daigokujo)

***

White Sesame Blancmange with Osmanthus Jelly

3,500 / Person / 11 Courses
Sake Pairing: 780 or 980 / Person

Ingredients may vary due to market availability.
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concentration of more than 1.2%.