KATA NORI HAND ROLL BAR

PREP CHEF

Position Type: Hourly | Location: Kansas City, MO & Overland Park, KS

About Kata Nori

Kata Nori is a premier hand roll bar dedicated to the craft of exceptional Japanese cuisine. We believe in the power of teamwork, precision, and dedication. Our establishment is a community that thrives on collaboration, respect, and a shared passion for delivering high-quality sushi, hand rolls, and a flawless guest experience. We demand speed without ever sacrificing precision.

Role Summary

The Prep Chef owns AM Prep — the foundation of every service. You open the station, receive and check the day's delivery, cook the rice, and work the prep list so the line starts service fully stocked and ready. Nothing on the menu is possible without the discipline of this station.

Key Responsibilities — AM Prep / Opening Duties

- Set up your station with all mise en place ready before service.
- Maintain a sanitizer bucket at the station at all times.
- Receive and check deliveries; verify all produce meets Kata Nori standards.
- Cook rice according to the daily prep list.
- Work the prep list to completion.
- Assist Ichi and Niban stations during service as needed.

Role-Specific Requirements

- Confident, safe knife skills and a willingness to work under direct supervision while developing them.
- Consistency under repetition — the same product, the same weight, the same yield, every day.
- Comfort with scales, thermometers, portion tools, and written prep and rice logs.
- Early morning availability and reliable, on-time attendance.
- Food Handler certification (or ability to obtain upon hire) and working knowledge of allergen handling.
- Ability to stand for extended periods and lift up to 50 lbs.

General Employment Standards

- Must successfully complete a 60-day introductory period.
- Strict adherence to Kata Nori’s Health, Safety & Sanitation standards, including zero-tolerance for substance abuse.
- Ability to work in a fast-paced, high-pressure culinary environment while maintaining a professional and courteous demeanor.
- Compliance with the company's cell phone policy (no personal use during service).
- Commitment to the 'Kata Nori Standard' of teamwork and cross-training.

Uniform & Grooming

Clean chef coat or approved kitchen uniform, apron, and slip-resistant closed-toe shoes. Hair must be neat and fully restrained; beard nets where required. Facial hair well-groomed. Clean, trimmed nails with no polish or extensions. Minimal jewelry (plain watch and small studs allowed; no dangling items or bracelets).