

Corporate History

1963 April ● Company was established.

1977 September ● Zushi branch of 'AMATARO' Izakaya (Japanese-style pub) opened, featuring home-style cooking.

1986 November ● Head office relocated to Fujisawa city. Food processing plant was established in Zushi city.

1994 April ● 'AMATARO' Kamata branch and 'DAY TRIPPER' Kamata branch simultaneously were launched in Tokyo.

October ● Zushi plant closed and a 13.3 acres kitchen distributing center was newly established in Kamakura city to reinforce the central distribution center and to launch central kitchen operations.

1997 July ● Central Kitchen Center in Osaka was established for store development in the Kansai district.

November ● Urawa Kitchen Center was established to expand market area into Chiba and Saitama.

1999 October ● COLOWIDE shares issued for over-the-counter trading (now on JASDAQ)

2000 October ● Shares listed on the second section of the Tokyo Stock Exchange

2002 January ● Head office relocated to Yokohama city

● COLOWIDE acquired, HEISEI FOOD SERVICE Co., Ltd. as a consolidated subsidiary

August ● COLOWIDE acquired W.P.JAPAN Co., Ltd. as a consolidated subsidiary

September ● Shares listed on the first section of the Tokyo Stock Exchange

December ● COLOWIDE acquired MEIJI CONFECTIONERY RETAIL Co., Ltd. as a consolidated subsidiary, and changed its name to AD IN PRA Co., Ltd.

2003 March ● AD IN PRA Co., Ltd. assumed the business rights of 27 shop branches of DREAM FOOD Co., Ltd.

June ● Hokkaido factory was established.

2004 March ● COLOWIDE acquired HIKIYA Co., Ltd. as a consolidated subsidiary.

August ● COLOWIDE HOKKAIDO Co., Ltd. assumed business rights of 14 shop branches owned by YUMEQUITOUS LINK Co., Ltd. in Hokkaido.

October ● COLOWIDE splitted its businesses into regional groups and transitions to a holding company system.

● HIKIYA Co., Ltd. changed its name to COLOWIDE WEST JAPAN Co.,Ltd.

● COLOWIDE acquired AMZE Co., Ltd. as a consolidated subsidiary.

2005 June ● COLOWIDE acquired GANKOEN Co., Ltd. as a consolidated subsidiary.

October ● COLOWIDE acquired ATOM CORPORATION as a consolidated subsidiary.

● COLOWIDE acquired Worldpicom Corporation as a consolidated subsidiary.

● Gifu factory was established

2006 July ● COLOWIDE acquired MIYA Co., Ltd. as a consolidated subsidiary.

October ● GANKOEN Co., Ltd. was merged by ATOM CORPORATION

● COLOWIDE acquired SILSMARIA Co., Ltd. as a consolidated subsidiary.

● COLOWIDE CK Co., Ltd. changed its name to COLOWIDE MD Co., Ltd.

● MIYA Co., Ltd. merged AMZE Co., Ltd. and renamed it as ZICT. Inc.

2007 February ● Tochigi factory was established

March ● Cocot Co., Ltd. Special Subsidiary Company was established.

October ● AD IN PRA Co., Ltd. changed its name to BEE LINE Co., Ltd.

2008 February ● COLOWIDE assumed business rights of Bannou Suisan Co., Ltd., acquired it as a consolidated subsidiary, and renamed it Bannou Suisan.

March ● COLOWIDE HOKKAIDO Co., Ltd. was merged by COLOWIDE EAST JAPAN Co., Ltd.

June ● ZICT. Inc. was merged by ATOM CORPORATION

● COLOWIDE WEST JAPAN Co., Ltd. and Beeline Co., Ltd. were merged by COLOWIDE EAST JAPAN Co., Ltd.

2009 March ● COLOWIDE Co., Ltd. increased capital to 10,282 million yen.

September ● COLOWIDE Co., Ltd. increased capital to 14,030 million yen.

2010 March ● COLOWIDE ASIA Co., Ltd Hong Kong was established as locally-incorporated subsidiary.

December ● Construction of Kanagawa CK factory was completed

2011 September ● On-site power generator was installed at Kanagawa CK factory

2012 March ● Work was completed on fully-enclosed vegetable-growing facility within the Kanagawa factory.

June ● COLOWIDE acquired REX HOLDINGS Co., Ltd. as a consolidated subsidiary.

October ● Following the merger of Reins International Inc. by REX HOLDINGS Co., Ltd., the corporation was renamed as Reins International Inc.

2013 January ● Food Table Co., Ltd. was established.

March ● REINS INTERNATIONAL(THAILAND)CO., LTD. was established.

September ● ATOM HOKKAIDO CORPORATION was established.

October

2014 August ● Vietnam-based affiliate, COLOWIDE VIETNAM., JSC. was established.

October ● COLO Cafe Co., Ltd. was established.

December ● Kappa Create Holdings Co., Ltd. was acquired as a consolidated subsidiary.

2015 January ● REINS international inc. became a wholly owned subsidiary.

April ● COLOWIDE EAST JAPAN Co., Ltd. was merged by COLOWIDE MD Co., Ltd.

● REINS international inc. succeeded to all businesses of Costis Co., Ltd., except for the liquor purchasing and sales business, through an absorption-type demerger.

● Indonesia-based affiliate, PT. REINS MARINDO INDONESIA was established.

October ● Absorption merger of Kappa Create Co., Ltd. into Kappa Create Holdings Co., Ltd. Company name changed to Kappa Create Co., Ltd.

2016 February ● Establishment of Taiwan local subsidiary, REINS INTERNATIONAL TAIWAN CO.,LTD.

December ● REINS international inc. acquired Freshness Co., Ltd. as a consolidated subsidiary.

● REINS international inc. acquired, REINS INTERNATIONAL(USA)CO., LTD. as a consolidated subsidiary.

2017 May ● Construction of the Shizuoka factory of Bannou Suisan Co., Ltd. was completed.

July ● Completion of COLOWIDE MD Shiga Nagahama CK

2018 March ● REINS international inc. converted Kappa Create Korea Co., Ltd. into its wholly owned subsidiary

July ● COLO Cafe Co., Ltd. changed its name to Dining Creation Co., Ltd.

2019 March ● COLOWIDE MD Co., Ltd. spun off its restaurant business to REINS international inc. in an absorption-type demerger.

● WORITS Co., Ltd. was established.

July ● HANAHACHI Co., Ltd. was established.

October ● All shares of COLOWIDE VIETNAM., JSC. were transferred from COLOWIDE MD Co., Ltd. REINS international inc.

December ● Dining Yell Co., Ltd. was established for facility foodservice business.

2020 March ● All shares of ATOM HOKKAIDO CORPORATION were transferred from ATOM CORPORATION to REINS international inc.

June ● Future Link Co., Ltd. was established.

September ● OOTOYA Holdings Co., Ltd. became a financially consolidated subsidiary of COLOWIDE Co., Ltd.

2021 September ● COLOWIDE Co.,Ltd. increased capital to 27,905 million yen

2022 March ● REINS HOKKAIDO CORPORATION (ATOM HOKKAIDO CORPORATION) was merged by REINS international inc.

● All shares of M.Y FOODS Co., Ltd. were transferred from ATOM CORPORATION into COLOWIDE MD Co., Ltd.

June ● Absorption merger of Bannou Suisan Co., Ltd. into COLOWIDE MD Co., Ltd.

● All shares of WORITS Co., Ltd were transferred from COLOWIDE MD Co., Ltd. to COLOWIDE Co., Ltd.

July ● WORITS Co., Ltd. was renamed as COLOWIDE SUPPORT CENTER Co., Ltd. and started operating as a shared service center that undertakes indirect operations for companies within the Group

October ● COLOWIDE MD Co., Ltd. established COLOWIDE MD R&D Center

2023 January ● Dining Creation Co., Ltd. was renamed to Bay Food Factory Co., Ltd.

May ● The total self-ordering system business of Worldpicom Corporation was divided to impact mirai Co., Ltd. through an absorption-type company split

● COLOWIDE MD Co., Ltd. signed a share subscription agreement to partially subscribe for shares of an agricultural production corporation, Vegiful Farm Co., Ltd.

July ● Beer Thirty Co., Ltd. was established.

September ● Beer Thirty Co., Ltd. succeeded to some stores of the restaurant management business of Asahi Food Create Co., Ltd.

2024 March ● COLOWIDE MD Co., Ltd. acquired Nifs Co., Ltd. and its subsidiary, Amis, Inc., making them both consolidated subsidiaries.

● Cheers Dining Co., Ltd. acquired.

April ● REINS international inc. transferred the management operations of its directly-operated-only restaurant chains to Cheers Dining Co., Ltd.

● Nihon Meika Souhonpo Co., Ltd. and its subsidiary, Kuraya Co., Ltd. and Ecole Criollo Co., Ltd., became consolidated subsidiaries of COLOWIDE Co., Ltd.

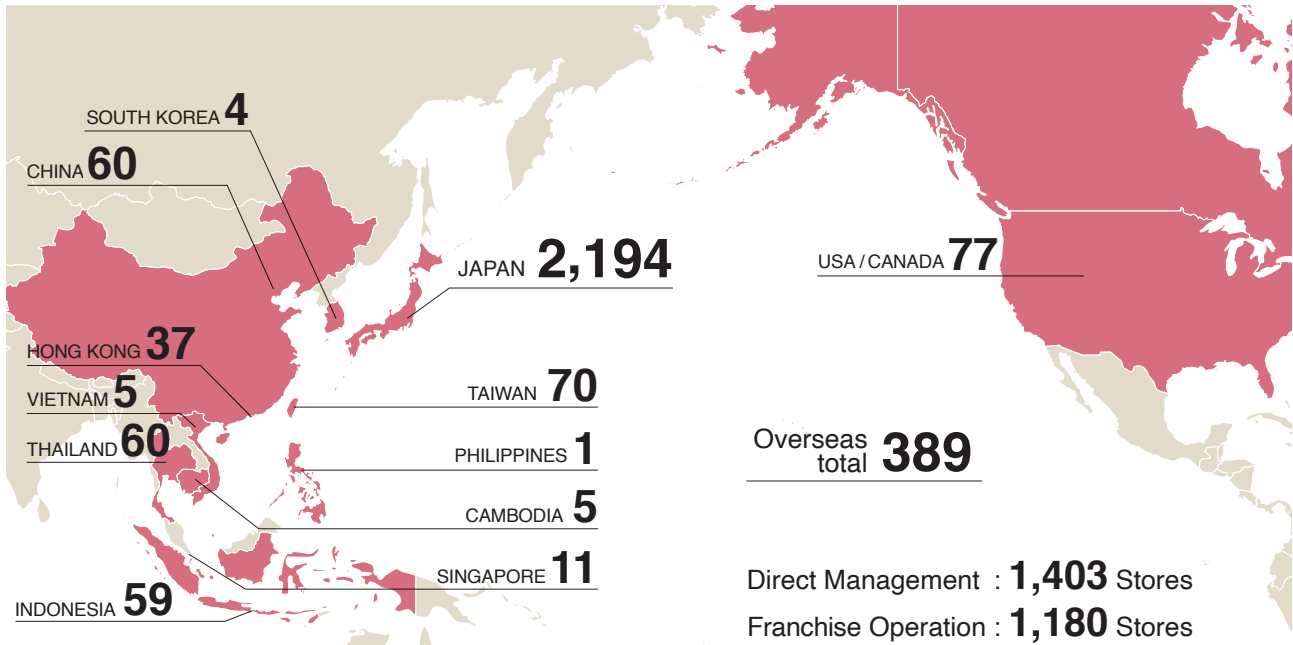
● A joint venture company, Heartful Dining Co., Ltd., was established with Nippon General Food Co., Ltd.

June ● Socio Food Service Inc. and its subsidiaries, Cook Service Co., Ltd. and Socio MD Co., Ltd., became consolidate subsidiaries of COLOWIDE MD Co., Ltd.

● A local entity, REINS PALACE MIDDLE EAST SPV LTD was established in the United Arab Emirates.

Note: CK denotes Central Kitchen, a food factory designation

Find Us Worldwide (as of March 31,2024)



CORPORATE PROFILE

01

Top Message

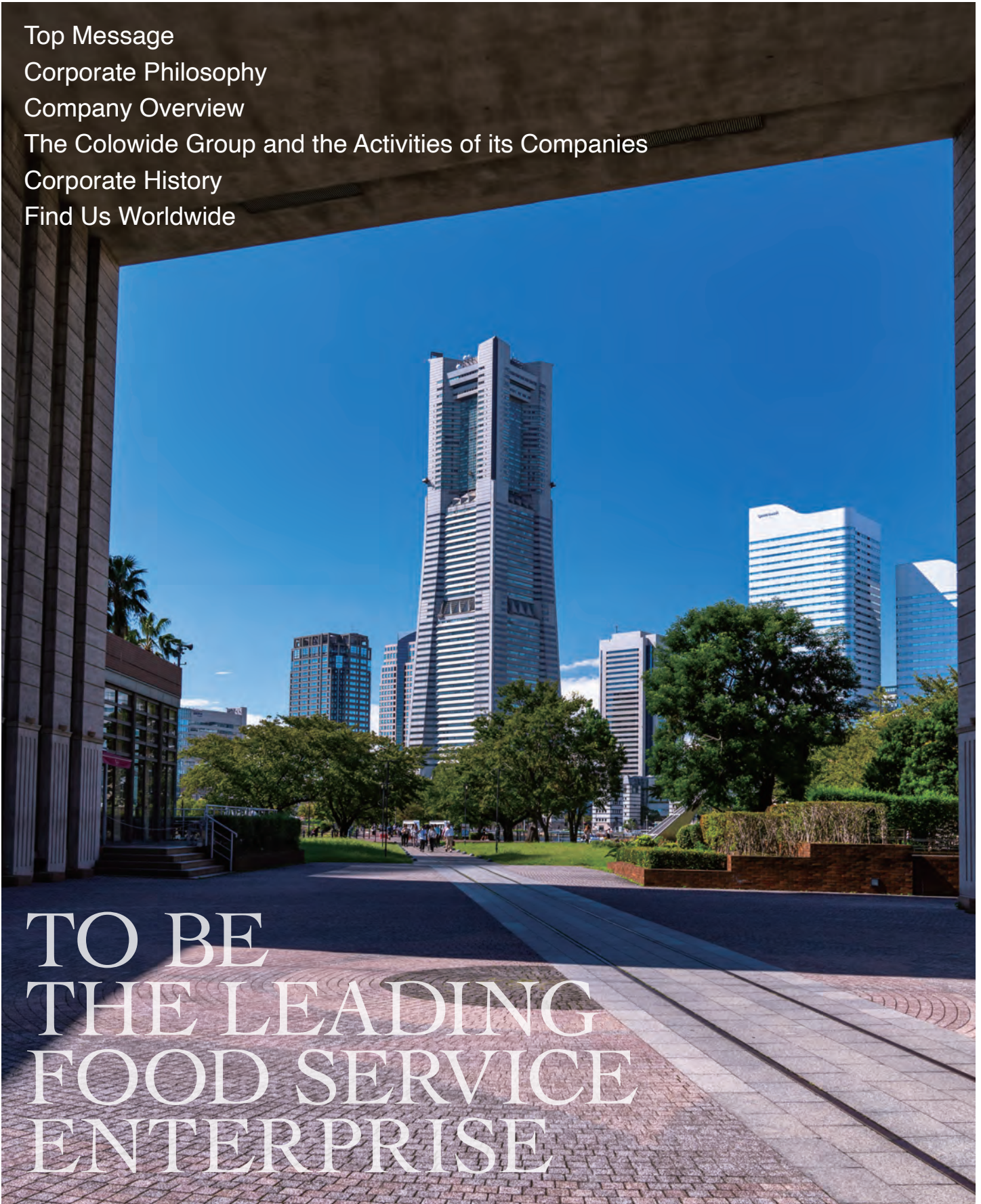
Corporate Philosophy

Company Overview

The Colowide Group and the Activities of its Companies

Corporate History

Find Us Worldwide



TO BE
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FOOD SERVICE
ENTERPRISE

Top Message

Colowide's philosophy is "All for our Customers and Employees" and we have expanded into the restaurant business in addition to our founding business Izakayas (Japanese-style pubs). We have continued to pursue strategic M&As as a distinctive element of our growth strategy. Since the normalization of socio-economic activities last year, we have been striving to promote our business in line with our medium-term management plan, "COLOWIDE Vision 2030", aiming for further growth. While maintaining our domestic food service business as the business foundation, we aim to achieve consolidated net revenue of 500 billion yen for the fiscal year ending March 2030 and to improve corporate value. This goal will be driven by the expected market expansion in our overseas food service and the growth of our newly entered catering service business. Furthermore, to ensure continuous long-term growth while fulfilling our social responsibilities, we focus on promoting sustainability based on the following five materialities we are committed to: Contribution to the Environment, Food Safety and Security, Workplace Diversity and Growth, Contribution to Our Community and Society, and Strengthen Business Management Foundation. There is no end to our passion for the food industry. We will continue to pursue our original business model while engaging with our stakeholders - Customers, Employees, Local Communities, and Shareholders.



President and Representative Director
COLOWIDE Co., Ltd.
Kohei Nojiri

Corporate Philosophy

All for our Customers and Employees



Our Purpose

- We strive to make every customer smile and provide a memorable dining experience
- We are committed to growth and prosperity
- We strive to improve our employees' livelihoods and well-being
- We progress in harmony and creativity
- We serve society through our work

The Origin of Our Name



- CO** from Courage
- LO** from Love
- WI** from Wisdom
- DE** from Decision

Four Factors in One

The name COLOWIDE combines four fundamentals of our existence and reminds our employees to always have an adamant will and courage to face the future.

Company Overview (as of September 30,2024)

Company Name	COLOWIDE Co., Ltd.
Address of Head Office	Landmark Tower 12F, 2-2-1, Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112
Chairman and Representative Director	Kaneo Kuroudo
President and Representative Director	Kohei Nojiri
Main Business	•Management of restaurants •Procurement, processing and sales of various foodstuffs •Sales of cigarettes and liquors •Management of Karaoke rooms
Founded	April, 1963
Capital	43,814 million yen

The COLOWIDE Group and the Activities of its Companies



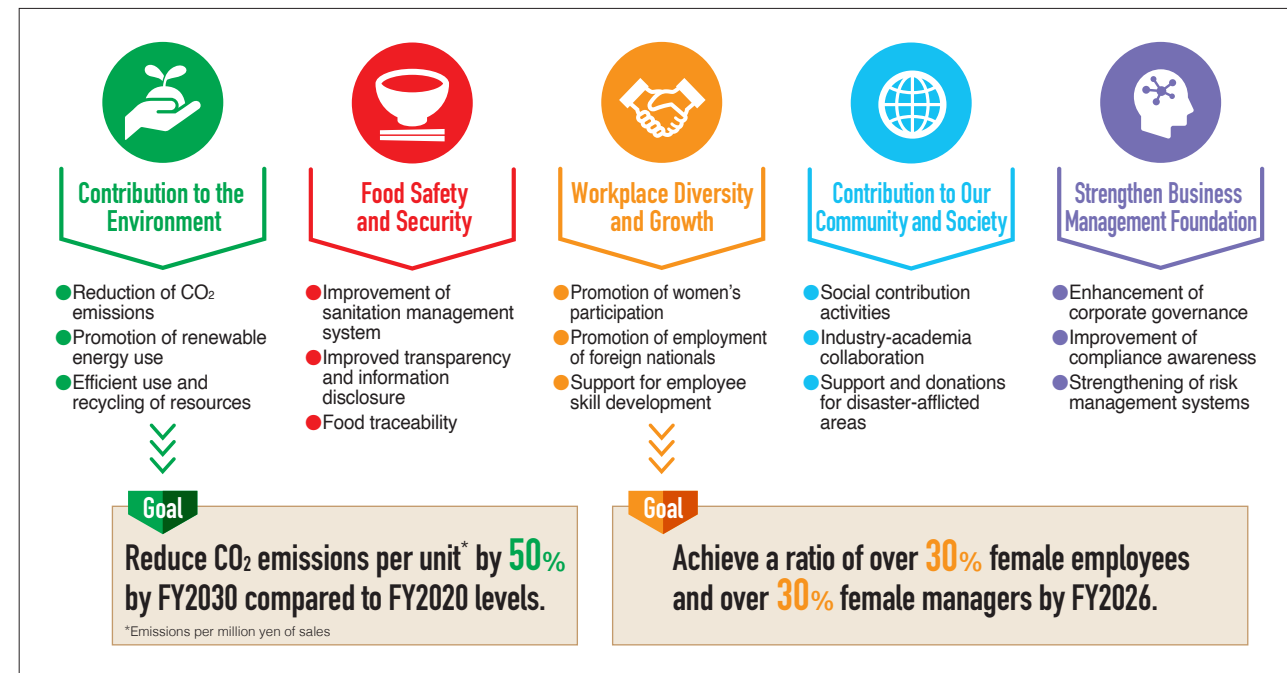
COLOWIDE's Sustainability Initiatives

Basic Sustainability Policy

The COLOWIDE Group, based on its corporate philosophy of "All for our Customers and Employees", has implemented a "Basic Sustainability Policy", which aims to contribute to society's sustainable development while improving corporate value.

COLOWIDE's 5 Materialities

The COLOWIDE Group has identified 5 materialities (key issues) based on our Basic Sustainability Policy to meet the expectations and demands of our stakeholders.



Major Initiatives

<h4>Utilization of Next-Generation Food Ingredients</h4> <p>New soybean meat production line installed at a plant of COLOWIDE MD and commercialized to group companies. COLOWIDE is actively promoting the use of next-generation food ingredients, including land-based farmed fish.</p>	<h4>100% Food Recycling Rate</h4> <p>A 100% food recycling rate was achieved across all 10 of our factories.</p>	<h4>Improving Food Safety Management Levels</h4> <p>All COLOWIDE MD factories have obtained certification for the JFS-B food safety management standard.</p>
<h4>Women's Advancement Project</h4> <p>Implementing project to promote women's activities. COLOWIDE received a two-star "Eruboshi" certification from the Ministry of Health, Labour and Welfare, while Freshness Burger achieved the highest three-star rating.</p>	<h4>Excellent Corporation for Health Management</h4> <p>COLOWIDE obtained certification as an Excellent Corporation for Health Management 2024 for its efforts in maintaining and promoting employee health.</p>	<h4>Children's Cafeteria</h4> <p>With the goal of contributing to the community through food, COLOWIDE has started operating children's cafeterias in Keikyu Tomioka and Mitsuura, Yokohama. *Commissioned by the Kurodo Memorial Foundation, a public interest incorporated foundation</p>

For more detailed information, please visit our website. ▶▶▶ <https://www.colowide.co.jp/sustainability/>



GROWTH STRATEGIES and GROWTH TRAJECTORY

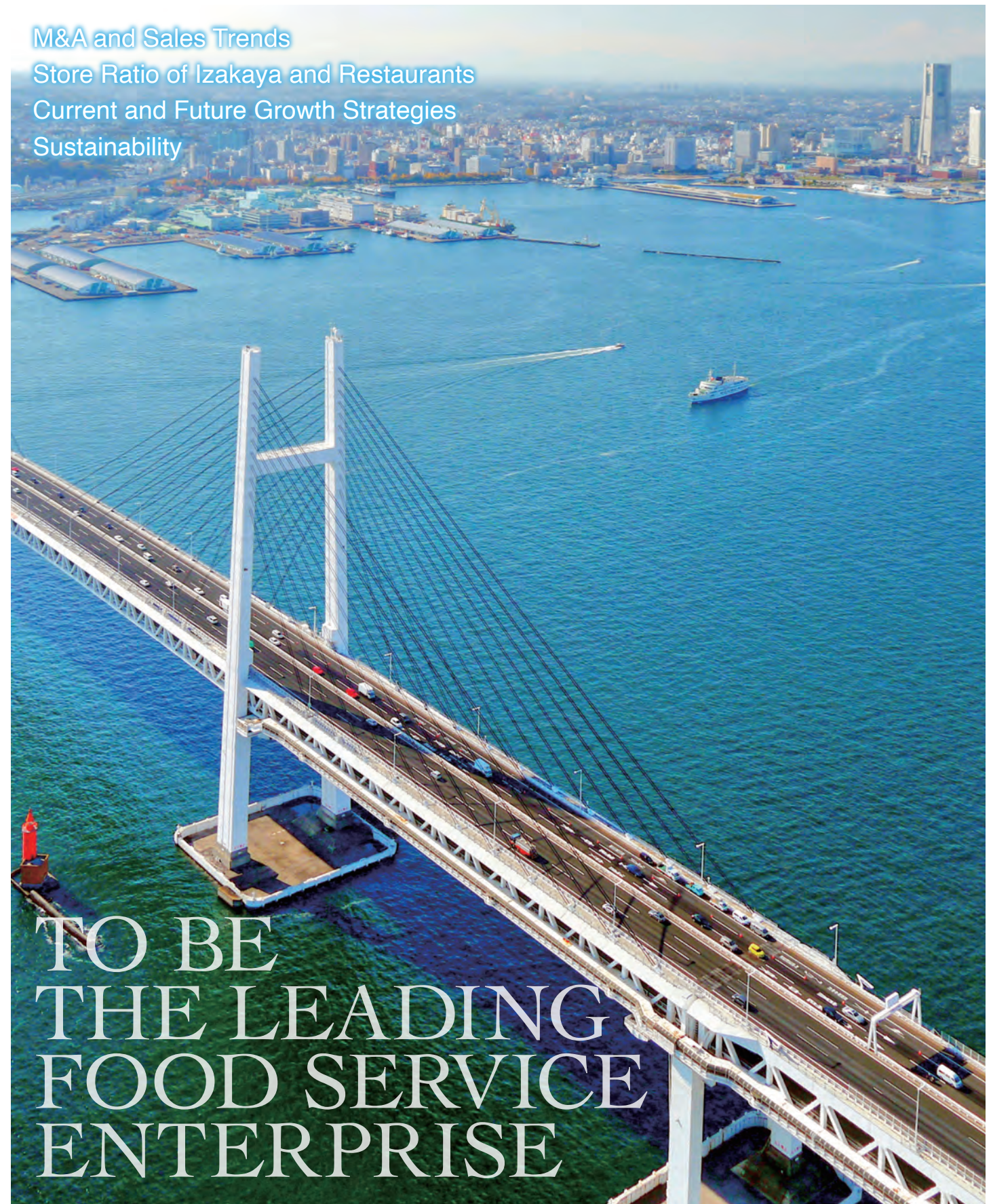
02

M&A and Sales Trends

Store Ratio of Izakaya and Restaurants

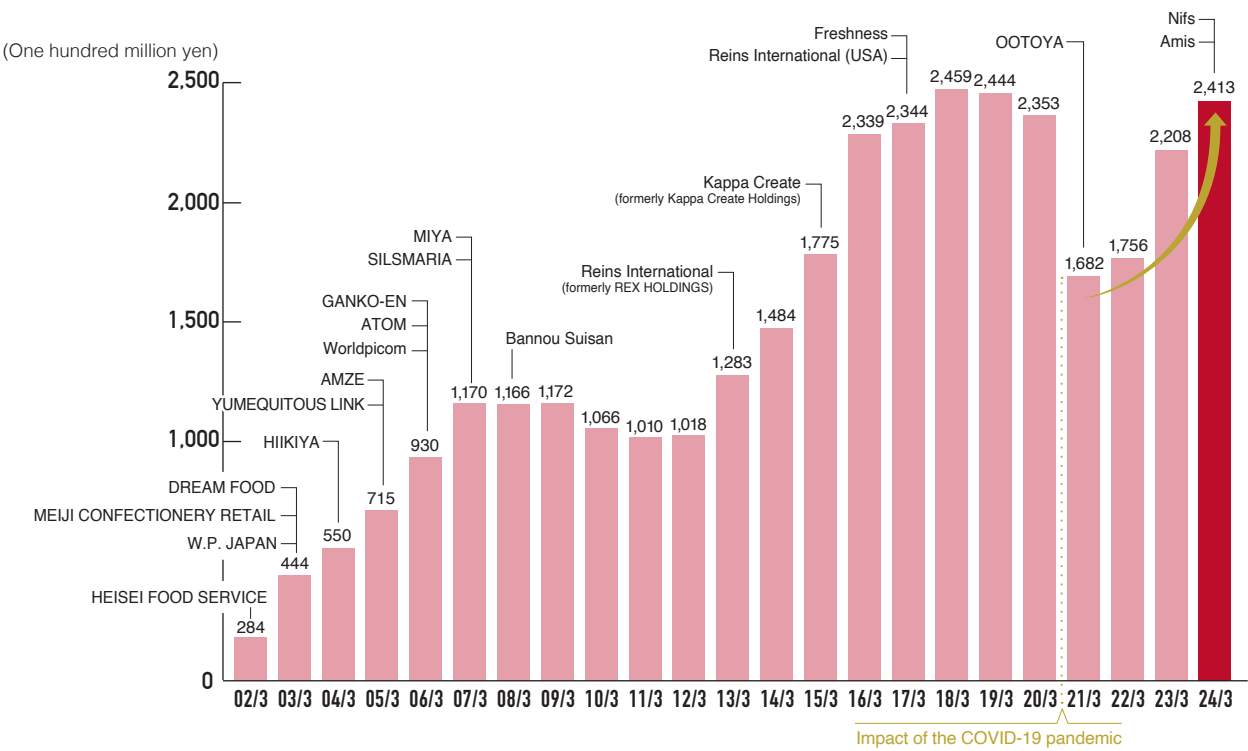
Current and Future Growth Strategies

Sustainability

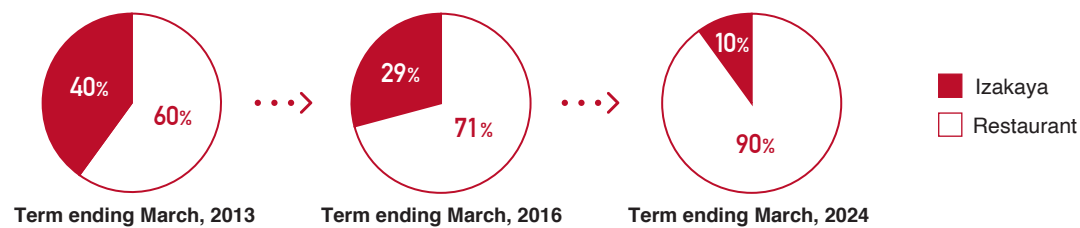


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M&A and Sales Trends

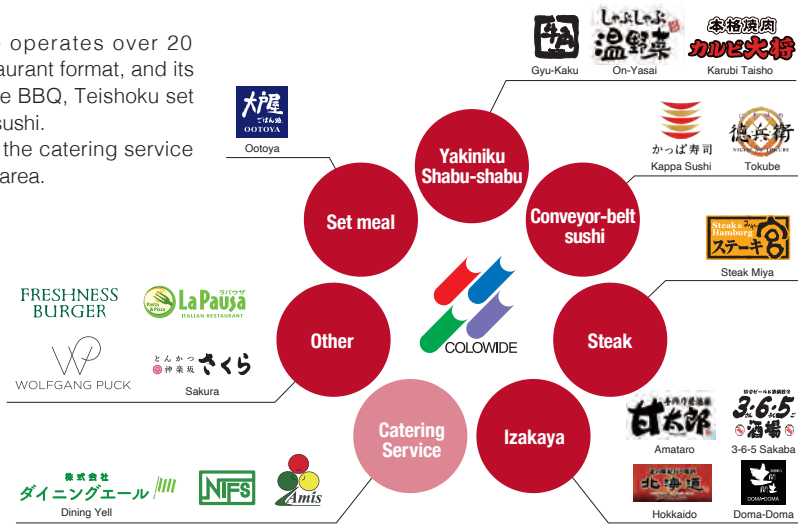


Store Ratio of Izakaya and Restaurants



Our Brands Portfolio

The COLOWIDE Group operates over 20 brands, mostly in the restaurant format, and its core sectors are Japanese BBQ, Teishoku set meals, and conveyor belt sushi. The Group also works on the catering service business as a new growth area.



Current and Future Growth Strategies

Merchandising Strategies

The COLOWIDE Group strives to maximize value provided to customers by maintaining a high level of food safety and security. This objective is achieved through our unique merchandising strategy. Our merchandising operations are consistently managed from product planning and research, raw material production and procurement, manufacturing, and logistics. Group synergies are created and products are tailored to meet the specific needs of our brands and their menus.

Utilization of Central Kitchens

All the factories located across Japan function as the central kitchens for the entire COLOWIDE Group, effectively reducing food preparation workload at our restaurants and allowing us to offer unique and original flavors, which is our strength.

Strengthening R&D functions

The COLOWIDE MD R&D Center develops menus based on group-purchased food materials, reducing costs and improving customer value.

Procurement of Sustainable Foodstuff

The soybean meat production line at our Kanagawa factory has seen increased utilization, with commercialization advancing across various group companies. Additionally, we are working to ensure a stable supply of vegetables through capital investment in agricultural production corporations.

COLOWIDE Vision 2030

Growth vision and medium-term business plan formulated due to changes in the domestic restaurant business environment

To be the Leading Food Service Enterprise in Japan, and Advance to Become a Global Food Service Enterprise

(To be the leader in the Japanese restaurant industry for net sales & consumer satisfaction)

Our 3 Investment Priorities

Domestic Food Service

Review the composition balance of locations and brands, and shoring up existing restaurants

- Actively open restaurants in suburban areas including roadside locations
- Shore up existing aging stores through various measures, such as investing in renovation
- Obtain new growth pillars through M&A

Overseas Food Service

Opening stores in existing regions and entering new markets (Middle East)

- Actively open new restaurants in existing regions (North America, Asia)
- Enter new markets with high growth potential
- Promote new store openings through JVs and FCs with new partners

Catering Service

M&A-driven business expansion

- Business expansion into hospitals and nursing homes
- Maximizing the use of central kitchens and meal kit production

Maintenance and expansion of the Group's infrastructure

Providing a pleasant and encouraging workplace environment

Sustainability initiatives

Growth-supporting infrastructure improvements

● Main Subsidiaries of COLOWIDE CO., LTD.

MY FOODS
エムワイ
フーズ



Maintains the Original Taste of “Steak MIYA”

The company produces and sells “Miya-no-tare” steak sauce, which has been used by the steakhouse chain “Steak MIYA” since its founding. As its sauce products are now distributed to supermarkets and other retail stores as well as online, consumers can enjoy the taste of an authentic steak specialty restaurant in the comfort of their own homes.

M.Y.Foods Co., Ltd.
2568-3 Takō-minamihara, Kaminokawa-machi, Kawachi-gun, Tochigi-ken, Japan 329-0600

株式会社
チアーズダイニング



Operating directly managed restaurants Focused on Izakaya, Japanese, and Italian Cuisine

We operate a diverse range of directly managed restaurants, including our founding brand “Home-style Cooking AMATARO” and “Northern Japanese Food HOKKAIDO” izakayas, “3-6-5 Sakaba” taverns, and “La Pausa”, which offers authentic Italian flavors at reasonable prices.

Cheers Dining Co., Ltd.
Landmark Tower 12F, 2-2-1 Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112

WOLFGANG PUCK



Authentic Californian Restaurant Produced by Wolfgang Puck

Our restaurant lineup includes an authentic Californian restaurant produced by Wolfgang Puck, the official chef of the Academy Awards®. From casual pasta and pizza to full-course dinners and wedding receptions, our restaurant caters to a wide range of dining experience.

W.P. JAPAN Co., Ltd.
Landmark Tower 12F, 2-2-1 Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112

KURAYA



Operating Multiple Brands, Including “CHEESE GARDEN” Producing and Selling Goyotei Cheesecake

At Kuraya, our mission is to deliver warm moments. Whether it is gathering around the table with family, meeting up with close friends, or thinking about the person for whom you are gifting, we hope that the precious times connected by our sweets are always accompanied by smiles. We bring you simple, unpretentious deliciousness from the Nasu Highlands.

Kuraya Co., Ltd.
532-171 Shimotano, Nasushiobara-shi, Tochigi-ken, Japan 329-2811

CRIOLLO
by Antoine Santos



Sweet and Luxurious Moments Close to Everyday Life A Patisserie Continuously Evolving with a Sence of the Times

Criollo offers authentic sweets crafted by a French chef, Santos Antoine. The brand concept is “familiar luxury”. We strive to be a shop where customers are enchanted by the sweet aroma, delighted by the sight of our displayed confections, and captivated by their taste.

Ecole Criollo Co., Ltd.
Santos Bldg. 3-9-2 Mukaihara, Itabashi-ku, Tokyo, Japan 173-0036

SILSMARIA
STONE PAVEMENT OF PARK



Delivering Heartfelt Confections from the Origin of “Nama-Choco” Ganache

SILSMARIA offers melt-in-your-mouth chocolate Ganache made with the finest ingredients. Nama-choco Ganache was conceived in SILSMARIA’s workshop. Since its initial release, we have proudly continued to deliver its delicious taste to countless customers.

SILSMARIA Co., Ltd.
Landmark Tower 12F, 2-2-1 Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112



COLOWIDE MD CO., LTD.

03

Company Overview Business Description Subsidiaries



TO BE
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Company Overview

Company Name	COLOWIDE MD Co., Ltd.
HQ	Landmark Tower 12F, 2-2-1, Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112
CEO	Takeo Isono
Main Business	Product planning and research, raw material production and procurement, manufacturing and logistics
Founded	September 2004

Business Description

Manages the Merchandising of the Group

The reason why COLOWIDE Group manages to provide our customers with goods at an appropriate price is because we have managed to create group synergies and provide differentiated value for each brand by establishing our own unique merchandising strategy.

COLOWIDE MD acts as the key of the group that supports the backyard, the development, procurement, manufacturing and distribution of goods and acts as the central nerve system of the group's merchandising. This way, we can provide safe and secure ingredients, and quickly tailor products to meet the needs of our brands and their menus. As a means of aiming to maximize value to customers and group profits, we will continue to use the combined purchasing power of our group, reduce prices through in-house production, and maintain high levels of security and safety.



Reduce Preparation Time in Stores by Processing Food

Central Kitchen

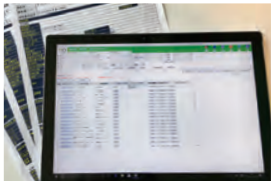
The factories that are set up and run by COLOWIDE MD across Japan function as the central kitchens ("CKs") for the entire COLOWIDE Group, effectively reducing food preparation workload at our restaurants. These CKs not only manage the entire food supply chains from the sites where foods are originally sourced to the restaurants where prepared meals are provided, but also strive to develop the type of products that can be effective in differentiating the various types of restaurants that COLOWIDE operates. The CKs provide the competitive edge of being able to offer unique-tasting foods that are brimming with originality. The operational concept has received high accolades and COLOWIDE MD was awarded the "Minister's Award" of the "17th Excellent Food Service Industry Award Ceremony" hosted by the Ministry of Agriculture, Forestry and Fisheries.



Maintains High Levels of Food Safety and Security

Food Standard Database

With the willing cooperation of our business partners, we have created a database that manages every detail of merchandise information for processed foods. As a result, information on food production and processing locations can be accessed swiftly and accurately, which will enable us to develop more reliable and safer food management systems.



HACCP Promotion

All COLOWIDE MD factories have obtained certification for the JFS-B food safety management standard to enhance food safety management levels and to ensure the safety and security of food throughout the entire supply chain. We strictly adhere to HACCP-based management procedures.

*The JFS standard is a certification developed and operated by the Japan Food Safety Management Association, recognizing efforts in food safety management. JFS-B includes the implementation of HACCP in general hygiene management.



Sanitation Management

We ensure proper management of quality inspections upon raw material arrival and strict temperature control until shipment. By conducting rigorous product inspections (including process management based on the manufacturing process sheet, evidence management using the manufacturing record sheet, quality checks through physicochemical and sensory tests, and microbiological tests before product shipment), we supply safe and secure products.





Sustainability


To address rising raw material costs and reduce environmental impact, we have focused on soybean meat from an early stage, establishing the dedicated production line at our Kanagawa factory. Additionally, we have installed solar power generation equipment at five of our group's main factories, contributing to the reduction of environmental impact. Furthermore, we have achieved a 100% food recycling rate at all of our group's factories.





Company Overview
Business Description
Main Brands


















TO BE
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Main Brands



Izakaya "Doma Doma"



Doma Doma is an izakaya, based on the concept of a "doma", an earthen floor space in a traditional Japanese house. The first store opened in 2001 and has established itself in a unique position of offering creative and wide variety of food and drinks at a reasonable price, far exceeding the image projected by an izakaya chain. The izakaya's unique and innovative concept has won high acclaim from a wide range of customers.



Kamadoka



The first Kamadoka restaurant location opened in 2003 as a place to savor the taste of authentic cuisine. The brand serves home-style cooking since its founding and prepares its dishes with carefully selected key ingredients such as soup stock and salt. Chicken dishes and flame-cooked "kamameshi" (rice cooked in an iron pot) are the brand's signature dishes. Kamadoka is a creative Japanese style izakaya that sets itself apart from other izakaya chains by devoting all the time and effort required to prepare each dish right, and suggesting ingenious cooking and eating styles.

Company Overview

Company Name	REINS international inc.
HQ	Landmark Tower 12F, 2-2-1, Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112
CEO	Kota Sumikawa
Main Business	Operation of directly managed and franchised restaurants in Japan and overseas. Wholesale of food materials, apparatus, etc. for institutional users
Founded	June 1987

Business Description

Franchise Business

We operate the “Gyu-Kaku”, “Shabu-Shabu On-Yasai”, and “Izakaya Doma-Doma” brands both domestically and inter-nationally through directly managed restaurants and as a franchise headquarters (master franchisor) for franchise (FC) businesses.

Our network, including both directly managed and franchise restaurants, spans all prefectures, effectively utilizing COLOWIDE MD’s merchandising capabilities to generate significant synergy.

Additionally, we are expanding our franchise platform by introducing subsidiaries such as “FRESHNESS BURGER” to existing franchisees.

Directly-managed Stores

In addition to managing "Gyu-Kaku" and "Shabu-shabu On-Yasai" in the restaurant sector, REINS international inc. manages "Doma Doma" and "Kamadoka" in the Izakaya sector. In order to respond to changing customer preferences, we are developing new store formats and opening stores in rural areas and suburbs.

Global Restaurant Operation

Japanese BBQ, or yakiniku, is a widely popular food culture enjoyed casually in Japan. With Japanese food becoming increasingly popular overseas, Yakiniku has become one of the most popular Japanese foods, alongside sushi and ramen.

REINS INTERNATIONAL has expanded its presence overseas and currently manages a network of 278 restaurants, including “Gyu-Kaku”, “Shabu-Shabu On-Yasai” and “Kappa Sushi”, in North America, East Asia, and ASEAN. The company leverages its chain development expertise to drive global expansion.

Main Brands



“Gyu-Kaku” Japanese BBQ



No.1 in Number of Domestic Store Locations

Gyu-Kaku is a Japanese-style BBQ restaurant chain that is No.1 in number of domestic stores, Since opening its first location in 1996, Gyu-Kaku has constantly gained popularity and expanded its presence overseas. It is now managing a network of 594 restaurants in Japan and 234 restaurants overseas.

* includes Gyu-Kaku Buffet (All you can eat), Gyu-Kaku Shokudo, Gyu-Kaku Jinanbou (food court style) and Gyu-Kaku Seijogakuenmae



Shabu Shabu On-Yasai



While shabu-shabu used to be a fancy style of cuisine enjoyed in a rather formal setting usually at a high price, Shabu Shabu On-Yasai, which opened its first location in 2000, changed that entirely by offering high-quality meats and a wide selection of vegetables at a reasonable cost, so customers can enjoy shabu-shabu more casually and frequently. The brand now has 220 restaurants in Japan and 37 restaurants overseas, mainly in Asia.



Tonkatsu Kagurazaka SAKURA



In 2016, Tonkatsu SAKURA opened in Kagurazaka.The brand offers tender and juicy tonkatsu by thickly slicing select premium pork and slowly cooking it at a low temperature. Currently, 34 restaurants are operating domestically.



FRESHNESS BURGER



FRESHNESS BURGER opened its first store in 1992. With a view to offering the warmth of handmade meals, the “freshness” in its name signifies the restaurant’s desire to serve hamburgers using fresh ingredients while making the health of customers as the top priority. Currently, 156 restaurants are operating.

(as of March 31,2024)



Company Overview
Business Description
Main Brands



● Main Brands



CHIISANA MORI COFFEE



小さな森珈琲
CHIISANA MORI COFFEE your living room.

In its natural interior decor, this cafe welcomes guests with its symbolic tree, Ikoi no Ki (a tree of rest). The cafe acts as a second living room for guests where they can choose to sit when they want to refresh themselves and for various moods and purposes in their life. In addition to pancakes and drinks, you can also enjoy healthy meals while relaxing.

Company Overview

Company Name	ATOM CORPORATION
HQ	Landmark Tower 12F, 2-2-1, Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112
CEO	Kimihiro Tanaka*
Main Business	Operation of directly managed and franchised restaurants
Founded	January 1972

*Appointed on June 25, 2024

Business Description

ATOM CORPORATION operates directly managed restaurants (including Karaoke bars) and izakayas, along with a franchise management business, in suburban areas of Japan, primarily in the Chubu, Tohoku, and North Kanto regions. The company currently operates 15 brands, including "Steak Miya" and "Nigiri-no-Tokube"

Main Brands



Steak MIYA



Let's go to "Steak Miya" for steak!
Founded in 1975, this steak restaurant has gained wide popularity among customers. Providing safe and delicious steak and hamburger steak with its signature MIYA Sauce, this brand fulfills its motto: Happy! Delightful! Delicious!



KARUBI TAISHO



This authentic BBQ restaurant offers safe, fresh meats such as sirloin, innards and more at affordable prices. We offer an enjoyable dining experience for everyone from families to colleagues.



GANKO-EN & GANKO-TEI



An all-you-can-eat BBQ restaurant with safe, fresh ingredients and original sauces at reasonable prices.
The welcoming service provides a cozy and comfortable atmosphere as if they were back at home, popular to families and students.

Main Brands



NIGIRI-NO-TOKUBE



Experience the vibrancy, seasonal flavors, and tradition at our authentic gourmet conveyor belt sushi restaurant.
We provide sushi with sumptuous toppings carefully selected based on freshness and region casual belt conveyer style but in an authentic sushi restaurant atmosphere at reasonable prices.



Pork Cutlets Prepared with Love "KATSUDOKI"



Enjoy our juicy, tender corn-fed "Tomorokoshi" pork prepared with the skill of our experienced chefs using fresh bread crumbs and fresh canola oil.
You can choose between barley rice and white rice. To our customer's delight, miso soup and cabbage are always available for free refills!
Our delicious and luxurious Tonkatsu brings happiness to everyone every day.



NE-NE-YA



The Chinese character "Nei" used in this restaurant brand symbolizes dishes served on a table with lids placed over them. This brand name signifies a commitment to serve delicious cuisine and provide heartwarming service with sincerity and devotion. The restaurant's menu consists of over 100 different Japanese, Western, and Chinese dishes, along with a selection of over 250 different beverages, including non-alcoholic cocktails.



IROHANIHOHETO



IROHANIHOHETO opened its first location on Susukino Minami Shijo Street in 1970 to serve side dishes reminding people of their mothers great-tasting homecooked meals, which are distinctively different from otsumami (snacks typically eaten with alcoholic beverages) or fancy cuisine served at ryotei (one type of luxurious traditional Japanese restaurant). Starting with "a desire to satisfy every customer", we continue to prepare and serve our dedicated dishes for our customers so that they can comfortably enjoy their dining experience at our restaurant.



Karaoke "JIYU-KAN"



A fun and safe environment allows customers to sing their heart out with the latest Karaoke equipment. A variety of menus and goods perfect for parties and after parties are also available, along with all-you-can-drink services with alcoholic beverages.



● Subsidiary of KAPPA-CREATE CO., LTD.

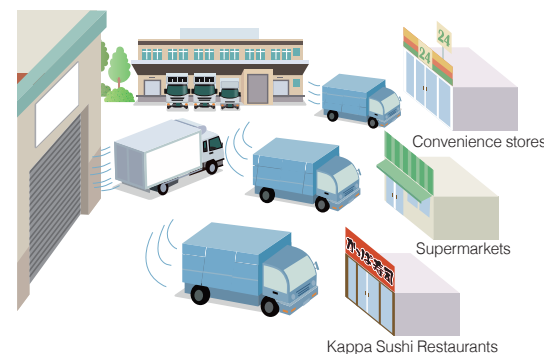


Japan Fresh Co., Ltd.
Landmark Tower 12F, 2-2-1, Minatomirai, Nishi-ku, Yokohama-shi,
Kanagawa-ken, Japan 220-8112

The factories of Japan Fresh, which operates a delicatessen business, are all FSSC22000-certified. Under a strict management system, the company manufactures and sells pastries, rice dishes, appetizers, sushi, and desserts for major supermarkets, convenience stores, and drugstores.

Serves Delicious, Safe and Secure Food That Makes Everyone Smile

As a subsidiary of Kappa Create, Japan Fresh operates the delicatessen business. Products include pastries, rice dishes, appetizers, sushi, and desserts produced in factories located in Ageo, Fuji, Nagoya, Shiga, and Amagasaki. They are mostly sold at major supermarkets, convenience stores, and drugstores in Kanto, Hokuiku, Tokai, Kansai, and Kyushu regions. The delicatessen business is expected to grow further in the future. The company is committed to continue implementing strict hygiene controls over every aspect of its operations. With FSSC22000 certification acquired at all factories, it purchases food ingredients, prepares and ships goods according to these standards, and strives to expand its sales network even further. Kappa Create's earnings are expected to be largely driven by the delicatessen business, followed by the Kappa Sushi restaurant business.



Sandwich factory



Lunch Box Factory



Nagoya Factory

Factories

- Ageo Factory**
Processing and manufacturing Sushi
- Fuji Factory**
Lunch box and bakery products
- Nagoya Factory**
Lunch box and bakery products
- Shiga Factory**
Lunch box and bakery products
- Amagasaki factory (1st)**
Processing and manufacturing of cakes and chocolates
- Amagasaki factory (2nd)**
Processing and manufacturing of sushi



Cake



Sushi Set



Company Overview

Company Name	Kappa Create Co., Ltd.
HQ	Landmark Tower 12F, 2-2-1, Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112
CEO	Tsuyoshi Yamakado
Main Business	Operation of directly managed restaurants, delicatessen business
Founded	November 1981

Business Description

Operation of the Kappa Sushi Chain

After joining the COLOWIDE Group through M&A in December 2014, Kappa Create rebranded its conveyor belt sushi chain, "Kappa Sushi". Since then, "Kappa Sushi" has been working on various improvement reforms in order to regain its position as a leading conveyor belt sushi company. With Colowide MD's sourcing power, we are committed to improving quality by purchasing better ingredients and adding more time and effort to the preparation and cooking process at our restaurants. With its existing locations, The company is actively investing in equipment and implementing various measures to enhance customer convenience, such as full-order renovations for delivering freshly made items, smartphone ordering, self-checkout, and automated guidance systems.

At present, Kappa Sushi manages 296 restaurants nationwide and will continue to provide its customers with delicious sushi and a memorable dining experience as a conveyor-belt sushi brand pioneer.



Product Information

"I'm loving Kappa Sushi lately" - Kappa Sushi strives to pursue deliciousness in order to hear more words like these from our customers. Our sushi is prepared by hand, featuring carefully selected sushi toppings, perfectly vinegared rice, soy sauce, and wasabi. As a result of our Cutting Meister System, our restaurants have also improved their cutting techniques, demonstrating our commitment to providing delicious sushi. At Kappa Sushi, we are expanding our selection of 100 yen (110 yen including tax) plate offerings to allow more customers to enjoy delicious sushi at an affordable price.



Full-Order Renovations to Deliver Freshly Made Items

Kappa Sushi has been renovating its existing locations to convert them from conventional conveyor belt sushi and Kappa Sushi is transitioning from the traditional conveyor belt system to a full-order system where sushi is made after an order has been received and is delivered via a dedicated lane.

This shift to a full-order system ensures that we can always offer freshly made, high-quality products. Additionally, we expect to contribute to preserving the global environment by reducing food waste, improving customer satisfaction by shortening the wait time at checkout when counting plates, and enhancing operational productivity.



Efforts to Improve Customer Convenience and Operational Productivity of Stores

Kappa Sushi is currently introducing a smartphone ordering system, allowing customers to use their smartphones as ordering terminals.

This system reduces the stress of waiting for turns to operate touch panels to order, especially for families and groups, and makes it easy to check individual order histories during payment, thereby enhancing customer convenience.

Additionally, with the promotion of cashless payments, all our restaurants now support electronic money and QR code payments via smartphones.

Kappa Sushi is investing in measures to enhance customer convenience. These include the installation of pick-up lockers for picking up pre-ordered and prepaid takeout items without waiting, an automated guidance system where customers register the number of people and preferred seating at a reception kiosk and are notified by audio and video when their table is ready, and self-checkout stations for smooth and quick payments.

These measures also contribute to labor saving, creating a system that can enhance both customer satisfaction and operational productivity. We will continue to actively implement these initiatives in the future.

Equipment Installation Status

Upon entry	When ordering	During food delivery	During payment	When picking up takeout
Automated guidance system	Smartphone ordering	Full-order system	Self-checkout	Pick-up locker
				

*Installation status may vary by restaurant.

(as of March 31,2024)

● Main Brands



OOTOYA



OOTOYA deploys its branded restaurants that offer set meals made from quality ingredients and in-store cooking. It is the kind of taste that makes customers feel "Yes, this is the taste!", and brings smiles to their faces. OOTOYA offers set meals that customers would find on a family dinner table, meals they will want to eat every day.



NAGISA BASHI CAFE



What we offer is a third place to spend time feeling the ocean, whether it is part of your weekend morning routine, during a dog walking, on a drive, or as a break - somewhere that is neither home nor workplace. We offer a wide variety of specialty meals, including our most popular "Nagisa Burger," as well as pasta and gratin, that will be loved by our customers for many years to come.



CANTINA



CANTINA is a seaside Italian restaurant that offers locally sourced dishes made with delicious ingredients from Zushi. A restaurant with a sense of openness where you can relax and forget about time while looking at the beautiful blue Zushi beach.



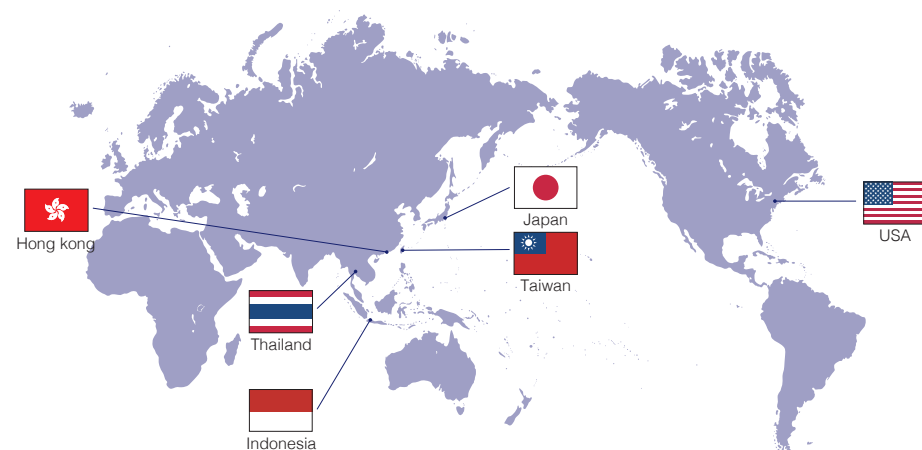
M.M MARKET & CAFE

M.M MARKET & CAFE.

Breakfast, Lunch, and Dinner, at a café, on the road, and at home. Our delicatessen cafe is designed to complement "everyday life", making every moment enjoyable. We use safe and secure ingredients, offering meals that are healthy and never boring, suitable for any occasion.

● Overseas Business (as of March 31, 2024)

Throughout the world, local OOTOYA subsidiaries and our franchise partners operate the OOTOYA brand.
(Number of directly operated locations overseas: 9; number of franchise locations overseas: 102)



OOTOYA HOLDINGS CO., LTD.

07

Company Overview Business Description Main Brands Overseas Business



TO BE
THE LEADING
FOOD SERVICE
ENTERPRISE



ちゃんと、すこやか

Company Overview

Company Name	OOTOYA Holdings Co., Ltd.
HQ	Equinia Yokohama 4F, 1-1-8 Kitasaiwai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-0004
CEO	Masaki Kuroudo
Main Business	Operation of franchised and directly manages Ootoya restaurants
Founded	May 1983

Business Description

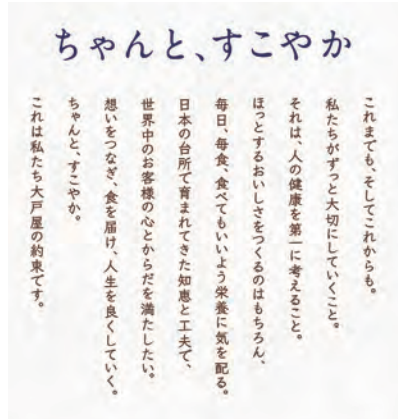
OOTOYA - Specializes in Home-style Nutritious Cooking

Since becoming a member of the COLOWIDE Group through M&A in September 2020, OOTOYA's performance has been improving in terms of customer satisfaction, customer traffic, and price performance as a result of optimized restaurant operation and revised merchandising and marketing strategy, while its overall cost structure and management efficiency have also shown improvement because of the synergistic effect of cooperating with the rest of the COLOWIDE Group. As a pioneer in Japanese-style set-menu restaurant chain operation, the company is committed to continuously providing delicious and safe meals that are conducive to good physical and mental health to its customers.



Our Eternal Value

At OOTOYA, ingredients and produce are carefully selected, ensuring delicious and nourishing meals suitable for daily consumption that are also nutritionally balanced. The key phrase of OOTOYA's management philosophy is, "Putting human health first". Using a wealth of wisdom and ingenuity it has cultivated over the years in traditional Japanese kitchens, the company feeds minds and bodies and improves the lives of customers around the world by communicating its ideals through the food it delivers. This is what we at OOTOYA always cherishes and has always valued and will continue to value.



Enjoy OOTOYA's Taste at Home

Since June 2020, we have been selling frozen foods, allowing more customers to enjoy OOTOYA's taste at their own dining tables. These products are available at retail stores such as supermarkets and through online stores. Our lineup features OOTOYA's classic menu items, including the popular black vinegar series and various fish dishes that are typically challenging to prepare at home.



OOTOYA Gohan-Dokoro Food Court Model

OOTOYA's food court-style restaurants offer healthy and nutritionally balanced set meals that are enjoyable for everyone in the family, from children to the elderly, at reasonable prices. We primarily expand into commercial facilities that are bustling on weekends. Every day, we prepare fresh ingredients in the morning and cook each dish upon order on-site. A variety of nutritious OOTOYA set meals that are "good for the health" are available, making them more accessible and convenient for everyone to enjoy, with a diverse menu at affordable prices. We deliver the delicious taste of OOTOYA's carefully selected, safe, and secure ingredients.



Enhanced Eating out, Takeout and Delivery

To meet the delivery needs of the elderly and busy families with children, OOTOYA has launched a service delivering "OOTOYA's Obento" (lunch box). Additionally, to bring the taste of OOTOYA closer to customers at home or work, OOTOYA initiated delivery services through the Demae-can Sharing Delivery® and Uber Eats delivery portal site. Each dish is handmade upon order, and the extensive menu ensures that customers can enjoy our meals every day without tiring of them.



(as of March 31,2024)



● Main Subsidiaries of COLOWIDE CO., LTD.



We provide catering services for medical and nursing care facilities, focusing on delicious, enjoyable, and healthy meals.

To meet the diverse needs of our clients, we offer services such as "easy-to-swallow food", which is adjusted for those with decreased chewing or swallowing abilities. Our goal is to provide meals that can be enjoyed and appreciated for their delicious taste.

Nifs Co., Ltd.

4527-1 Kasahata, Kawagoe-shi, Saitama-ken, Japan 350-1175



Delivering Peace of Mind and Joy Through Food by Integrating with Facilities and Providing Excellent Services

Focus on "creating enjoyable meals with established safety and security", we incorporate customer feedback and provide it to our internal meal service and development departments. This approach has resulted in high customer satisfaction.

Amis, Inc.

4527-1 Kasahata, Kawagoe-shi, Saitama-ken, Japan 350-1175



Nationwide Catering Service Operations for Hospitals and Welfare Facilities with Rigorous Safety Management and Strong Support Systems

In hospital catering services, we provide deliciously prepared meals that are nutritionally managed according to standards as part of the treatment process. Additionally, to make meals a daily pleasure, we contribute to improving Quality of Life (QOL). In welfare facility meal services, we offer lovingly prepared, home-style meals that bring joy to the elderly and those with disabilities, supporting their "will to live" and helping them live life to the fullest.

Socio Food Service Inc.

Landmark Tower 12F, 2-2-1, Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112



Contracted Catering Service for Maternity Clinics

Founded in 1990 as a company specializing in catering services for obstetrics and gynecology clinics, we have strived to bring smiles and moments of peace through food, offering high expertise, high-quality meals, and sincere service to assist our customers. In addition to our safe and secure management system, our strength is to provide high-quality maternity clinic lunches that are "luxurious and delicious"

Cook Service Co., Ltd.

Landmark Tower 12F, 2-2-1, Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112



● Past Efforts

The Launch of the Catering Business by Dining Yell Co., Ltd.

In December 2019, Dining Yell Co., Ltd. was established, marking the beginning of COLOWIDE's efforts in the catering service business. We have acquired know-how in business operations by contracting and managing catering services primarily for offices and schools. Additionally, by leveraging the strengths of our group, we have utilized central kitchens to offer meal kits and collaborative menus with our own dining brands. We have also introduced modern systems such as pre-ordering and payment via smartphones, providing services that align with current trends and enhancing our group infrastructure.

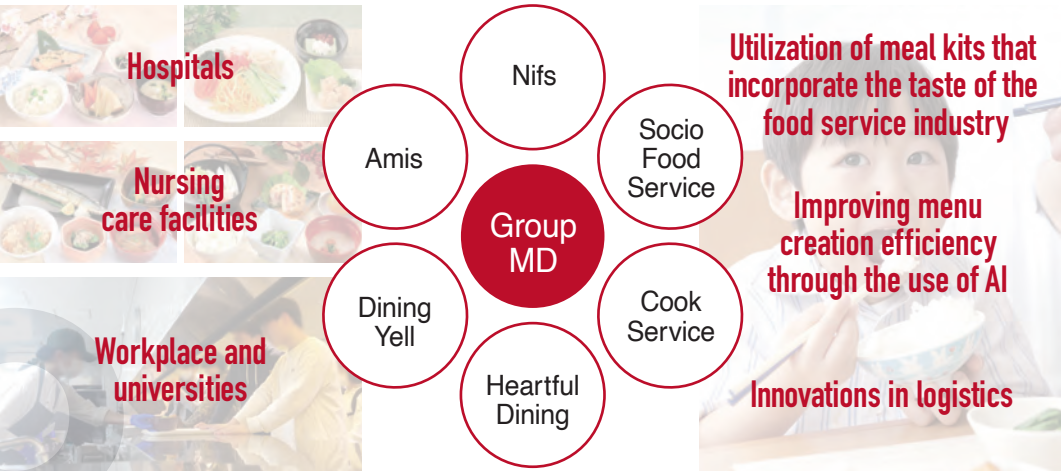
In March 2024, we acquired all shares of Nifs Co., Ltd., and in June, all shares of Socio Food Service Inc. Through proactive M&A initiatives, we have made a full-scale advancement into the healthcare sector."



- 2019 December ● Dining Yell Co., Ltd. was established
- 2020 January ● Started the contracted catering service for business locations
- 2022 September ● Introduced pre-order and pre-payment via smartphone in employee cafeterias for the first time
- 2024 March ● Consolidated Nifs Co., Ltd. and its subsidiary, Amis, Inc., as consolidated subsidiaries
- April ● A joint venture company, Heartful Dining Co., Ltd., was established with Nippon General Food Co., Ltd.
- June ● Consolidated Socio Food Service Inc. and its subsidiaries, Cook Service Co., Ltd. and Socio MD Co., Ltd., as consolidate subsidiaries

● Future Deployment

We are looking to expand the scale of our business with a focus on catering services for hospitals and nursing care facilities. Leveraging our strengths developed in competitive restaurant market, such as our menu development capabilities, high operational efficiency, and improved preparation efficiency through meal kits utilizing central kitchens, we will continue to advance our position as a leading food service company.



● Our Group's Strengths

Leveraging the Group Infrastructure Developed in the Restaurant Business

Product Quality

Leveraging the quality (taste) advantages developed in the restaurant business for the catering service sector

Central Kitchens and Meal Kit

Achieving consistent quality and speedy menu delivery

Collaborative Menus with Restaurant Brands

Developing and offering menus that utilize our group's restaurant brands

● Main Subsidiaries of COLOWIDE CO., LTD.

Operation of Contracted Catering Services Leveraging the COLOWIDE Group's Know-how

Leveraging the COLOWIDE Group's strengths of developing and proposing menus, as well as providing safe and secure ingredients by utilizing our merchandising infrastructure, we are expanding our catering services, focusing on offices, schools, and other related facilities.

Dining Yell Co., Ltd.
Landmark Tower 12F, 2-2-1, Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112

Creating a New model of Catering Business by Integrating Restaurant and Catering Service Expertise

Utilizing the infrastructure developed by the COLOWIDE Group in the restaurant industry, combined with the expertise of Nippon General Food, which operates catering services primarily in the Chukyo region, Heartful Dining has been established as a new company based on a joint venture agreement to create an innovative catering business. We will continue to work towards further expanding the catering business.

Heartful Dining Co., Ltd.
Landmark Tower 12F, 2-2-1, Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan 220-8112