



CATERING MENU — 2024/2025

*1116 E Pender Street, Vancouver, V6A 1W5 | (778) 388-0800
rizsushi.com/catering | @rizsushi*



ORDERING AND PAYMENT INFORMATION

- Email your order to: orders@rizensushi.com
- Please allow at least 24 hours in advance for large party orders. We will do our best to accommodate last minute orders!
- Minimum \$250 for delivery (fee dependant on location)
- Kindly provide the following contact information -
 - Full name
 - Phone number
 - Delivery instructions including buzzer and unit # if applicable
- Please provide full billing information
- 18% auto gratuity on all large party orders
- Payments can be processed online via credit card, Mastercard, or American Express
- Direct transfers are acceptable - we will provide bank info

Thank you for your business!



CATERING MENU

SALAD ROLLS

Minimum 10 each required to order.

All salad rolls are prepared with rice paper, rice noodle, pickled daikon/carrot, lettuce and sesame sauce

AVOCADO (V, GF) – 6

GARDEN (V, GF) – 5

PRAWN – 6

LEMONGRASS CHICKEN – 6

BANH MI

All banh mi are prepared with 4" french baguettes, aioli, pork pate, pickled daikon/carrot, cilantro, and cucumber

TOFU (V) - Lemongrass marinated tofu puff	6
LEMONGRASS CHICKEN - Grilled marinated boneless chicken thigh	6.5
BEEF BULGOGI - Braised sliced beef, cabbage slaw	7
SPECIAL - Vietnamese assorted cold cuts	6.5
CRISPY CHICKEN - Crispy marinated boneless chicken, shichimi coleslaw, pickled onions	6.5



CATERING MENU

BAOS

Minimum 10 each required to order

PORK BELLY -

Hacho miso braised pork belly, chili cucumber, shiso pickled onions

7

NAMBAN CHICKEN -

Crispy marinated chicken, egg tartare sauce, chives

7

TUNA TATAKI -

Sesame crusted seared tuna, miso ginger soy, ponzu jelly, garlic chips

7.5

CRISPY AVOCADO (VG) -

Crispy fried avocado, cabbage slaw, pickled vegetables, goma sauce

7

POKE

Each platter will typically feed 15-20 guests - half platters available upon request

All trays include: Crab salad, seaweed salad, edamame, rice puff. Choice of garlic mayo, spicy shichimi mayo, goma sauce (V/GF)

SMOKED TOFU (V/GF) – 140

ATLANTIC SALMON – 165

ALBACORE TUNA – 170

SOCKEYE SALMON – 190

INDIVIDUAL BOWLS

All trays include: Crab salad, seaweed salad, edamame, rice puff, sesame seeds and choice of garlic mayo, spicy shichimi mayo, goma sauce (V/GF)

Each bowl comes with 2oz of protein choice:

SMOKED TOFU (V/GF) – 14

ATLANTIC SALMON – 16

ALBACORE TUNA – 17

SOCKEYE SALMON – 18



CATERING MENU

PLATTERS

Each platter will typically feed 15-20 guests - half trays available upon request

LEMONGRASS CHICKEN (GF) (TOFU AVAILABLE) - Pickled veg, cucumber, on rice or vermicelli	165
CHICKEN KATSU CURRY - Breaded chicken, Japanese curry sauce, steamed vegetables, white rice	165
CHICKEN TERIYAKI - Marinated crispy boneless chicken, steamed vegetables, white rice	165
SALMON SAIKYO MISO - Miso marinated salmon, white rice, steamed vegetables	190
VEGGIE YAKISOBA (VG) - Red pepper, cabbage, shiitake, carrots, crispy tofu, egg noodle, onions, ao nori	150
CHICKEN YAKISOBA - Crispy chicken nuggets, red pepper, cabbage, shiitake, carrots, egg noodle, garlic mayo, ao nori	160
VEGAN JAPCHAE (V/GF) (ADD BEEF/CHICKEN +\$30) - Red pepper, cabbage, bean sprouts, carrots, shiitake mushroom, onions	150
BEEF JAPCHAE (GF) - Braised sliced beef, sweet potato noodle, onion, cabbage, carrot, shiitake, spinach, red pepper, scallion	180
BEEF BULGOGI - Braised sliced beef, caramelized onions, cabbage, carrot, zucchini, white rice	180



SIDES

Each platter feeds 15-20 guests - Half trays available upon request

GARDEN GREENS (V) - Organic mixed greens, shiso pickled onions, tomato, cucumber, sliced avocado goma dressing	70
MARINATED EDAMAME (V) - Steamed edamame beans, burnt miso chili oil	80
OKONOMI GYOZA (50 PIECES) - Pan-fried pork gyoza, garlic mayo, gyoza sauce, bonito flakes	90
CHICKEN KARAAGE (50 PIECES) - Crispy marinated chicken thighs, shichimi mayo	90
ASSORTED VEGETABLE TEMPURA (40 pieces) - Yam, sweet potato, asparagus	65
ASSORTED TEMPURA (40 pieces) - Yam, sweet potato, asparagus, prawn	75



INDIVIDUAL BOWLS

Minimum of 5 of each item - 48 hour notice is required

RICE BOWLS

CHICKEN TERIYAKI - Marinated crispy chicken, steamed vegetables, white rice	16
TOFU TERIYAKI (V) - Crispy tofu, caramelized onions, cabbage, steamed vegetables, white rice	14
BEEF BULGOGI - Braised marinated beef, onions, cabbage, carrot, zucchini, white rice	18
CHICKEN KATSU CURRY - Panko breaded chicken, japanese curry sauce, carrot, onions, white rice	16
VEGAN CURRY - Potato, carrot, onions, shiitake mushroom, japanese curry sauce, white rice	15
LEMONGRASS CHICKEN - Grilled marinated chicken, sliced cucumber, pickled veg, white rice	16

NOODLES

BEEF JAPCHAE (GF) - Marinated braised beef, onions, cabbage, carrot, spinach, red pepper, sweet potato noodle	16
VEGAN JAPCHAE (GF) - Onion, carrot, cabbage, red pepper, shiitake mushroom, spinach, sweet potato noodle	15
CHICKEN YAKISOBA - Crispy chicken nuggets, onions, carrot, cabbage, shiitake, red pepper, egg noodle	16
VEGETARIAN YAKISOBA - Onion, carrot, shiitake, spinach, red pepper, cabbage, scallion, egg noodle	14
BEEF COLD RAMEN SALAD - Braised beef, shiitake, cucumber, carrot, kinshi tamago, ramen noodle	18
VEGETARIAN COLD RAMEN SALAD (VG) - Sliced inari, shiitake, carrot, cucumber, tomato, ramen noodle	15



REGULAR SUSHI PLATTERS

Each platter feeds 4-5 guests

Soy, ginger, and wasabi will be provided. Gluten free soy available upon request +\$1

- | | |
|--|-----------|
| VEGGIE PLATTER (60 PCS) - | 55 |
| 1 avocado roll (GF + V), 1 yam tempura roll, 1 garden roll, 1 sunshine roll (GF + V: avocado, mango), 2 kappa maki (GF + V), 2 oshinko maki (GF + V), 4 inari sushi | |
| ASSORTED MAKI PLATTER (52 PCS) - | 65 |
| 1 dynamite roll, 1 california roll, 1 spicy salmon roll, 1 yam roll, 1 chef roll, 1 salmon deluxe roll | |
| ASSORTED MAKI/NIGIRI PLATTER (58 PCS) - | 70 |
| 1 California roll, 1 Dynamite roll, 1 spicy salmon roll, 1 salmon maki, 1 tuna maki, 1 kappa maki, 2 pcs salmon nigiri, 2 pcs tuna nigiri, 2 pcs ebi nigiri, 1 chef roll | |
| ASSORTED SUSHI & SASHIMI PLATTER (50 PCS) - | 75 |
| 1 California roll, 1 Dynamite roll, 1 Spicy salmon roll, 5 pcs Salmon sashimi, 5 pcs Tuna sashimi, 2 pcs Salmon nigiri, 2 pcs Tuna nigiri, 2 pcs Ebi nigiri, 1 Chef roll | |
| SASHIMI PLATTER (50 PCS) - | 95 |
| 25 pieces Atlantic salmon sashimi (GF), 25 pieces Albacore tuna sashimi | |



SPECIALTY SUSHI PLATTERS

Soy, ginger, and wasabi will be provided. Gluten free soy available upon request +\$1

SAKURA PLATTER (48 PCS) - 2 types oshi, 2 types hosomaki, 1 Futomaki, 2 types nigiri (6 pc), Sashimi Salad	88
KIKU PLATTER (54 PCS) - 4 types oshi (24 pc), 1 modern roll (8 pc), 1 hosomaki (6 pc), Negitoro Don, (16 pc) premium nori	92
OSHI PLATTER (42 PCS) - All 7 types of oshi	88
SPECIAL MAKI PLATTER (52 PCS) - 4 types modern roll, 2 types hosomaki, Futomaki, Spider Roll	92
RIZ PLATTER (60 PCS) - 3 types oshi, 12 pc nigiri, 1 type modern roll, 1 type hosomaki, 1 Kaisen Don	148
RIZ PREMIUM PLATTER (54 PCS) - 20 pc daily chef's choice premium nigiri, 24 pc hosomaki, Riz Roll	168
PREMIUM NIGIRI PLATTER - 40 pc chef's choice daily premium nigiri	208
PREMIUM SASHIMI PLATTER - 50 pc chef's choice daily premium sashimi	198



RIZ SUSHI A LA CARTE

Soy, ginger, and wasabi will be provided. Gluten free soy available upon request +\$1

HOSOMAKI

Kappa (V) - <i>Cucumber, shiso leaf</i>	4.5
Burdock (VG) - <i>Braised burdock root</i>	4.5
Salmon (GF)	5.5
Kanpachi (GF) - <i>Japanese amberjack, shiso leaf</i>	6.5
Negitoro - <i>Albacore tuna belly, green onion</i>	6
Avocado (GF) - <i>Avocado</i>	5
Sockeye Salmon (GF) - <i>Wild BC sockeye salmon</i>	8
Kurama Ebi - <i>Dashi marinated black tiger prawn, pickled daikon</i>	7
Bluefin Negitoro (GF) - <i>Bluefin tuna belly, green onion</i>	12
Tekka - <i>Shoyu-zuke akami, green onion</i>	10

OSHI

Potato Bacon - <i>Garlic thyme mayo, smokey unagi, bacon, chive</i>	14
Habanero Salmon (GF) - <i>Habanero oil, karashi su miso, pickled mustard seed</i>	16
Shichimi Tuna - <i>Shichimi mayo, bubu arare, chive</i>	16
Berry Ebi (GF) - <i>Garlic mayo, sherry berry glaze, shiso leaf</i>	16
Goma Avocado (V,GF) - <i>Torched avocado, miso ginger soy, goma sauce, sesame seeds</i>	16
Miso Sockeye (GF) - <i>BC wild salmon, miso mayo, shiso pickled serrano pepper</i>	18
Unagi Yaki - <i>BBQ eel, sancho pepper mayo, pickled daikon, sweet potato threads</i>	16

ROLLS

Yuzu California (DF) - <i>Imitation crab salad, yuzu mayo, avocado</i>	8
Dynamite (DF) - <i>Prawn tempura, avocado, cucumber, kewpie mayo, masago</i>	8
Spicy Salmon (DF/GF) - <i>Spicy salmon mix, cucumber, fried rice puff, shichimi mayo</i>	8
Avocado (V, DF/GF) - <i>Avocado</i>	8
Yam (V/DF) - <i>Yam Tempura</i>	7

MODERN ROLLS

Spicy Pineapple Salmon (GF) - <i>Salmon, endive, chive</i>	12
Curry Dynamite - <i>Curry prawn tempura, cucumber, mint mayo</i>	10
Yuzu Crab (GF) - <i>Real blue crab, cucumber, avocado, yuzu tobiko</i>	15
Garden (V) - <i>Braised burdock root, cucumber, yam tempura, pickled parsnip</i>	14
Futomaki - <i>Kanpyo, shitake, cucumber, tamago, unagi, prawn</i>	18
Riz - <i>Bluefin tuna medley (shoyuzuke akami, chu toro, negitoro), tobiko</i>	28
Smokey - <i>Asparagus tempura, braised burdock, pickled daikon, hay smoked salmon</i>	18
Spider - <i>Soft shell crab tempura, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi sauce</i>	16
Sunshine (V,GF) - <i>Avocado, mango</i>	10
Evergreen (V) - <i>Yam tempura, sweet potato tempura, avocado</i>	10



INDIVIDUAL SUSHI SETS

Minimum order of 10 orders required per set. Miso soup, soy sauce, ginger, and wasabi will be provided. Gluten free soy available upon request +\$1

CALIFORNIA/DYNAMITE COMBO - 8 pc yuzu california roll, 8 pc dynamite roll	18
SPICY COMBO - 8 pc yuzu california roll, 8 pc spicy salmon roll	18
SPICY SALMON/AVOCADO (GF) - 8 pc spicy salmon roll, 8 pc avocado roll	18
VEGAN SUSHI COMBO (V/GF) - 8 pc avocado roll, 8 pc yam tempura roll	16
OSHI OSHI SET - Choice of 2 types of oshi	24
HOSOMAKI SET - Choice of 3 types hosomaki	20
SALMON SET - 6 pc habanero salmon oshi, 6 pc salmon maki, 2 pc salmon nigiri	24
TUNA SET - 6 pc shichimi tuna oshi, 6 pc negitoro maki, 2 pc tuna nigiri	26
SOCKEYE SET - 6 pc miso sockeye oshi, 6 pc negitoro maki, 2 pc sockeye nigiri	28
EBI SET - 6 pc berry ebi oshi, 6 pc kurama ebi maki, 2 pc kurama ebi nigiri	24
VEGAN SET - 6 pc goma avo oshi, 6 pc kappa shiso maki, 2 pc inari sushi	22
NIGIRI SET - 5 pc chef's choice daily nigiri	24
OSHI NIGIRI SET - 5 pc chef's choice nigiri, 1 choice of oshi	32
BLUEFIN TUNA SET - 5 pc riz roll, 6 pc tekka maki, 2 pc chu toro	38
GARDEN SET - 5 pc garden roll, kappa shiso maki, 2 pc inari, watercress gomae	22
RIZ MINI SET - 1 type oshi, 1 type hosomaki, 2 pc nigiri choice	26
RIZ MORIAWASE - 6 pc oshi (2 kinds), 4 pc modern roll (1 kind), 3 pc nigiri, 5 pc chef's choice sashimi	42