



LIVE STATIONS MENU — 2024

*115 W 2nd Ave, Vancouver | (778) 388-0800
rizsushi.com/catering | @rizsushi*



PLEASE READ - FEES & INFORMATION

FOR LIVE STATIONS AND EVENT PACKAGES SPECIFICALLY -

- This pricing includes the costs of food and professionally trained sushi chefs to make the sushi on site.
- All items are plated on our beautiful live edge large boards (included in pricing)
- We will provide ginger/soy/wasabi/chopsticks
- Price does not include plate rentals/sauce containers
- Gluten free soy is available upon request

Please Note for Your Event

Chefs will need to arrive a minimum of 1.5 - 2 hours prior to service and will stay on site until clean up and breakdown of equipment is complete.

An additional 18% gratuity will be added towards your final bill.

Client Provided Liquor License

For events where clients are obtaining alcohol, a Special Occasions License is required. It is the client's responsibility to obtain the license.

For further information, please check the following website:
<https://specialevents.bclddb.com/>

Payment

In order to reserve catering services for your event date, a valid credit card number must be on file at the time of confirmation. Until such time the 30% deposit is received, your event is not guaranteed as held. Menu items and prices are subject to change without notice.

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



LIVE SUSHI STATION MENU

(Minimum 100 guests)

SILVER PACKAGE \$35/guest

(approximately 12 pieces per guest)

MAKI PLATTER

Assorted Riz Specialty Rolls (approximately 6 pieces per guest)

Yuzu California
Imitation crab, cucumber, avocado, yuzu
mayo, yuzu tobiko

Curry Dynamite
Curry tiger prawn, cucumber, shiso mayo,
shichimi spice

Spicy Salmon (GF)
Spicy pineapple salmon, chive, endive

Vegetable Tempura (V)
Sweet potato tempura, yam tempura

Avocado (V/GF)
Avocado, sesame seeds

Chef Roll
Imitation crab, pickled daikon, cucumber,
masago, salmon

Garden Roll (V)
Yam tempura, braised burdock, pickled
parsnip

Kappa Maki (V)
Sliced cucumber, sesame seeds

Salmon Maki (GF)
Atlantic salmon, sesame seeds

Negitoro Maki
Albacore tuna belly, scallion oil, scallion

OSHI PLATTER

*Riz Signature Aburi Sushi
(approximately 3 pieces per guest)*

Habanero Salmon (GF)
King salmon, habanero oil, karashi su miso,
pickled mustard seed

Berry Ebi (GF)
Sushi ebi, garlic mayo, sherry berry glaze,
shiso

Shichimi Tuna
BC albacore, shichimi mayo, bubu arare,
chive

Potato Bacon
Potato tempura, garlic thyme mayo, smoky
unagi, bacon bits, chive

NIGIRI PLATTER

(approximately 3 pieces per guest)

BC Atlantic Salmon (GF)
Local BC salmon nigiri

BC Albacore Tuna
Yuan marinated tuna, lightly torched tuna
nigiri

Ebi (GF)
Prawn nigiri

Kanpachi (GF)
Japanese Amberjack, fresh yuzu zest



LIVE SUSHI STATION MENU

(Minimum 100 guests)

GOLD PACKAGE \$50/guest

(approximately 14 pieces per guest)

MAKI PLATTER

Assorted Riz Specialty Rolls (approximately 6 pieces per guest)

Yuzu California

Imitation crab, cucumber, avocado, yuzu mayo, yuzu tobiko

Curry Dynamite

Curry tiger prawn, cucumber, shiso mayo, shichimi spice

Spicy Salmon (GF)

Spicy pineapple salmon, chive, endive

Vegetable Tempura (V)

Sweet potato tempura, yam tempura

Avocado (V/GF)

Avocado, sesame seeds

Futomaki

Tiger prawn, unagi, tamago, cucumber, kanpyo, shiitake mushroom

Garden Roll (VG)

Yam tempura, braised burdock, pickled parsnip

Kappa Maki (V)

Sliced cucumber, shiso leaf, sesame seeds

Salmon Maki (GF)

Atlantic salmon, sesame seeds

Negitoro Maki

Albacore tuna belly, scallion oil, scallion

OSHI PLATTER

Riz Signature Aburi Sushi

(approximately 4 pieces per guest)

Habanero Salmon (GF)

King salmon, habanero oil, karashi su miso, pickled mustard seed

Berry Ebi (GF)

Sushi ebi, garlic mayo, sherry berry glaze, shiso

Shichimi Tuna

BC albacore, shichimi mayo, bubu arare, chive

Potato Bacon

Potato tempura, garlic thyme mayo, smoky unagi, bacon bits, chive

PREMIUM NIGIRI PLATTER

Local/Japanese fish -

*Ingredients may vary based on availability
(approximately 4 pieces per guest)*

Sockeye Salmon (GF)

Local BC wild salmon nigiri

Kanpachi (GF)

Aged Japanese amberjack

Hotate (GF)

Hokkaido scallop

Maguro

Japanese bluefin tuna



LIVE SUSHI STATION MENU

(Minimum 100 guests)

PREMIUM PACKAGE \$75/guest

(approximately 16 pieces per guest)

MAKI PLATTER

*Assorted Riz Specialty Rolls
(approximately 6 pieces per guest)*

Yuzu Crab

Real blue crab meat, cucumber, avocado, yuzu mayo, yuzu tobiko

Curry Dynamite

Curry tiger prawn, cucumber, shiso mayo, shichimi spice

Spicy Salmon (GF)

Spicy pineapple salmon, chive, endive

Vegetable Tempura (V)

Sweet potato tempura, yam tempura

Avocado (V/GF)

Avocado, sesame seeds

Futomaki

Tiger prawn, unagi, tamago, cucumber, kanpyo, shiitake mushroom

Garden Roll (VG)

Yam tempura, braised burdock, pickled parsnip

OSHI PLATTER

*Riz Signature Aburi Sushi
(approximately 4 pieces per guest)*

Habanero Salmon (GF)

King salmon, habanero oil, karashi su miso, pickled mustard seed

Berry Ebi (GF)

Sushi ebi, garlic mayo, sherry berry glaze, shiso

Shichimi Tuna

BC albacore, shichimi mayo, bubu arare, chive

Potato Bacon

Potato tempura, garlic thyme mayo, smoky unagi, bacon bits, chive

Miso Sockeye (GF)

Wild BC sockeye salmon, miso mayo, shiso pickled serrano pepper

Wasabi Scallop

Hokkaido scallop, wasabi mayo, kizami wasabi

PREMIUM SASHIMI PLATTER

*Local/Japanese fish -
Ingredients may vary based on availability
(200 pieces - approximately 2 pieces per guest)*

Sockeye Salmon (GF)

Local BC wild salmon nigiri

Kanpachi (GF)

Aged Japanese amberjack

Warayaki Salmon

Hay smoked king salmon

Hotate (GF)

Hokkaido scallop

Maguro

Japanese bluefin tuna

Botan Ebi

BC spot prawn

PREMIUM NIGIRI PLATTER

*Local/Japanese fish -
Ingredients may vary based on availability
(approximately 4 pieces per guest)*

Sockeye Salmon (GF)

Local BC wild salmon nigiri

Kanpachi (GF)

Aged Japanese amberjack

Hotate (GF)

Hokkaido scallop

Maguro

Japanese bluefin tuna

Shima Aji

Striped horse mackerel

Botan Ebi

BC spot prawn



ADD ONS

YAKIMONO

(+\$15 per guest)

Gindara Saikyo Miso
Miso-marinated black cod

NIMONO

(+\$15 per guest)

Hacho Miso Short Rib
Slow-braised beef rib

UNI

(+\$20 per guest)

Hokkaido sea urchin

OYSTERS

(+\$8 per guest, 2 pieces each)

Kusshi oysters, served with ponzu, momoji oroshi, chive

SASHIMI PLATE

(\$250 - 50 pieces assorted sashimi)