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Top Skills

Culinary Management
Operations Management
Culinary Skills

TAKAHIRO MASUNO

Executive Sushi Chef at SENSEI by NOBU
Palm Desert, California, United States

Summary

20+ years experience in Japanese Restaurant industry as Manager, General Manager, Kitchen Chef, Sushi Chef, Executive chef specialized in traditional Japanese cuisine.

Worked and grew my career within one company from sushi chef to manage multiple locations as well as executive chef to oversee all locations on culinary standpoint, purchasing and directing and training everyday operations and personels.

As a general manager, I've trained and opened multiple locations on kitchen, sushi chef to front of house staff as well as building SOPs and menus along with POS integration for opening to stable running business conditions.

currently working in Fine dining, luxury hotel Food and Beverage department from opening as executive sushi chef, building department from beginning.

fluent in both English and Japanese with deep understanding in Japanese culture and Japanese traditional cuisine.

Experience

Sensei

Executive Sushi Chef

July 2022 - Present (1 year 11 months)

Rancho Mirage, California, United States

oversees all sushi bar operations, purchases, sales and human resources.

Nobu Restaurants

Sushi Chef

February 2022 - August 2022 (7 months)

Newport Beach, California, United States

Training as head chef for SENSEI by NOBU Porcupine Creeks location.

OJIYA CORPORATION

19 years 11 months

Corporate Executive Chef

May 2018 - January 2022 (3 years 9 months)

Torrance, California, United States

Over sees all locations as well as general manager for Torrance location.

General Manager

February 2012 - April 2018 (6 years 3 months)

Hacienda Heights, California, United States

Executive chef and general manager for all 4 locations of Ojiya Restaurants.

General Manager

February 2009 - January 2012 (3 years)

Honolulu, Hawaii, United States

General manager, executive chef for hawaii location.

Manager and head chef

March 2002 - January 2009 (6 years 11 months)

Chino Hills, California, United States

As head Sushi chef and manager for chino hills locations.

Education

University of California, Riverside

Bachelor of Business Administration - BBA, International

Business · (2001 - 2002)

College of the Desert

Associate of Arts - AA, Business Administration and Management,

General · (1999 - 2001)