



2026 Private Events Menu

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



SUSHI

Minimum 10 guests

Silver package

12 pieces per guest

Assorted maki | Aburi oshi | Nigiri

Gold package

12 pieces per guest

Premium maki | Aburi oshi | Premium nigiri

ALL PACKAGES INCLUDE:

Rentals of presentation boards, risers, platters

Cost of food

Soy ramekins

Formal chopsticks

Cocktail napkins

Serving utensils

Label cards with stands

Printed menus

Foliage display (small tabletop plants/flowers)

PACKAGES DO NOT INCLUDE:

- Tables/linen for presentation - rentals can be arranged (please note we require a minimum 6 foot table or large counter top for presentation)
- Dinner plates, utensils, dinner napkins - rentals can be arranged
- Cost of chefs on site
- 20% Auto-gratuity

OTHER INFORMATION:

- A non-refundable 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 bookings may result in additional fees.



SILVER PACKAGE

Minimum 10 guests

12 pieces total per guest
Assorted Maki | Aburi Oshi | Nigiri

MAKI

4 pieces per guest

- Spicy Salmon Crunch (GF, S) - Spicy salmon, cucumber, masago, crispy rice puff
- Dynamite - Prawn tempura, kewpie mayo, avocado, cucumber, masago
- California - Imitation crab mix, cucumber, avocado, cucumber, tobiko
- Sunshine (V,GF) - Avocado, mango, fried rice puff
- Sesame Spinach (V, GF) - Carrot, cucumber, red pepper, spinach, daikon, goma sauce
- Chef Roll - Imitation crab mix, daikon, cucumber, masago, salmon, tuna
- Salmon Deluxe - Salmon tempura, cucumber, avocado, garlic mayo, unagi glaze, masago

ABURI OSHI

4 pieces per guest

- Miso Sockeye (GF) - BC wild salmon, miso mayo, pickled serrano pepper
- Potato Bacon - Potato tempura, garlic thyme mayo, smokey unagi, bacon, chive
- Habanero Salmon(GF, S) - King salmon, habanero oil, karashi su miso, pickled mustard seed
- Shichimi Tuna(GF) - Local albacore tuna, shichimi mayo, bubu arare, chive
- Berry Ebi (GF) - Prawn, garlic mayo, sherry berry glaze, shiso leaf
- Goma Avo (V,GF) - Torched avocado, miso ginger soy, goma sauce, sesame seeds
- Miso Eggplant (V, GF) - Marinated eggplant, red miso sauce, ginger miso, okra
- Unagi Yaki - Barbeque eel, sancho pepper mayo, shiso pickled onion, sweet potato threads

NIGIRI

4 pieces per guest. Fish selection subject to change due to availability

- Atlantic Salmon - Local
- Kanpachi - Japanese amberjack
- Albacore Tuna - Local
- Aburi Salmon Toro - Local
- Aburi Tuna Toro - Local
- Kurama Ebi - Black tiger prawn



GOLD PACKAGE

Minimum 10 guests

Premium Maki | Aburi Oshi | Premium Nigiri
12 pieces per person

MAKI

4 pieces per guest

- Spicy Pina (GF, S) - Sockeye salmon, endive, chive, spicy pineapple sauce
- Yuzu Crab (GF) - Local dungeness crab, cucumber, avocado, cucumber, yuzu tobiko
- Curry Dynamite - curry tiger prawn tempura, cucumber, shiso mayo
- Futomaki - Kanpyo, shitake, cucumber, tamago, unagi, prawn
- Spider - Soft shell crab tempura, lettuce, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi
- Makizushi (GF) - Premium fish medley, yuzu crab, pickled daikon, shiso leaf
- Riz Roll - Chu toro, shoyuzuke akami, negitoro, scallion, yuzu tobiko

ABURI OSHI

4 pieces per guest

- Miso Sockeye (GF) - BC wild salmon, miso mayo, pickled serrano pepper
- Potato Bacon - Potato tempura, garlic thyme mayo, smokey unagi, bacon, chive
- Habanero Salmon (GF, S) - King salmon, habanero oil, karashi su miso, pickled mustard seed
- Shichimi Tuna (GF) - Local albacore tuna, shichimi mayo, bubu arare, chive
- Berry Ebi (GF) - Prawn, garlic mayo, sherry berry glaze, shiso leaf
- Goma Avo (V,GF) - Torched avocado, miso ginger soy, goma sauce, sesame seeds
- Miso Eggplant (V, GF) - Marinated eggplant, red miso sauce, ginger miso, okra
- Unagi Yaki - Barbeque eel, sancho pepper mayo, shiso pickled onion, sweet potato threads

PREMIUM NIGIRI

4 pieces per guest. Fish selection subject to change due to availability

- King salmon - New Zealand
- 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

GF - Gluten Free | **S** - Spicy | **VG** - Vegetarian | **V** - Vegan



ADD ONS

Premium Sashimi Platter

25 pieces

50 pieces

Premium Oysters(minimum 5 dozen)

Kusshi, Kumamoto

Ponzu oroshi, shiso chimichurri, ume mignonette

Caviar

50 grams

Osetra gold

Wagyu Plate

A5 Miyazaki, charcoal grilled

Bafun Uni

125 gram box

Hokkaido nami

PROTEINS

Tomahawk Steak(GF)(Feeds 4-5)

14 day dry aged bone in rib eye, shiso chimichurri, suntory jus

Beef Rib Plate(feeds 4-5)

Hacho miso braised beef rib, sherry reduction, fennel watercress slaw

Sancho Shicken(GF)(feeds 4-5)

Chicken roulade with sancho demi glaze

Gindara Saikyo Miso(GF)

Minimum 5 pieces

Saikyo miso marinated local black cod

Assorted Yakitori

Chicken - minimum 30 skewers

Beef - minimum 30 skewers



ADD ONS

NOODLES

Lobster Udon (feeds 4-5)

Whole lobster, Akaito saffron yuzu cream sauce, maitake mushroom, leeks

Tori Tantanmen (feeds 4-5)

Slow cooked ground chicken, sesame paitan sauce, burnt miso chili paste, grilled bok choy, ramen noodle, crispy chicken skin, red pepper threads, scallion

Beef Yakiudon (feeds 4-5)

Hacho miso cream sauce, braised sliced beef, shiitake mushroom, pea shoots, onsen egg

Seafood Mentaiko Udon (feeds 4-5)

Prawn, scallop, salmon, mentaiko prawn cream sauce, tomato, mizuna, onsen egg

APPETIZERS

Karaage Wings (feeds 4-5)

Sesame marinated crispy split wings

Namban Chicken (feeds 4-5)

Crispy boneless chicken, tangy soy glaze, egg tartar sauce

Okonomi Pork Gyoza (feeds 4-5)

Panfried pork gyoza, garlic mayo, unagi glaze, bonito flakes, ponzu dashi, ichimi sesame

Miso Caesar Salad. (feeds 4-5)

Seasonal crisp lettuce, miso caesar dressing, toasted milk bread, parmesan, lemon

Kale Salad (feeds 4-5)

Chopped kale medley, dill lemon pepper dressing, shiso pickled onions, balsamic breadcrumbs, pecorino

Grilled Napa Cabbage Salad(GF) (feeds 4-5)

Anchovy miso dressing, red pepper threads, ichimi

Crispy Potato Wedges(GF, V) (feeds 4-5)

Signature triple cooked potato, garlic thyme mayo

Grilled Vegetables(GF, V) (feeds 4-5)

Seasonal grilled/pan fried market vegetables

Seasonal Dessert

Yuzu cheesecake

Matcha panna cotta