



PRIVATE EVENTS MENU —
2024

*115 W 2nd Ave, Vancouver | (778) 388-0800
rizsushi.com/catering | @rizsushi*



PLEASE READ - FEES & INFORMATION

FOR LIVE STATIONS AND EVENT PACKAGES SPECIFICALLY -

- This pricing includes the costs of food and professionally trained sushi chefs to make the sushi on site.
- All items are plated on our beautiful live edge large boards (included in pricing)
- We will provide ginger/soy/wasabi/chopsticks
- Price does not include plate rentals/sauce containers
- 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.

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!



PRIVATE EVENT MENU

FAMILY STYLE PLATTERS

Plated on beautiful live edge wooden platters, these family-style platters are perfect for group gatherings. 10 guests minimum required.

TOMAHAWK STEAK PLATTER (108 per guest)

Tomahawk Steak

Red wine bordelaise jus, shiso chimichurri

Quad Potato Wedges

Potatoes cooked 4 times, garlic thyme mayo

Kale Salad

Dill pepper lemon dressing, grana padano, toasted balsamic bread crumbs, shiso pickled onions

Grilled Seasonal Vegetables

SURF AND TURF (88 per guest)

Hacho Miso Braised Short Rib

24 hour braised short rib with dark miso, pea shoot & fennel slaw

Gindara Saikyo Miso

Miso marinated black cod

Quad Potato Wedges

Potatoes cooked 4 times, garlic thyme mayo

Kale Salad

Dill pepper lemon dressing, grana padano, toasted balsamic bread crumbs, shiso pickled onions

Honey Corn

Grilled corn, honey butter, dry seaweed



LIVE SUSHI STATION MENU

(Minimum 100 guests)

SILVER PACKAGE \$35/guest

(approximately 12 pieces per guest)

MAKI PLATTER

Assorted Riz Specialty Rolls (approximately 6 pieces per guest)

Yuzu California
Imitation crab, cucumber, avocado, yuzu
mayo, yuzu tobiko

Curry Dynamite
Curry tiger prawn, cucumber, shiso mayo,
shichimi spice

Spicy Salmon (GF)
Spicy pineapple salmon, chive, endive

Vegetable Tempura (V)
Sweet potato tempura, yam tempura

Avocado (V/GF)
Avocado, sesame seeds

Chef Roll
Imitation crab, pickled daikon, cucumber,
masago, salmon

Garden Roll (V)
Yam tempura, braised burdock, pickled
parsnip

Kappa Maki (V)
Sliced cucumber, sesame seeds

Salmon Maki (GF)
Atlantic salmon, sesame seeds

Negitoro Maki
Albacore tuna belly, scallion oil, scallion

OSHI PLATTER

*Riz Signature Aburi Sushi
(approximately 3 pieces per guest)*

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

NIGIRI PLATTER

(approximately 3 pieces per guest)

BC Atlantic Salmon (GF)
Local BC salmon nigiri

BC Albacore Tuna
Yuan marinated tuna, lightly torched tuna
nigiri

Ebi (GF)
Prawn nigiri

Kanpachi (GF)
Japanese Amberjack, fresh yuzu zest



LIVE SUSHI STATION MENU

(Minimum 100 guests)

GOLD PACKAGE \$50/guest

(approximately 14 pieces per guest)

MAKI PLATTER

Assorted Riz Specialty Rolls (approximately 6 pieces per guest)

Yuzu California

Imitation crab, cucumber, avocado, yuzu mayo, yuzu tobiko

Curry Dynamite

Curry tiger prawn, cucumber, shiso mayo, shichimi spice

Spicy Salmon (GF)

Spicy pineapple salmon, chive, endive

Vegetable Tempura (V)

Sweet potato tempura, yam tempura

Avocado (V/GF)

Avocado, sesame seeds

Futomaki

Tiger prawn, unagi, tamago, cucumber, kanpyo, shiitake mushroom

Garden Roll (VG)

Yam tempura, braised burdock, pickled parsnip

Kappa Maki (V)

Sliced cucumber, shiso leaf, sesame seeds

Salmon Maki (GF)

Atlantic salmon, sesame seeds

Negitoro Maki

Albacore tuna belly, scallion oil, scallion

OSHI PLATTER

Riz Signature Aburi Sushi

(approximately 4 pieces per guest)

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

PREMIUM NIGIRI PLATTER

Local/Japanese fish -

*Ingredients may vary based on availability
(approximately 4 pieces per guest)*

Sockeye Salmon (GF)

Local BC wild salmon nigiri

Kanpachi (GF)

Aged Japanese amberjack

Hotate (GF)

Hokkaido scallop

Maguro

Japanese bluefin tuna



LIVE SUSHI STATION MENU

(Minimum 100 guests)

PREMIUM PACKAGE \$75/guest

(approximately 16 pieces per guest)

MAKI PLATTER

*Assorted Riz Specialty Rolls
(approximately 6 pieces per guest)*

Yuzu Crab

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

Curry Dynamite

Curry tiger prawn, cucumber, shiso mayo, shichimi spice

Spicy Salmon (GF)

Spicy pineapple salmon, chive, endive

Vegetable Tempura (V)

Sweet potato tempura, yam tempura

Avocado (V/GF)

Avocado, sesame seeds

Futomaki

Tiger prawn, unagi, tamago, cucumber, kanpyo, shiitake mushroom

Garden Roll (VG)

Yam tempura, braised burdock, pickled parsnip

OSHI PLATTER

*Riz Signature Aburi Sushi
(approximately 4 pieces per guest)*

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

Miso Sockeye (GF)

Wild BC sockeye salmon, miso mayo, shiso pickled serrano pepper

Wasabi Scallop

Hokkaido scallop, wasabi mayo, kizami wasabi

PREMIUM SASHIMI PLATTER

*Local/Japanese fish -
Ingredients may vary based on availability
(200 pieces - approximately 2 pieces per guest)*

Sockeye Salmon (GF)

Local BC wild salmon nigiri

Kanpachi (GF)

Aged Japanese amberjack

Warayaki Salmon

Hay smoked king salmon

Hotate (GF)

Hokkaido scallop

Maguro

Japanese bluefin tuna

Botan Ebi

BC spot prawn

PREMIUM NIGIRI PLATTER

*Local/Japanese fish -
Ingredients may vary based on availability
(approximately 4 pieces per guest)*

Sockeye Salmon (GF)

Local BC wild salmon nigiri

Kanpachi (GF)

Aged Japanese amberjack

Hotate (GF)

Hokkaido scallop

Maguro

Japanese bluefin tuna

Shima Aji

Striped horse mackerel

Botan Ebi

BC spot prawn



PRIVATE EVENT SILVER PACKAGE **(MINIMUM 20 GUESTS)**

\$60/guest
(approximately 12 pieces per guest)

MAKI PLATTER

(Assorted Riz Specialty Rolls (approximately 6 pieces per guest))

Yuzu Crab (GF)
Real blue crab meat, cucumber, avocado,
yuzu mayo, yuzu tobiko

Curry Dynamite
Curry tiger prawn, cucumber, shiso mayo,
shichimi spice

Spicy Salmon (GF)
Spicy pineapple salmon, chive, endive

Futomaki
Tiger prawn, unagi, tamago, cucumber,
kanpyo, shiitake mushroom

Garden Roll (VG)
Yam tempura, braised burdock, pickled
parsnip, cucumber

Vegetable Tempura (V)
Sweet potato tempura, yam tempura

Avocado (V/GF)
Avocado, sesame seeds

Negitoro Maki
Albacore tuna belly, scallion

OSHI PLATTER

Riz Signature Aburi Sushi
(approximately 4 pieces per guest)

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

PREMIUM NIGIRI PLATTER

Local/Japanese fish -
Ingredients may vary based on availability
(approximately 4 pieces per guest)

Sockeye Salmon (GF)
Local BC wild salmon nigiri

Kanpachi (GF)
Aged Japanese amberjack

Hotate (GF)
Hokkaido scallop

Maguro (GF)
Japanese bluefin tuna



PRIVATE EVENT GOLD PACKAGE **(MINIMUM 20 GUESTS)**

\$75/guest
(approximately 16 pieces per guest)

MAKI PLATTER

(Assorted Riz Specialty Rolls (approximately 6 pieces per guest))

Yuzu Crab (GF)

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

Curry Dynamite

Curry tiger prawn, cucumber, shiso mayo,
shichimi spice

Spicy Salmon (GF)

Spicy pineapple salmon, chive, endive

Futomaki

Tiger prawn, unagi, tamago, cucumber,
kanpyo, shiitake mushroom

Garden Roll (VG)

Yam tempura, braised burdock, pickled
parsnip, cucumber

Vegetable Tempura (V)

Sweet potato tempura, yam tempura

Avocado (V/GF)

Avocado, sesame seeds

Negitoro Maki

Albacore tuna belly, scallion

OSHI PLATTER

Riz Signature Aburi Sushi
(approximately 4 pieces per guest)

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

PREMIUM NIGIRI PLATTER

Local/Japanese fish -
Ingredients may vary based on availability
(approximately 4 pieces per guest)

Sockeye Salmon (GF)

Local BC wild salmon nigiri

Kanpachi (GF)

Aged Japanese amberjack

Hotate (GF)

Hokkaido scallop

Maguro (GF)

Japanese bluefin tuna

Shima Aji

Striped horse mackerel

Botan Ebi

BC spot prawn



OMAKASE PLATTER **(MINIMUM 10 GUESTS)**

(\$140 per guest, 16 pieces premium sashimi/nigiri selection)
Items may vary based on availability

OTOSHI

Chawanmushi

Steam-cooked egg, smoked dashi, tiger prawn, shiitake mushroom, okra, prawn oil

SASHIMI

(3 types - approximately 6 pieces per guest)

Kanpachi

Aged Japanese amberjack, yuzu zest

Hirame

Kombujime flounder

Akami

shoyuzuke lean bluefin tuna

Miso Soup

NIGIRI

(9 types - approximately 9 pieces per guest)

Shima Aji

Striped horse mackerel

Sockeye Salmon

Local BC

Hotate

Hokkaido scallop

Madai

Japan sea bream

Tamago

Organic egg

Renkodai

Crimson sea bream

Chu Toro

Middle belly bluefin tuna

Botan ebi

BC spot prawn

Negitoro Handroll

Bluefin tuna belly, green onion, premium seaweed, sesame seeds

DESSERT

Yuzu Cheesecake



ADD ONS

YAKIMONO

(+\$15 per guest)

Gindara Saikyo Miso
Miso-marinated black cod

NIMONO

(+\$15 per guest)

Hacho Miso Short Rib
Slow-braised beef rib

UNI

(+\$20 per guest)

Hokkaido sea urchin

OYSTERS

(+\$8 per guest, 2 pieces each)

Kusshi oysters, served with ponzu, momoji oroshi, chive

SASHIMI PLATE

(\$250 - 50 pieces assorted sashimi)

SIDES

Crispy Potato Wedges \$50
Cooked 4 times, garlic thyme mayo

Kale Salad \$80
Chopped kale medley, dill lemon pepper dressing, shiso pickled onions,
balsamic bread crumbs



PRIVATE DINNER PLATTERS **(MINIMUM 10 GUESTS)**

OSHI (Riz Signature Aburi Sushi)

(\$12 per guest, approximately 4 pieces per guest)

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

MAKI

(\$20 per guest, approximately 10 pieces per guest)

Yuzu Crab (GF)

Imitation crab, cucumber, yuzu mayo, yuzu tobiko

Curry Dynamite

Curry tiger prawn, cucumber, shiso mayo, schimi spice

Spicy Salmon (GF)

Spicy pineapple salmon, chive, endive

Garden Roll (V)

Yam tempura, braised burdock, pickled parsnip

Futomaki

Tiger prawn, unagi, tamago, kanpyo, shiitake mushroom, cucumber

Riz Roll

Shoyuzuke akami, chu toro, negitoro, yuzu tobiko