

## RESUME

CV909003

(Sushi special occupation immigrant US citizen)

Address: San Diego

Ph number: 619-408-\*\*\*\*\*

- Objectives
- Sushi head, Sushi chef (15 years under 20 Experience)
- Skills
- I study with Sushi Sei in Japan Sushi Sei owner give me 3year's approve Experience In US start about 1989 When I'm in Sushi bar Nippon apply green card for Sushi Special occupation and Receive green card.
- 2003 apply US citizen pass a test and back grand check become a US citizen.
- I have Experience for Sushi head 2times all so 2times Restaurant opening.
- Relevant Information (same as work history)
- ICHIBAN HILLCREST.** San Diego California
- \*Trade for in-service for sushi bar kind of first food this Restaurant was busy that time.
- Hillcrest Sushi Bar.** San Diego California
- \*Trade for in-service for Sushi and kitchen I handle kitchen by myself.

- \*For Sushi 2-3times a weeks
- Mr. Sushi.** Pacific beach San Diego California
- \*Trade for in-service for Sushi and kitchen all so study Mr. Sushi Japanese Sushi Head's way
- Mr. Sushi.** Encinitas California
- \*Trade for in- service for Sushi all so study Mr. Sushi Japanese Sushi Head's way
- Sushi bar Nippon.** San Diego California
- \*Apply green card for Sushi special occupation
- \*All so study Sushi bar Nippon Japanese owner's way
- \*Owner let run restaurant someone I don't know now
- Samurai.** Solana Beach
- \*Trade for Sushi all so study Samurai Japanese Sushi Head's way
- \*Pauper Hall Albacore Tuna and different kind of clam. Experience for large size Restaurant.
- Sushi in the Rock.** San Diego California
- \*Position- Sushi head When Sushi on the rock move and open Girard Ave.
- \*Handle over 10seat I was in front of sushi bar I make some special with mustard Call mustard Albacore tataki. (Sesame tataki serve with Dijon mustard Haji souse.)
- \*when sushi in the rock on prospect street move to Girard Ave now they only
- Have at 2<sup>nd</sup> floor on Prospect Street only. I move to Taka before they open Encinitas.
- Catamaran** Resort Hotel. San Diego California
- \*Take care Sushi section in Sunday branch with Catamaran Head Chef.
- \*This job had so much fun. Pauper so many different kind of fish they all so let me do.
- Taka Sushi.** San Diego California

- \*In short time. Pauper fresh Hall Sea Eel all so Live Halibut and more.
- Edo Sushi.** San Diego California
- \*Take over Sushi head I take care food cost and order and customer I believe owner saw my food cost all so made different Japanese fusion special each every week.
- \*Make it busy night time Lunch had business all ready.
- Nobu.** Solana Beach California
- \*Good Experience with older Japanese Owner Chef Name Nobu san.
- \*Nobu use Fresh cooked worm rice about human temperature that's Edo mae
- Sushi rice I use same rice as human temperature (customer does not feel)
- Matsuoka Sushi.** Encinitas California
- \*Open this restaurant-Some reason some one take over with different Name.
- Genkai Japanese Restaurant.** Dana point California
- \*In shoot time this restaurant was busy some time work front of sushi bar over 10seat's.
- Sushi Laguna.** Laguna Beach California
- \*Position-Sushi head job their Kitchen chef was good he show me Mexican sauce.
- Hana Japanese Restaurant.** Ocean Beach
- \*In shoot time. First time work for all you can eat
- Shogun.** Sam Marcos
- \*In shoot time
- Education
- High School Japan. Ocean Said California (woman resource center) Graduate. Take a class in Metro Region career Centers.