

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.





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	
	海鮮蔬菜天婦羅	180
	Seafood and Vegetables Tempura	
	火焰三文魚水菜沙律	180
	Flamed Salmon and Mizuna Salad	
	高糖蕃茄粟米沙律配和風紫蘇汁	120
	Japanese Tomato and Corn Salad with Shiso Dressing	
	貴妃蚌野菌土瓶湯	150
	Arctic Surf Clams and Mushroom Soup in Earthen Pot	
	鮫鰈魚一番清湯	120
	Monkfish Clear Soup	
	海鮮茶碗蒸	95
	Seafood Chawanmushi	



 主廚推介 Chef's Recommendation  含可持續發展海鮮 Contains Sustainable Seafood  素食 Vegetarian

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。

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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
赤貝 (每隻) Ark Shell (Per Piece)	200
牡丹蝦 (每隻) Botan Shrimp (Per Piece)	180
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
金目鯛 Golden Eye Snapper	100 / 260
藍鰭吞拿魚赤身 Blue Fin Tuna Loin	85 / 230
 帶子 Scallop	85 / 230
八爪魚 Octopus	80 / 180
甜蝦 Sweet Shrimp	70/ 180
魷魚 Squid	70/ 200
日本鱸魚 Japanese Seabass	70 / 200
醋鯖花魚 Marinated Mackerel	70 / 200

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Sushi / Sashimi

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

醋橘鰷魚	65 / 200
Japanese Lime Fed Yellow Tail	
平目魚	65 / 150
Flounder	
島池魚	60 / 150
Striped Jack	
真鯛	55 / 150
Sea Bream	
 三文魚	40 / 100
Salmon	

廚師發辦刺身及壽司拼盤

Omakase Sashimi and Sushi Platter

特選刺身 (八款)	1,580
Premium Sashimi (8 Kinds)	
精選刺身 (五款)	880
Selection Sashimi (5 Kinds)	
特選廚師發辦壽司 (八款)	880
Premium Omakase Sushi (8 Kinds)	
精選廚師發辦壽司 (五款)	580
Selection Omakase Sushi (5 Kinds)	



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壽司卷

Maki Roll

-  軟殼蟹加州卷 200
California Soft Shell Crab Roll
-  燒汁和牛卷 200
Yakiniku Wagyu Beef Roll
-  吞拿魚辣醬卷 180
Spicy Tuna Roll
- 鰻魚牛油果卷 180
Unagi and Avocado Roll

手卷

Hand Roll

-  海膽手卷 380
Sea Urchin Hand Roll
- 魚子醬藍鰭吞拿魚赤身手卷 200
Caviar and Blue Fin Tuna Loin Hand Roll
- 煙燻日本A5和牛手卷 180
Smoked Japanese A5 Wagyu Beef Hand Roll
-  帶子油甘魚柚子手卷 150
Scallop and Yellow Tail with Yuzu Hand Roll



主廚推介 Chef's Recommendation



含可持續發展海鮮 Contains Sustainable Seafood



辣 Spicy

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特選牛肉

鹿兒島縣黑毛和牛「薩摩牛」，以專利飼料精心培育及全程專人照顧，是經過嚴格評選標準的頂級和牛珍品。

其霜降勻稱、油脂熔點極低、肉香濃郁，更具入口即化的綿密口感。瘦肉與脂肪的完美平衡，交織出獨特奶香與鮮嫩甘甜的極致層次。

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

Kagoshima Kuroge Wagyu "Satsuma Beef" is a strictly selected masterpiece of top-tier Wagyu, meticulously raised by dedicated experts on a patented feed. Featuring even marbling, an exceptionally low melting point, and a rich aroma, it delivers a velvety, melt-in-your-mouth texture. The perfect balance of lean meat and fat seamlessly intertwines a unique buttery fragrance with the ultimate layers of tenderness and sweetness.

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.



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鐵
板
燒
特
選
牛
肉

Teppanyaki Premium Beef Selection

日本薩摩A5和牛 580 / 120g
Japanese Satsuma A5 Wagyu Beef

日本鹿兒島A4 和牛 520 / 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



T Teppanyaki

	青龍蝦配龍蝦膏牛油汁	680
	Green Lobster with Roe Butter Soy Sauce	
	澳洲鮑魚配松子味噌	380
	Australian Jade Tiger Abalone with Pine Nut Miso	
	澳洲羊排配梅酒薄荷醬	360
	Australian Lamb Racks with Plum Wine Mint Sauce	
	深海野化黃魚配蒜香牛油酸汁	320
	Wild Yellow Croaker with Garlic Butter Ponzu Sauce	
	黑虎蝦配乾貝醬	260 / 隻 Piece
	Black Tiger Prawns with Dried Scallop Sauce	
	鵝肝配自家制脆米	180
	Goose Liver with Homemade Rice Crackers	
	名古屋交趾雞腿肉配紫蘇汁	160
	Nagoya Cochin Chicken Thigh with Shiso Soy Sauce	
	季節野菌及蔬菜	100
	Seasonal Mushrooms and Vegetables	



主廚推介 Chef's Recommendation



素食 Vegetarian

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Robatayaki

	岩鹽燒喜之次魚	980
	Kinki Fish with Rock Salt	
	鱈魚西京燒	280
	Saikyo Miso Cod	
	澳洲豬鞍架配木之芽燒汁	250
	Australian Pork Rack with Kinome Yakiniku Sauce	
	日本旗魚腩朴葉燒	200
	Grilled Japanese Swordfish Belly in Dry Magnolia Leaf	
	鹿兒島白姬蝦 (岩鹽或汁燒)	120
	Kagoshima White Princess Prawns (Rock Salt or Tare Sauce)	
	黑豚肉卷舞茸菇栗子串 (岩鹽或汁燒)	80
	Kurobuta Pork Rolled with Maitake and Chestnut Skewers (Rock Salt or Tare Sauce)	
	牛舌串 (岩鹽或汁燒)	80
	Beef Tongue Skewers (Rock Salt or Tare Sauce)	
	名古屋交趾雞肉京蔥串 (岩鹽或汁燒)	80
	Nagoya Cochin Chicken with Leek Skewers (Rock Salt or Tare Sauce)	



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Rice and Noodles

漁師刺身丼 360
Kaisen Sashimi Donburi

松葉蟹肉石鍋泡飯 340
Snow Crab Meat Rice Soup in Stone Pot

汁燒黑豚肉野菌丼 250
Grilled Iberico Pork and Mushrooms Donburi

 鰻魚釜飯配味噌湯 220
Grilled Unagi Kamameshi with Miso Soup

美國和牛稻庭烏冬或蕎麥麵 180
US Wagyu Beef Inaniwa Udon or Soba

 海鮮天婦羅稻庭烏冬或蕎麥麵 180
Tempura Seafood and Vegetables with Inaniwa Udon or Soba

 鐵板蒜茸炒飯 80
Teppanyaki Garlic Fried Rice

配料 *Toppings*
海膽 250
Sea Urchin
和牛 250
Wagyu Beef

 海蝦帶子 80
Sea Prawn and Scallop



Dessert

	每位 Per Person
 日本蘋果冰沙	160
Japanese Apple Shaved Ice	
季節水果	140
Seasonal Fruits	
 日本士多啤梨芭菲	100
Ichigo Strawberry Parfait	
水信玄餅配蜂窩	100
Raindrop Cake with Honeycomb	
 焙茶焦香芝士蛋糕	80
Hojicha Charred Cheesecake	
日式雪糕	50
抹茶 / 黑芝麻 / 紅豆	
Japanese Ice Cream	
Matcha / Black Sesame / Red Bean	



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