

Japanese Cuisine Chef

Sakimoto Japanese Bistro

Christchurch CBD,

Chefs/Cooks

Full time

\$28 – \$34

Join the Sakimoto Family!

Sakimoto is a welcoming space for all customers and team members alike. We prioritize building a supportive, caring and high-performing team where trust, hard work, and kindness are deeply valued. We always seek someone who is energetic, reliable, and thrives under pressure in our fast-paced environment. In return, we offer a warm, family-like atmosphere, flexible schedules, and a place to advance your career. If you're passionate about Japanese cuisine and eager to grow with a dynamic team, apply now and become part of Sakimoto!

For more info, check our website:

<https://www.sakimotojapanesebistro.com/join-us>

Address: 119 Worcester Street, Christchurch CBD, (Shop 16A Cathedral Junction)

About our kitchen:

- Key skills and characteristics: team-player, all-rounder, multitasking, being quick and consistent, can handle pressure, time management, attention to detail, and reliability.
- Our fast-paced kitchen consists of three sections each with a dedicated chefs: Stove/Oven, Tempura/Fryer, and Sushi/Sashimi
- Applicants are expected to master at least one of our three sections with previous experience and knowledge when joining, and later to learn to do all three.

- The kitchen team shares all tasks including the dishes and cleaning up. Multitasking, teamwork and being all-rounder are very important in this role.
- Ability to work in a small kitchen with an understanding of sharing the limited space
- Full-time permanent position: 35 hours weekly guaranteed, but usually 40–45 hours average.
- Minimum 1-year contract, with the first 90 days being the probation period.
- 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.
- 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).
- (For non-resident/citizen applicants) We are a fully Accredited Employer, but you must first have a valid NZ work visa to apply. Visa sponsorship can only be discussed after the 90 trial ends.

You must have:

- Minimum 1 year of experience in Japanese cooking and ability to manage at least two sections of Stove, Tempura and Sushi and Sashimi
- Minimum 3 years of stable experience working in similar full-service, licensed and fast-paced restaurants.
- Great overall operation skills, able to follow recipes, finish orders in time and with proper quality standards, 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, 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 workflow 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 environments
- Able to work unsupervised or alone with good pace and performance
- Flexible in working days and hours
- Good understanding of Japanese cooking and food preparation

Bonus Qualities:

- Proven experience as a sushi/sashimi chef or tempura chef
- Great hot stove skills
- FOH experience in a similar full-service restaurant
- Good communication skills with FOH, suppliers, customers, etc.
- Extraordinary understanding/knowledge of Japanese or similar cuisines and food cultures

Sounds like you? Apply now!!

- Please send your CV and cover letter to the email address below.
- Please include a personalized cover letter explaining why you would like to join our team
- Interview and pre-contract trial shift (one whole day shift) with \$25/h apply

sakimotojapanesebistro.office@gmail.com

Contact: Seiji Shimizu, Carl He

(Please note: applications without a complete CV and cover letter will not be considered. We are after staff with basic attention to detail.)