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(212) 545-6739



shizuha.shiraishi@gmail.com



New York, NY

EDUCATION

Associate Degree in Culinary Arts

Kyoto Culinary School, Japan, Kyoto 2014 - 2018

Japanese Sushi Master Certification

Sushi Association of Japan, Date: July 2023, Valid Until: 2028

SKILLS

- Sushi Rolling
- Ingredient Selection
- Menu Development
- Recipe Creation
- Multicultural Culinary Techniques

SHIZUHA SHIRAISHI

SUSHI ROLLER

PROFESSIONAL SUMMARY

Highly skilled Sushi Roller with over 7 years of international experience in sushi preparation, including roles in Japan and South Korea. Proven track record of delivering high-quality sushi dishes, managing kitchen operations, and enhancing customer satisfaction. Adept at blending traditional techniques with innovative approaches to create exceptional sushi experiences.

EXPERIENCE

April 2020 - July 2024

Sushi Chef

Anime House / Japan, Tokyo

- Expertly prepared and rolled a diverse range of sushi dishes, including nigiri, sashimi, and maki rolls.
- Oversaw inventory management and ingredient sourcing, ensuring freshness and quality.
- Collaborated with the culinary team to develop and refine sushi recipes.
- Delivered exceptional customer service, taking orders, explaining dishes, and ensuring a high level of guest satisfaction.
- August 2018 March 2020

Sushi Roll Specialist

Fusion Bar / South Korea, Seoul

- Specialized in high-volume sushi rolling and presentation, maintaining efficiency and accuracy without compromising quality.
- Created fusion sushi dishes, combining traditional Japanese ingredients with Korean flavors.
- Trained new staff in sushi preparation and rolling techniques, improving team performance.
- Ensured strict adherence to food safety and hygiene standards.
- January 2017 June 2018

Internship

Osaka Sushi Academy / Japan, Osaka

- Gained extensive hands-on experience in sushi preparation and kitchen operations.
- · Assisted with ingredient preparation, sushi rolling, and dish plating.
- Acquired knowledge in various sushi-making techniques.