



2026 Yakitori Live Station

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YAKITORI LIVE STATION

Our Yakitori Live Station brings sizzling skewers straight from the charcoal grill, featuring tender chicken, rich beef, and seasonal vegetables. Made to share, perfect for mingling, and impossible to resist going back for more.

ALL PACKAGES INCLUDE:

- Rentals of presentation boards, risers, platters, heat lamp, charcoal bbq
- Cocktail napkins
- Serving utensils
- Label cards with stands
- Printed menus
- Foliage display (small tabletop plants)

PACKAGES DO NOT INCLUDE:

- Tables/linen for presentation – rentals can be arranged (please note we require a minimum 6 foot table or large counter top for presentation)
- Dinner plates, utensils, dinner napkins – rentals can be arranged
- Cost of chefs on site
- 20% Auto-gratuity

OTHER INFORMATION:

- A non-refundable 30% deposit is required to secure the event date.
- A minimum spend may apply depending on the event size.
- Chefs will aim to arrive a minimum 2 hours prior to dinner service and will remain until breakdown and clean up is completed.
- We require a minimum of 2 weeks notice for booking – last-minute bookings may result in additional fees.



YAKITORI SKEWERS

Minimum 50 guests

LAND

Chicken Thigh - Koji marinated, smoked tare, scallion

Chicken Breast - Sake brined, smoked tare, ichimi

Beef rib - marinated sliced short rib, shishito

Beef tenderloin - Kelp-cured beef tenderloin, garlic salt

GARDEN

Zucchini

King Oyster Mushroom

Eggplant

Shishito Pepper

Corn (seasonal)

PREMIUM ADD ONS

Kuruma ebi - Black tiger prawn

Ika - Marinated squid tentacles, ichimi

Tako - Slow cooked grilled octopus