

May 10, 2012

Re: Reference Letter for Midas Li.

To Whom It May Concern:

It is my pleasure to provide a reference for Midas Li. Midas has been employed with Shiro for one year. Shiro will be undergoing new ownership and management in the near future. With the new ownership and change the restaurant might not be serving sushi in the future.

As the current owner of Shiro it would be an understatement to say that Midas Li is an asset. Midas is one of the very few people who always provides his loyalty, 100% professionalism and always works very hard to get the job done.

Midas's experience as a Sushi Chef and Manager is exceptional. Customers love him and his presentation of all Maki, Nigiri and Sashimi is very impressive.

I personally enjoy Midas working with bamboo leaves and other leaves such as banana leaves or Shiso Leaves as he has a signature presentation he provides with his art of making Maki, Sashimi and Nigiri with the leaves.

Midas is a STAR and is simply – invaluable. If you have any further questions about Midas Li, please contact me and I'll be more than happy to provide more input and answer your questions. Thank you.

Best regards,

**Moe Montana 510 837 8468 Owner
Shiro**

1523 Giammona Drive Walnut Creek, CA 94596

Midas Li (925) 681-8259 • Walnut Creek, CA • midasshanghai@gmail.com

Objective

Seeking employment in the Restaurant and Hospitality business as a Sushi Chef (Itamae).

PROFESSIONAL EXPERIENCE

More than 15 years of Sushi Chef experience in a Japanese Restaurant with management and supervisory skills which includes fish ordering, budgeting and menu design. Worked in a traditional Sushi bar, Kaiten Sushi, Fusion sushi. Able to design and implement a new menu if necessary such as platters and various combinations of sushi and non fish items. Previous experience working with organic food for sushi such as brown rice and other ingredients.

Skills

Fish/ Maki / Sashimi

Able to clean and fillet different types of fish such as Salmon, Tuna, Hamachi (yellow tail), Buri, Hiramasa, Suzuki (Sea Bass), Hirame (Halibut), Tai (Red Snapper), Shiromaguro (Albacore), Escolar (Marlin), Katsuo Bonito, Mackerel, Spanish Macro (Aji), Mirugai (Giant Clam), Ebi, Anago (saltwater Eel), Unagi (freshwater Eel), Saba and other fish and make Tamago the old fashion way.

Nigiri

Extensive knowledge in preparing different types of Nigiri, Sashimi, Gonkan, Vegetable Platter for vegetarian (Yasai) sushi lover, sushi rolls (Makimono) for different styles and artistic presentations with or without the use of different types of seaweed (Nori) and Soybean Wrapper.

Sauces

Knowledge of preparing sauces and garnish such as Unagi Sauce, Ponzu Sauce, Rice Vinegar Sauce, Tempura Sauce and different mayonnaise based sauces for different flavorings.

Shiro Thai Sushi Restaurant & Lounge Walnut Creek, CA • www.SushiWalnutCreek.Com

Head Sushi Chef 2011 - Present

Managed a team of 3 Sushi Chefs with typical Head Sushi Chef tasks such as:

- o Prepping sushi stations, curing all fish of parasites, cleaning and preparing all fish, unagi, uni, tako, etc.
- o Prepare high volume tickets for Maki, Sashimi, and Nigiri.

Kane Japanese Restaurant Danville, CA

Sushi Chef / Manager 2009 - 2011

2 days employed as Sushi Chef.

5 days employed as Manager with duties that included: Ordering of all products, fish, and supplies.

Dhisho Japanese Restaurant Brentwood, CA

Head Sushi Chef 2006 - 2008

Prepared / cleaned all fish and engaged with all customers at Sushi Bar preparing Sashimi, Tetake, and Maki.

Star Midas Japanese Restaurant Concord, CA

Owner / Head Sushi Chef 1998 - 2005

Managed restaurant and worked as Head Sushi Chef. Experience with Board of Equalization, Pay Roll, Licensing, Ordering, Purchasing, Accounts Payable, Hiring, Firing, Accounting and Book-keeping.

Taisho Japanese Restaurant San Mateo, CA

Owner / Head Sushi Chef 1997 - 1998

Operated restaurant and managed Sushi Bar. Same duties as "Star Midas".

Tokies Japanese Restaurant Folsom City, CA

Sushi Assistant / Manager 1993 - 1996

Began as a Sushi Assistant and worked to Sushi Chef and Manager. I was trained by this wonderful restaurant that is still open today by the owner, Victor Tokie.