

Restaurant Manager

Tamaru Shoten Marketing Corp.

Job ID
38293

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/38293>

LOCATION	DATE POSTED	EXPIRY DATE	
1898 W 1st Ave., Vancouver, BC British Columbia	15-10-2025	11-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$36.60 per hour	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Tamaru Shoten Marketing Corp. is seeking a Restaurant Manager for its restaurants in Vancouver.

Full-time; Permanent; \$36.60 per hour; 30-40 hours per week.

Extended health benefits available after 3 month probation period. Bonus available based on sales performance.

Standard 6-8 hour shifts for this position could be scheduled anytime between 9:00am and 1am as required.

Shifts may be scheduled at the following locations:

1. New Fuji, 1815 W 1st Ave.
2. Kingyo, 871 Denman St.
3. Rajio Episode II, 3763 W 10th Ave.
4. Raisu, 2340 W 4th Ave.
5. Toyokan, 1898 W 1st Ave.

How to apply:

*Please do not call or apply in person.

Please email resume to: tamarugeneral@gmail.com

OR

Mail resume to:

Tamaru Shoten Marketing Corp

1898 W 1st Ave.

Vancouver, BC

V6J 1G5

* Please indicate whether you are a Canadian/Permanent Resident or a Refugee Claimant with a valid Work Permit.

Job Description

Duties:

- Plan, organize, direct, control and evaluate the daily operations of the restaurant;
- Establish menu and services to be offered and implement operational procedures accordingly;
- Balance cash and complete balance sheets cash reports and related forms;
- Supervise employees and conduct performance reviews;
- Organize and maintain inventory;
- Ensure health and safety regulations are followed;
- Negotiate arrangements with suppliers for food and other supplies;
- Participate in marketing plans and implementation;
- Address customer complaints or concerns;
- Provide customer service as needed;
- Prepare sushi and other Japanese food items (everything on the menu);
- Create new menu;
- Ensure all meals leaving the kitchen are consistent in presentation and quality.

Requirements:

- Secondary school completion required;
- At least 3 years of previous food service industry experience is required;
- Minimum 2 years of previous supervisory experience is required;
- English language ability is required;
- Japanese language ability is an asset.