



PRIVATE EVENTS MENU — 2025

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rizsushi.com/catering | @rizsushi*



PLEASE READ - FEES & INFORMATION

All packages include:

- rentals of all service equipment(wooden boards, boats, serving plates, serving utensils, etc.)
- soy ramikens
- chopsticks with holder
- cocktail napkins
- serving utensils
- label cards with stands
- foliage display(small tabletop plants)
- Japanese themed props

Additional information:

- an 18% gratuity on food portion final bill on all private events
- We require a minimum of 2 weeks advance booking
- last minute booking may result in additional fees
- A 30% deposit is required to secure your booking date
- Packages do not include rentals of tables/table linen
- Packages do not include plate-ware or dinner utensils/napkins
- A minimum spend of \$1500 on food is required for all private bookings
- Our chefs will aim to arrive 2 hours prior to dinner service
- The chefs will remain on site throughout the duration of dinner service and ensure all clean up of working areas are spotless prior to leaving
- Packages do not include cost of sushi chefs on site:
 - Sushi Chef (\$45/hour minimum 4 hours) – aburi//nigiri/sashimi
 - Sushi support chef(\$40/hour minimum 4 hours) – aburi/maki
 - Event Chef(\$42/hour – minimum 4 hours) – plated/canapes/buffet

Thank you and we look forward to catering your upcoming event!



SILVER PACKAGE

Assorted maki | aburi oshi | nigiri

10-50 guests: \$78/guest

(16 pieces per guest, minimum 10 guests)

MAKI

Spicy Pineapple Salmon Roll (GF, S) - Salmon, endive, chive, spicy pineapple sauce

Curry Dynamite Roll - Curry prawn tempura, cucumber, mint mayo

Yuzu Crab Roll (GF) - Local dungeness crab, cucumber, avocado, cucumber, yuzu tobiko

Futomaki - Kanpyo, shitake, cucumber, tamago, unagi, prawn

Spider Roll - Soft shell crab tempura, lettuce, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi

Sunshine Roll (V, GF) - Avocado, mango, fried rice puff

Evergreen Roll (V) - Yam tempura, sweet potato tempura, avocado

OSHI

Potato Bacon Oshi - Garlic thyme mayo, smokey unagi, bacon, chive

Habanero Salmon Oshi (GF, S) - Habanero oil, karashi su miso, pickled mustard seed

Shichimi Tuna Oshi - Shichimi mayo, bubu arare, chive

Berry Ebi (GF) - Garlic mayo, sherry berry glaze, shiso leaf

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

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

Miso Sockeye (GF) - BC wild salmon, miso mayo, pickled serrano pepper

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

NIGIRI

(Fish selection subject to change due to availability)

Atlantic salmon - local

Kanpachi - Japanese amberjack

Albacore tuna - local

Inari(V) - tofu

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



GOLD PACKAGE

Assorted maki | aburi oshi | premium nigiri

10-50 guests: \$88/guest

(16 pieces per guest, minimum 10 guests)

MAKI

Spicy Pineapple Salmon Roll (GF, S) - Salmon, endive, chive, spicy pineapple sauce

Curry Dynamite Roll - Curry prawn tempura, cucumber, mint mayo

Yuzu Crab Roll (GF) - Local dungeness crab, cucumber, avocado, cucumber, yuzu tobiko

Futomaki - Kanpyo, shitake, cucumber, tamago, unagi, prawn

Spider Roll - Soft shell crab tempura, lettuce, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi

Sunshine Roll (V,GF) - Avocado, mango, fried rice puff

Evergreen Roll (V) - Yam tempura, sweet potato tempura, avocado

OSHI

Potato Bacon Oshi - Garlic thyme mayo, smokey unagi, bacon, chive

Habanero Salmon Oshi (GF, S) - Habanero oil, karashi su miso, pickled mustard seed

Shichimi Tuna Oshi - Shichimi mayo, bubu arare, chive

Berry Ebi (GF) - Garlic mayo, sherry berry glaze, shiso leaf

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

Nasu Dengaku (V, GF) - Marinated eggplant, red miso sauce, okra

Miso Sockeye (GF) - BC wild salmon, miso mayo, pickled serrano pepper

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

PREMIUM NIGIRI

(Fish selection subject to change due to availability)

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

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



PLATINUM PACKAGE

Assorted maki | aburi oshi | premium nigiri | premium sashimi

10-50 guests: \$98/guest
(18 pieces per guest, minimum 10 guests)

MAKI

Spicy Pineapple Salmon Roll (GF, S) - Salmon, endive, chive, spicy pineapple sauce

Curry Dynamite Roll - Curry prawn tempura, cucumber, mint mayo

Yuzu Crab Roll (GF) - Local dungeness crab, cucumber, avocado, cucumber, yuzu tobiko

Futomaki - Kanpyo, shitake, cucumber, tamago, unagi, prawn

Spider Roll - Soft shell crab tempura, lettuce, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi

Sunshine Roll (V,GF) - Avocado, mango, fried rice puff

Evergreen Roll (V) - Yam tempura, sweet potato tempura, avocado

Riz Roll - Chu toro, shoyuzuke akami, negitoro, scallion, yuzu tobiko

OSHI

Potato Bacon Oshi - Garlic thyme mayo, smokey unagi, bacon, chive

Habanero Salmon Oshi (GF, S) - Habanero oil, karashi su miso, pickled mustard seed

Shichimi Tuna Oshi - Shichimi mayo, bubu arare, chive

Berry Ebi (GF) - Garlic mayo, sherry berry glaze, shiso leaf

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

Nasu Dengaku (V, GF) - Marinated eggplant, red miso sauce, okra

Miso Sockeye (GF) - BC wild salmon, miso mayo, pickled serrano pepper

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

PREMIUM NIGIRI

(Fish selection subject to change due to availability)

Sockeye Salmon - BC wild salmon

Kanpachi - Japanese amberjack

Shima Aji - Striped horse mackerel

Botan ebi - BC spot prawn

Hotate - Hokkaido scallop

Maguro - Japanese bluefin tuna

Kinmedai - Golden eye snapper

PREMIUM SASHIMI

Assorted premium daily sashimi

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



OMAKASE PACKAGE

(Minimum 10 guests)

Plated: \$188/guest

Platter style omakase: \$168/guest

SAKIZUKE

Chawanmushi

Tamago, smoked dashi, prawn, shitake mushroom, okra, spot
prawn oil

SASHIMI

3 types/6 pieces per person

Fish are subject to change due to availability

APPETIZERS

3 types - dishes are rotated seasonally

Su-zakana - palate cleanser

Yakimono - grilled dish

Nimono - simmered dish

MISO SOUP

NIGIRI

12 types - 12 pieces per person

Fish are subject to change due to availability

Sockeye salmon

Madai

Kinmedai

Aburi toro

Shima aji

Botan ebi

Bafun uni

Hotate

Chu toro

Tamago

Negitoro hand roll

DESSERT

Rotating seasonal dessert



PRIVATE EVENT ADD ONS

Premium oysters - \$4 per piece(minimum 5 dozen)

Momiji oroshi, ponzu dashi, chive, caviar

Premium sashimi platter

25 pieces - \$150

50 pieces - \$300

Caviar(GF) - \$300

50 grams

Osietra gold

Wagyu plate(GF) - \$98(feeds 2)

A5 Miyazaki

Bafun uni(GF) - \$250

Hokkaido Jo - 100 grams

Tomahawk steak platter(GF) - \$398(feeds 3-4)

Grass feed bone in rib eye steak, signature potato wedges,
seasonal grilled vegetables, kale salad

Beef rib plate - \$268(feeds 10)

Hacho miso braised short rib, sherry reduction, fennel slaw

Truffle chicken ballotine plate(GF) - \$198(feeds 10)

boneless full chicken roulade, chicken jus

Seafood mentaiko udon plate - \$78(feeds 10)

Prawn, scallop, hay smoked salmon, mentaiko cream sauce,
tomato, arugula

Pork belly yaki udon plate - \$68(feeds 10)

Braised pork belly, hacho miso cream sauce, shiitake mushroom,
pea shoots, onsen egg

Gindara saikyo miso(GF) - \$19/piece(minimum 10 pieces)

Miso marinated local black cod

Miso Caesar salad(GF) - \$58(feeds 10)

Romaine heart wedges, garlic miso caesar dressing, nori tempura
crutons, parmesan regiano, charred lemon