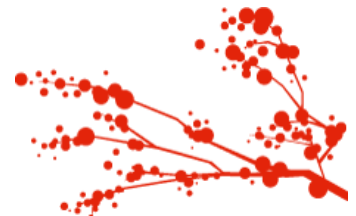




Mikiko Ando

Portfolio
2017

www.mikikoando.com



About myself

My goal as a sushi chef is to help Japanese cuisine evolve as a whole and to develop and advance all over the world.

My philosophy as a chef is to keep my eyes on the horizon, and always strive to discover the next new concept.

My style is to create cuisine that is innovative, interesting and always on the cutting edge. I am always searching out the latest techniques and conjuring the freshest ideas. I love to observe the way all aspects of life harmonize together. In my eyes, Life is a balance of connecting all things great and small.

A good painting is a collection of well-placed colors. A car is just a list of parts ingeniously crafted to work together. A dish is more than just a grouping of ingredients for me, it's a series of elements: Color, Aroma, Texture and Taste. A true artist can take these elements, and weave them into a beautiful expression of their own interpretation of life.

Knowing how to combine specific ingredients together, how they will fuse or meld, then being able to create that feeling into a form, molded in ones hands that to me, is the true test of an artist.

I taught myself long ago that, if I create a dish from the heart, with passion, that everyone will enjoy the dish I create. However, the principality between what I want to create, and what my customers' want to eat often challenge me. I love to fashion dishes that engage the guest's senses completely. I want my customers to experience the emotional and intellectual journey of taste, to fully surprise them and encourage them to explore Japanese food in new and unexpected ways. Another challenge is to utilize my own creative method and create dishes that stimulate the sixth sense.

Mastering skills, such as mental visualization, used in the field of music, art, and fashion, help me to show how lateral thinking, free association, and brainstorming can be applied creatively in cuisine. All the while, bringing me great joy and all who experience!

It has been my experience that, wanting to be creative is not enough. Creative Freedom and Success are built on a foundation of technical knowledge, experience, a developed palate, excellent organization and many hours of hard work!

The hospitality business is all about relationships. All relationships thrive upon the nature of trust. Trust, in business, is hinged upon the skill of making all feel welcomed and richly provided for. It's also about respecting the different needs of every individual who comes to the restaurant and helping him or her feel personally satisfied.

Mikiko Ando was born in Nayoro Hokkaido, Japan. In 1966 my family moved to Asahikawa, this is where I spent most of child hood. I have always thought myself to be very lucky growing up surrounded by great food. This is where I believe I developed my taste for fine foods. I had the opportunity to experience all that this rich land had to offer in excellent cuisine.

Ever since my childhood, I was always curious about what my Mother and Grandmother were cooking in the kitchen. They made mostly traditional Japanese cuisine. I helped prepare meals and observe every chance I could. My Father too, has a natural flare for cooking.

During my teenage years I became interested in all aspects of art from performing to figure drawing, even





woodcarving stamps and any artistic outlet. Speed skating was a main passion of mine. I later competed and won several medals.

After High School I traveled to the USA. Along the way of pursuing my dreams of attending Art School, chance led me to an opportunity in the Restaurant Business.

In 1982 I started out as waitress in Taiko Japanese Restaurant. I watched the sushi chef every day. It was then I had a breakthrough, I wanted to become a sushi chef! I asked the chef if he could teach me how to become a Sushi chef. He said no. Women cannot become sushi chef because women wear makeup. Slightly disappointed I admitted that at that time I could not live without my makeup.

In 1983 I began work at Hime Japanese Restaurant, a very traditional Japanese sushi restaurant. Here I learned the basics of floor operation, and staff training along with customer service. In my twelve years of employment, I was a manager and quality overseer.

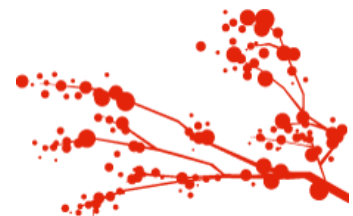
In 1997 I transferred my skills as a manager to Sushi Chardonnay. Soon after, I was approached about becoming a sushi chef. As I thought back to the time I was denied, I accepted the opportunity right away. Times have changed! It was this time of my life I cherish the most. I had the great privilege to learn from many excellent teachers. Through incorporating many distinct styles, I eventually honed my own unique style of sushi.

One chef that was my mentor and helped me the most was sushi chef, Yukio. He graduated from the Academy of Art and made sushi for a living. To him, making sushi on a dish was not much different from painting on a great canvas. Yukio inspired me to really focus on sushi as an art. This is something I hold as a core value in my sushi making philosophy

In 2005 I began and I am currently working at Yuzu in San Francisco, California. I am the Head Sushi Chef, a floor manager, staff trainer and I also teach Sushi workshops.

I love every moment of training and inspiring new chefs around me. I am able now to give back by helping new chefs discover and feel the love I feel for Japanese Sushi/ Cuisine. Now they can unlock the great chef inside themselves like I found in myself.

2009 I look forward to meeting new challenges and whatever life offers. I am always ready to pull up my sleeves and work hard!





Resume

MIKIKO ANDO

1288 Columbus Ave. #113

San Francisco CA 94133

+1-415-310-8196

contact@mikikoando.com

OBJECTIVE

Seeking a position as Executive Sushi Chef to continue my journey in the challenging field of the culinary arts

QUALIFICATION

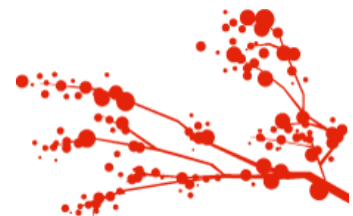
- 17years experience as a Kitchen Manager or Executive Chef role in an upscale restaurant or catering establishment
- Certified in food service sanitation as mandated by the state of California
- Experienced in food preparation at a high quality level
- Experience with information systems related to restaurant management and/or kitchen management
- Dependable self-starter who is passionate about food and the guest experience
- Works calmly under demanding situations
- Ability to develop products with a team while being given an opportunity to add a signature touch to featured items and offerings
- Ability to manage a staff handling up to 3 events in a single day or serving up to 2000 guests per day at events

EXPERIENCE

2014 – 2016 : **Q Sushi** in Westlake village, California USA

Executive Chef

- Acting as a positive role model who teaches, trains and motivates staff
- Contribute to company creative menu
- Prepare food and insure quality controls
- Direct staff in prepping of foods and assigning duties
- Monitor monthly compliance to budget, i.e. labor costs and food costs
- Accurate inventory controls and ordering procedures
- Ensure standards are being met for efficient cook times, following recipes, cleanliness, productivity, and reducing waste



- Maintain and update training manuals and recipe books
- Scheduling BOH staff
- Work closely with the Owner and team regarding customer satisfaction in regards to food selections
- On-going menu engineering and development of Restaurant
- Monitor cleanliness and safety of kitchen in accordance with Wisconsin sanitation codes and Company expectations
- Conduct cost analysis for respective products
- Initiate and/or negotiate vendor contracts along with the Owner including quality products and deliveries
- Keep accurate files of orders and receivables
- Communicate with employees in an effective manner including executing disciplinary actions
- Develop performance standards and testing tools by which employees can be measured
- Develop quality guidelines for respective products and develop tools to monitor quality and consistency
- Hiring of staff and creating a team to fulfill company goals
- Lead and drive innovative menu dishes and concepts

2005 – 2014 : **YUZU** in San Francisco, California USA
Executive Sushi Chef

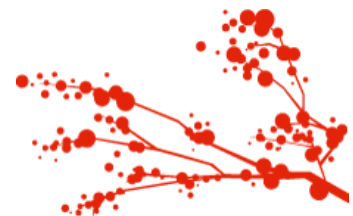
- Responsible for all food purchase, preparation and production, menu development, specifications and recipes
- Menu planning for special occasion and events
- Hiring, training and supervision of all sushi bar and kitchen staff
- Development and monitoring of food and labor budgets
- Development of standard recipes and techniques for cost efficiency
- Maintaining highest professional food quality and sanitation standards

2005 – 2007 : **Delica RF-1** in San Francisco, California USA
Sushi Chef / Prep-Cook

- Responsible for all sushi preparation and presentations
- Preparation work for all other menu dishes

1997 – 2005 : **Sushi Chardonnay** in San Francisco, California USA
Assistant Sushi Chef

- Preparation of various types of sushi design recipes
- Training of new chefs
- Managing food costs



EXPERIENCE – CONTINUED FROM PREVIOUS PAGE

1995 – 1997 : **Yakiniku House Juban** in San Francisco, California USA
Assistant Manager

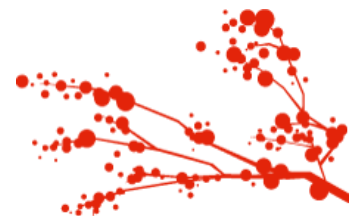
- Responsible for all floor operations, including training and supervision of staff, scheduling of work hours and insuring customer satisfaction

1983 – 1995 : **Hime Restaurant** in San Francisco, California USA
Floor Manager

- Responsible for all floor operations, including training and supervision of staff, scheduling of work hours and insuring customer satisfaction

EDUCATION

- 2009 : Food Safety Certificate – address
1995 : International Bartender School – address?
1980 : Indian Villay College
1979 : Asahikawa Hokkaido High-school



Gallery

(Please visit my [website](#) to find high quality images and my latest creations)



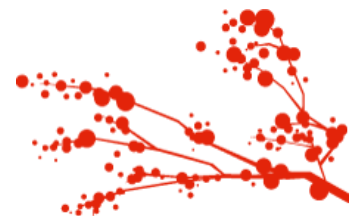
Otoro & Uni tartar and Seared Tuna
Sundried Tomato paste wrapped with cucumber



Otoro & Uni tartar
with diced avocado



Seared Tuna
Sundried Tomato paste
wrapped with cucumber





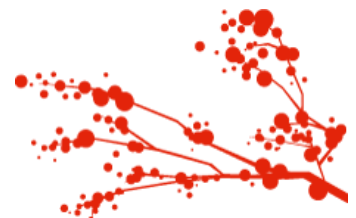
Tai (snapper) Carpaccio roll



Seared Hotate and Kiwi with anchovy salsa



New style infusion sashimi Otoro





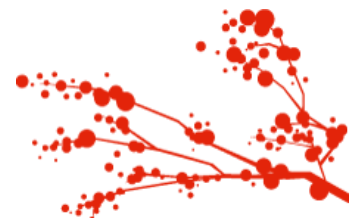
Hamachi poki



Maguro tataki salad



Black rice veggie roll





Spicy Maguro Goma tataki



Angus NY Teriyaki / Red Wine Soy Reduce sauce



Sake & Fuji Apple salad with wantan chips

