



2026 Catering Menu - Individual Meals

1116 E Pender Street, Vancouver, V6A 1W5 | (778) 388-0800
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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 cutlet, 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 (V, GF) - 6

Garden (V, GF) - 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 (Wild salmon +\$4)	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 (V, GF) - 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 (GF available upon request)	20
Vegan Namban (V) - Crispy cauliflower nuggets, tangy soy glaze, pickled chili, crispy puffed rice, scallion, cilantro (GF available upon request)	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 (add beef +\$6) **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 (add beef +\$5) **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 (optional) **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 |
| <ul style="list-style-type: none">• 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 |
| <ul style="list-style-type: none">• 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 |
| <ul style="list-style-type: none">• 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 |
| <ul style="list-style-type: none">• Main: Tofu teriyaki - Crispy tofu, sautéed beansprouts, onion, cabbage, mushrooms, carrot, broccoli• Sides: Avocado roll (GF, V) [4 pcs], Marinated edamame (GF, V), Spinach gomae (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 |
| <ul style="list-style-type: none">• 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 |
| <ul style="list-style-type: none">• 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 |
| <ul style="list-style-type: none">• 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 |
| <ul style="list-style-type: none">• 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] - 6 pcs habanero salmon oshi, 6 pcs salmon maki, 2 pcs salmon nigiri	28
Tuna Set (GF) [14 pcs] - 6 pcs shichimi tuna oshi, 6 pcs negitoro maki, 2 pcs tuna nigiri	28
Sockeye Set (GF) [14 pcs] - 6 pcs miso sockeye oshi, 6 pcs negitoro maki, 2 pcs sockeye nigiri	32
Vegan Aburi Set (V) [12 pcs] - 6 piece goma avo, 6 piece miso eggplant	26
Vegan Set (GF, V) [14 pcs] - 6 piece goma avo oshi or eggplant, 6 piece kappa maki, 2 piece inari sushi	24
Garden Set (GF, V) [13 pcs] - 5 pcs garden roll, 6 pcs kappa maki, 2 pcs inari	24
Aburi Oshi/nigiri Set [11 pcs] - 5 pcs chef's choice nigiri, 1 choice of oshi	32
Bluefin Tuna Set [13 pcs] - 5 pcs Riz roll, 6 pcs tekka maki, 2 bluefin tuna nigiri	42
Riz Mini Set [14 pcs] - 1 type oshi (6 pcs), 1 type hosomaki, 2 pcs nigiri	32
Riz Moriawase [18 pcs] - 2 types aburi oshi (6 pcs), 1 type maki (4 pcs), 3 pcs nigiri/5 pcs sashimi (chef's choice)	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
Miso Sockeye (GF) - BC wild salmon, miso mayo, pickled serrano pepper	18

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	16
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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