



LIVE STATIONS MENU —
2024/2025

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rizsushi.com/catering | @rizsushi*



PLEASE READ - FEES & INFORMATION

FOR LIVE STATIONS PACKAGES -

- All items are plated on our beautiful live edge large boards (included in pricing)
- We will provide ginger/soy/wasabi/chopsticks
- Gluten free soy is available upon request

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. Pricing does not include labour, rentals, plateware and/or other required equipment for plating. A 10% admin fee will be added to all rentals quotes.

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.bcldb.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!



LIVE SUSHI STATION MENU

SILVER PACKAGE

50 - 75 guests: \$50/guest

75 - 100 guests: \$45/guest

100 + guests: \$40/guest

(8-10 pieces per guest)

Assorted maki | aburi oshi | nigiri

MAKI

Assorted Riz Specialty Rolls

Yuzu Crab Roll (GF)

Real blue crab, cucumber, avocado,
cucumber, yuzu tobiko

Spicy Pineapple Salmon Roll (GF)

Salmon, endive, chive, spicy pineapple sauce

Curry Dynamite Roll

Curry tiger prawn, cucumber, shiso mayo,
shichimi spice

Evergreen Roll (V)

Yam tempura, sweet potato tempura,
avocado

Sunshine Roll (V, GF)

Avocado, mango, fried rice puff

Avocado Roll (V/GF)

Avocado, sesame seeds

OSHI

Riz Signature Aburi Sushi

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

Goma Avocado (V,GF)

Torched avocado, miso ginger soy, goma sauce, sesame seeds

NIGIRI

Atlantic salmon

Kurama Ebi

Kanpachi

Albacore Tuna



LIVE SUSHI STATION MENU

GOLD PACKAGE

50 - 75 guests: \$65/guest

75 - 100 guests: \$60/guest

100 + guests: \$55/guest

(10-12 pieces per guest)

Assorted maki | aburi oshi | premium nigiri

MAKI

Yuzu Crab Roll (GF)

Real blue crab, cucumber, avocado, cucumber,
yuzu tobiko

Curry Dynamite Roll

Curry tiger prawn, cucumber, shiso mayo, shichimi
spice

Spider Roll

Soft shell crab tempura, cucumber, avocado, yuzu
tobiko, yuzu mayo, unagi

Futomaki

Kanpyo, shitake, cucumber, tamago, unagi, prawn

Sunshine Roll (V, GF)

Avocado, mango, fried rice puff

Spicy Pineapple Salmon Roll (GF)

Salmon, endive, chive, spicy pineapple sauce

Evergreen Roll (V)

Yam tempura, sweet potato tempura, avocado

OSHI

Habanero Salmon (GF)

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

Potato Bacon

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

Berry Ebi (GF)

Sushi ebi, garlic mayo, sherry berry glaze, shiso

Shichimi Tuna

BC albacore, shichimi mayo, bubu arare, chive

Goma Avocado (V,GF)

Torched avocado, miso ginger soy, goma sauce,
sesame seeds

Miso Sockeye (GF)

BC wild salmon, miso mayo, pickled serrano
pepper

Unagi Yaki

BBQ eel, sancho pepper mayo, shiso pickled onion,
sweet potato threads

PREMIUM NIGIRI

Sockeye salmon - BC wild salmon

Kanpachi- Japanese amberjack

Shima aji - Striped horse mackerel

Maguro - Bluefin tuna

Kinmedai - Golden eye snapper



LIVE SUSHI STATION MENU

PLATINUM PACKAGE

50 - 75 guests: \$75/guest

75 - 100 guests: \$70/guest

100 + guests: \$65/guest

(10-12 pieces per guest)

Assorted maki | aburi oshi | premium nigiri | premium sashimi

MAKI

Yuzu Crab Roll (GF)

Real blue crab, cucumber, avocado, cucumber, yuzu tobiko

Curry Dynamite Roll

Curry tiger prawn, cucumber, shiso mayo, shichimi spice

Spider Roll

Soft shell crab tempura, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi

Evergreen Roll (V)

Yam tempura, sweet potato tempura, avocado

Futomaki

Kanpyo, shitake, cucumber, tamago, unagi, prawn

Sunshine Roll (V, GF)

Avocado, mango, fried rice puff

Spicy Pineapple Salmon Roll (GF)

Salmon, endive, chive, spicy pineapple sauce

Riz Roll

Bluefin tuna medley (shoyuzuke akami, chu toro, negitoro), tobiko

OSHI

Habanero Salmon (GF)

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

Potato Bacon

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

Berry Ebi (GF)

Sushi ebi, garlic mayo, sherry berry glaze, shiso

Shichimi Tuna

BC albacore, shichimi mayo, bubu arare, chive

Goma Avocado (V,GF)

Torched avocado, miso ginger soy, goma sauce, sesame seeds

Miso Sockeye (GF)

BC wild salmon, miso mayo, pickled serrano pepper

Unagi Yaki

BBQ eel, sancho pepper mayo, shiso pickled onion, sweet potato threads

PREMIUM NIGIRI

Sockeye salmon - BC wild salmon

Kanpachi- Japanese amberjack

Shima aji - Striped horse mackerel

Botan ebi - BC spot prawn

Hotate - Hokkaido scallop

Maguro - Bluefin tuna

Kinmedai - Golden eye snapper

PREMIUM SASHIMI

Assorted premium daily sashimi