

**RESUME**  
**CV # 909001**

\*\*\*\* Imola (BO)  
Italy

**Personal Data**

Telephone Nos : Home/054201\*\*\*\* HP/331813\*\*\*\*  
E-mail : \*\*\*\*@yahoo.co.jp  
Date of Birth : April 12, 1970  
Nationality : Japanese  
Marital Status : Married / 2 children (9-year / 6-year)

**Work Experience**

Oct.2008 – present	Ristorante Shiki <a href="http://www.ristoranteshiki.com">www.ristoranteshiki.com</a>	Chef
Apr.2007 – Oct.2008	Restaurant & Sushi Bar Shodai <a href="http://www.shodai.it">www.shodai.it</a>	Chef
Jul.' 2004 – Mar.2007	Haru Dining & Sake Bar	Chef
Aug.' 2003 – Jul.'2004	Prince Hotel & Residence Kuala Lumpur Japanese restaurant "Taishojin" <a href="http://www.princehotelkl.com">www.princehotelkl.com</a> *The hotel changed the restaurant name to Enju now.	Chef
Mar.'2002 – Aug.' 2003	Hotel Nikko Saipan Japanese restaurant "Benkay"	Chef
Apr.'2000 – Feb.'2002	Hotel Nikko Hanoi Japanese restaurant "Benkay" <a href="http://www.hotelnikkohanoi.com.vn">http://www.hotelnikkohanoi.com.vn</a>	Chef
May.'1999 – Feb.'2000	Nagoya Miyako Hotel Japanese restaurant "Miyako"	Cook
May.'1998 – Apr.'1999	Hotel Nikko Hanoi Japanese restaurant "Benkay" <a href="http://www.hotelnikkohanoi.com.vn">http://www.hotelnikkohanoi.com.vn</a>	Sous Chef
Mar.'1995 – May.'1998	Hotel Nikko Royal Taipei Japanese restaurant "Nakayama" <a href="http://www.royal-taipei.com.tw/index-j.htm">http://www.royal-taipei.com.tw/index-j.htm</a> Takashimaya Brunch	Chef

Mar.'1991 – Feb.'1995 Hotel Nikko Dusseldorf  
Japanese restaurant “Benkay Cook / Sous Chef(1993~)  
<http://www.nikko-hotel.de/default-en.html>

Apr.'1990 – Mar.'1991 Nagoya Tokyu Hotel  
French Banquet kitchen Cook  
<http://www2.nagoyatokyu.com/>

### **Educational Background**

Graduated on Mar.'1990 Itogiku Cooking School / Aichi, Japan

### **Certification**

Cooking food license (Mar.'1990)  
Sake sommelier (1994)

### **Skill**

Sushi  
Tenpura  
Kaiseki (Japanese formal course)  
All-round Japanese food