

**Job Title**

Gaijin Izakaya is now hiring permanent Full Time Sushi Chef!

**Company Name**

Gaijin Izakaya

**Company Address**

2-1575 Regent Ave W  
Winnipeg, Manitoba R2C 3B3  
Canada  
[Map It](#)

Gaijin Izakaya is now hiring permanent Full Time Sushi Chef!

We are looking for a Sushi Chef to join our culinary team and prepare delicious plates for our guests. Your knowledge of Japanese cuisine and sushi rolling techniques are necessary for creating an impressive sushi menu.

Sushi Chef responsibilities include handling a wide range of raw fish and other ingredients, managing food stock and working with an attention to detail to fulfill all orders within quality standards. To be successful in this role, you should have experience with Japanese cuisine.

**Responsibilities**

- Create a rich sushi menu with various main ingredients and raw fish (for example, salmon, tuna, unagi)
- Prepare all types of sushi, including maki, nigiri and sashimi
- Select fresh fruits and vegetables to make high-quality dishes (like avocado, mango and carrots)
- Manage food prep activities, like boiling rice
- Coordinate with our front of the house staff to ensure proper cooking, considering special requests and food allergies
- Prepare appetizers, soups and salads that are close to the philosophy of Japanese cuisine
- Monitor food stock and place orders, as needed
- Maintain hygiene principles in all cooking areas and clean your space at the end of the shift

**Requirements**

- Must Speak, Read, Understand Basic English
- Knife skills is required.
- Minimum of 2 years of work experience as a Sushi Chef
- Good knowledge of various sushi types and sushi-rolling techniques
- Ability to work both fast and accurately

- Team spirit
- Availability to work during business hours, including weekends and evenings
- Flexibility to take on various shifts

Job Type Permanent Full Time

Starting Wage: Range from \$13.5-\$15.5/ hour depending on previous experience

You can apply in person at 1822 Grant Ave or send resumes online to  
[Yujirowinnipeg@gmail.com](mailto:Yujirowinnipeg@gmail.com)