

SAKIMOTO Japanese Bistro is seeking a **reliable and professional Front of House (FOH) team member** to join our team in 2026.

This role is for someone who values **responsibility, consistency, and teamwork**. We are not looking for a short-term or casual attitude toward work, but for someone who understands that good hospitality is built on preparation, communication, and shared responsibility.

About SAKIMOTO

- Independent Japanese restaurant established in Christchurch in 2013
 - Small team with clear standards and systems
 - Long-term, stable operation
 - A professional workplace where reliability and trust are valued
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Position Overview

As a FOH team member, you are responsible for more than taking orders or delivering food.

This is a **hands-on working role** that requires a balance between service, teamwork, cleanliness, and communication.

All FOH staff share responsibility for maintaining the restaurant's quality and stability.

Working Hours & Availability

This position is primarily an **evening service role**.

- Approx. **20 hours per week**, usually **4–5 shifts**
- **Winter season:** hours may reduce slightly depending on business volume

Typical shift time:

- **18:00 – approximately 22:00**
- Earlier opening shifts are covered by existing staff

Trading days:

- Sunday: currently closed (Sunday opening planned in the future)
- Open on all public holidays

Essential availability (must):

- Christmas & New Year holiday period
 - Valentine's Day
 - Public holidays
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Pay Rate

- **\$24.00 – \$28.00 per hour**
 - Final rate based on experience, responsibility, and reliability
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Key Responsibilities

- Provide calm, professional customer service
- Take orders accurately and manage table flow
- Run food and drinks and explain dishes when required
- Operate POS and EFTPOS systems
- Assist with opening and closing duties
- Maintain cleanliness of dining areas, service stations, and toilets

Shared Responsibilities (Mandatory)

- Dishwashing, rubbish disposal, and general cleaning
- These tasks apply to **all FOH staff without exception**

This is not a role where tasks can be selected or avoided.

Workplace Standards

- Professional working role (not trial-and-error)
- Avoiding cleaning or dishwashing duties is not acceptable
- Issues must be communicated clearly and promptly
- Respectful communication and teamwork are essential

Consistency, trust, and responsibility are valued more than speed alone.

Who This Role Suits

- Someone reliable and consistent
- Comfortable with evening shifts and public holidays
- Able to work professionally with managers and colleagues
- Seeking a **stable, longer-term role**

Hospitality experience is preferred, but attitude and reliability matter most.

How to Apply

Please email your application to:

✉ sakimoto.manager@gmail.com

Shortlisted candidates will be contacted for an interview.