

CV#908001

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JOB OBJECTIVE :

International sushi chef (traditional style and new style)

Teacher of the sushi

SUMMARY OF SKILLS :

A Governor of Kanagawa authorization cook

A Minister of Health, Labor and Welfare authorization sushi qualified specialist cook.

A Minister of Health, Labor and Welfare authorization Japanese cuisine specialist cook.

A Minister of Health, Labor and Welfare authorization cooking specialist

A Governor of Kanagawa authorization globefish cook.

A Governor of Chiba authorization globefish cook.

A Tokyo Governor authorization globefish cook.

A Governor of Saitama authorization globefish cook.

WORK EXPERIENCE :

2008,5~2009,1 WASABI restaurant St. Petersburg, Russia

<http://www.wasabico.ru/>

Sushi chef / Japanese cooking guidance and New menu development.

2007,10~2008,3 TAKEBAYASHI restaurant Budapest, Hungary

<http://www.bambuszliget.hu/>

Sushi chef / Japanese cooking guidance and New menu development.

2007,5(just 2weeks) SANI resort Thessalonica, Greece

<http://www.saniresort.gr/page/>

Sushi chef / The cooking by the gourmet Festival of two weeks. Japanese was alone.

2006,11~2007,3 TORAFUGU-TEI Yokohama

Globefish cook chef / It is a restaurant of popular globefish. I worked while teaching it to a young chef.

2006,4~now FUNAYADO TSURISHIN Tokyo

Chef / It is the ship which is specialized in a traditional party. I always see the sights of Tokyo Bay. I make tempura and sashimi.

(This work goes still to sometimes work.)

- 2004,6~2006,3 Sushi KOOKAI Yokohama
 Owner / Sushi Chef / globefish cook chef/
 I opened a shop of one independently. It is traditional sushi shop.
 Closed now.
- 2002,5~2004,3 SUSHI MASA Tokyo
 Second Chef / It is traditional sushi shop following from 1861.All the
 important cook learned it in this shop.
- 2002,4~now Nishitoukyou chourishi sennmonn gakkou Tokyo
http://www.tanaka.ac.jp/cuisine/c_frameset.html
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 Sushi teacher / It is a cook vocational school. I am in charge of a class of
 sushi once a week.
- 2001,6~2002,4 SHIKI in Hotel New OTANI Tokyo
 Sushi Chef / It is one of the three major hotels which are the most famous
 in Japan. I made sushi in a party meeting place.
- 1998, 4~2001,5 DARUMA in Intercontinental Hotel Johannesburg South Africa
 Head Sushi Chef / It is the restaurant which is highest quality in South
 Africa. I did a menu device and guidance of a young chef.
- 1997,7~1998,2 Alpha resort TOMAMU Hokkaido
 Sushi Chef / It is biggest Hotel group in Hokkaido. I made sushi of a
 great number of people.
- 1994,11~1995,6 MANKATEI Nagano
 Japanese cuisine Chef / I learned Japanese cuisine.
- 1992,5~1994,7 Sushi-KOU Tokyo
 Sushi Chef / It is a sushi bar of a famous popular price in Ueno.
 I learned how to make best sushi Rice.
- 1991,5~1992,4 KIBUNE-Sushi Vancouver Canada
 Sushi Chef / It was a small shop, but it was loved to a Canadian.
 I learned western-style various rolls.
- 1989,4~1991,4 Sushi YOSHI Totsuka Kanagawa
 Sushi Chef / I have begun to learn sushi in this shop.
 I learned home delivery of sushi, dishwashing, durability, all of kitchen
 knives.
- 1984,4~1989,3 Royal host Totsuka Kanagawa
 Probation Chef / It is a shop of popular Western food.

EDUCATION:

Graduated SERIGAYA junior high school Yokohama March 1984