



# Sushi Chef

## Description

Kangsan Canada Inc. is seeking experienced and passionate **Sushi Chefs** to join our growing culinary team. Our restaurants specialize in authentic Japanese cuisine and creative Asian-inspired dishes, with a commitment to quality, presentation, and guest satisfaction.

As a Sushi Chef, you will play a key role in maintaining the high standards of our brand while contributing your skills to a fast-paced, team-oriented environment.

## Duties

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## Key Duties & Responsibilities

- Prepare and assemble sushi dishes, sashimi, rolls, and specialty items according to company recipes and quality standards.
- Ensure all food preparation and presentation meet company standards of quality, consistency, and visual appeal.
- Maintain cleanliness and organization of the sushi station, kitchen, and storage

## Closing Date

October 31, 2025

## Categories

Services

## Employer

Kangsan Canada Inc

## Location

Transcona

## Address

562 Keenleyside street  
Winnipeg, R2K3H2

## Job Type

Permanent

## Education Level

High School

## Wage

\$20.00 - \$25.00

## Email

areas in compliance with food safety and sanitation standards.

- Inspect ingredients for quality and freshness; manage inventory to reduce waste and ensure proper rotation.
- Train and guide junior kitchen staff in sushi preparation techniques, knife skills, and proper handling of raw fish and seafood.
- Collaborate with the kitchen team to plan and develop new menu items, seasonal specials, and innovative presentations.
- Monitor portion sizes, food costs, and quality control to support profitability and consistency.
- Uphold health and safety regulations in the workplace.

## Qualification

- **Education:** Completion of high school is required. Culinary or sushi-specific training is an asset.
- **Experience:** Minimum **3 years of experience** as a Sushi Chef in a restaurant or hospitality environment.
- Strong knife skills, precision, and attention to detail.
- Ability to work in a fast-paced environment while maintaining consistency.
- Team-oriented mindset with excellent communication skills.
- Knowledge of food safety and handling standards.

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