Sushi Cook

Toptable Group

Job ID
49344

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LOCATION	DATE POSTED	EXPIRY DATE
1525 Douglas St, Victoria, BC | British Columbia	10-03-2026	05-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 21.18-24/hour	1 year to less than 2 years	Other trades certificate or diploma

Job Details

Position: Sushi Cook
Reports to: Executive Chef
Business Address: 1525 Douglas Street
Location of Work: Victoria, BC
Company Operating Name: Marilena Café & Raw Bar
Wage: $21.18- 24 /hour
Benefits package offered: Access to dental and extended health benefits
Status: Hourly, ongoing
Language of Work: English
Vacancies: One (1)
Contact: Toptable Group, 89 West Georgia Street, Vancouver, BC, V6B 0N8; 604-899-7865, toptablegroup@gmail.com

Known for its innovative menu and fresh, locally sourced dishes that celebrate the best of West Coast cuisine, Marilena Cafe and Raw Bar in Victoria is an award-winning restaurant. Since opening, Marilena has earned national recognition, including:

Tripadvisor Best of the Best – No. 1 Fine Dining in Canada
Canada’s 100 Best – No. 39 Restaurant in Canada
Vancouver Magazine – Best Restaurant in Victoria (2025)
Wine Spectator – Best of Award of Excellence (2024, 2025)
YAM Magazine- Restaurant of the Year, Outstanding Service and Best Sommelier (2025)

Come work with and learn from Victoria's own Executive Chef Kristian Eligh and celebrated Pastry Chef Dominique Laurencelle as they design seasonally focused menus that celebrate the global and locally sourced ingredients.

JOB SUMMARY:
We are searching for a Sushi Cook to join the Marilena Team. The ideal candidate has a strong foundation in traditional Japanese techniques, exceptional knife skills, and a deep respect for ingredient quality and presentation.

Job Description

ESSENTIAL DUTIES AND RESPONSIBILITIES:

(Other duties may be assigned as required)

Measure and prepare ingredients, set up workstations so food can be prepared according to recipes

Maintain food safety and hygiene

Prepare sushi with precision and speed

Focus on quality, food preparation standards, and consistency in a premium kitchen environment

Meet production schedules and timelines

Communicate and coordinate with the team, including front-of-house

REQUIRED EXPERIENCE AND QUALIFICATIONS:

Minimum 1-year of direct related sushi cook experience,

Knowledge of and experience in nigiri, sashimi, and sushi roll cuts

Enrollment in or completion of a culinary program or a combination of both education and directly related experience

Food Safe Certification

Ability to stand for long periods of time, withstand heat, and deal with the pressures of preparing food in a fast-paced environment

Dedicated team player who naturally builds camaraderie

Extremely organized; keeping to deadlines and working with precision in a fast-paced environment

Responsible, motivated, and energetic self-starter

Excellent English language communication skills

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