Sous Omakase Sushi Chef

Sushi Yugen

Job ID
51017

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LOCATION	DATE POSTED	EXPIRY DATE
150 York Street, Suite 115, Toronto, ON | Ontario	07-08-2026	03-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 38.00 hourly for 30 hours per week	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Job Title: Sous Omakase Sushi Chef

Employer Name: Sushi Yugen

Job details

Location of work: 150 York Street, Suite 115, Toronto, ON M5H 3S5

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

Salary: $38.00/ hour

Financial Benefits: Gratuities

Vacancies: 1 vacancy

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

Terms of employment: Permanent employment, Full-time: minimum of 30 hours per week. Additional hours may be scheduled based on operational requirements.

Start date: As soon as possible

Employment conditions: Early Morning, Morning, Day, Evening, Night, Shift, Weekend

Job Requirements

Languages: English

Education: High school graduation certificate is required

Experience: Minimum 3 years of experience preparing authentic omakase sushi in a fine dining Japanese restaurant is required.

Work setting: Fine-dine restaurant

Supervision: 5-10 people, staff in various areas of responsibility

Cuisine specialties: High-end omakase sushi, with expertise in traditional Edomae-style kaiseki techniques and seasonal courses.

Food specialties: Fish and seafood, Meat, Vegetables

Tasks/ Job Duties: Assist the Head Chef in planning and executing omakase sushi and Edomae-style kaiseki menus, ensuring exceptional quality, authenticity, and presentation; Prepare and cook complete meals, omakase courses, sushi, sashimi, and specialty Japanese dishes using traditional Edomae techniques and seasonal ingredients; Assist in developing new recipes and seasonal tasting courses under the direction of the Head Chef; Receive, inspect, move, and prepare,

portion, and handle premium seafood and other ingredients while maintaining the highest standards of freshness, quality, and food safety; Assist in estimating food, ingredient, and kitchen supply requirements and notify management of replenishment needs; Monitor inventory levels, properly store ingredients, and help minimize waste through efficient food preparation and inventory rotation; Ensure all dishes are prepared and presented according to the restaurant’s fine dining established quality standards and customer dietary requirements, including food allergies and intolerances; Supervise and coordinate kitchen activities during service in the absence of the Head Chef; Train, mentor, and provide guidance to sushi chefs, line cooks, and other kitchen staff on food preparation, cooking techniques, plating, sanitation, and proper use of specialized Japanese kitchen equipment; Demonstrate traditional and modern Japanese culinary techniques, including Edomae sushi preparation methods, to kitchen staff; Inspect prepared dishes before service to ensure consistency, quality, and presentation standards are met; Maintain cleanliness, sanitation, and compliance with food safety regulations throughout all kitchen operations; Assist with scheduling daily food preparation and coordinating workflow to ensure efficient kitchen operations during regular service, private dining and special events; Collaborate with the Executive Chef and Head Chef and management regarding menu execution, customer preferences, and operational improvements; Perform other related duties as required to support the efficient operations of the kitchen.

Transportation/travel information: Public transportation is available

Work conditions and physical capabilities: Work under pressure, Tight deadlines, handling heavy loads, Attention to detail, Standing for extended periods, Repetitive tasks, Manual dexterity, Physically demanding, Frequent lifting and handling of large seafood products.

Weight handling: Up to 60 kg, with or without assistance, when receiving, moving or preparing whole fresh or frozen fish and other large seafood products.

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: Send resume by email to sushiyugen2023@gmail.com or apply through Direct Apply on Job Bank

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