

Sushi Chef, Norway - EU Citizens

Sabi Sushi

sabi.no/

Oslo, Norvēģija

About the assignment:

Atrašanās vieta

Bodø, Norvēģija

Rate (after tax)

€3200 - 4200/mēnesī

Ilgums

Pilna laika darbs

Extension (project)

No

Remotely (optionally)

No

Expire On

2026-10-28 *(8 hours from now)*

Description

Join Our Sabi Sushi Team in Norway as a Skilled Sushi Chef!

Requirements:

Minimum 2 years of experience in sushi preparation

Must hold European citizenship to work in Norway without the need for a visa

What We Offer:

Competitive monthly salary ranging from 35,000 to 45,000 NOK, depending on experience

Flexible work schedule: 165 hours per month, 5 weeks of vacation, and 2 days off per week

About Sabi Sushi:

We are one of the largest and most respected sushi chains in Scandinavia, with over 40 locations that include Take Away shops, Diners, Restaurants, and two Michelin-starred Fine Dining Omakase experiences in Stavanger and Oslo. Our establishments vary in size, seating from 10 to 160 guests, but all share a

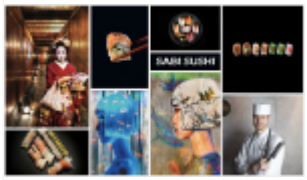
commitment to quality, simplicity, and delivering the best experience for our guests.

Our Motto:

Healthy, honest, and real.

With continuous growth, we have openings for Sushi Chefs and leadership roles in Stavanger, Bergen, Trondheim, and potentially other locations. We prioritize the growth and development of our team, offering a supportive and enjoyable working environment. We're seeking individuals with high ambitions who want to grow with us and deliver outstanding experiences to our guests.

If you’re passionate about sushi and have the qualifications to work in Norway, we want to hear from you!



Required Skills

LANGUAGE SKILLS
English Basic User (A1/A2)