Head Chef (Japanese Food)

Kibo Annex

Job ID
48977

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LOCATION	DATE POSTED	EXPIRY DATE
549 Yonge Street, Toronto, ON | Ontario	04-02-2026	30-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 38.00 hourly for 30 hours per week	5 year or more	Secondary (high) school graduation certificate

Job Details

Job title: Head Chef (Japanese Food)
Employer name: Kibo Annex
Job details
Location of work: 549 Bloor Street West, Toronto, ON M5S 1Y6
Work location: On site/ There is no option to work remotely
Salary: 38.00 hourly / 30 hours per week
Terms of employment: Permanent employment/ Full time
Working hours: Early morning, Evening, Morning, On call, Day, Weekend, Overtime available
Start date: Starts as soon as possible
Vacancies: 1 vacancy
Source: Job Bank #3501189
Languages: English
Education: Secondary (high) school graduation certificate
Experience: Work experience as Japanese food chef for 5 years or more required
Work setting: Restaurant
Ranks of chefs: Head chef
Tasks/ Job Duties: Plan, develop and update sushi and Japanese menus while ensuring all dishes meet quality, freshness, and presentation standards; Estimate food requirements and costs, and monitor inventory, usage, waste, and food cost controls; Prepare whole raw fish by cleaning, breaking down, and filleting into sushi-grade cuts in compliance with food safety and sanitation standards; Prepare and cook sushi, sashimi, nigiri, rolls, and other Japanese specialty dishes on a regular basis; Create new Japanese food recipes and seasonal menu items; Demonstrate traditional Japanese sushi techniques, knife skills, and proper use of specialized sushi equipment to kitchen staff; Manage, supervise, lead, and coordinate the activities of cooks and other kitchen staff during daily operations to ensure efficient service and consistent food quality; Train kitchen staff in proper food preparation, handling, storage, sanitation, and hygiene practices; Instruct cooks on preparation, cooking methods, garnishing, portioning, and presentation of sushi and Japanese dishes; Prepare complete meals and specialty dishes for special guests, catering, banquets, and private events; Accommodate customers with food allergies or dietary restrictions by preparing appropriate menu items; Requisition seafood, ingredients, and kitchen supplies as required, maintaining records of food costs, consumption, sales and inventory; Arrange for the purchase, maintenance, and repair of kitchen and sushi equipment; Consult with customers regarding menu planning for

catering, banquets, and special functions, Recruit and hire staff

Supervision: 5-10 people

Cuisine specialties: Sushi preparation techniques, Japanese cuisine

Food specialties: Fish and seafood

Transportation/travel information: Public transportation is available

Work conditions and physical capabilities: Fast-paced environment, Attention to detail, Standing for extended periods

Who can apply for this job: You can apply if you are a Canadian citizen, a permanent resident of Canada or a temporary resident of Canada with a valid work permit

Do not apply if you are not authorized to work in Canada. The employer will not respond to your application.

How to apply: Direct Apply from Job Bank #3501189 or send resume by email to kiboannex2019@gmail.com

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