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.

吉

柚子鮟鱇魚肝茶碗蒸
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

***

炭燒A5黑毛和牛里脊
七賢 天鵞絨之味 純米吟釀

***

松葉蟹豆乳火鍋
來福 零 大吟釀

***

時令海鮮炊飯及茶漬飯

***

白芝麻奶凍配桂花啫喱

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。

KICHI

Yuzu Chawanmushi with Monkfish Liver
HEAVENSAKE by Konishi Junmai (Label 12)

***

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

***

Charcoal Grilled A5 Black Wagyu
Beef Tenderloin
SHICHIKEN Biroanoaji Junmai Ginjo

***

Matsuba-gani Male Snow Crab
Soy Milk Hotpot
RAIFUKU Shizuku Daiginjo

***

Seasonal Seafood Rice in
Takikomi and Ochazuke Style

***

White Sesame Blancmange with Osmanthus Jelly

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

柚子鮫鰊魚肝茶碗蒸
HEAVENSAKE 白雪 純米 (Label 12)
HEAVENSAKE 出羽桜 純米吟醸 (Label Azur)

***

磯煮墨魚配源助白蘿蔔

***

時令海鮮刺身（兩款）
七賢 天鵞絨之味 純米吟醸
和8 銀 純米大吟醸

***

手握壽司 (三貫)
追加:海膽金槍魚腩手卷480

***

炭燒A5黑毛和牛里脊
來福 零 大吟醸

***

松葉蟹豆乳火鍋
水芭蕉 Premium 純米大吟醸

***

時令海鮮炊飯及茶漬飯

***

白芝麻奶凍配桂花啫喱

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。

IRODORI

Yuzu Chawanmushi with Monkfish Liver
HEAVENSAKE by Konishi Junmai (Label 12)
HEAVENSAKE by Dewazakura Junmai Ginjo (Label Azur)

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Braised Squids and Gensuke Daikon

***

Seasonal Sashimi (Two Varieties)
SHICHIKEN Biroanoaji Junmai Ginjo
Wa 8 Silver Junmai Daiginjo

***

Nigiri Sushi (Three Varieties)
Add: Sea Urchin and Toro Handroll 480

***

Charcoal Grilled A5 Black Wagyu
Beef Tenderloin
RAIFUKU Shizuku Daiginjo

***

Matsuba-gani Male Snow Crab
Soy Milk Hotpot
MIZUBASHO Premium Junmai Daiginjo

***

Seasonal Seafood Rice in
Takikomi and Ochazuke Style

***

White Sesame Blancmange with Osmanthus Jelly

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%.