

瀛
菊

KIKU



瀛菊

欢迎光临 瀛菊

严选最优质的产地直送食材，环球时令珍品，瀛菊展现精致和食风格、演绎极致时令和味。

专业厨师团队，精雕细琢，融合意想不到的视觉、味觉与美学创思，呈现最地道的季节风味；他们各司其职，分掌寿司吧、铁板烧和炉端烧三个开放式厨房。一尝寿司吧大厨以恰到好处方式呈现新鲜鱼获的最佳状态；铁板烧大厨以精湛火功炮制日本顶级和牛、空运活海鲜；炉端烧大厨创新烤制当季丰富名产。更有大厨按季节精选食材设计的厨师发办套餐、寿司体验套餐、铁板御膳套餐，品味不时不食之乐。配享得奖吟酿、梅酒、日本威士忌和啤酒，更加激发日式料理究极之味。



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.





OMAKASE SET MENU

雪之美人纯米大吟醸
Yukinobijin Junmai Daiginjo

时令前菜
Seasonal Appetizer

季节刺身 (六片)
Seasonal Sashimi (6 Pieces)

海鲜土瓶汤
Seafood Clear Soup in Earthen Pot

锅岛大吟醸
Nabeshima Daiginjo

特选炉端烧
Selection from Robotayaki

特选天妇罗 (三件)
Premium Tempura (3 Pieces)

南部美人纯米
Nanbubijin Junmai

铁板烧日本A5和牛 (80克)
Teppanyaki Japanese A5 Wagyu Beef (80g)

海鲜炊饭配滑菇赤味噌汤
Seafood Takekomi Rice with Nameko Red Miso Soup

蓬莱泉完熟梅酒
Houraisen Kanjyuku Umeshu Plum Wine

日本时令水果
Japanese Seasonal Fruits

每位 1,880
1,880 Per Person

清酒配对每位另加 480
Additional Sake Pairing 480 Per Person



时令食材会因季节而作出更换。
酒精饮品的酒精浓度达1.2%以上。请告知您的服务员关于任何食物过敏或餐饮限制。
所有价格为澳门币并需加收10%服务费。图片只供参考之用。

Seasonal ingredients may change according to availability.
The alcoholic beverages have an alcohol strength higher than 1.2% vol. Please inform our service staff if you have any food allergies or dietary requirements.
All prices are in MOP and subject to a 10% service charge. Photos are for reference only.



SUSHI EXPERIENCES SET MENU

雪之美人纯米大吟醸
Yukinobijin Junmai Daiginjo

时令前菜
Seasonal Appetizer

季节刺身 (六片)
Seasonal Sashimi (6 Pieces)

锅岛大吟醸
Nabeshima Daiginjo

一番清汤
Umami Clear Soup

江户前手握寿司 (五件)
Edomae Nigiri (5 Pieces)

南部美人纯米
Nanbubijin Junmai

季节烧物
Seasonal Yakimono

手握寿司 (五件) 及卷物
Nigiri Sushi (5 Pieces) and Maki

蚬肉味噌汤
Clam Miso Soup

蓬莱泉完熟梅酒
Houraisen Kanjyuku Umeshu Plum Wine

精选甜品
Selection of Desserts

每位 1,880
1,880 Per Person

清酒配對每位另加 480
Additional Sake Pairing 480 Per Person



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TEPPANYAKI EXPERIENCES SET MENU

雪之美人纯米大吟醸
Yukinobijin Junmai Daiginjo

时令有机沙律
Seasonal Organic Salad

海鲜茶碗蒸
Seafood Chawanmushi

锅岛大吟醸
Nabeshima Daiginjo

特选天妇罗 (三件)
Premium Tempura (3 Pieces)

厨师特选海鲜
Chefs Seafood Selection

南部美人纯米
Nanbubijin Junmai

日本A5和牛 (100克)
Japanese A5 Wagyu Beef (100g)

季节野菜
Seasonal Vegetables

海鲜蒜茸炒饭配蚶肉味噌汤
Seafood Garlic Fried with Clam Miso Soup

蓬莱泉完熟梅酒
Houraisen Kanjyuku Umeshu Plum Wine

精选甜品
Selection of Desserts

每位 1,680
1,680 Per Person

清酒配对每位另加 480
Additional Sake Pairing 480 Per Person



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