Award winning, creatively dynamic chef with an unparalleled work ethic and impeccable record of service. With over 20 years of experience in all aspects of hospitality and leading teams in both FOH and BOH in such establishments as: Chalk Point Kitchen, Sen Sag Harbor, South Hampton Social Club, Kiyo’s Japanese Restaurant, Kion Lounge, and opening Executive Sushi Chef of the Seminole Hard Rock Hotel and Casino(2004). Excels in high pressure situations, maintaining immutable standards, leading team with unrivaled energy, focus, and positivity, while consistently placing the guest first.

**Sushi|Bar Dallas, TX July 2024-January 2025** Head Sushi Chef

Successfully managed all daily operations while simultaneously leading and conducting service as Head Sushi Chef for an omakase restaurant exceeding 5 million dollars in gross sales annually

Created and developed all recipes, SOPs, training guides, menu items, team culture, order guides, etc.

Utilized preexisting relationships with vendors developed throughout my career to source exceptional and rare ingredients at more cost effective price points

Engaged in media appearances to bolster the Sushi|Bar brand

**Ronin Catering and Consulting/Raw Uncut Sushi Co. February 2003 - Present** Chef/Owner
Responsible for all aspects of planning, staffing, and execution of events to client’s satisfaction.

Events have included small multi course paired dinners, large events such as NYC Wine and Food Festival, pop up restaurants, among many others
Acted as Consulting Chef for Blue Martini and Fushimi Group amongst others
Creation of diverse menus ranging from but not limited to Japanese, French, Mexican, and Modern American

**Sushi Den/Izakaya Den Denver, CO – August 2022 – June 2024** Sushi Chef

Execution of advanced preparations such as, but not limited to; whole fish fabrication, yubiki, su-jime, konbu-jime, etc.

Provide leadership, oversight, training, and direction to all new hires and junior sushi staff as well as FOH and kitchen team members

Coordination and execution of menu, specials and service as a member of senior sushi bar team while operating autonomously in a team strategy. Responsibilities included independent preparation of off-menu omakase for regulars and bar guests, assisting and harmonizing service with FOH, while simultaneously maintaining Sushi Den standards of world class quality and unrivaled production speed

**Bar Dough Denver, CO – November 2021 - April 2022** Lead pasta cook

Preparation and execution of daily menu and specials

Daily execution of dinner service in a lead role

Daily maintenance of product, mis en place, and equipment to and beyond Chef satisfaction

**Sushi Sasa Denver, CO – February 2021 - November 2021** Sushi Chef

Supervision, preparation, and training of all new hires of proper mis en place of all sushi stations for daily lunch and dinner service

Daily execution of service in a lead role

Instrumental in conceptualization, development, and execution of dry aged fish program

**Japango Boulder, CO – February 2019 - February 2021** Sushi Chef

Preparation and execution of static menu

Manage preparation and production of all products necessary for successful service to Chef Iwa San’s satisfaction

Daily execution of service in a lead role as well as training of new hires

**Ruckus Ramen Lansing, MI – December 2016 - May 2018**  Chef de Cuisine/Consulting Chef
Responsible for creating structure and standards for Ruckus Ramen for both front and back of house
Supervised the daily activities of culinary staff, assigned tasks and deadlines to ensure the timely completion of work
Conceptualization, preparation, and execution of menu items and specials under Chef Swart’s supervision.
Menu creation, preparation, execution, and supervision for pop up restaurant

**Kinjo – Brooklyn, NY March 2014 - October 2016** Executive Chef
Menu creation including modern and traditional sushi program as well as extensive vegetarian sushi offerings.

Responsible for both BOH and FOH hiring, training, scheduling and continued staff development while maintaining labor cost goals.

Tracked and managed food cost, inventory, placed and received orders daily.
Executed service as Head Sushi Chef including specials, omakase dinners, and special events.