



PRIVATE EVENTS MENU — 2025

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rizsushi.com/catering | @rizsushi*



PLEASE READ - FEES & INFORMATION

Please Note for Your Event

All pricing includes costs of food, rentals of all necessary platters/plates/serving utensils. 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://justice.gov.bc.ca/lcrb/sep>

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!



SILVER PACKAGE

Assorted maki | aburi oshi | nigiri

10-50 guests: \$78/guest

(16 pieces per guest, minimum 10 guests)

MAKI

Spicy Pineapple Salmon Roll (GF, S) - Salmon, endive, chive, spicy pineapple sauce

Curry Dynamite Roll - Curry prawn tempura, cucumber, mint mayo

Yuzu Crab Roll (GF) - Local dungeness crab, cucumber, avocado, cucumber, yuzu tobiko

Futomaki - Kanpyo, shitake, cucumber, tamago, unagi, prawn

Spider Roll - Soft shell crab tempura, lettuce, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi

Sunshine Roll (V, GF) - Avocado, mango, fried rice puff

Evergreen Roll (V) - Yam tempura, sweet potato tempura, avocado

OSHI

Potato Bacon Oshi - Garlic thyme mayo, smokey unagi, bacon, chive

Habanero Salmon Oshi (GF, S) - Habanero oil, karashi su miso, pickled mustard seed

Shichimi Tuna Oshi - Shichimi mayo, bubu arare, chive

Berry Ebi (GF) - Garlic mayo, sherry berry glaze, shiso leaf

Goma Avocado (V, GF) - Torched avocado, miso ginger soy, goma sauce, sesame seeds

Eggplant (V, GF) - Marinated eggplant, red miso sauce, okra

Miso Sockeye (GF) - BC wild salmon, miso mayo, pickled serrano pepper

Unagi Yaki - BBQ eel, sancho pepper mayo, shiso pickled onion, sweet potato threads

NIGIRI

(Fish selection subject to change due to availability)

Atlantic salmon - local

Kanpachi - Japanese amberjack

Albacore tuna - local

Kurama ebi - black tiger prawn

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



GOLD PACKAGE

Assorted maki | aburi oshi | premium nigiri

10-50 guests: \$88/guest

(16 pieces per guest, minimum 10 guests)

MAKI

Spicy Pineapple Salmon Roll (GF, S) - Salmon, endive, chive, spicy pineapple sauce

Curry Dynamite Roll - Curry prawn tempura, cucumber, mint mayo

Yuzu Crab Roll (GF) - Local dungeness crab, cucumber, avocado, cucumber, yuzu tobiko

Futomaki - Kanpyo, shitake, cucumber, tamago, unagi, prawn

Spider Roll - Soft shell crab tempura, lettuce, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi

Sunshine Roll (V,GF) - Avocado, mango, fried rice puff

Evergreen Roll (V) - Yam tempura, sweet potato tempura, avocado

OSHI

Potato Bacon Oshi - Garlic thyme mayo, smokey unagi, bacon, chive

Habanero Salmon Oshi (GF, S) - Habanero oil, karashi su miso, pickled mustard seed

Shichimi Tuna Oshi - Shichimi mayo, bubu arare, chive

Berry Ebi (GF) - Garlic mayo, sherry berry glaze, shiso leaf

Goma Avocado (V,GF) - Torched avocado, miso ginger soy, goma sauce, sesame seeds

Nasu Dengaku (V, GF) - Marinated eggplant, red miso sauce, okra

Miso Sockeye (GF) - BC wild salmon, miso mayo, pickled serrano pepper

Unagi Yaki - BBQ eel, sancho pepper mayo, shiso pickled onion, sweet potato threads

PREMIUM NIGIRI

(Fish selection subject to change due to availability)

Sockeye salmon - BC wild salmon

Kanpachi - Japanese amberjack

Shima aji - Striped horse mackerel

Hotate - Hokkaido scallop

Botan ebi - BC spot prawn

Kinmedai - Golden eye snapper

Maguro - Japanese bluefin tuna

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



PLATINUM PACKAGE

Assorted maki | aburi oshi | premium nigiri | premium sashimi

10-50 guests: \$98/guest
(18 pieces per guest, minimum 10 guests)

MAKI

Spicy Pineapple Salmon Roll (GF, S) - Salmon, endive, chive, spicy pineapple sauce

Curry Dynamite Roll - Curry prawn tempura, cucumber, mint mayo

Yuzu Crab Roll (GF) - Local dungeness crab, cucumber, avocado, cucumber, yuzu tobiko

Futomaki - Kanpyo, shitake, cucumber, tamago, unagi, prawn

Spider Roll - Soft shell crab tempura, lettuce, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi

Sunshine Roll (V,GF) - Avocado, mango, fried rice puff

Evergreen Roll (V) - Yam tempura, sweet potato tempura, avocado

Riz Roll - Chu toro, shoyuzuke akami, negitoro, scallion, yuzu tobiko

OSHI

Potato Bacon Oshi - Garlic thyme mayo, smokey unagi, bacon, chive

Habanero Salmon Oshi (GF, S) - Habanero oil, karashi su miso, pickled mustard seed

Shichimi Tuna Oshi - Shichimi mayo, bubu arare, chive

Berry Ebi (GF) - Garlic mayo, sherry berry glaze, shiso leaf

Goma Avocado (V,GF) - Torched avocado, miso ginger soy, goma sauce, sesame seeds

Nasu Dengaku (V, GF) - Marinated eggplant, red miso sauce, okra

Miso Sockeye (GF) - BC wild salmon, miso mayo, pickled serrano pepper

Unagi Yaki - BBQ eel, sancho pepper mayo, shiso pickled onion, sweet potato threads

PREMIUM NIGIRI

(Fish selection subject to change due to availability)

Sockeye Salmon - BC wild salmon

Kanpachi - Japanese amberjack

Shima Aji - Striped horse mackerel

Botan ebi - BC spot prawn

Hotate - Hokkaido scallop

Maguro - Japanese bluefin tuna

Kinmedai - Golden eye snapper

PREMIUM SASHIMI

Assorted premium daily sashimi

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



OMAKASE PACKAGE

(Minimum 10 guests)

Plated: \$168/guest

Platter style omakase: \$148/guest

SAKIZUKE

Chawanmushi

Tamago, smoked dashi, prawn, shitake mushroom, okra, spot
prawn oil

SASHIMI

3 types/6 pieces per person

Fish are subject to change due to availability

APPETIZERS

3 types - dishes are rotated seasonally

Su-zakana - palate cleanser

Yakimono - grilled dish

Nimono - simmered dish

MISO SOUP

NIGIRI

12 types - 12 pieces per person

Fish are subject to change due to availability

Sockeye salmon

Madai

Kinmedai

Aburi toro

Shima aji

Botan ebi

Bafun uni

Hotate

Chu toro

Tamago

Negitoro hand roll

DESSERT

Rotating seasonal dessert