Japanese Cuisine Chef Wanted

Sakimoto Japanese Bistro
Christchurch CBD,
Chefs/Cooks
Full time
$27 – $32

Sakimoto Japanese Bistro is seeking an experienced, talented and hard-working Chef in Japanese cooking who can fit in our passionate, high-performing, and coherent team seamlessly.

We offer competitive hours and rates, a supportive and caring team where we share our expertise and grow together, and a chance to progress your career and better your skills.

If you have a background in Japanese cooking and are looking to learn more and advance your culinary boundaries, this is an opportunity you cannot miss, please reach out and we will chat!

About us:

Founded at the heart of Christchurch CBD in 2014, we pride ourselves for marrying the most traditional Japanese culinary arts and the freshest and top quality local ingredients found around Ōtautahi Christchurch and the entire NZ, and offering our loyal and lovely customers the most authentic Japanese dining experience possible.

For more info, check our website: https://www.sakimotojapanesebistro.com

Address: 119 Worcester Street, Christchurch CBD, (Shop 16A Cathedral Junction)
Ph: 02108306389 (enquiries only)
or find us on Google Maps: https://maps.app.goo.gl/DsqLaXAZYskE3Byp8?g_st=ic

This role:

- Full-time permanent position: 35h weekly guaranteed, but usually 40-45h average.

- Interview and a 1 day pre-contract trial with $25/h apply.

- Contracted hourly rate starts from $27 and will be constantly reviewed and can range to $32 depending on skills and experience.

- Minimum 1 year contract, with the first 90 days being the probation period.

- Operate on a flexible 2-day-off weekly roaster (regular schedule not preferred but possible), expect to work on weekends and most public holidays. (Xmas, New Year, and some public holidays will be closed)

- Our 70-seat restaurant opens Mon-Sun for dinner service only from 17:00 – 21:00 (last order), usually 13:00 - 17:00 daily prep, 21:00-22:00 clean up and closing.

- (For non-resident/citizen applicants) We are a full Accredited Employer, but you need to have a valid NZ work visa first to apply.

You must have:

- Minimum 1 year of experience in Japanese cooking.

- Minimum 3 years of stable experience working in similar full-service, licensed and fast pace restaurants.

- Great overall operation skills, able to follow recipes, finish orders in time and with proper quality standard, constantly monitor and maintain item quality and presentation, and able to seasonally update and develop menus with the team.

- Solid knife and food prep skills, able to handle various raw and cooked ingredients, vegetables, meat, poultry, seafood, and sauce and broth preps, etc.

- General kitchen management skills, including organizing stock and ordering, task and time management, enforcing Food Control Plan and relevant hygiene and food safety standards, cost control, up keeping equipment, washing and cleaning.

- Strong work ethic and teamwork skills, know when and how to support others to ensure a seamless work flow in the kitchen.

- Basic conversational English (Fluency in Japanese or Chinese will be a bonus)

- Able to multitask, work effectively under pressure, and solve problems

- Able to work in multilingual and multicultural environment

- Able to work unsupervised or alone with good pace and performance

- Flexible in working days and hours

- Good understanding in Japanese cooking and food preparation

Bonus Qualities:

- Proven experience as sushi/sashimi chef or tempura chef
- Abundant experience in similar Japanese/East Asian restaurants.
- Great hot stove skills
- Experience working in smaller kitchens, or in handling premium ingredients
- Good communication skills with FOH, suppliers, customers, etc.
- Extraordinary understanding/knowledge in Japanese or similar cuisines and food cultures

For applications (CV and cover letter):

sakimotojapanesebistro.office@gmail.com
Contact: Seiji Shimizu, Carl He

(Please note: applications with no complete CV and cover letter will not be attended as we are after staff with basic attention to detail.)