



CATERING MENU — 2025

1116 E Pender Street, Vancouver, V6A 1W5 | (778) 388-0800
rizsushi.com/catering | [@rizsushi](https://www.instagram.com/rizsushi)



ORDERING AND PAYMENT INFORMATION

- Email your order to: orders@rizsushi.com
- Please allow at least 2 days in advance for large party orders.
We will do our best to accommodate last minute orders!
- Minimum \$300 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!



SUSHI PLATTERS

Each platter feeds 4-5 guests

Soy, ginger, and wasabi will be provided. Gluten free soy available upon request

VEGGIE PLATTER (60 PCS) -	55
Avocado roll (GF/V), Yam Tempura roll (V), Garden roll (V), Sunshine roll (GF/V), Kappa maki (GF/V), Oshinko maki (GF/V), Burdock maki (GF/V), Inari sushi (V)	
ASSORTED MAKI PLATTER (52 PCS) -	65
Dynamite roll, Yuzu California roll, Spicy Salmon roll (S, GF), Sunshine roll (V/GF), Chef roll, Salmon Deluxe roll	
ASSORTED MAKI & NIGIRI PLATTER (58 PCS) -	70
Yuzu California roll, Dynamite roll, Spicy Salmon roll (S, GF), Salmon maki (GF), Tuna maki (GF), Kappa maki (GF), 2 pcs Salmon nigiri (GF), 2 pcs Tuna nigiri (GF), 2 pcs Ebi nigiri (GF), Chef roll	
ASSORTED SUSHI & SASHIMI PLATTER (50 PCS) -	75
Yuzu California roll, Dynamite roll, Spicy Salmon roll (S, GF), 5 pcs Salmon sashimi (GF), 5 pcs Tuna sashimi (GF), 2 pcs Salmon nigiri (GF), 2 pcs Tuna nigiri (GF), 2 pcs Ebi nigiri (GF), Chef roll	
SASHIMI PLATTER (50 PCS) -	98
25 pieces Atlantic Salmon sashimi (GF), 25 pieces Albacore Tuna sashimi (GF)	

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

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SPECIALTY SUSHI PLATTERS

Each platter feeds 4-5 guests. Soy, ginger, and wasabi will be provided. Gluten free soy available upon request

SAKURA PLATTER (46 PCS) -	88
Choice of 2 types oshi, choice of 2 types hosomaki, Futomaki, choice of 3 types of nigiri (6 pc), Sashimi Salad(6 pc)	
ABURI PLATTER (48 PCS)	96
Habanero Salmon oshi (GF), Berry Ebi oshi (GF), Shichimi Tuna oshi, Potato Bacon oshi, Goma Avocado oshi (V, GF), Miso Sockeye oshi (GF), Unagi Yaki oshi, Eggplant oshi(V, GF)	
KIKU PLATTER (54 PCS) -	92
Choice of 4 types oshi, choice of 1 roll, choice of 1 hosomaki, Negitoro Don, (16 pc) premium nori	
SPECIAL MAKI PLATTER (60 PCS) -	92
Choice of 4 types roll, choice of 2 types hosomaki, Futomaki roll, Spider roll	
CUSTOM PLATTER (56 PCS) -	98
Choice of 2 types roll, choice of 2 types hosomaki, choice of 2 types oshi, choice of 3 types nigiri, choice of 2 types sashimi	
RIZ SPECIAL PLATTER (60 PCS) -	148
Choice of 3 types oshi, chef's choice 12 pcs nigiri, choice of 1 roll, choice of 1 type hosomaki, chef's choice daily sashimi 15 pcs	
RIZ PREMIUM PLATTER (57 PCS) -	218
Chef's choice premium nigiri 20 pcs, chef's choice premium sashimi 15 pcs Riz roll, chef's choice 2 premium hosomaki 12 pcs, 4 ebi sunomono, 4 miso soup	
OMAKASE PLATTER (48 PCS) -	288
Chef's choice daily premium nigiri - 48 pieces, 4 ebi sunomono, 4 miso soup	
PREMIUM SASHIMI PLATTER (50 PCS) -	268
Chef's choice daily premium sashimi - 50 pieces, 4 ebi sunomono, 4 miso soup	

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PLATTERS - PROTEIN ONLY

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

NAMBAN CHICKEN (P) - Crispy chicken nuggets, tangy soy glaze, shichimi mayo, pickled pepper, toasted peanuts, crispy puffed rice, scallion, cilantro (GF available upon request)	150
BEEF BULGOGI - <i>Marinated sliced beef, caramelized onions, cabbage, carrot, scallion</i>	190
BEEF CURRY - Japanese stewed beef curry , potato, carrot, onion, shiitake mushroom	190
CHICKEN OR PORK KATSU CURRY - Crispy chicken or pork cutlet, Japanese curry sauce	145
PORK OR CHICKEN TONKATSU - Panko breaded pork or chicken cutlet, classic goma-tonkatsu sauce, sliced cabbage	145
CHICKEN TERIYAKI - Crispy marinated chicken thigh, classic teriyaki sauce (GF available upon request)	145
BEEF TERIYAKI - Braised sliced beef rib eye, sautéed onions, beansprouts, cabbage, carrot, broccoli	190
SALMON SAIKYO MISO (GF) - Grilled miso marinated atlantic salmon filet, sautéed onions, beansprouts, cabbage, carrot, broccoli (wild salmon upgrade available)	190
LEMONGRASS CHICKEN BREAST (GF) - <i>Grilled marinated lemongrass chicken breast</i>	160
LEMONGRASS CHICKEN THIGH (GF) - <i>Grilled marinated lemongrass chicken thigh</i>	150
VEGAN NAMBAN (V, P) - Crispy cauliflower nuggets, tangy soy glaze, pickled chili, toasted peanuts, crispy puffed rice, scallion, cilantro (GF available upon request)	140
FRIED CHICKEN WINGS - Crispy marinated split wings, nuoc cham	150
LEMONGRASS FRIED CHICKEN WINGS (GF) - Crispy marinated split wings, nuoc cham	150

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

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PLATTERS - NOODLES/RICE

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

WHITE RICE - Steamed white rice	60
RIZ FRIED RICE (GF) - Mixed vegetables, egg, shrimp, chicken, burnt miso chili, scallions, crispy garlic (vegetarian option available)	140
VEGETARIAN YAKISOBA (V) (ADD CHICKEN+\$30/ADD BEEF +\$50) - Mixed vegetables, egg noodle, yakisoba sauce, sesame seeds, scallions, crispy tofu	130
VEGAN JAPCHAE (V, GF) (ADD CHICKEN+\$30/ADD BEEF +\$50) - Mixed vegetables, potato glass noodle, japchae sauce, scallions, sesame seeds	130
VEGAN YAKI-UDON (V) (ADD CHICKEN+\$30/ADD BEEF +\$50) - Stir fried udon noodle, bok choy, shiitake mushroom, onion, cabbage, onsen egg (optional)	140

PLATTERS - SIDES

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

GARDEN GREENS(V, GF) - Organic mixed greens, shiso pickled onions, tomato, cucumber, sliced avocado goma dressing	80
HOUSE SALAD (V, GF) - Iceberg lettuce, carrot, cabbage, cherry tomato, cucumber, rice puff, house dressing	80
MARINATED EDAMAME (V, GF) - Steamed edamame beans, burnt miso chilli oil	80
VEGETABLE STIR FRY (V, GF) - Broccoli, cauliflower, red peppers, onions, shiitake mushrooms, bok choy	90
OKONOMI GYOZA (50 PCS) - Pan fried pork gyoza, garlic mayo, gyoza sauce, bonito flakes	90
VEGETARIAN GYOZA (50 PCS) - Pan fried veggie gyoza, gyoza sauce	90
CHICKEN KARAAGE (50 PCS) - Crispy marinated chicken thighs, shichimi mayo	90
ASSORTED VEGETABLE TEMPURA (V) (50 PCS) - Yam, sweet potato, cauliflower	80
ASSORTED TEMPURA (50 PCS) - Yam, sweet potato, cauliflower, prawn	90

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INDIVIDUAL BAOS

Minimum order of 10 each bao required. All baos are made with steamed milk buns

NAMBAN CHICKEN -	7
Crispy marinated chicken, namban glaze, cabbage slaw, shiso pickled onions, shichimi mayo	
BEEF BULGOGI(S) -	7.5
Braised sliced beef, pickled daikon/carrot, garlic mayo, green leaf lettuce, serrano chilli	
TUNA TATAKI -	7.5
Sesame crusted seared tuna, shiso mayo, ponzu jelly, pea shoot, garlic chips	
AVOCADO (VG) -	6.5
Avocado tempura, ichimi sesame, cabbage slaw, miso ginger soy, pickled vegetables, goma sauce	
VEGGIE KATSU (VG) -	6.5
Crispy cauliflower fritter, goma tonkatsu, cabbage slaw, pickled vegetables	

BAO PLATTERS

10 PIECES - 1 TYPE OF BAO	70
20 PIECES - 2 TYPES OF BAO	135

INDIVIDUAL SALAD ROLLS

Minimum order of 20 required. All salad rolls are prepared with rice paper, rice noodle, cilantro, pickled daikon/carrot, lettuce and GF sesame coconut sauce

AVOCADO (V, GF) — 6

GARDEN (V, GF) — 5

PRAWN (GF) — 6

LEMONGRASS CHICKEN (GF) — 6

SALAD ROLL PLATTERS

10 PIECES - 1 TYPE OF SALAD ROLL	60
20 PIECES - 2 TYPES OF SALAD ROLL	115

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INDIVIDUAL SANDWICHES

Minimum order of 10 each is required. All sandwiches are prepared with made fresh daily 4" french baguettes

VEGGIE KATSU (V) - Crispy cauliflower cutlet, yuzu guacamole, shiso pickled onions, cabbage slaw	6.5
EBI KATSU - Crispy prawn cutlet, Japanese tartar sauces, shiso pickles, cabbage slaw	7.5
CHICKEN OR PORK KATSU - Crispy chicken or pork cutlet, goma tonkatsu sauce, cabbage slaw	7.5
LEMONGRASS CHICKEN - Grilled marinated chicken thigh, pate, mayo, pickled veg, cucumber, cilantro	7.5
BEEF BULGOGI (S)- Braised sliced beef, sautéed onions/carrot, cabbage slaw, garlic mayo	7.5
NAMBAN CHICKEN - Crispy fried marinated chicken thigh, namban glaze, cabbage slaw, shiso pickled onions	7.5

SANDWICH PLATTERS

10 PIECES - 1 TYPE OF SANDWICH	75
20 PIECES - 2 TYPES OF SANDWICH	140

INDIVIDUAL NOODLE BOWLS

Minimum order of 5 of each required.

VEGAN JAPCHAE(V, GF) (ADD CHICKEN +\$3/ADD BEEF +\$5) - Stir fried mixed vegetables, spinach, potato glass noodle	18
VEGETARIAN YAKISOBA (VG) (ADD CHICKEN +\$3/ADD BEEF +\$5) - Stir fried mixed vegetables, egg noodle, crispy tofu	18
VEGETARIAN COLD RAMEN SALAD(VG) (ADD BEEF +\$5) - Sliced inari, shiitake mushroom, cucumber, carrot, kinshi tamago, tomato, ramen noodle, shoyu vinaigrette	20
VEGAN YAKI-UDON(V) (ADD CHICKEN +\$3/ADD BEEF +\$5) - Stir fried mixed vegetables, bok choy, shiitake, udon noodle	20

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INDIVIDUAL RICE BOWLS

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CHICKEN TERIYAKI DON - Marinated crispy chicken, steamed vegetables, teriyaki sauce (GF available upon request)	18
BEEF TERIYAKI DON - Braised sliced rib eye, caramelized onions, beansprouts, cabbage, broccoli	22
BEEF BULGOGI - Braised sliced rib eye, onions, cabbage, carrot, broccoli, white rice	22
BEEF CURRY - Japanese stewed beef curry , potato, carrot, onion, shiitake mushroom	22
CHICKEN KATSU CURRY - Panko breaded chicken, japanese curry sauce, white rice	18
CHICKEN OR PORK KATSU DON - 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	18
TOFU TERIYAKI DON (V, GF) - Crispy tofu, caramelized onions, cabbage, carrot, broccoli, white rice	18
LEMONGRASS CHICKEN (GF) - Grilled marinated chicken, sliced cucumber, tomato, pickled veg, white rice	20
NAMBAN CHICKEN (P) - Crispy chicken nuggets, tangy soy glaze, pickled chili, toasted peanuts, crispy puffed rice, scallion, cilantro, white rice (GF available upon request)	20
VEGAN NAMBAN (V, P) - Crispy cauliflower nuggets, tangy soy glaze, pickled chilli, toasted peanuts, crispy puffed rice,, scallion, cilantro, white rice (GF available upon request)	18
RIZ FRIED RICE (GF) Mixed vegetables, egg, shrimp, chicken burnt miso chili, scallions, crispy garlic, scallion	20

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INDIVIDUAL SUSHI SETS/COMBOS

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 - 8 pc yuzu california roll, 8 pc dynamite roll	18
SPICY COMBO - 8 pc spicy 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	18
OSHI OSHI SET A (GF) - 6 pc Habanero salmon oshi, 6 pc Berry ebi oshi	24
OSHI OSHI SET B - 6 pc Shichimi tuna oshi, 6 pc Potato bacon oshi	24
VEGAN OSHI SET (V,GF) - 6 pc goma avo oshi, 6 pc eggplant oshi	24
HOSOMAKI SET(GF) - 6 pc salmon maki, 6 pc negitoro maki, 6 pc kappa maki(V)	18
SALMON SET (GF) - 6 pc habanero salmon oshi, 6 pc salmon maki, 2 pc nigiri	26
TUNA SET - 6 pc shichimi tuna oshi, 6 pc negitoro maki, 2 pc nigiri	26
WILD SALMON SET (GF) - 6 pc miso sockeye oshi, 6 pc sockeye maki, 2 pc nigiri	28
VEGAN SET (V) - 6 pc goma avo oshi, 6 pc kappa shiso maki, 2 pc inari sushi	22
GARDEN SET (V) - 5 pc garden roll, kappa shiso maki, 2 pieces inari	24

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SUSHI A LA CARTE

Soy, ginger, and wasabi will be provided. Gluten free soy available upon request

HOSOMAKI (6 PIECES)

Kappa (V) - Cucumber, shiso leaf	4.5
Burdock (VG) - Braised burdock root	4.5
Salmon (GF) - Atlantic salmon	5.5
Kanpachi (GF) - Japanese amberjack, shiso leaf	6.5
Negitoro (GF) - Albacore tuna belly, green onion	6
Sockeye Salmon (GF) - Wild BC sockeye salmon	8
Kurama Ebi (GF) - Black tiger prawn, shiso leaf	6
Bluefin Negitoro (GF) - Bluefin tuna belly, green onion	12
Tekka - Shoyu-zuke akami, green onion	10

OSHI (6 PIECES)

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

ROLLS (8 PIECES)

Yuzu California - Imitation crab salad, yuzu mayo, avocado	8
Dynamite - Prawn tempura, avocado, cucumber, kewpie mayo, masago	8
Spicy Salmon (GF) - Spicy salmon mix, cucumber, fried rice puff, shichimi mayo	8
Avocado (V, GF) - Avocado	8
Veg tempura (V) - Yam tempura, sweet potato tempura	7
Spicy Pineapple Salmon (GF) - Salmon, endive, chive	12
Curry Dynamite - Curry prawn tempura, cucumber, shiso mayo	10
Yuzu Crab (GF) - local dungeness crab, cucumber, avocado, yuzu tobiko	15
Garden (V) (6 pcs) - Braised burdock root, cucumber, yam tempura, pickled parsnip	9
Futomaki (6 pcs) - Kanpyo, shitake, cucumber, tamago, unagi, prawn	12
Spider (6 pcs) - Soft shell crab tempura, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi sauce	12
Sunshine (V, GF) - Avocado, mango	10
Evergreen (V) - Yam tempura, sweet potato tempura, avocado	9

SIDES

Miso Soup (GF) - Dashi, scallion, seaweed, shiitake	3.5
Watercress Goma (V, GF) - Watercress, goma sauce	4
Ebi Sunomono (GF) - Prawn, mozuku, cucumber	5
House Salad (V, GF) - Iceberg lettuce, carrot, cherry tomato, cabbage, house dressing, rice puff	3.5

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BEVERAGES

Bottled Water	2
Assorted Pop	2.75
Sparkling Bottled Water	3
Assorted Bubly	2.75
Poppi	4

DESSERTS

Yuzu Cheesecake	6
Matcha Panna Cotta (V, GF)	5
Riz Crispy (V, GF)	5