

瀛
菊

KIKU



瀛菊

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.





OMAKASE SET MENU

天狗舞純米大吟釀50
Tengumai Junmai Daiginjo

時令前菜
Seasonal Appetizer

季節刺身 (六片)
Seasonal Sashimi (6 Pieces)

時令椀物
Seasonal Soup

鍋島大吟釀
Nabeshima Daiginjo

特選爐端燒
Selection from Robotayaki

精選炸物
Premium Fried Dish

手取川純米
Tedorigawa Junmai

鐵板燒A5日本和牛 (80克)
Teppanyaki Japanese A5 Wagyu Beef (80g)

季節炊飯配味噌湯
Seasonal Takekomi Rice with Miso Soup

蓬萊泉完熟梅酒
Houraisen Kanjyuku Umeshu Plum Wine

日本時令水果
Japanese Seasonal Fruits

每位 1,580
1,580 Per Person

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



時令食材會因季節而作出更換。
酒精飲品的酒精濃度達1.2%以上。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。

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

天狗舞純米大吟釀50
Tengumai Junmai Daiginjo

時令前菜
Seasonal Appetizer

季節刺身 (六片)
Seasonal Sashimi (6 Pieces)

鍋島大吟釀
Nabeshima Daiginjo

時令椀物
Seasonal Soup

江戶前手握壽司 (五件)
Edomae Nigiri (5 Pieces)

手取川純米
Tedorigawa Junmai

季節燒物
Seasonal Yakimono

手握壽司 (五件) 及卷物
Nigiri Sushi (5 Pieces) and Maki

味噌湯
Miso Soup

蓬萊泉完熟梅酒
Houraisen Kanjyuku Umeshu Plum Wine

時令甜品
Seasonal Desserts

每位 1,580
1,580 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

天狗舞純米大吟釀50
Tengumai Junmai Daiginjo

時令前菜
Seasonal Appetizer

時令椀物
Seasonal Soup

鍋島大吟釀
Nabeshima Daiginjo

精選炸物
Premium Fried Dish

廚師特選海鮮
Chef's Seafood Selection

手取川純米
Tedorigawa Junmai

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

時令野菜
Seasonal Vegetables

蒜茸炒飯配味噌湯
Teppanyaki Garlic Fried Rice with Miso Soup

蓬萊泉完熟梅酒
Houraisen Kanjyuku Umeshu Plum Wine

精選甜品
Selection of Desserts

每位 1,580
1,580 Per Person

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



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