RIZ

MODERN JAPANESE

2027 Catering Menu - Platters

1116 E Pender Street, Vancouver, V6A 1W5 | (778) 388-0800
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BEFORE YOU ORDER

Delivered catering is available with minimum $300 spend.
A 12% kitchen gratuity will be added on all delivered catering.

SUSHI PLATTERS

Each platter feeds 4-5 guests. Soy, ginger, and wasabi will be provided.
Gluten free soy available upon request

Vegan Sushi Platter [62 pcs] - **65**
Avocado (GF, V) [8 pcs], Veg Tempura (V) [8 pcs], Garden (V) [10 pcs], Sunshine (GF, V) [8 pcs], Kappa Maki (GF, V) [6 pcs], Oshinko Maki (GF, V) [6 pcs], Gobo Maki (GF, V) [6 pcs], Inari Sushi (V) [4 pcs]

Assorted Maki Platter [60 pcs] - **70**
Dynamite [8 pcs], California [8 pcs], Spicy Salmon [8 pcs], Veg Tempura [8 pcs], Salmon Maki (GF) [6 pcs], Negitoro Maki (GF) [6 pcs], Chef Roll [10 pcs], Salmon Deluxe Roll [12 pcs]

Assorted Maki and Nigiri Platter [64 pcs] - **85**
Dynamite [8 pcs], California [8 pcs], Spicy Salmon [8 pcs], Salmon Maki (GF) [6 pcs], Negitoro Maki (GF) [6 pcs], Kappa Maki (GF, V) [6 pcs], Salmon Nigiri (GF) [2 pcs], Tuna Nigiri (GF) [2 pcs], Ebi Nigiri (GF) [2 pcs], Chef Roll [10 pcs], Salmon Deluxe Roll [6 pcs]

Assorted Sushi and Sashimi Platter [56 pcs] - **95**
Dynamite [8 pcs], California [8 pcs], Spicy Salmon [8 pcs], Salmon Sashimi (GF) [5 pcs], Tuna Sashimi (GF) [5 pcs], Salmon Nigiri (GF) [2 pcs], Tuna Nigiri (GF) [2 pcs], Ebi Nigiri (GF) [2 pcs], Chef Roll [10 pcs], Salmon Deluxe Roll [10 pcs]

Sashimi Platter [50 pcs] - **125**
Atlantic Salmon Sashimi (GF) [25 pcs], Albacore Tuna Sashimi (GF) [25 pcs]

Nigiri Platter [48 pcs] -
Atlantic Salmon (GF) [12 pcs], Albacore Tuna (GF) [12 pcs], Ebi (GF) [12 pcs], Aburi Salmon/Tuna Toro [12 pcs] **125**

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PREMIUM SUSHI PLATTERS

Each platter feeds 4-5 guests. Soy, ginger, and wasabi will be provided. Gluten free soy available upon request

Riz Platter [60 pcs] - **168**
Choice of 3 types aburi oshi [18 pcs], Choice of 1 type maki [8 pcs], Choice of 1 type hosomaki [6 pcs], Chef's choice nigiri [12 pcs], Chef's choice sashimi [16 pcs]

Aburi Oshi Platter [48 pcs] - **108**
Habanero Salmon (GF) [6 pcs], Berry Ebi (GF) [6 pcs], Shichimi Tuna (GF) [6 pcs], Potato Bacon [6 pcs], Goma Avo (GF, V) [6 pcs], Miso Eggplant (GF, V) [6 pcs], Unagi Yaki Oshi [6 pcs], Wild Salmon (GF) [6 pcs]

Aburi and Maki Platter [56 pcs] - **108**
Choice of 4 types aburi oshi, Choice of 4 types maki

Kiku Platter [54 pcs] - **98**
Choice of 4 types oshi [24 pcs], Choice of 1 maki [8 pcs], Choice of 1 hosomaki [6 pcs], Choice of 1 don

Special Maki Platter [62 pcs] - **98**
Yuzu Crab (GF) [8 pcs], Spicy Pina (GF) [8 pcs], Curry Dynamite [8 pcs], Sunshine (GF, V) [8 pcs], Sockeye Maki (GF) [6 pcs], Negitoro Maki (GF) [6 pcs], Futomaki Roll [10 pcs], Spider Roll [8 pcs]

Custom Platter [58 pcs] - **118**
Choice of 2 types maki [16 pcs], Choice of 2 types hosomaki [12 pcs], Choice of 2 types aburi oshi [12 pcs], Choice of 4 types nigiri [8 pcs], Chef's choice sashimi [15 pcs]

Riz Premium Platter [57 pcs] - **260**
Chef's choice premium nigiri [20 pcs], Chef's choice premium sashimi [15 pcs], Riz roll [10 pcs], Chef's choice 2 premium hosomaki [12 pcs]

Omakase Platter [48 pcs] **325**
Chef's choice premium nigiri

Premium Sashimi Platter [50 pcs] **325**
Chef's choice daily premium sashimi

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MINI PLATTERS

Each platter feeds 2-3 guests. Soy, ginger, and wasabi will be provided. Gluten free soy available upon request

Mini Aburi Platter [36 pcs] - **80**
Habanero Salmon (GF) [6 pcs], Berry Ebi (GF) [6 pcs], Shichimi Tuna (GF) [6 pcs], Potato Bacon [6 pcs], Goma Avo (GF, V) [6 pcs], Miso Eggplant (GF, V) [6 pcs]

Mini Maki Platter [46 pcs] - **70**
Yuzu Crab Roll (GF) [8 pcs], Spicy Pina (GF) [8 pcs], Negitoro maki (GF) - [6 pcs] Sockeye Maki (GF) [6 pcs], Futomaki roll [10 pcs], Spider roll [8 pcs]

Kappuru Platter [38-40 pcs] - **98**
Choice of 2 types oshi [12 pcs], Choice of 1 hosomaki [6 pcs], Choice of 1 maki [8-10 pcs], Chef's choice nigiri [6 pcs], Chef's choice sashimi [6 pcs]

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PROTEIN PLATTERS

***S**mall - Half size aluminum tray (Feeds 8-10)*
***R**egular - Full size shallow aluminum tray (Feeds 20-25)*
***L**arge - Full size deep aluminum tray (Feeds 45-50)*

Chicken Teriyaki - Crispy marinated chicken thigh, teriyaki sauce	**S - 75 | R - 155 | L - 275**
Beef Teriyaki - Braised sliced beef, onions, beansprouts, cabbage, carrot, broccoli, mushroom	**S - 95 | R - 195 | L - 315**
Beef Bulgogi - Marinated sliced beef, onions, cabbage, carrot, zucchini	**S - 95 | R - 195 | L - 315**
Tofu Teriyaki (GF, V) - Crispy tofu, onions, beansprouts, cabbage, carrot, broccoli, mushroom	**S - 65 | R - 130 | L - 200**
Namban Chicken - Crispy chicken nuggets, tangy soy glaze, pickled pepper, crispy puffed rice, scallion, cilantro	**S - 85 | R - 165 | L - 290**
Vegan Namban (V) - Crispy cauliflower nuggets, tangy soy glaze, pickled pepper, crispy puffed rice, scallion, cilantro	**S - 65 | R - 130 | L - 200**
Beef Curry - Japanese stewed beef curry, potato, carrot, onion, shiitake mushroom	**S - 95 | R - 195 | L - 315**
Curry Chicken Katsu - Crispy chicken cutlet, Japanese curry sauce	**S - 75 | R - 155 | L - 275**
Chicken Katsu - Crispy chicken cutlet, classic goma-tonkatsu sauce	**S - 75 | R - 155 | L - 275**
Chicken Yakitori Skewer - Grilled chicken breast, house tare	**S - 85 | R - 165 | L - 290**
Pork Tonkatsu - Juicy pork cutlet, classic goma-tonkatsu sauce	**S - 75 | R - 155 | L - 275**
Salmon Saikyo Miso (GF) - Grilled miso marinated atlantic salmon filet *(Wild salmon upgrade available)*	**S - 95 | R - 195 | L - 375**
Salmon Teriyaki (GF) - Grilled Atlantic salmon filet, teriyaki sauce *(Wild salmon upgrade available)*	**S - 95 | R - 195 | L - 375**
Riz Fried Chicken Wings - Crispy marinated split wings	**S - 70 | R - 140 | L - 320**
Lemongrass Chicken Thighs (GF) - Grilled marinated lemongrass chicken thigh	**S - 85 | R - 165 | L - 290**

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NOODLES/RICE PLATTERS

***S**mall - Half size aluminum tray (Feeds 8-10)*
***R**egular - Full size shallow aluminum tray (Feeds 20-25)*
***L**arge - Full size deep aluminum tray (Feeds 45-50)*

White rice - Steamed white rice	**S- 30 | R- 60 | L - 120**
Riz Fried Rice (GF,VG) - Mixed vegetables, egg, burnt miso chili, scallions, crispy garlic, scallion (Vegetarian available)	**S- 60 | R- 120 | L - 200**
Spicy Shrimp Fried Rice (GF, S) - Shrimp, egg, habanero, mixed vegetables, egg, burnt miso chili, scallions, crispy garlic, scallion	**S- 70 | R- 140 | L - 240**
Chicken Fried Rice (GF) - Chicken, egg, mixed vegetables, egg, burnt miso chili, scallions, crispy garlic, scallion	**S- 65 | R- 130 | L - 220**
Vegetarian Yakisoba (VG) - Mixed vegetables, egg noodle, yakisoba sauce, sesame seeds, scallions, crispy tofu	**S- 60 | R- 120 | L - 200**
Chicken Yakisoba - Crispy chicken nuggets, mixed vegetables, egg noodle, yakisoba sauce, sesame seeds, scallions *(Sub beef + $25)*	**S- 65 | R- 130 | L - 220**
Vegan Japchae (GF, V) - Mixed vegetables, potato glass noodle, japchae sauce, scallions, sesame seeds *(Add beef +$60)*	**S- 60 | R- 120 | L - 200**
Vegan Yaki Udon (V) - Stir-fried udon noodle, bok choy, shiitake mushroom, onion, cabbage, onsen egg *(optional) (Add beef +$60)*	**S- 65 | R- 130 | L - 220**
Chicken Tantanmen - Slow cooked ground chicken, sesame paitan, burnt miso chilli paste, bok choy, ramen noodle	**S- 80 | R- 150 | L - 250**
Cold Ramen Salad (VG) - Sliced inari, shiitake, cucumber, carrot, kinshi tamago, tomato, ramen noodle	**S- 80 | R- 150 | L - 250**

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SIDE PLATTERS

***S**mall - Half size aluminum tray (Feeds 8-10)*
***R**egular - Full size shallow aluminum tray (Feeds 20-25)*
***L**arge - Full size deep aluminum tray (Feeds 45-50)*

Garden Greens (GF,V) - Organic mixed greens, shiso pickled onions, tomato, cucumber, sliced avocado goma dressing	**S - 30 | R - 75 | L - 140**
House Salad (GF,V) - Iceberg lettuce, carrot, cabbage, cherry tomato, cucumber, rice puff, house dressing	**S - 30 | R - 75 | L - 140**
Kale Salad - Chopped kale, lemon dill pepper dressing, shiso pickled onions, balsamic bread crumbs, pecorino	**S - 40 | R - 100 | L - 160**
Marinated Edamame (GF,V) - Steamed edamame beans, burnt miso chili oil	**S - 30 | R - 75 | L - 140**
Vegetables Stir Fry (GF,V) - Broccoli, cauliflower, red peppers, celery, carrots, shiitake mushrooms	**S - 40 | R - 100 | L - 160**
Assorted Vegetable Tempura (V) - Prawn, yam, sweet potato, cauliflower	**S - 40 | R - 100 | L - 160**
Assorted Vegetable Tempura (V) - Yam, sweet potato, cauliflower	**S - 40 | R - 100 | L - 160**
Okonomi Gyoza - Pan-fried pork gyoza, garlic mayo, gyoza sauce, bonito flakes	**S - 50 | R - 95**
Vegetarian Gyoza - Pan-fried vegetarian gyoza, gyoza sauce	**S - 50 | R - 95**
Chicken Karaage - Crispy marinated chicken thighs, shichimi mayo	**S - 50 | R - 95**

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HANDHELDS

HOT SANDWICHES

Minimum order of 10 each. *All sandwiches are prepared with made fresh daily with 4" french baguettes.*

Veggie Katsu (V) - Crispy cauliflower cutlet, yuzu guacamole, shiso pickled onions, cabbage slaw **8**

Chicken or Pork Katsu - Crispy chicken or pork cutlet, goma tonkatsu sauce, cabbage slaw **8**

Namban Chicken - Crispy chicken thigh, namban glaze, cabbage slaw, pickled peppers, shichimi mayo **8**

Lemongrass Chicken - Grilled chicken thigh pate, mayo, pickled veg, cucumber, cilantro **8.5**

Beef Bulgogi - Braised sliced beef, pickled veg, green leaf lettuce, garlic mayo **8.5**

Ebi Katsu - Crispy prawn cutlet, Japanese tartar sauce, pickled cabbage slaw **8.5**

HOT SANDWICH PLATTERS [30 PCS] - 160

All sandwiches are prepared with made fresh daily 3" french baguettes.
Choose two types -

Veggie Katsu (V)
Chicken or Pork Katsu
Namban Chicken
Lemongrass Chicken
Beef Bulgogi
Ebi Katsu

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HANDHELDS

SANDOS -

Minimum order of 10 each. *All sandwiches are prepared with Japanese milk bread (Half size)*

Vegan (V) - Crispy cauliflower cutlet, cabbage slaw, goma tonkatsu **6**

Fruit Sando (VG) - Whipped cream, mixed fruit **6**

Tamago (VG) - Japanese egg salad, ramen egg **7**

Chicken - Crispy chicken, cabbage slaw, goma tonkatsu **7**

Pork Katsu - Pork cutlet, cabbage slaw, goma tonkatsu **7**

Ebi - Crispy prawn cutlet, Japanese tartar sauce, pickled cabbage slaw **7.5**

Menchi - Ground beef cutlet, pickled cabbage slaw, tartar sauce, tonkatsu sauce, garlic mayo **7.5**

KATSU SANDO PLATTERS [24 PCS] -

Vegan (V) - 140
Fruit Sando (VG) - 140
Tamago (VG) - 140
Chicken - 165
Pork - 165
Ebi - 175
Menchi - 175
Mixed (2 types) - 175

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HANDHELDS A LA CARTE

BAOS

Minimum order of 10 each. All baos are made with steamed milk buns.

Namban Chicken - Crispy marinated chicken, namban glaze, cabbage slaw, shiso pickled onions, shichimi mayo **7**

Beef Bulgogi - Braised sliced beef, pickled vegetables, cabbage, green leaf lettuce, garlic mayo, serrano chilli **7.5**

Tuna Tataki - Ichimi sesame crusted seared tuna, miso ginger soy, ponzu jelly, peashoots, garlic chips **7.5**

Ebi Katsu - Crispy prawn cutlet, Japanese tartar sauce, pickled cabbage slaw **7.5**

Avocado - Avocado tempura, cabbage slaw, miso ginger soy, shiso pickled onions, goma sauce **6.5**

Vegan Katsu - Crispy cauliflower fritter, goma tonkatsu, cabbage slaw, pickled vegetables **6.5**

BAOS PLATTERS [30 PCS] - 200

Choose two types -

Namban Chicken
Beef Bulgogi
Tuna Tataki
Avocado (GF, V)
Vegan Katsu (GF, V)

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HANDHELDS A LA CARTE

SALAD ROLLS

Minimum order of 10 each. *All salad rolls are prepared with rice paper, rice noodle, cilantro, pickled daikon/carrot, lettuce and gluten free sesame sauce.*

Avocado (GF,V) - 6

Garden (GF,V) - 5.5

Prawn (GF) - 6

Lemongrass Chicken (GF) - 6

Beef - 7

SALAD ROLL PLATTERS [30 PCS] - 130

Salad rolls for platters are cut into 3" pieces
Choose 2 types -

Avocado (V, GF)
Garden (V, GF)
Prawn (GF)
Lemongrass Chicken (GF)
Beef

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