



Hotel Chef - Bring your creative dining concept to life!

Housing(dormitory) and Visa support OK

Job Information

Hiring Company

Hotel Kailani

Job ID

1528066

Industry

Hotel

Company Type

Small/Medium Company (300 employees or less)

Job Type

Permanent Full-time

Location

Tokyo - Other Areas, Oshima-machi

Salary

3.5 million yen ~ 5 million yen

Refreshed

December 21st, 2025 00:00

General Requirements

Minimum Experience Level

Over 1 year

Career Level

Mid Career

Minimum English Level

Daily Conversation

Minimum Japanese Level

Fluent

Minimum Education Level

High-School

Visa Status

Permission to work in Japan required

Job Description

We are looking for a Chef for 『Hotel Kailani』, a resort hotel which opened in 2019 as a family business on Izu Oshima.

<About us>

- ◆ Run by a family with roots in both Hawaii and Japan and began Hotel Kailani within Izu Oshima's rich natural environment.
- ◆ We provide employee dormitory housing to support relocation. A great opportunity for an experienced chef to join our team as a growing team of professionals in a fast-paced environment.
- ◆ As a chef, you will be responsible for the development and management of the restaurant's menu. Enjoy wide creative license as you bring your dream restaurant concept to life!

Job Responsibilities

- Plan and prepare menus, incorporating local and Hawaiian flavors
- Procure fresh ingredients, including local vegetables and seafood
- Cook and oversee food preparation for the hotel restaurant
- Manage restaurant staff, ensuring smooth kitchen operations
- Maintain inventory and manage food supplies efficiently with minimal food waste
- Develop innovative dishes with creative freedom
- Support and collaborate with the team to enhance the hotel's dining experience
- Relocate to Izu Oshima with company-provided accommodation available

●Start Date

Our current chef is planning to retire, and we are seeking a new Chef to join us **this summer (from July 2025)**. We are open to discussing alternative start dates as needed.

Position

- Full-time or Contract Employee
- L Negotiable during interview

Annual Salary:

¥3,000,000 – ¥4,500,000 (Estimated annual)

Working Hours

- **Lunch Shift:** 11:00 – 14:00
- **Dinner Shift:** 17:00 – 21:00

Work Location

- **Address:** 1027-10, Sashikiji, Oshima-machi, Tokyo, Japan

Benefits & Support

- **Full Social Insurance Coverage**
- **Transportation Allowance**
 - Fuel costs for on-island transportation (motorbike or car expected)
- **Employee Dormitory Available**
 - If not using the dormitory, employees must arrange their own housing
- **Visa Sponsorship Available** (Past sponsorship experience)

Required Skills

Application Requirements

- ◆ **Experience as a chef (Any genre is acceptable)**
- ◆ **Able to relocate to Izu Oshima (housing support provided: dormitory)**

We are looking for people who are passionate about cooking and creating innovative dining experiences. We welcome chefs who want to bring their restaurant concept to life and who love the island lifestyle and/or outdoor activities (e.g., fishing, diving, hiking, cycling, etc.) and want to enjoy nature during their time off! Any type of cuisine (Japanese, Italian, Asian, French, fusion cuisine etc.) is welcome.

We welcome candidates who...

- ◆ have previous restaurant management experience (preferred but not required)
- ◆ are passionate about cooking
- ◆ have excellent organizational skills and work ethic
- ◆ want to showcase the charm of the region through food.
- ◆ want to build on their existing skill portfolio and strengthen their management expertise

Company Description