



# CATERING MENU — 2024

*115 W 2nd Ave, Vancouver | (778) 388-0800  
rizensushi.com/catering | @rizensushi*



## **ORDERING AND PAYMENT INFORMATION**

- Email your order to: [orders@rizensushi.com](mailto:orders@rizensushi.com)
- Please allow at least 24 hours in advance for large party orders. We will do our best to accommodate last minute orders!
- Minimum \$150 for delivery (Vancouver +\$25, Burnaby+\$35, and Tri cities +\$45)
- Kindly provide the following contact information -
  - Full name
  - Phone number
  - Delivery instructions including buzzer and unit # if applicable
- Please provide full billing information
- 18% auto gratuity on all large party orders
- Payments can be processed online via credit card, Mastercard, or American Express
- Direct transfers are acceptable - we will provide bank info

Thank you for your business!



## CATERING MENU

### BAOS

*Minimum 10 each required to order*

#### **PORK BELLY -**

Hacho miso braised pork belly, shiso pickled onion, shredded cabbage, garlic mayo **7**

#### **NAMBAN CHICKEN -**

Crispy marinated chicken, namban glaze, egg tartar sauce, cabbage slaw **7**

#### **TUNA TATAKI -**

Sesame crusted seared tuna, miso ginger soy, ponzu jelly, garlic chips, cabbage slaw **7.5**

#### **CRISPY AVOCADO (VG) -**

Crispy fried avocado, miso ginger soy, pickled vegetables, peashoots **7**

### PLATTERS

*Each platter feeds 15-20 guests*

**LEMONGRASS CHICKEN (GF) (TOFU ALSO AVAILABLE) - 165**

Pickled veg, lettuce, on rice or vermicelli

**CHICKEN KATSU CURRY - 165**

Breaded chicken, Japanese curry sauce, steamed vegetables, white rice

**SALMON SAIKYO MISO - 190**

Miso marinated salmon, white rice, steamed vegetables

**TERIYAKI CHICKEN - 165**

Crispy boneless chicken thighs, teriyaki sauce, steamed vegetables, white rice

**VEGAN JAPCHAE (V/GF) (ADD BEEF/CHICKEN +\$30) - 150**

Red pepper, cabbage, bean sprouts, carrots, shiitake mushroom, onions



## CATERING MENU

### SALAD ROLLS

*Minimum 10 each required to order.*

*All salad rolls are gluten free/nut free, accompanied with sesame sauce (GF)*

#### **GARDEN**

Cucumber, Pickled veg, organic greens, rice noodle

**5**

#### **AVOCADO**

Avocado, pickled veg, organic greens, rice noodle

**6**

#### **PRAWN**

Tiger prawn, pickled veg, organic greens, rice noodle

**6**

#### **LEMONGRASS CHICKEN**

Grilled lemongrass chicken, pickled veg, organic greens, rice noodle

**6**

### BANH MI

*Sandwiches are 3" French bread with pickled vegetables, cucumber, cilantro, pate, aioli*

#### **LEMONGRASS TOFU PUFF -**

Marinated lemongrass tofu

**6**

#### **VIETNAMESE SPECIAL COLD CUTS -**

Vietnamese ham and bacon, headcheese

**6.5**

#### **LEMONGRASS CHICKEN -**

Lemongrass marinated grilled chicken

**6.5**

#### **CRISPY CHICKEN -**

Crispy boneless chicken thighs, tangy soy glaze, shredded cabbage, goma dressing

**6.5**



## POKE TRAYS

Sizes: ½ feeds 8-10, Large feeds 15-20

(All trays include: crab salad, seaweed salad, edamame, rice puff.

Choice of garlic mayo or spicy shichimi mayo)

**SMOKED TOFU - 140**

**ATLANTIC SALMON - 160**

**ALBACORE TUNA - 170**

**SOCKEYE SALMON - 190**

## SIDES

*Each platter feeds 15-20 guests - Half trays available upon request*

**GARDEN GREENS (V) -**

Organic mixed greens, avocado, shiso pickled onions, tomato, cucumber, goma dressing

**70**

**MARINATED EDAMAME (V) -**

Burnt miso chili marinade, served chilled

**80**

**ASSORTED TEMPURA (35 PIECES) -**

Prawn, yam, sweet potato

**70**

**OKONOMI GYOZA (50 PIECES) -**

Pan-fried pork gyoza, garlic mayo, gyoza sauce, bonito flakes

**90**

**CHICKEN KARAAGE (50 PIECES) -**

Crispy marinated chicken thighs, tangy namban glaze, shichimi mayo

**90**



## REGULAR SUSHI PLATTERS

*Each platter feeds 4-5 guests*

*Soy, ginger, wasabi and chopsticks will be provided*

### VEGGIE PLATTER - 55

*(60 pieces)*

- 1 Avocado roll (GF + V, 8 pieces)
- 1 Yam Tempura roll (8 pieces)
- 1 Garden roll (10 pieces)
- 1 Avo deluxe roll ( V, 8 pieces)
- 2 Kappa maki (GF + V, 6 pieces)
- 2 Oshinko maki (GF + V, 6 pieces)
- 4 Inari sushi

### ASSORTED MAKI PLATTER - 65

*(52 pieces)*

- 1 Dynamite roll (8 pieces)
- 1 California roll (8 pieces)
- 1 Spicy Salmon roll (8 pieces)
- 1 Yam roll (8 pieces)
- 1 Chef roll (10 pieces)
- 1 Salmon Deluxe roll (10 pieces)

### SASHIMI PLATTER - 95

*(50 pieces)*

- 25 pieces Atlantic salmon sashimi (GF)
- 25 pieces Albacore tuna sashimi

### ASSORTED SUSHI & SASHIMI PLATTER - 75

*(50 pieces)*

- 1 California roll (8 pieces)
- 1 Dynamite roll (8 pieces)
- 1 Spicy salmon roll (8 pieces)
- 5 pcs Salmon sashimi
- 5 pcs Tuna sashimi
- 2 pcs Salmon nigiri
- 2 pcs Tuna nigiri
- 2 pcs Ebi nigiri
- 1 Chef roll (10 pieces)

### ASSORTED MAKI & NIGIRI PLATTER - 70

*(58 pieces)*

- 1 California roll (8 pieces)
- 1 Dynamite roll (8 pieces)
- 1 Spicy salmon roll (8 pieces)
- 1 Salmon maki (6 pieces)
- 1 Tuna maki (6 pieces)
- 1 Kappa maki (6 pieces)
- 2 pcs Salmon nigiri
- 2 pcs Tuna nigiri
- 2 pcs Ebi nigiri
- 1 Chef roll (10 pieces)



## SPECIALTY SUSHI PLATTERS

*Soy, ginger, wasabi and chopsticks will be provided*

### **KIKU PLATTER - 88**

(54 pieces, feeds 3-4)

Choice of 4 types oshi sushi (24 pieces)

Choice of 1 modern roll (8 pieces)

1 Kappa shiso maki (6 pieces)

1 Negitoro don (comes with 16 pieces premium nori)

### **SAKURA PLATTER - 78**

(44 pieces, feeds 2-3)

Choice of 2 types oshi sushi (12 pieces)

1 Kappa shiso maki (V/GF) (6 pieces)

1 Salmon maki (GF) (6 pieces)

1 Futomaki (10 pieces)

4 pieces inari sushi

1 Sashimi salad

### **RIZ SPECIAL PLATTER - 138**

(60 pieces, feeds 3-4)

Choice of 3 types oshi sushi (18 pieces)

Choice of 1 modern roll (8 pieces)

1 Kappa shiso maki (V/GF)

1 Kaisen don (15 pcs sashimi don with sushi rice)

12 pieces chef's choice nigiri

### **RIZ PREMIUM PLATTER - 168**

(54 pieces, feeds 3-4)

1 Sockeye salmon maki

1 Kanpachi maki

1 Tekka maki

1 Bluefin negitoro maki

1 Riz roll (10 pieces)

20 pieces chef's choice premium nigiri

### **RIZ PREMIUM SASHIMI PLATTER - 198**

(50 pieces)

Wild sockeye salmon

Kanpachi

Akami

Chu toro

Hotate

Botan ebi



## SPECIALTY SUSHI PLATTER OPTIONS

### OSHI OPTIONS

Habanero Salmon (GF, 6 pieces)  
Salmon, habanero oil, karashi su miso, pickled  
mustard seed

Berry Ebi (GF, 6 pieces)  
Ebi, garlic mayo, sherry berry glaze, shiso

Shichimi Tuna (6 pieces)  
BC albacore, shichimi mayo, bubu arare, chive

Potato Bacon (6 pieces)  
Potato tempura, garlic thyme mayo, smoky unagi,  
bacon bits, chive

### MODERN ROLL OPTIONS

Yuzu Crab (GF, 8 pieces)  
Real blue crab, yuzu mayo, tobiko, avocado, cucumber

Curry Dynamite (8 pieces)  
Korean curry prawn tempura, shiso mayo, cucumber,  
shichimi spice

Spicy Pineapple (GF, 8 pieces)  
Spicy salmon mix, endive, chive

Garden Roll (VG, 10 pieces) +\$2  
Yam tempura, braised burdock root, pickled parsnip,  
cucumber

Futomaki (10 pieces) +\$3  
Tiger prawn, unagi, shiitake mushroom, kanpyo, tamago,  
cucumber

### SASHIMI/NIGIRI SELECTIONS

*Ingredients may vary due to availability of products*

#### On Rotation:

**Atlantic Salmon**  
BC/local

**Sockeye Salmon**  
BC/local

**Albacore Tuna**  
BC/local

**Kanpachi**  
Japanese amberjack

**Shima Aji**  
Japanese horse mackerel

**Madai**  
Japanese seabream

**Botan Ebi**  
BC spot prawn

**Hotate**  
Hokkaido scallop

**Akami**  
Shoyuzuke lean bluefin tuna

**Chu Toro**  
Middle belly bluefin tuna