Head Omakase Chef

MSSM

Job ID
50670

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LOCATION	DATE POSTED	EXPIRY DATE
154 Cumberland Street, 2nd Floor, Toronto, ON | Ontario	07-07-2026	03-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 37.00 hourly for 30 hours per week	5 year or more	College/CEGEP

Job Details

Job Title: Head Omakase Chef

Employer Name: MSSM

Job details

Location of work: 154 Cumberland Street, 2nd Floor, Toronto, ON M5R 1A8

On site: Work must be completed at the physical location. There is no option to work remotely.

Salary: $37.00/ hour

Vacancies: 1 vacancy

Employment groups: Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous people, Newcomers to Canada, Seniors are welcome

Terms of employment: Permanent employment, Full-time: Minimum of 30 hours/week (hours may increase based on operational requirements)

Start date: As soon as possible

Employment conditions: Morning, Day, Evening, Night, Weekend, Overtime available, Overtime Required

Job Requirements

Languages: English

Education: Completion of a recognized culinary arts diploma or equivalent professional culinary training is required. An equivalent combination of formal culinary training and extensive professional experience may also be considered.

Experience: Minimum of 5 years of progressively responsible commercial cooking experience in Japanese cuisine, including at least 3 years in a supervisory role such as Head Chef or an equivalent leadership position in a fine dining Japanese restaurant. Experience in omakase cuisine is required.

Work setting: Japanese omakase restaurant

Ranks of chefs: Sushi Chef, Head Chef, Fish Chef

Supervision: Supervise and coordinate the activities of 20 or more employees in various areas of responsibility.

Cuisine specialties: Japanese cuisine, omakase sushi

Certificate, licenses: Valid Food Handler Certification

Food specialties: Raw Fish, Seafood, Sushi, Sashimi, Cold kitchen, eggs and dairy, meat and poultry, stocks, soups and sauces

Tasks/ Job Duties: Plan, develop and update seasonal omakase menus and specialty dishes while ensuring exceptional food quality, consistency and presentation; Prepare and cook complete meals and specialty Japanese cuisine for daily

service, VIP guests and special events; Create new recipes and tasting menus using seasonal and premium ingredients; Estimate food requirements and the quantities and costs of ingredients and supplies; Estimate labour costs and analyze operating costs related to kitchen operations; Maintain records of food costs, inventory, consumption and kitchen operations; Requisition food, seafood and kitchen supplies, and coordinate purchasing of premium ingredients; Arrange for the purchase, maintenance and repair of kitchen equipment; Supervise, coordinate and schedule of activities of kitchen staffs; Train and instruct kitchen staff in food preparation, cooking techniques, knife skills, food handling, plating and presentation standards; Demonstrate new cooking techniques and the proper use of specialized kitchen equipment; Ensure all food is prepared in accordance with established recipe, quality standards and food safety regulations; prepare customized dishes for guests with food allergies, dietary restrictions or food intolerances; Monitor food quality, portion control, pacing, and presentation to maintain the restaurants dining standards; Maintain sanitation, hygiene and workplace safety standards throughout the kitchen; Recruit, interview and participate in the hiring and evaluation of kitchen staff; Coordinate with the front-of-house team to communicate menu features, seasonal ingredients, allergens and special guest requests. Work closely with the front-of-house team to ensure the timing, presentation and service of omakase courses meet the restaurant’s dining standards.
Work conditions and physical capabilities: Fast-paced environment, Attention to detail, Standing for extended periods, Work under pressure, Tight deadlines, Physically demanding, Handling heavy loads
Weight handling: Between 45 to 60 kg (100-132 lbs)
Personal Suitability: Leadership, dependability, excellent oral communication, initiative, organized, reliability, team player

Who can apply to this job: Only apply to this job if you are a Canadian citizen or a permanent resident of Canada or if You have a valid Canadian work permit.
If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.
How to apply: By mail: send your cover letter and resume with the reference number MSSMYORKVILLE via mail at 154 Cumberland Street, 2nd floor, Toronto, ON M5R 1A8.
Or submit cover letter and resume via Job Bank Direct Apply feature.
Employer may request following documents later in the hiring process: References, proof of requested education or equivalent experience, copy of school transcript (if applicable), photos of work examples (if available).
Phone calls are strictly for customer reservations. Job inquiries will not be accepted by phone.

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