

Omakase Chef

We are very excited about the launch of our brand new Omakase Restaurant in Mid-Level which aim to produce exemplary Japanese fine dining experience. We are seeking experienced Omakase sushi chef who have a minimum of 5 years relevant experience and with the following knowledge, skills and abilities:

- Create and develop of highest standard Omakase menu;
- Skillfully nigiri/sashimi preparation accordingly to recipes and executing intricate, aesthetically-pleasing sushi plates;
- Possess of excellent communication skills which can interact and comfort guests with memorable hospitality experience;
- Knowledge of sake is a huge plus;
- Japanese fish butchery experience;
- Oversee the inventory and quality control of food and supplies;
- Team player and good interpersonal skills with fellow team members.

We offer attractive salary & benefits to the right candidate! If you are interested in joining us, please send your full resume with present and expected salary and availability to omakasejob@gmail.com

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