



PRIVATE EVENTS MENU —
2024/2025

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



PLEASE READ - FEES & INFORMATION

FOR ALL EVENT PACKAGES -

- 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!



SILVER PACKAGE

(Minimum 20 guests)

20-30 guests: \$80/guest

30-40 guests: \$75/guest

(16 pieces per guest)

Assorted maki | aburi oshi | nigiri

MAKI

Yuzu Crab Roll (GF)

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

Curry Dynamite Roll

Curry tiger prawn, cucumber, shiso mayo,
shichimi spice

Sunshine Roll (V, GF)

Avocado, mango, fried rice puff

Spicy Pineapple Salmon Roll (GF)

Salmon, endive, chive, spicy pineapple sauce

Evergreen Roll (V)

Yam tempura, sweet potato tempura,
avocado

Futomaki

Kanpyo, shitake, cucumber, tamago, unagi,
prawn

OSHI

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

Goma Avocado (V,GF)

Torched avocado, miso ginger soy, goma sauce, sesame seeds

NIGIRI

(Fish selection subject to change due to availability)

Atlantic salmon

Kurama Ebi

Kanpachi

Albacore Tuna



GOLD PACKAGE

(Minimum 20 guests)

20-30 guests: \$90/guest

30-40 guests: \$85/guest

(16 pieces per guest)

Assorted maki | aburi oshi | premium nigiri

MAKI

Yuzu Crab Roll (GF)

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

Curry Dynamite Roll

Curry tiger prawn, cucumber, shiso mayo, shichimi spice

Spider Roll

Soft shell crab tempura, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi

Hay Smoked Salmon Roll

asparagus tempura, braised burdock, pickled daikon, hay smoked salmon

Futomaki

Kanpyo, shitake, cucumber, tamago, unagi, prawn

Sunshine Roll (V, GF)

Avocado, mango, fried rice puff

Spicy Pineapple Salmon Roll (GF)

Salmon, endive, chive, spicy pineapple sauce

Evergreen Roll (V)

Yam tempura, sweet potato tempura, avocado

OSHI

Habanero Salmon (GF)

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

Potato Bacon

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

Berry Ebi (GF)

Sushi ebi, garlic mayo, sherry berry glaze, shiso

Shichimi Tuna

BC albacore, shichimi mayo, bubu arare, chive

Goma Avocado (V,GF)

Torched avocado, miso ginger soy, goma sauce, sesame seeds

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



PLATINUM PACKAGE

(Minimum 20 guests)

20-30 guests: \$110/guest
30-40 guests: \$100/guest

(18 pieces per guest)

Assorted maki | aburi oshi | premium nigiri | premium sashimi

MAKI

Yuzu Crab Roll (GF)

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

Curry Dynamite Roll

Curry tiger prawn, cucumber, shiso mayo, shichimi spice

Spider Roll

Soft shell crab tempura, cucumber, avocado, yuzu tobiko, yuzu mayo, unagi

Smoky Salmon Roll

asparagus tempura, braised burdock, pickled daikon, hay smoked salmon

Futomaki

Kanpyo, shitake, cucumber, tamago, unagi, prawn

Sunshine Roll (V, GF)

Avocado, mango, fried rice puff

Spicy Pineapple Salmon Roll (GF)

Salmon, endive, chive, spicy pineapple sauce

Evergreen Roll (V)

Yam tempura, sweet potato tempura, avocado

Riz Roll

Bluefin tuna medley (shoyuzuke akami, chu toro, negitoro), tobiko

OSHI

Habanero Salmon (GF)

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

Potato Bacon

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

Berry Ebi (GF)

Sushi ebi, garlic mayo, sherry berry glaze, shiso

Shichimi Tuna

BC albacore, shichimi mayo, bubu arare, chive

Goma Avocado (V,GF)

Torched avocado, miso ginger soy, goma sauce, sesame seeds

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

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



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

Kanpachi - Japanese amberjack, yuzu zest

Hirame - kelp cured flounder

Akami - shoyuzuke lean part bluefin tuna, sesame oil, premium nori

APPETIZERS

3 types - dishes are rotated seasonally

Su-zakana - palate cleanser

Yakimono - grilled dish

Nimono - simmered dish

Miso soup

NIGIRI

9 types - 9 pieces per person

Fish product are subject to change due to availability

Sockeye salmon

Madai

Renkodai

Shima aji

Botan ebi

Hotate

Chu toro

Tamago

Negitoro hand roll

DESSERT

Yuzu cheesecake