



2026 Catering Menu - Individual Meals

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.*

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

SPICY (S) | VEGAN (V) | VEGETARIAN (VG) | GLUTEN FREE (GF)

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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 outlet, 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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INDIVIDUAL RICE BOWLS

(Minimum order – 5 each item)

Chicken Teriyaki – Marinated crispy chicken, stir fried vegetables, teriyaki sauce	18
Beef Teriyaki – Braised sliced beef, sauteed vegetables, white rice, teriyaki sauce	22
Beef Bulgogi – Grilled sliced beef, onions, cabbage, carrot, zucchini, white rice	22
Beef Curry – Japanese stewed beef curry, potato, carrot, onion, shiitake mushroom	22
Salmon Teriyaki (GF) – Grilled salmon, sauteed vegetables, white rice, teriyaki sauce <i>(Wild salmon +\$4)</i>	22
Chicken Katsu Curry – Crispy chicken cutlet, Japanese curry sauce, white rice	18
Chicken or Pork Katsu – Panko breaded cutlet, goma tonkatsu, cabbage slaw, pickled daikon	18
Vegan Curry (V) – Cauliflower katsu, potato, carrot, onions, shiitake mushroom, Japanese curry sauce, white rice	16
Tofu Teriyaki Don (GF,V) – Crispy tofu, caramelized onions, cabbage, steamed vegetables, white rice	18
Lemongrass Chicken (GF) – Grilled marinated chicken, sliced cucumber, tomato, pickled veg, white rice	20
Namban Chicken – Crispy chicken nuggets, tangy soy glaze, pickled peppers, crispy puffed rice, scallion, cilantro <i>(GF available upon request)</i>	20
Vegan Namban (V) – Crispy cauliflower nuggets, tangy soy glaze, pickled chili, crispy puffed rice, scallion, cilantro <i>(GF available upon request)</i>	18

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INDIVIDUAL NOODLE BOWLS

(Minimum order – 5 each item)

Vegan Japchae (V, GF) – Sweet potato noodle, carrot, cabbage, red pepper, shiitake mushroom, onion, spinach <i>(Add beef +\$6)</i>	16
Tofu Yakisoba (VG) – Egg noodle, carrot, shiitake, spinach, red pepper, cabbage, onion, scallion	16
Chicken Yakisoba (VG) – Egg noodle, carrot, shiitake, spinach, red pepper, cabbage, onion, scallion	18
Vegetarian Cold Ramen Salad (VG) – Ramen noodle, sliced inari, shiitake, cucumber, carrot, onion, kinshi tamago, tomato <i>(Add beef +\$5)</i>	18
Vegan Yaki Udon (V) – Udon noodle, red pepper, cabbage, onion, bok choy	16
Beef Yaki Udon – Braised sliced beef, udon noodle, red pepper, cabbage, onion, bok choy, onsen egg <i>(optional)</i>	24
Chicken Tantanmen – Slow cooked ground chicken, ramen noodle, sesame paitan, burnt miso chilli paste, bok choy	22

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BENTO BOXES

All bento boxes come with miso soup and house salad

Minimum 5 bento boxes per selection

BENTO BOX A	26
• Main: Chicken teriyaki – Crispy marinated chicken thigh, broccoli, carrot, house teriyaki, white rice • Sides: California roll [4 pcs], Marinated edamame (GF), Pork gyoza [3 pcs]	
BENTO BOX B	30
• Main: Beef teriyaki – Braised sliced ribeye, sautéed onions, cabbage, beansprout, mushrooms, carrot, broccoli, house teriyaki, white rice • Sides: Dynamite roll [4 pcs], Marinated edamame (GF), Chicken karaage [2 pcs]	
BENTO BOX C	28
• Main: Salmon teriyaki – Grilled salmon, sautéed onions, cabbage, beansprout, mushrooms, carrot, broccoli, house teriyaki, white rice • Sides: Negitoro maki (GF) [4 pcs], Marinated edamame (GF), Vegetarian gyoza [2 pcs]	
VEGAN BENTO (GF, V)	24
• Main: Tofu teriyaki – Crispy tofu, sautéed beansprouts, onion, cabbage, mushrooms, carrot, broccoli • Sides: Avocado roll (GF, V) [4 pcs], Marinated edamame (GF, V), Spinach gomaе (GF, V)	

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DELUXE BENTO BOXES

*All bento boxes come with miso soup and house salad
Minimum 5 bento boxes per selection*

DELUXE BENTO BOX A

32

- **Main:** Chicken Yakitori – Grilled chicken breast skewer, grilled vegetables, white rice
- **Sides:** Assorted aburi [3 pcs], Tuna Sashimi [2 pcs], Okonomi pork gyoza [2 pcs]

DELUXE BENTO BOX B

38

- **Main:** Beef Yakitori – Grilled sliced beef short rib stack, grilled vegetables, white rice
- **Sides:** Assorted aburi [3 pcs], Salmon Sashimi [2 pcs], Chicken karaage [2 pcs]

DELUXE BENTO BOX C

38

- **Main:** Saikyo miso salmon – Grilled miso marinate, sautéed onions, cabbage, beansprout, mushrooms, carrot, broccoli, house teriyaki, white rice (GF)
- **Sides:** Assorted aburi oshi (GF) [3 pcs], Tuna Sashimi [2 pcs], Vegetarian gyoza [2 pcs]

DELUXE VEGAN BENTO (GF, V)

30

- **Main:** Tofu teriyaki – Crispy tofu, sautéed beansprouts, onion, cabbage, mushrooms, carrot, broccoli
- **Sides:** Assorted vegan aburi oshi (GF, V) [3 pcs], Sunshine roll (GF, V) [2 pcs], Spinach Gomae (GF, V)

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INDIVIDUAL SUSHI SETS

Minimum order of 10 sets. All sets come with miso soup, house salad, soy sauce, ginger, and wasabi. Gluten free soy available upon request

California/Dynamite Combo [16 pcs]	- California roll, dynamite roll	20
Spicy Combo [16 pcs]	- Spicy california roll, spicy salmon crunch roll	20
Spicy Salmon/Avocado Combo [16 pcs]	- Spicy salmon crunch, avocado roll	20
Spicy Tuna/Avocado Combo [16 pcs]	- Spicy tuna, avocado roll	20
Vegan Sushi Combo (V/GF) [16 pcs]	- Avocado roll, yam tempura roll	20
Spicy Salmon/Tuna combo [16 pcs]	- Spicy salmon crunch, spicy tuna	22
Sockeye/Avocado Combo [16 pcs]	- Spicy pina, avocado roll	24
Oshi Oshi Set [16 pcs]	- Choice of 2 types of oshi	28
Hosomaki set [24 pcs]	- Choice of 4 types hosomaki	26
Salmon Set (GF) [14 pcs]	- Habanero salmon oshi, salmon maki [6 pcs], salmon nigiri [2 pcs]	28
Tuna Set (GF) [14 pcs]	- Shichimi tuna oshi [6 pcs], negitoro maki [6 pcs], tuna nigiri [2 pcs]	28
Sockeye Set (GF) [14 pcs]	- Miso sockeye oshi [6 pcs], negitoro maki [6 pcs], sockeye nigiri [2 pcs]	32
Vegan Aburi Set (V) [12 pcs]	- Goma avo [6 pcs], miso eggplant [6 pcs]	26
Vegan Set (GF, V) [14 pcs]	- Your choice of goma avo or eggplant oshi [6 pcs], kappa maki [6 pcs], inari sushi [2 pcs]	24
Garden Set (GF, V) [13 pcs]	- Garden roll [5 pcs], kappa maki [6 pcs], inari [2 pcs]	24
Aburi Oshi/nigiri Set [11 pcs]	- Chef's choice nigiri [5 pcs], 1 choice of oshi [6 pcs]	32
Bluefin Tuna Set [13 pcs]	- Riz roll [5 pcs], Tekka maki [6 pcs], bluefin tuna nigiri [2 pcs]	42
Riz Mini Set [14 pcs]	- 1 type oshi [6 pcs], 1 type hosomaki [6 pcs], nigiri [2 pcs]	32
Riz Moriawase [18 pcs]	- 2 types aburi oshi [6 pcs], 1 type maki [4 pcs], nigiri/5 pcs sashimi (Chef's choice) [3 pcs]	48

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SUSHI A LA CARTE

Soy, ginger, and wasabi will be provided. Gluten free soy available upon request

Hosomaki [6 pcs]

Kappa Maki (V, GF) - Cucumber	4.5
Gobo Maki (V, GF) - Braised burdock root	4.5
Salmon Maki (GF) - Atlantic salmon	6
Negitoro Maki (GF) - Albacore tuna belly, green onion	6
Kuruma Ebi Maki (GF) - Black tiger prawn, shiso leaf	6
Sockeye Salmon Maki (GF) - Wild BC sockeye salmon	7
Kanpachi Maki (GF) - Japanese amberjack, shiso leaf	7
Bluefin Negitoro Maki (GF) - Bluefin tuna belly, green onion	10
Tekka Maki - Shoyu-zuke akami, green onion	10

Oshi [6 pcs]

Potato Bacon - Garlic thyme mayo, smokey unagi, bacon, chive	16
Habanero Salmon (GF) - Habanero oil, karashi su miso, pickled mustard seed	16
Shichimi Tuna (GF) - Shichimi mayo, bubu arare, chive	16
Berry Ebi (GF) - Garlic mayo, sherry berry glaze, shiso leaf	16
Goma Avo (GF, V) - Torched avocado, miso ginger soy, goma sauce, sesame seeds	16
Miso Eggplant (GF, V) - Grilled eggplant, red miso, ginger miso, okra	16
Unagi Yaki - Bbq eel, sancho pepper mayo, shiso pickled onion, sweet potato threads	18
Wild Salmon (GF) - Local Sockeye salmon, garlic mayo, nitsume glaze, serrano pepper	22

Maki [8 pcs]

California - Imitation crab mix, cucumber, avocado	9
Spicy Cali - Spicy imitation crab mix, cucumber, avocado, masago, shichimi mayo	10
Dynamite - Prawn tempura, cucumber, avocado, kewpie mayo, masago	9
Spicy Salmon Crunch - Spicy salmon mix, masago, cucumber, shichimi mayo, tempura crunch	10
Spicy Tuna (GF) - Spicy tuna mix, avocado, cucumber, shichimi mayo, serrano pepper	10
Salmon/Avocado (GF) - Atlantic salmon, avocado (Sub tuna/Wild salmon upgrade +\$2)	10
Veg Tempura (V) - Yam tempura, sweet potato tempura	8
Avocado (GF, V) - Sliced avocado	9
Sunshine (GF, V) - Avocado, mango, fried rice puff	10
Evergreen (V) - Yam tempura, sweet potato tempura, avocado	10
Spinach Sesame (GF, V) - Shredded carrot, pickled daikon, red pepper, spinach, goma sauce	10
Spicy Pina (GF) - BC Sockeye salmon, endive, chive, spicy pineapple sauce	12
Curry Dynamite (GF) - Curry tiger prawn tempura, cucumber, avocado, shiso mayo	12
Yuzu Crab (GF) - Dungeness crab, cucumber, avocado, cucumber, yuzu mayo, tobiko	15
Garden (V) [10 pcs] - Braised burdock root, cucumber, yam tempura, pickled parsnip	16
Futomaki [10 pcs] - Kanpyo, shitake, cucumber, tamago, unagi, prawn	20
Spider [6 pcs] - Soft shell crab tempura, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi sauce	18
Makizushi (GF) [10 pcs] - Premium fish medley, yuzu crab, pickled daikon, shiso leaf	24
Riz Roll [10 pcs] - Bluefin tuna akami, chu toro, negitoro, tobiko, scallions	28

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SIDES

Miso Soup (GF) - Green onion, mushroom, seaweed	3.5
House Salad (GF, V) - Iceberg lettuce, carrot, cabbage, cherry tomato, house dressing, rice puff	3.5
Goma-ae (GF, V) - Blanched greens, goma sauce	6
Veggie Sunomono (V) - Avocado, cucumber, tomato, chilled noodle, ponzu dashi	7
Ebi Sunomono - Black tiger prawn, ponzu dashi, chilled noodle, cucumber	8

DESSERTS

per piece

Yuzu Cheesecake	7
Matcha Panna Cotta	7

BEVERAGES

Per can/bottle

Bottled water	3
Assorted pop	3
Assorted Bubly	3
Poppi	4.5

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