# Kenji Takahashi

Itamae

## 💄 СОNTACT

- 🜭 (415) 555-0134
- 🗹 kenji.takahashi@gmail.com
- 🧿 San Francisco, CA

## **EDUCATION**

Tokyo Sushi Academy, Tokyo, Japan Graduated in 2010

• Specialization in Edomae Sushi and Traditional Japanese Culinary Arts

#### Certifications

- ServSafe Food Handler Certification | National Restaurant Association – 2019
- Certified Professional Sushi Chef | All Japan Sushi Association – 2018

# 🧔 AWARDS

- Best Sushi Chef of the Year: San Francisco Magazine, 2023.
- Michelin Star: Sushi Ran received its star in 2018 and retained it during my tenure.

## 🔓 PROFESSIONAL SUMMARY

Highly skilled Itamae with 12+ years of experience in traditional Edomae-style sushi preparation, known for maintaining the highest standards of craftsmanship and artistry. Passionate about seasonal ingredients, knife techniques, and offering customers a memorable dining experience.

## 🔓 EXPERIENCE

#### Itamae Sushi Chef

2017 - Now

Sushi Ran, Sausalito, CA

- Spearhead the sushi bar operations at a Michelin-starred restaurant, consistently providing exceptional sushi to a high-end clientele.
- Manage a team of junior chefs, ensuring adherence to traditional Japanese techniques and food safety standards.
- Curate daily fish selections, working closely with fishmongers to ensure the freshest and highest quality seafood.
- Develop innovative seasonal omakase menus while maintaining a focus on traditional methods.
- Train and mentor staff on sushi preparation, knife handling, and ingredient sourcing.

### Senior Sushi Chef

2012 - 2016

#### Ozumo, San Francisco, CA

- Led sushi preparation and presentation in a high-volume-, contemporary Japanese restaurant in downtown San Francisco.
- Collaborated with the head chef on seasonal sushi specials and menu items.
- Ensured smooth operation of the sushi station during peak service hours.

# 🛉 SKILLS

Expert-level knife skills (Yanagi, Usuba, Deba)	****
Fish filleting and butchering techniques	****
Advanced knowledge of sushi rice preparation	****
Menu development (omakase)	****
Team leadership and staff training	****
Fluent in English and Japanese	****