

■ Employment History

Chef/Owner at Makaseru, San Francisco

April 2015 – November 2018

After ~12 years of working in some of the best kitchens in San Francisco and NYC including Sushi Ran, AQUA, Michael Mina, Public, Nobu and Jean-Georges - I kind of fell into freelance cooking on accident, and after developing consistent referral work while simultaneously, I decided to streamline the type of cooking I wanted to do (sushi) into starting a business.

Began from scratch, went through all of the proper San Francisco licensing, DBA, bank accounts, setting up payroll, taxes, handling vendors, staffing, promoting, handling clients and managing the relationships, etc. Ended up grossing just under \$200,000 in sales in the first 2 years.

Clients include Peter Thiel, The Heinz Family, The Ritz Carlton Half Moon Bay, The Marriot, Instagram, Adobe, Bloomberg, Instagram, Bain Capital, The Wu Tang Clan, Questlove, Boots Riley, and several other affluent individuals.

Executive Sous Chef at Tyler Florence's Wayfare Tavern, San Francisco

July 2014 – November 2015

About what you'd imagine from a high volume restaurant. Wasn't my thing. Did it for 13 months and left.

Cook at Public, NYC

March 2012 – June 2014

Awesome kitchen all around. The food was pretty technical, the crew was tight knit and disciplined, and we had a fun time while we worked 70+ hours/week.

When Chef left I just decided to get out of the grind for awhile, got married while I worked here. Spent some time in Florida where my wife was from after, stayed with her family for awhile. Eventually moved back to SF.

Cook at Jean-Georges, Nobu, Michael Mina, AQUA, Sushi Ran, NYC, San Francisco

January 2004 – March 2012

Details

(707) 683-9800

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Links

Business Website

<https://www.makaserusf.com>

Hobbies

Hanging out with my family, Reading (nonfiction, educational, fantasy, sci-fi, biographies, philosophy, current events, politics), Hiking/outdoors/camping, Cooking, Home astronomy, Poker