Kenji Watanabe

Sushi Chef

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SUMMARY

Sushi chef with 5 years behind the sushi bar, now running the bar at a 70-seat Seattle restaurant with an omakase counter. Strong in fish breakdown, nigiri, maki and rice for sushi preparation at volume, with strict HACCP and food safety habits and attentive customer service for counter guests.

EXPERIENCE

Sushi Chef

03/2023 - Present

Kaigan Sushi

Seattle, WA

Japanese restaurant with 70 seats and a 10-seat omakase counter.

- Produce nigiri, sashimi and maki for up to **180** guests a night, including a 14-course omakase.
- Fabricate 150 pounds of salmon, tuna and yellowtail a week, raising usable yield to 72%.
- Maintain the HACCP plan for acidified sushi rice and raw fish, with sanitation logs that passed 3 county inspections.
- Train 3 junior sushi cooks on knife skills, rice seasoning and nigiri shaping.

Sushi Cook

06/2021 - 02/2023

Eastside Sushi & Robata

Bellevue, WA

Sushi and robata restaurant serving about 250 guests a night.

- Rolled maki and plated sashimi for up to **250** guests a night at a 5-chef bar.
- Cooked and seasoned 60 pounds of sushi rice daily to a consistent texture and pH.
- Received fish deliveries, checked temperatures and rejected 4 out-of-spec shipments in 2022.
- Sanitized the sushi case, knives and cutting boards on a 2-hour schedule to county code.

SKILLS

- Sushi Preparation
- Nigiri
- Knife Skills
- HACCP
- Food Safety
- Sanitation
- Customer Service
- Attention to Detail

EDUCATION

Associate of Applied Arts

05/2021

Seattle Central College

Seattle, WA

Culinary Arts

CERTIFICATES

Washington State Food Worker Card

05/2025

Washington State Department of Health

ServSafe Food Protection Manager

08/2024

National Restaurant Association