



## 2026 Kaiseki Tasting Menu



1116 E Pender Street, Vancouver, V6A 1W5 | (778) 388-0800  
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**RIZ**  
MODERN JAPANESE

## – MULTI-COURSE WINTER KAISEKI MENU –

(6 guests minimum)

### **Sakizuke**

Chawanmushi with okra and ikura

### **Hassun**

Duck breast and hay-smoked salmon

### **Mukozuke**

Aji, Kanpachi, Himedai, and Chu toro tataki (6 pcs)

### **Suimono**

Fish bone soup with steamed shiromi

### **Yakimono**

Sake yuan yaki

### **Nimino**

Hacho miso short rib

### **Agemono**

Shiro ebi tempura

### **Sunomono**

Tsubugai and mozuku

### **Miso Soup**

Traditional fish broth miso soup

### **Sushi Course 1**

Shima aji, Hotate, Botan Ebi, and Itoyori

### **Sushi Course 2**

Kinmedai, Akami, Chu toro, and Wagyu

### **Handroll**

Negitoro handroll

### **Mizumono**

Torched yuzu tart

## – ADD-ONS –

**A5 Wagyu Upgrade (MP)**

**Osietra Gold Caviar Bump (MP)**

**Hokkaido Bafun Uni Upgrade (MP)**

**Fresh Seasonal Truffle Service (MP)**

### **Signature Welcome Drinks**

Yuzu Spritz, Shiso Margarita  
(available in both cocktail & mocktails)

### **Decor Add-ons**

Caviar Candles package available upon request

