



# HOLIDAY 2023 PRIVATE EVENT MENU

## FAMILY STYLE PLATTERS

*Plated on beautiful live edge wooden platters, these family-style platters are perfect for group gatherings. 10 guests minimum required.*

### **TOMAHAWK STEAK PLATTER (108 per guest)**

Tomahawk Steak

Red wine bordelaise jus, shiso chimichurri

Quad Potato Wedges

Potatoes cooked 4 times, garlic thyme mayo

Kale Salad

Dill pepper lemon dressing, grana padano, toasted balsamic bread crumbs, shiso pickled onions

Grilled Seasonal Vegetables

### **SURF AND TURF (88 per guest)**

Hacho Miso Braised Short Rib

24 hour braised short rib with dark miso, pea shoot & fennel slaw

Gindara Saikyo Miso

Miso marinated black cod

Quad Potato Wedges

Potatoes cooked 4 times, garlic thyme mayo

Kale Salad

Dill pepper lemon dressing, grana padano, toasted balsamic bread crumbs, shiso pickled onions

Honey Corn

Grilled corn, honey butter, dry seaweed



## LIVE SUSHI STATION MENU

### **OSHI PLATTER(aburi pressed sushi)**

*approx 3 pieces per guest*

Habanero Salmon (GF)

King salmon, habanero oil, karashi su miso, pickled mustard seed

Berry Ebi (GF)

Sushi ebi, garlic mayo, sherry berry glaze, shiso

Shichimi Tuna

BC albacore, shichimi mayo, bubu arare, chive

Potato Bacon

Potato tempura, garlic thyme mayo, smoky unagi, bacon bits, chive

### **ROLLS PLATTER**

**hand rolled Riz specialty rolls**

*approx 9 pieces per guest*

Yuzu california

imitation crab, cucumber, yuzu mayo, yuzu tobiko

Curry Dynamite

curry tiger prawn, cucumber, shiso mayo, schimi spice

Spicy Salmon

spicy pineapple salmon, chive, cucumber, masago, fried rice puff

Vegetable tempura roll(V)

sweet potato tempura, yam tempura

Avocado(V/GF)

avocado, sesame seeds

Chef roll

imitation crab, pickled daikon, cucumber, masago, salmon

Garden roll(V)

yam tempura, braised burdock, pickled parsnip

Kappa maki(V)

sliced cucumber, sesame seeds

Salmon maki(GF)

Atlantic salmon, sesame seeds

Negitoro maki

albacore tuna belly, scallion oil, scallion

### **NIGIRI PLATTER**

*approx 3 pieces per guest*

BC ATLANTIC SALMON(GF)

Local BC salmon nigiri

BC ALBACORE TUNA

Yuan marinated tuna, lightly torched tuna nigiri

EBI(GF)

Prawn nigiri

KANPACHI(GF)

Japanese Amberjack, fresh yuzu zest

### **PRICING**

**minimum 100 guests**

**\$25/guest - approx 15 pieces per guest**

- This pricing includes the costs of food and professionally trained sushi chefs to make the sushi on site.
- All items are plated on our beautiful live edge large boards(included in pricing)
- We will provide ginger/soy/wasabi/chopsticks
- Price does not include plate rentals/sauce containers
- gluten free soy is available upon request
- please see page 2 for additional information



## SUSHI

### OSHI PLATTER

(\$20 per guest, approx 6-8 pieces per guest)

Habanero Salmon (GF)

King salmon, habanero oil, karashi su miso, pickled mustard seed

Berry Ebi (GF)

Sushi ebi, garlic mayo, sherry berry glaze, shiso

Shichimi Tuna

BC albacore, shichimi mayo, bubu arare, chive

Potato Bacon

Potato tempura, garlic thyme mayo, smoky unagi, bacon bits, chive

### OMAKASE NIGIRI PLATTER

9 types Chefs Choice Assorted Premium Nigiri, including Bluefin Tuna Negitoro Hand Roll  
(\$108 per guest)

5 types Chefs Choice Assorted Premium Nigiri (\$68 per guest)

### ON ROTATION

King salmon - New Zealand  
Sockeye salmon - BC local/Russian  
Albacore tuna -BC Local  
Shima aji - striped horse mackerel  
Kanachi - Japanese amberjack  
Madai - seabream

Hamachi - Yellowtail  
Botan Ebi - BC local spot prawn  
Hotate - hokkaido scallop  
Akami - lean part bluefin tuna  
Chu toro - middle belly part bluefin tuna

### ADD ONS

#### SASHIMI PLATTER (\$275)

50 pieces assorted premium sashimi

#### Oyster Platter (\$4/piece, 2 dozen minimum)

Kusshi, momiji oroshi (grated daikon/chili), ponzu, chive



## **ADDITIONAL FEES & INFORMATION**

### **Pricing Includes**

- Cost of food
- Rentals of live edge wooden boards and other required equipment for plating
- Cost of professional trained sushi chefs on site

### **Please Note for Your Event**

Chefs will need to arrive a minimum of 1.5 - 2 hours prior to service and will stay on site until clean up and breakdown of equipment is complete.

An additional 18% gratuity will be added towards your final bill.

### **Client Provided Liquor License**

For events where clients are obtaining alcohol, a Special Occasions License is required. It is the client's responsibility to obtain the license.

For further information, please check the following website:

<https://specialevents.bclddb.com/>

### **Payment**

In order to reserve catering services for your event date, a valid credit card number must be on file at the time of confirmation. Until such time the 30% deposit is received, your event is not guaranteed as held. Menu items and prices are subject to change without notice.

Thank you and we look forward to catering your upcoming event!