

Naomi Kuroda

SUSHI SERVER

📞 (206) 555-9214

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📍 United States, Seattle, WA

SKILLS

Knowledge of Japanese cuisine, sushi terms, and omakase etiquette	Expert
High-volume table management	Expert
Upselling and suggestive selling	Expert
Premium sake and beverage pairing	Expert
Multilingual service (English, conversational Japanese)	Expert
Guest-focused hospitality	Expert
POS system (Toast, Aloha) proficiency	Expert

PROFESSIONAL SUMMARY

Detail-oriented and personable Sushi Server with experience in high-end Japanese dining. Skilled in sake pairing, traditional service etiquette, and upselling seasonal omakase menus. Known for providing a seamless guest experience and working closely with chefs to ensure authenticity and precision.

EXPERIENCE

◆ May 2021 - October 2025

Sushi Server

Umami Omakase / Seattle, WA

- Delivered high-quality service in a Michelin-recommended sushi restaurant, maintaining traditional presentation standards.
- Educated guests on omakase etiquette, sushi courses, and premium sake selections.
- Managed 7-table section with high guest turnover while maintaining exceptional attentiveness and hospitality.
- Regularly upsold seasonal ingredients, leading to a 15% increase in average check value.
- Collaborated directly with sushi chefs to time delivery of each course perfectly.

◆ June 2019 - April 2021

Restaurant Server

Yama Izakaya / Bellevue, WA

- Provided friendly, accurate service in a fast-paced izakaya with over 100 covers per night.
- Memorized and explained a rotating menu of over 30 small plates and specialty rolls.
- Handled POS transactions, table rotations, and large party seating during high-volume weekend shifts.

EDUCATION

◆ **Diploma, Hospitality and Restaurant Operations**

Lake Washington Institute of Technology / Kirkland, WA, Graduated: May 2019

◆ **Certifications**

- Washington State MAST Permit (Class 12)**, Issued: August 2024
- Food Handler's Permit – King County**, Issued: July 2023