



### 歡迎光臨 瀛菊

嚴選最優質的產地直送食材,環球時令珍品,瀛菊展現精緻和食風格、演繹極致時令和味。

專業廚師團隊,精雕細琢,融合意想不到的視覺、味覺與美學創思,呈現最地道的季節風味;他們各司其職,分掌壽司吧、鐵板燒和爐端燒三個開放式廚房。一嘗壽司吧大廚以恰到好處方式呈現新鮮魚獲的最佳狀態;鐵板燒大廚以精湛火功炮製日本頂級和牛、空運活海鮮;爐端燒大廚創新烤制當季豐富名產。更有大廚按季節精選食材設計的廚師發辦套餐、壽司體驗套餐、鐵板御膳套餐,品味不時不食之樂。配享得獎吟釀、梅酒、日本威士忌和啤酒,更加激發日式料理究極之味。

# KIKU

### Welcome to Kiku

With premium ingredients sourced directly from around the world, Kiku creates exquisite Japanese cuisine with rich seasonal flavors.

Kiku's team brings to the restaurant an understanding of the meticulous craftsmanship. Integrates innovative ideas with unexpected visuals and tastes that capture the authentic flavors of the island nation's seasons; they perform in three open kitchens: the sushi bar, the teppanyaki grill and the robatayaki grill. At the sushi bar, the chef presents seafood at its freshest. The teppanyaki chef prepares with extraordinary flair top-quality Japanese beef and live seafood, imported by air while the robatayaki chef puts a richly delicious spin on seasonal foods. Omakase Set Menu, Sushi Experiences Set Menu and Teppanyaki Experiences Set Menu are also available, featuring seasonal ingredients to delight your taste buds, paired with award-winning ginjo, plum wine, Japanese whiskey and beer, all of which elevate this to the ultimate experience of Japanese cuisine.









































# Appetizer and Soup

→ ◆ 季節生蠔配特色醬 (六件)	580
Seasonal Oysters with Chef's Creation Sauce (6 Pieces)	
☆ 米茄子和牛他他魚子醬	280
Wagyu Beef Tartare with Beni Eggplant and Caviar	
<b>☆</b> 犬蝦蔬菜天婦羅	200
Tempura Prawn and Vegetables	
☆☆北海道帶子配柑柚醋汁	180
Hokkaido Scallops with Yuzu Vinegar Sauce	
√ 日本番茄芒果沙律配烏梅汁	120
Japanese Tomatoes and Mango Salad with Plum Dressing	
<b>鮑魚牛蒡土瓶湯</b>	150
Abalone and Burdock Clear Soup in Earthen Pot	
鯛魚一番清湯	120
Sea Bream Kombu Soup	
→ 海鲜茶碗蒸	95
Seafood Chawanmushi	









主廚推介 Chef's Recommendation 会可持續發展海產 Contains Sustainable Seafood



√ 素食 Vegetarian









































壽
司
/
刺
身

# Sushi / Sashimi

壽司 (每件) / 刺身 (三片) Sushi (Per Piece) / Sashimi (3 Pieces)

	海膽 Sea Urchin	280 / 680 份 Portion
	鯵魚 (每條) Horse Mackerel (Whole)	300
	赤貝 (每隻) Ark Shell (Per Piece)	250
	牡丹蝦 (每隻) Botan Shrimp (Per Piece)	200
•	藍鰭吞拿魚大腹 Fatty Blue Fin Tuna	115 / 330
	藍鰭吞拿魚中腹 Medium Fatty Blue Fin Tuna	105 / 300
	藍鰭吞拿魚赤身 Blue Fin Tuna Loin	75 / 180
	金目鯛 Golden Eye Snapper	100 / 265
•	≫ 帶子 Scallop	85 / 230
	魷魚 Squid	80 / 210
	甜蝦 Sweet Shrimp	80 / 210
	八爪魚 Octopus	80 / 180
	日本鱸魚 Japanese Seabass	70 / 200
	島池魚 Striped Jack	65 / 150



② 含可持續發展海產 Contains Sustainable Seafood

時令食材會因季節而作出更換。請告知您的服務員關於任何食物過敏或餐飲限制。 所有價格為澳門幣並需加收10%服務費。圖片只供參考之用。









































# 廚師發辦刺身及壽司拼

盤

特選刺身(八款) 1,680
Premium Sashimi (8 Kinds) 980
Selection Sashimi (5 Kinds)

廚師發辦壽司 (八款) 1,080

Omakase Sushi (8 Kinds)

廚師發辦壽司 (五款) 780

Omakase Sushi (5 Kinds)



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# Maki Roll

天婦羅蟹肉二重奏卷 Tempura Soft Shell Crab and Snow Crab Meat Roll	230
蒲燒海鰻加州卷 Grilled Anago California Roll	200
吞拿魚辣醬卷 Spicy Tuna Roll	180
蘆筍黃金蝦卷 Asparagus and Prawn Tempura Roll	160

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# Hand Roll

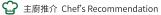
海膽手卷

Sea Urchin Hand Roll	
藍鰭吞拿魚大腹手卷 Fatty Blue Fin Tuna Hand Roll	220
	180
香芒鵝肝手卷	180





Goose Liver and Mango Hand Roll







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380





















# 特選牛肉

瀛菊主廚特選推介:來自日本香川縣讚岐和牛。 2010年起,養殖戶以榨取特產橄欖油後的橄欖果為飼料飼養讚岐牛。 橄欖果富含油酸,能提高肉質鮮嫩度,讓橄欖牛口感香濃厚、肉質柔嫩,肥而不膩, 入口即化。

### 餐廳另備優質牛肉任君選擇:

- 日本鹿兒島A4和牛油脂較少,肉質幼嫩細滑,肉汁飽滿,食後齒頰留香。
- 美國和牛含有日本和牛細緻的油花,也有美國安格斯牛的濃厚肉味。
- 南加州頂級牛肉以穀物飼養,肉汁平均分佈不油膩。



### Featured Beef

Kiku's chef recommends: Sanuki Olive Fed Wagyu Beef from Japan's Kagawa Prefecture Since 2010, local farmers have been feeding pressed olive pulp to their Sanuki cattle. This distinctive diet results in highly marbled meat with rich flavor, tender texture and high fat content without becoming greasy. Each bite melts in your mouth for an unforgettable culinary journey.

### More High-Quality Beef Choices:

- Japanese Kagoshima A4 Wagyu Beef is low in fat, tender and smooth in texture, juicy and full of flavor, with an aftertaste that lingers in the mouth after eating.
- American Wagyu Beef combines the fine marbling of Japanese Wagyu Beef and the rich, meaty flavor of American Angus Beef.
- Top-quality beef from Southern California is raised on grains, with even fat distribution ensuring every bite is a succulent treat.









































鐵 板 燒 特 選 牛

# Teppanyaki Premium Beef Selection

日本香川縣橄欖飼A5和牛	580 / 120g
Jananese Kagawa Olive Fed A5 Wagyu Reef	

日本鹿兒島A4 和牛	480 / 120g
Japanese Kagoshima A4 Wagyu Beef	

# 美國金牌極黑和牛 US Snake River Farm Gold Grade Wagyu Beef

牛柳	Tenderloin	480 / 120g
西冷	Striploin	360 / 120g

# 南加州頂級牛肉 Southern California Brandt Beef

牛柳	Tenderloin	280 / 120g
西冷	Striploin	260 / 120g





















# Teppanyaki

☆ 青龍蝦配龍蝦膏牛油汁	680
Green Lobster with Roe Butter Soy Sauce	
銀鱈魚配海膽及蟹味噌醬 Black Cod with Sea Urchin and Crab Miso Sauce	360
黑虎蝦配乾貝醬 Black Tiger Prawns with Dried Scallop Sauce	260 / 只 Piece
海苔墨汁煎魷魚 Squid with Seaweed Ink Sauce	220
→ 北海道帶子配紫蘇蛋黃醬 Hokkaido Scallop with Shisho Egg Yolk Sauce	180 / 只 Piece
☆ 鵝肝配自家制脆米  Goose Liver with Homemade Rice Crackers	180
日本走地雞配柚子醬汁 Japanese Free Range Chicken with Yuzu Soy Sauce	180

√ 季節野菌日本芽菜

120

Seasonal Mushrooms with Japanese Bean Sprouts









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# Robatayaki

☆ 岩鹽燒喜之次魚	980
Kinki Fish with Rock Salt	
銀鱈魚西京燒	300
Black Cod with Saikyo Miso	
澳洲豬鞍架配木之芽燒汁	250
Australian Pork Rack with Kinome Yakiniku Sauce	
岩鹽板西班牙乳羊架	250
Spanish Baby Lamb Racks with Rock Salt Slab	
₩ 松葉蟹甲羅燒	220 / 件 Piece
Snow Crab with Roe Miso in Shell	
	160
Hokkaido Scallop with Shimeji Mushrooms (Rock Salt or T	are Sauce)
牛舌串 (岩鹽或汁燒)	85
Beef Tongue Skewers (Rock Salt or Tare Sauce)	
日本走地雞肉京蔥串 (岩鹽或汁燒)	85
Japanese Free Range Chicken with Leek Skewers (Roo	k Salt or Tare Sauce)
黑豚蘆筍卷串 (岩鹽或汁燒)	85
Kurobuta Pork Asparagus Roll Skewers (Rock Salt or Tare	





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# Rice and Noodles

<b>(</b>	美國和牛野菌飯配味噌湯	320
	US Wagyu Beef and Mushroom Rice with Miso Soup	
	日本鱸魚石鍋茶泡飯	280
	Japanese Seabass Tea Rice in Stone Pot	
	美國和牛稻庭烏冬或蕎麥面	220
	US Wagyu Beef Inaniwa Udon or Soba	
	黑豚燒汁蒜香丼飯	200
	Kurobuta Pork Rice with Garlic and Barbecue Sauce	
$\Box$	鰻魚釜飯配味噌湯	200
	Grilled Unagi Kamameshi with Miso Soup	200
	<b>海松工棉带和克克名式装</b> 塞索	180
	海鮮天婦羅稻庭烏冬或蕎麥面 Tempura Seafood and Vegetables with Inaniwa Udon or Soba	100
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W	鐵板蒜茸炒飯 Teppanyaki Garlic Fried Rice	80
	配料 Toppings	250
	海膽 Sea Urchin	230
	和牛	250
	Wagyu Beef	_00
	海蝦帶子	80
	Sea Prawn and Scallop	







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### Dessert

	每位 Per Persor
	180
Hokkaido Red Melon Shaved Ice	
日本時令水果	180
Japanese Seasonal Fruits	
日本草莓芭菲	100
Ichigo Strawberry Parfait	
抹茶焦糖布丁	100
Matcha Caramel Pudding	
☆ 水信玄餅配團子	80
Raindrop Cake with Glutinous Rice Dumpling and Brown Sugar	r
日式雪糕	50
抹茶/黑芝麻/紅豆	
Japanese Ice Cream	

Matcha / Black Sesame / Red Bean





