

## Restaurant Manager

Shiro Japanese Restaurant

Job ID

**40176**

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|                                                  |                      |                              |                                                |
|--------------------------------------------------|----------------------|------------------------------|------------------------------------------------|
| LOCATION                                         | DATE POSTED          | EXPIRY DATE                  |                                                |
| 3096 Cambie St., Vancouver, BC  British Columbia | 25-05-2026           | 21-11-2026                   |                                                |
| TYPE OF JOB                                      | SALARY               | MIN. EXPERIENCE              | MIN. EDUCATION                                 |
| Full Time                                        | CAD \$37.00 per hour | 3 years to less than 5 years | Secondary (high) school graduation certificate |

### Job Details

Takoyaki Enterprises Inc. (dba Shiro Japanese Restaurant) is seeking a Restaurant Manager to join the team.

Permanent; Full-time, (30-40 hours per week); \$37.00 per hour. Extended health and dental benefits are available. Bonus is available depending on sales performance.

Standard 6-8 hour shifts for this position could be scheduled anytime between 10am and 10:30pm as required.

How to apply:

Please email resume to: [takoyaki3096@gmail.com](mailto:takoyaki3096@gmail.com)

OR

Mail resume to:

Takoyaki Enterprises Inc.

3096 Cambie St.

Vancouver, BC

V5Z 2V9

\*Please confirm in your resume whether you are a Canadian citizen, 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.

Requirements:

- Secondary school completion required;
- Minimum 3-5 years of previous food service industry experience is required;
- Minimum 2 years of previous restaurant management or supervisory experience is required;
- English language ability is required;
- Japanese language ability is an asset.