

# CV#0908005

**Gender** Male  
**Date of Birth** 01 July 1974  
**Nationality** Japanese

**Professional Qualifications:**

Qualifications & Dates	Awarding Institution
Examination for a professional cook August. 1997	Ministry of Health, Labour and Welfare
License for a professional cook, 26.September.1997	The governor of Kumamoto

**Professional membership:** Kumamoto cooks association

**Employment History:**

From	To	Name and Address of employer	Job title
August 2008	April 2009	Tatsuso Restaurant 32 Broadgate Circle, Broadgate London, EC2M 2QS <Restaurant>	Executive Chef  Responsibility include; *Creating menu for all sushi, teppan and kitchen section *Staff training (management for 7 chefs and several kitchen assisntants) *Stock control
August 2007	July 2008	Sake No Hana Restaurant 23 St James's St, London SW1A 1HA <Restaurant>	Sous-Chef *Responsible for a management of hot kitchen section. *Staff training *Stock control
April 2005	Jun 2007	UBON by Nobu 34 Westferry Circus, Canary Wharf, London, E14 8RR <a href="http://www.noburestaurants.com/">http://www.noburestaurants.com/</a> <Restaurant>	Sushi chef *Fish preparation *Sushi making *Course menu creating
June 2004	March 2005	Nottingham Park Plaza Hotel 41 Maid Marian Way, Nottingham NG1 6GD <a href="http://www.chinolatino.co.uk/index.html">http://www.chinolatino.co.uk/index.html</a> <Hotel & Restaurant>	Head Sushi chef

January 2003	May 2004	Kaisyoku Tashiro 2F Fan building, 3-9 Tetori-honcho, Kumamoto Japan, 860-0808 <Restaurant>	Head chef
March 2001	November 2002	Ristrante Osaka Corso Garibaldi 68, 20121 Milano, Italy < Restaurant>	Sous-chef
February 1998	February 2001	Kumamoto Terrsra 28-51 Suizenji-Koen, Kumamoto, Japan, 862-0956 <a href="http://www.kumamoto-terrsa.com/banquet/b_dish.html">http://www.kumamoto-terrsa.com/banquet/ b_dish.html</a> <State-run convention hall and hotel>	Senior cook