



2026 Live Sushi Satiations

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rizsushi.com/catering | @rizsushi



LIVE SUSHI STATION

Minimum 50 guests

A chef-driven sushi experience crafted live before your eyes. Delicate nigiri, vibrant maki, and torched aburi highlighting pristine seafood and seasonal ingredients – an interactive display of skill, flavor, and artistry.

SILVER PACKAGE -

8 pieces per guest

Assorted maki | Aburi oshi | Nigiri

GOLD PACKAGE -

8 pieces per guest

Premium maki | Aburi oshi | Premium nigiri

ALL PACKAGES INCLUDE:

- Rentals of presentation boards, risers, platters
- Soy pipettes
- Condiments in containers (ginger/wasabi/soy)
- Chopsticks
- Cocktail napkins
- Serving utensils
- Label cards with stands
- Printed menus
- Foliage display (small tabletop plants)

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 50 guests

8 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

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

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

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

NIGIRI

2 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

Kuruma Ebi - Black tiger prawn

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



GOLD PACKAGE

Minimum 50 guests

*Premium Maki | Aburi Oshi | Premium Nigiri
8 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, ichimi sesame

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

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

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

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

PREMIUM NIGIRI

2 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