Are you looking to reignite your passion for hospitality? If so, the Lobster Place, wants to welcome you back to the most dynamic environment and team ever!

Lobster Place is seeking an experienced and passionate **Sushi cook** for our Chelsea Market operation comprising Lobster Place Seafood Hall & Retail Market. This is an opportunity for someone to join our team and grow with us.

Established in 1974 and located in the heart of Chelsea Market, The Lobster Place Seafood Market is one of the largest retail seafood market on the east coast, offering an unparalleled selection of finfish, shellfish, smoked fish, lobster and other specialty seafood items. We also have an in-market sushi bar, steamed lobster counter, raw bar and a quick-service seafood concept, called C & P Galley – giving customers the opportunity to taste our products in their freshest form.

As a Sushi Cook, you will be responsible for:

- Makes sushi boxes, including large and small nigiri and sashimi boxes
- Prepares ingredients including breaking down and portioning of tuna loins, Hamachi loins and salmon
- Knows the different cuts of a fish loin and fillets which are used in sushi making
- Assists shift lead when needed
- Knows all inventory used in the sushi division, where it is located and how it is stored
- Handles a knife skillfully for more advanced tasks (peeling cucumber, cutting tuna loin, whole Hamachi and salmon) as well as for more basic Maki tasks.
- Cuts fish, slices sashimi and prepares nigiri with speed, accuracy & consistency.
- Leads by example in all aspects of the job, including sanitary practices, work detail, consistency and reliability.
- Able to read a ticket and prepare customer orders
- Delivers exceptional hospitality in all guest interactions. Goes above and beyond to create an amazing guest experience
- Maintains a clean and organized work station
- AM setup and PM breakdown of sushi bar section

Ideal candidates:

- possess a strong knowledge of sushi (previous experience required)
- possess the ability to work in a fast-paced environment, learn quickly and show initiative
- have a strong work ethic and team oriented
- have the ability to execute on their own without consistent direct oversight
- have a warm and friendly nature and excellent interpersonal skills
- have an understanding of NYC health department codes and conduct
- possess a willingness to learn and retain knowledge from Chef
- have time management and communication skills
- have availability to work nights and weekends
We offer an unapparelled benefits package:

- Rate- $18-$20 hour plus tips
- $300 Sign- On Bonus (after 120 days of employment)
- Medical Insurance, vision, dental, and company-paid life insurance
- 401K plan w/ company match
- 2 weeks of paid time off
- Employee Discounts
- Transit discount program
- Referral Program- $600!
- Employee Assistance Program to support our team members and their families through tough times

The Lobster Place is proud to be an equal opportunity employer. We are committed to providing an environment of mutual respect and building a workplace that represents a variety of backgrounds, perspectives, and skills. All employment is determined based on qualifications, merit and business needs