



2026 Passed Canapes

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PASSED CANAPES

Minimum 50 guests

Our passed canapés are crafted to impress — beautiful, bite-sized dishes inspired by Japanese flavours, designed for easy, elegant service. Perfect for mingling events, each piece is balanced, flavourful, and visually striking.

2026 - PASSED CANAPES LAND | SEA | GARDEN

ALL PACKAGES INCLUDE:

- Cost of food
- Rentals of all necessary plate ware/serving trays
- Cocktail napkins
- Custom printed label cards and menus

ADDITIONAL FEES:

- Rentals of tables for preparation – rentals can be arranged unless provided
- Rentals of necessary cooking equipment
- Cost of on site chefs (minimum 2 chefs)
- Cost of on site servers (minimum 2 servers)
- 20% Auto gratuity



MENU

Minimum 50 guests

LAND

Beef Tartare (GF) – Beef tenderloin, kimisu, shiso chimichurri, toasted sesame seeds, yuzu koshu, tempura leaf

Beef Tataki – Grilled Wagyu, ponzu dashi, wasabi/green onion, fried garlic chip, arima sansho

Wagyu Aburi (GF)– Wagyu striploin, kombu salt, garlic oil, hacho miso glaze, parmesan crisp

Kamo Rosu Wrap – Marinated BC duck breast, rhubarb gel, pickled shiitake, micro shiso, grilled crepe

Chicken Yakitori – BC free-range charcoal grilled chicken thighs, smoked tare, scallion, ichimi sesame

Beef Yakitori – Grilled marinated sliced short rib stack, smoked tare, shishito pepper

Namban Chicken Bao – Marinated crispy chicken, cabbage slaw, pickled peppers, shichimi mayo, steamed bao bun

SEA

Scallop Maki (GF) – Chopped scallop, burnt miso chili paste, garlic mayo, tobiko, seaweed crisp

Ebi Katsu Toast – Prawn mouse, crispy milk bread, sesame seeds, pickled cabbage slaw, micro shiso

Sake Warayaki (GF) – Hay smoked king salmon, puffed rice cracker, fennel slaw, pickled mustard seed, sorrel

Tuna Tataki Tostada – Grilled tuna, ichimi sesame, miso ginger soy, ponzu jelly, micro shoots

Fish and Chips – Beer-battered cod, Japanese tartar sauce, ichimi potato sticks, dill, lemon

Hamachi Tiradito (GF) – Japanese yellowtail, passion fruit leche de tigre, serrano pepper, micro cilantro

Oyster Shooter – Premium West coast oyster, wasabi tobiko, ponzu dashi, daikon oroshi, chives

GARDEN

Corn Kakiage (VG) – Crispy corn fritters, honey butter, charred corn, ao nori

Kabocha Koroke (V/GF) – Crispy yam croquette, black garlic miso, pickled shimeji mushroom

Bruchetta (V/GF) – Puffed rice cracker, habo-dashi marinated tomato, red onion, shiso, sesame seed

Vegan Maki (V/GF) – Grilled mushroom, yuzu koshu, grilled eggplant, seaweed crisp, chives, rice puff

GF – Gluten Free | **S** – Spicy | **VG** – Vegetarian | **V** – Vegan