



## 2026 Kaiseki Tasting Menu

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## KAISEKI TASTING MENU

Kaiseki tasting | Sushi Course | Seasonal Dessert

*Minimum 10 guests*

**Gold - 7 courses**

**Premium - 9 courses**

**Platinum - 12 courses**

### POLICIES

#### ALL PACKAGES INCLUDE

- Rentals of all necessary plateware, dinner napkins, cutlery, serving trays etc.
- Rentals of all necessary cooking equipment
- Printed menu cards
- Costs of food

#### PACKAGES DO NOT INCLUDE

- Cost of staffing (Minimum 2 chefs and 1 server per booking)
- 20% Auto-gratuity

#### OTHER INFORMATION

- A non refundable of 30% deposit is required to secure the event date
- A minimum spend may apply depending on the event size
- Chefs will aim to arrive a minimum 2 hours prior to dinner service and will remain until breakdown and clean up is completed.
- We require a minimum of 2 weeks notice for booking - last minute booking may result in additional fees
- We require a minimum of 1 server and 2 Chefs depending on size of event
- We require a working oven, stovetop, access and ample counter space



## KAISEKI TASTING MENU

Menu items are subject to change - Inquire now for seasonal sample menus

### **Gold - 7 Courses**

(Minimum 10 guests)

Sakizuke - Small appetizer

Hassun - Seasonal platter(land and sea)

Mukozuke - Sashimi course

Yakimono - Grilled dish

Nimino - Braised dish

Sushi course - 4 pieces

Mizumono - Seasonal dessert

### **Premium - 9 courses**

(Minimum 10 guests)

Sakizuke - Small appetizer

Hassun - Seasonal platter(land and sea)

Mukozuke - Sashimi course

Suimono - Clear soup

Yakimono - Grilled dish

Nimino - Braised dish

Sushi course 1 - 4 pieces

Sushi course 2 - 4 pieces

Mizumono - Seasonal dessert

### **Platinum - 12 courses**

(Minimum 10 guests)

Sakizuke - Small appetizer

Hassun - Seasonal platter(land and sea)

Mukozuke 1- Sashimi course 1

Mukozuke 2- Sashimi course 2

Suimono - Clear soup

Yakimono - Grilled dish

Nimino - Braised dish

Agemono - Fried dish

Sunomono - Vinegared dish

Sushi course 1 - 4 pieces

Sushi course 2 - 4 pieces

Mizumono - Seasonal dessert