



CANAPÉS MENU — 2024/2025

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rizsushi.com/catering | @rizsushi*



INFORMATION BEFORE ORDERING

Please Note for Your Event

Chefs will need to arrive 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.

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!



RIZ CANAPÉS

(minimum 4 dozen per canape) | Starting at \$45/person (6-8 pieces per person)

MEAT

Beef Tartare (GF)

Kombu cured beef striploin, endive, chive, red pepper, radish sprouts, goma dressing

Peking Duck Wraps

Roasted peking duck, cucumber mint salsa, rhubarb shiso puree, crispy duck skin

Namban Chicken Bao

Steamed milk bun, marinated crispy chicken thigh, tangy soy glaze, shichimi cabbage slaw

Pulled Shortrib Slider

Hacho miso braised short rib, shichimi mayo, cabbage slaw, shiso pickled onions

Birria Tostada (GF)

Braised beef brisket, onion/pineapple slaw, oaxaca mozzarella, cilantro, lime, corn tostada

SEAFOOD

Bluefin Tuna Negitoro

Shoyu cone, chopped bluefin tuna belly, tokyo negi, dehydrated rice puff

Scallop Monaka

Marinated torched scallop, tomato salsa, egg yolk kimisu, sancho leaf

Smoked Salmon (GF)

Warayaki hay smoked salmon, dehydrated sushi rice cracker, fennel slaw, pickled mustard seed

Fish & Chips

Beer battered skewered halibut, lemon dill tartar sauce, crispy potato threads

Ebi Katsu

Chopped prawn cutlet, japanese tartar sauce, sliced cabbage



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ASSORTED OSHI

Berry Ebi (GF)

Prawn, garlic mayo, sherry berry glaze, shiso leaf

Shichimi Tuna

Albacore tuna, shichimi mayo, buba arare, chives

Habanero Salmon (GF)

Atlantic salmon, habanero oil, Karashi su miso, pickled mustard seed

Potato Bacon

Potato tempura, garlic thyme mayo, smoky unagi glaze, bacon bits, chives

Goma Avo (V/GF)

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

ASSORTED TEMAKI CONE

Yuzu Crab (GF)

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

Curry Dynamite

Curry prawn tempura, cucumber, pea shoots, shiso mayo

Spicy Salmon (GF)

Spicy pineapple salmon mix, endive, chive

Negitoro

Torched albacore tuna belly, scallion

Garden (V/GF)

Braised burdock root, pickled parsnip, yam tempura



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VEGETARIAN/VEGAN

Truffle Mushroom Arancini (VG)

Roasted wild mushroom, creamy risotto, parmesan, truffle aioli, microgreens

Tomato Zuke (V)

Heirloom cherry tomato "gazpacho", smoked kombu dashi marinade, karashi su miso, chive

Beet Roulade (V, GF)

Shiso pickled beets, candied pistachios, coconut creme fraiche, micro arugula

Corn Kakiage (VG)

Crispy corn fritters, honey butter emulsion

DESSERT CANAPES OR LIVE TABLE

\$22/person (6-8 pieces per person)

Yuzu Cheesecake

Matcha Panna Cotta

Assorted V/GF Donuts

Assorted Mochi Waffles