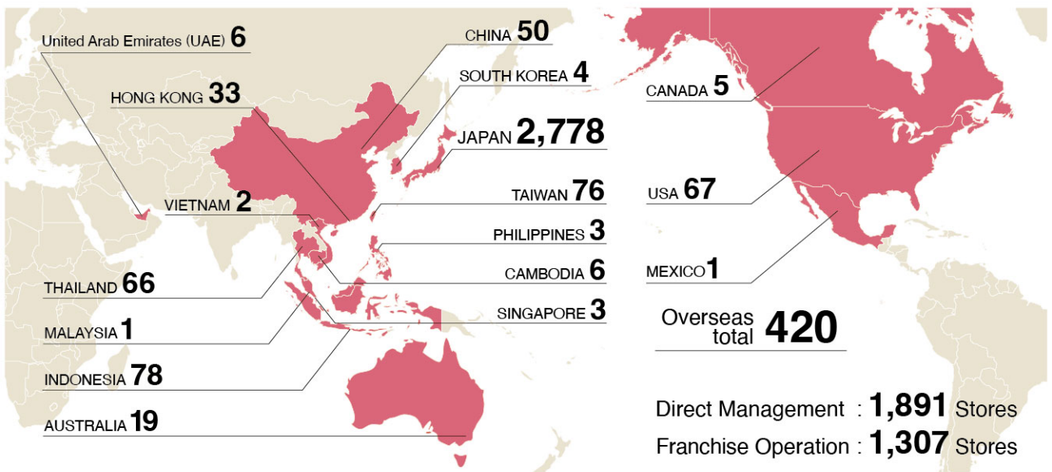
Corporate History

1963 April ●Established the company.
1977 September ●Opened the Zushi branch of "AMATARO" Izakaya (Japanese-style pub), featuring home-style cooking.
1981 November ●Established the first "AMATARO" store in Ofuna and began direct management of multiple stores.
1986 June ●Expanded into Tokyo with the first Machida store.
November ●Relocated head office to Fujisawa city and established a food processing plant in Zushi city.
1994 October ●Established a 400-tsubo (approx. 1,322 square meters) kitchen distribution center in Kamakura to reinforce the central distribution system and launch central kitchen operations.
1997 July ●Established the Central Kitchen Center in Osaka for store development in the Kansai district.
November ●Established the Urawa Kitchen Center to expand the market area into Chiba and Saitama.
1999 October ●Shares of COLOWIDE issued for over-the-counter trading (currently listed on JASDAQ).
2000 October ●Shares listed on the second section of the Tokyo Stock Exchange.
2002 January ●Relocated the head office to Yokohama city.
●Acquired HEISEI FOOD SERVICE Co., Ltd. as a consolidated subsidiary.
August ●Acquired WP Japan Co., Ltd. as a consolidated subsidiary.
September ●Shares listed on the first section of the Tokyo Stock Exchange.
December ●Acquired MEIJI CONFECTIONERY RETAIL Co., Ltd. as a consolidated subsidiary, and changed its name to AD IN PRA Co., Ltd.
2003 March ●Acquired the operations of 27 stores from Dream Food Kiku.
June ●Established the Hokkaido factory.
2004 March ●Acquired HIIKIYA Co., Ltd. as a consolidated subsidiary.
August ●Assumed the business rights of 14 stores operated by YUMEQUITOUS LINK Co., Ltd. in Hokkaido.
October ●Transitioned to a holding company structure and acquired AMZE Co., Ltd. as a consolidated subsidiary.
2005 June ●Acquired GANKOEN Co, Ltd. as a consolidated subsidiary.
October ●Acquired ATOM CORPORATION and WORLD PICOM CORPORATION as consolidated subsidiaries.
●Established the Gifu factory.
2006 July ●Acquired MIYA Co., Ltd. as a consolidated subsidiary.
October ●Acquired Silsmaria Co., Ltd. as a consolidated subsidiary.
2007 March ●MIYA Co., Ltd. merged AMZE Co., Ltd. and renamed it as ZICT. Inc.
October ●Established the Tochigi factory.
December ●Established cocot Co., Ltd. as a special subsidiary company.
2008 March ●COLOWIDE assumed business rights of Bannou Suisan Co., Ltd., acquired it as a consolidated subsidiary, and renamed it Bannou Suisan.
June ●COLOWIDE HOKKAIDO Co., Ltd. was merged into COLOWIDE EAST JAPAN Co., Ltd.
2009 March ●ATOM CORPORATION merged ZICT. Inc.
●COLOWIDE WEST JAPAN Co., Ltd. and Beeline Co., Ltd. were merged into COLOWIDE EAST JAPAN Co., Ltd.
September ●COLOWIDE CO., LTD. increased capital to 10,282 million yen.
2010 March ●COLOWIDE CO., LTD. increased capital to 14,030 million yen.
December ●Established COLOWIDE ASIA Co., Ltd. in Hong Kong.
2011 September ●Completed construction of the Kanagawa CK factory.
2012 March ●Installed an on-site power generator at the Kanagawa CK factory.
June ●Completed a fully-enclosed vegetable-growing facility within the Kanagawa factory.
October ●Acquired REX HOLDINGS Co., Ltd. as a consolidated subsidiary.
2013 January ●REX HOLDINGS Co., Ltd. merged REINS international inc. and renamed the corporation REINS international inc.
September ●Established REINS INTERNATIONAL (THAILAND) CO., LTD.
2014 August ●Established COLOWIDE VIETNAM., JSC. in Vietnam.
December ●Acquired Kappa Create Holdings Co., Ltd. as a consolidated subsidiary.
2015 April ●Established PT. REINS MARINDO INDONESIA in Indonesia.
2016 February ●Established REINS INTERNATIONAL TAIWAN CO., LTD. in Taiwan.
December ●Acquired FRESHNESS CO., LTD. and REINS INTERNATIONAL (USA) CO., LTD. as consolidated subsidiaries.
2017 May ●Completed the Shizuoka factory.
July ●Completed the Shiga Nagahama Central Kitchen.
2019 July ●Established HANAHACHI Co., Ltd.
December ●Established Dining Yell Co., Ltd. for facility foodservice business.
2020 June ●Established Future Link Co., Ltd.
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 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 May ●The total self-ordering system business of WORLD PICOM CORPORATION was divided to impact・e Inc. (currently impact mirAI Inc.) 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, Vegefru Farm Co., Ltd.
July ●Established Beer Thirty Co., Ltd.
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.
●Acquired Cheers Dining Co., Ltd.
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.(currently EVERYFOOD Co., Ltd.).
June ●Socio Food Service Co., Ltd. and its subsidiaries Cook Service Co., Ltd. and Socio MD Co., Ltd. became consolidated subsidiaries of COLOWIDE MD Co., Ltd.
●Established REINS PALACE MIDDLE EAST SPV LTD in the UAE.
September ●COLOWIDE CO., LTD. increased capital to 43,814 million yen.
October ●Dining Yell Co., Ltd. transferred all businesses to Heartful Dining Co., Ltd., excluding the operation of the "Children's Cafeteria."
●Changed the trade name of Nihon Meika Souhonpo Co., Ltd. to N Baton Company, Ltd.
2025 January ●COLOWIDE MD Co., Ltd. merged Socio MD Co., Ltd. and Nifs Co., Ltd. merged Dining Yell Co., Ltd.
February ●Changed the trade name of Cheers Dining Co., Ltd. to Colowide Dining Co., Ltd.
●Succession of the Izakaya business of ATOM CORPORATION to Colowide Dining Co., Ltd. through absorption-type split.
March ●Succession of the karaoke business of ATOM CORPORATION to Shin Corporation Co., Ltd. through absorption-type split.
●Established PT. Kappa Create Indonesia.
April ●Nifs Co., Ltd. completed an absorption-type merger with Socio Food Service Co., Ltd.
May ●Nifs Co., Ltd. completed an absorption-type merger with Amis Inc.
June ●COLOWIDE MD Co., Ltd. has acquired all outstanding shares of Seagrass Holdco Pty Ltd and consolidated it as a subsidiary.
October ●Colowide Dining Co., Ltd. acquired the directly managed operations of certain restaurants and the "Yaro Ramen" franchise business in Japan from Food Revamp, Inc., as part of its restaurant management operations.
2026 April ●COLOWIDE MD Co., Ltd. acquired all of the outstanding shares of C-United Co., Ltd., making it a consolidated subsidiary.
●COLOWIDE MD Co., Ltd. opened and commenced operations at its Tsukuba Factory in Tsukuba-shi, Ibaraki-ken.
May ●YR Ramen Co., Ltd. was established.
June ●Transfer of Colowide Dining Co., Ltd.'s directly managed operations—including "Yaro Ramen" and "Tori Soba Juban ICHIKORO"—as well as the "Yaro Ramen" franchise business in Japan to YR Ramen Co., Ltd.

Note: CK denotes Central Kitchen, a food factory designation

Find Us Worldwide (as of March 31, 2026, and 565 stores of C-United Co., Ltd. [joined COLOWIDE Group in April 2026])



CORPORATE PROFILE

Top Message / Corporate Philosophy / Company Overview
The Colowide Group and the Activities of its Companies / Corporate History / Find Us Worldwide

01



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.
In light of recent changes in the business environment, our Group is striving to enhance its corporate value over the medium to long term by promoting business initiatives based on the medium-term management plan, “COLOWIDE Vision 2030.”
While maintaining our domestic food service business as our foundation, we aim to achieve consolidated revenue of 500 billion yen by the fiscal year ending March 2030 through the growth of our overseas food service business, which is expected to expand, and our newly launched full-scale catering service business, thereby striving to enhance our corporate value.
Furthermore, in order to fulfill our social responsibilities and continue to grow over the long term, we are also focusing on promoting sustainability. Based on the five materialities (key issues) that we are focusing on as a company, namely “Contributing to the Environment,” “Food Safety and Security,” “Workplace Diversity and Growth,” “Contribution to Our Community and Society,” and “Strengthening Business Management Foundation,” we will continue to carry out our activities.
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

COLOWIDE

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

COLOWIDE

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

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	1.Management of restaurants 2.Procurement, processing and sales of various foodstuffs 3.Management guidance for restaurants operating under a franchise model
Established	April 1963
Capital	43,814 million yen

COLOWIDE

The COLOWIDE Group and the Activities of its Companies

COLOWIDE CO., LTD. (Holding company)
TSE PRIME Section
Securities Code 7616

In addition, REX Co., Ltd. SPCREX Co., Ltd., SPCKAPPA Co., Ltd., and AME-GYU Co., Ltd. exist as intermediate holding companies.

COLOWIDE MD Co., Ltd.	General merchandising of product development, production, procurement, manufacturing, and logistics for various food products
C-United Co., Ltd.	Operation of restaurant chains and franchise business
WP Japan Co., Ltd.	Operation of restaurant chains
Colowide Dining Co., Ltd.	Operation of restaurant chains
WORLD PICOM CORPORATION	Planning, operation and maintenance of IT systems, call center services
MY Foods Co., Ltd.	Manufacturing and sales of sauces for commercial and consumer use
Nifs Co., Ltd.	Catering service business for hospitals and nursing care facilities
Cook Service Co., Ltd.	Catering service business for obstetrics and gynecology clinics
Seagrass Holdco Pty Ltd (Overseas)	Expansion of restaurant chains in Oceania and the Middle East
Costis Inc.	Sales and distribution of liquors and other related beverages
REINS international inc.	Operation of restaurant chains and franchise business in Japan and overseas
FRESHNESS CO., LTD.	Operation of restaurant chains and franchise business
Overseas Subsidiaries	Operation of restaurant chains and franchise business in North America and Asia
ATOM CORPORATION TSE STANDARD / NSE MAIN Section, Securities Code 7412	Operation of restaurant chains and franchise business
KAPPA-CREATE CO., LTD. TSE PRIME Section, Securities Code 7421	Operation of restaurant chains and franchise business in Japan and overseas
Japan Fresh Co., Ltd.	Delicatessen business
Overseas Subsidiaries	Operation of restaurant chain in Asia
OOTOYA Holdings Co., Ltd. TSE STANDARD Section, Securities Code 2705	Planning, operation, and management of the domestic and overseas restaurant business
OOTOYA Co., Ltd.	Operation of restaurant chain and franchise business
Overseas Subsidiaries	Operation of restaurant chains and franchise business in the USA and Asia
Bay Foodfactory Co., Ltd.	Operation of the restaurant business
Future Link Co., Ltd.	Operation of restaurant chain
N Baton Company, Ltd.	Production and sales of Western-style confectionery and the management of restaurant operations
Kuraya Co., Ltd.	Production and sales of confectioneries and operation of restaurant business
Ecole Criollo Co., Ltd.	Production and sales of confectioneries
Silsmaria Co., Ltd.	Manufacturing and sales of confectioneries, baked goods, and chocolates
Heartful Dining Co., Ltd.	Contracted operation and support services for catering service business, including school meals and student cafeterias
Colowide Support Center Co., Ltd.	Labor-related services such as payroll processing and social insurance management
cocot Co., Ltd.	Office administration



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.

Contribution to the Environment
- Reduction of CO_2 emissions
- Promotion of renewable energy use
- Food loss reduction and recycling measures
- Procurement of sustainable foods

Food Safety and Security
- Improvement of sanitation management system
- Improved transparency and information disclosure
- Food traceability

Workplace Diversity and Growth
- Promotion of women's participation
- Employee development
- Creating a comfortable and supportive working environment

Contribution to Our Community and Society
- Children's Cafeteria (Kodomo Shokudo) initiative
- Human resource development through industry-academia collaboration
- Community contribution through comprehensive partnership agreement

Strengthen Business Management Foundation
- Enhancement of corporate governance
- Improvement of compliance awareness
- Strengthening of risk management systems

Goal

Reduce CO_2 emissions per unit by 50% by the fiscal year ending March 2031, compared to the fiscal year ended March 2021.
*Emissions per million yen of sales

Goal

Achieve a ratio of over 30% female employees and over 30% female managers by the fiscal year ending March 2027.

Major Initiatives

Reduction of CO_2 emissions



Solar panels installed at Group factories provide a stable supply of renewable energy. In logistics, the Group is consolidating distribution centers, reducing delivery days, and adopting rail transport (a modal shift) on select routes.

Food loss reduction and recycling measures



Waste cooking oil from stores, factories, and other business sites is recycled into sustainable aviation fuel (SAF).* At OOTOYA, food loss is being reduced through initiatives such as the "Finish Your Meal Challenge" campaign and participation in the mottECO Promotion Consortium.

*Sustainable aviation fuel produced from feedstocks other than petroleum and other fossil fuels

Improvement of sanitation management system



The Group's core factories have obtained JFS-B Plus certification, among other credentials, establishing an advanced food safety management system aligned with international standards. Across both the restaurant and catering businesses, the Group continues to strengthen and maintain sanitation management systems that ensure food safety and security for customers.

Promotion of diversity



Hosting the "COLOWIDE Global Festival," the Group fosters mutual understanding and exchanges among employees from diverse cultural backgrounds. The Group is also working to create a supportive environment in which foreign national employees in Japan can thrive by drawing on their individual strengths.

Creating a comfortable and supportive working environment



The Ministry of Economy, Trade and Industry and the Nippon Kenko Kaigi have jointly implemented the "Certified Health & Productivity Management Outstanding Organizations Recognition Program," and COLOWIDE CO., LTD. has been certified for the third consecutive year, along with eight* of its Group subsidiaries.

*COLOWIDE MD, ATOM, REINS international, FRESHNESS, KAPPA-CREATE, OOTOYA Holdings, OOTOYA, cocot

Children's Cafeteria (Kodomo Shokudo) initiative



The number of users of "Nagisa Children's Cafeteria*," which aims to promote community exchange through food and is operated in Keikyu Tomioka and Mutsuura in Yokohama, has exceeded 120,000.

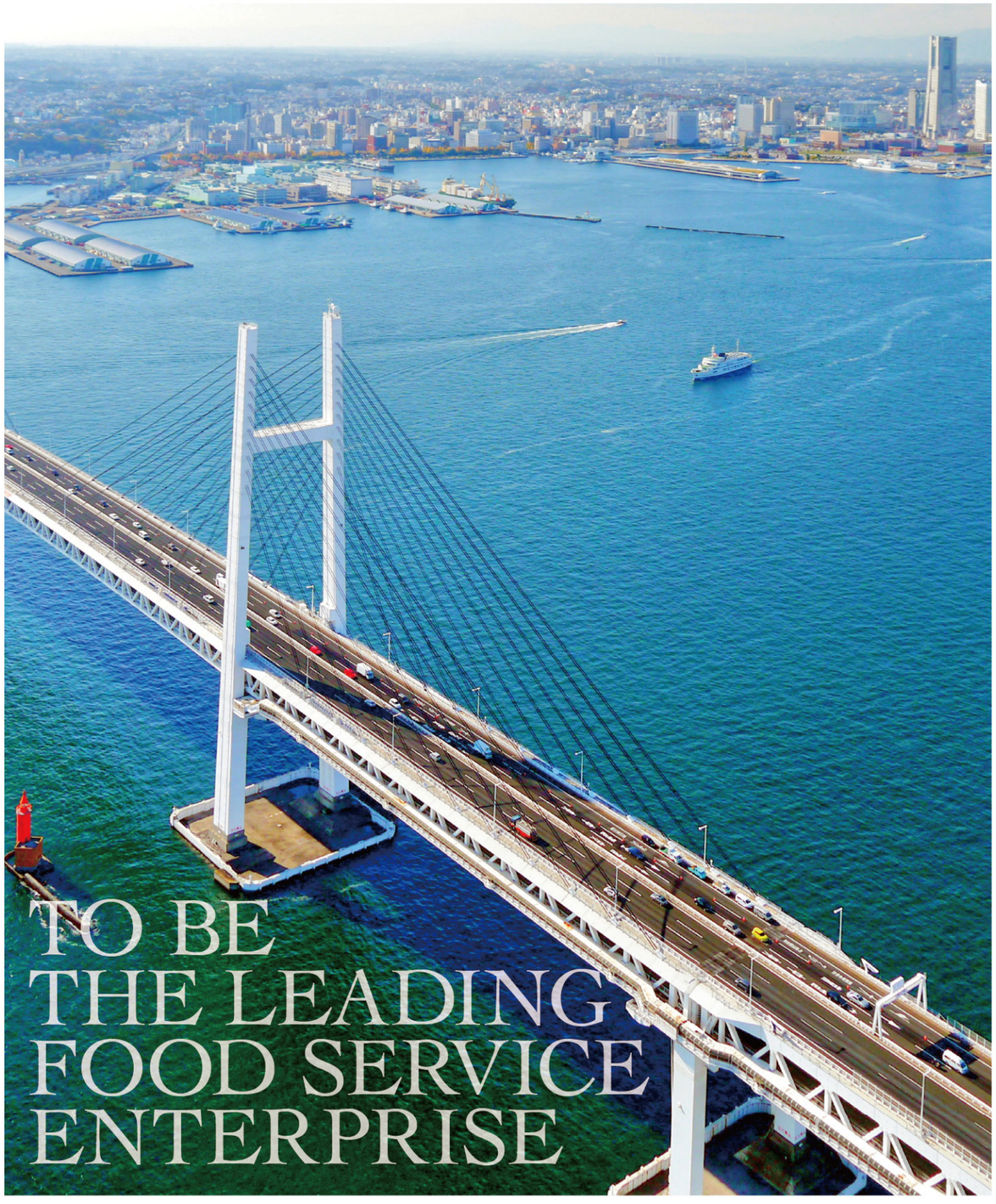
*Commissioned by the Kurodo Memorial Foundation, a public interest incorporated foundation

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

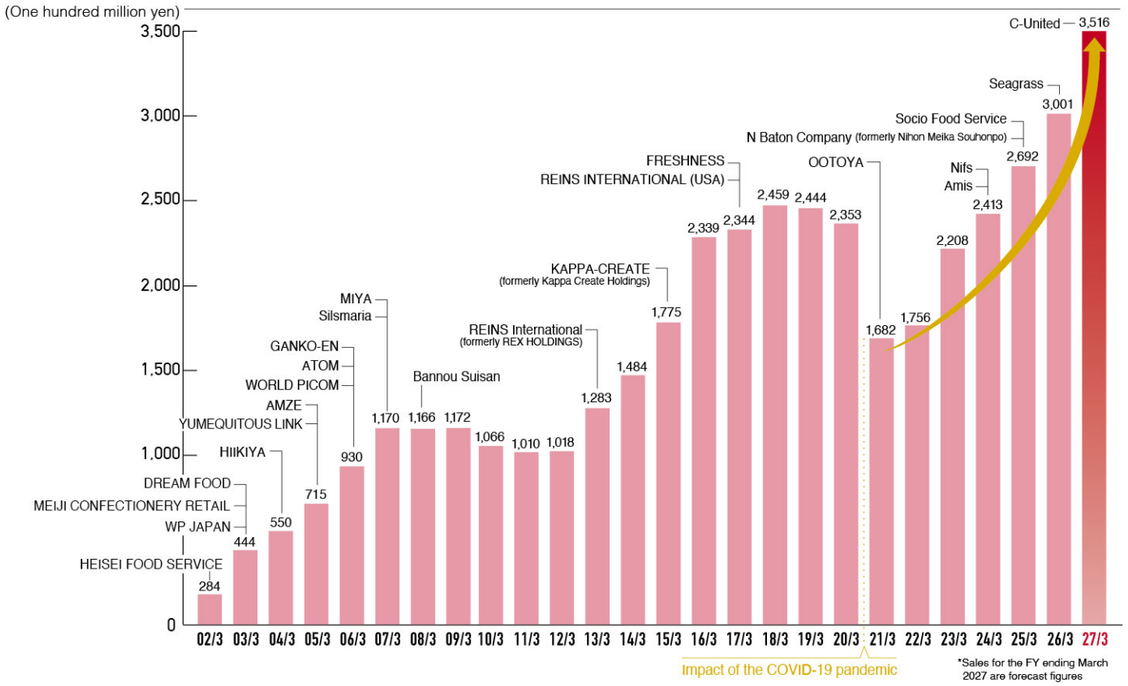
GROWTH STRATEGIES and GROWTH TRAJECTORY

02

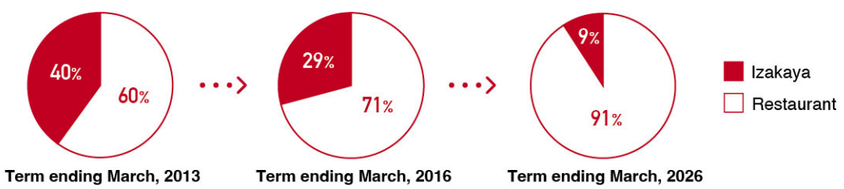
M&A and Sales Trends / Brand Store Ratio / Our Brands Portfolio
Current and Future Growth Strategies / Sustainability



M&A and Sales Trends

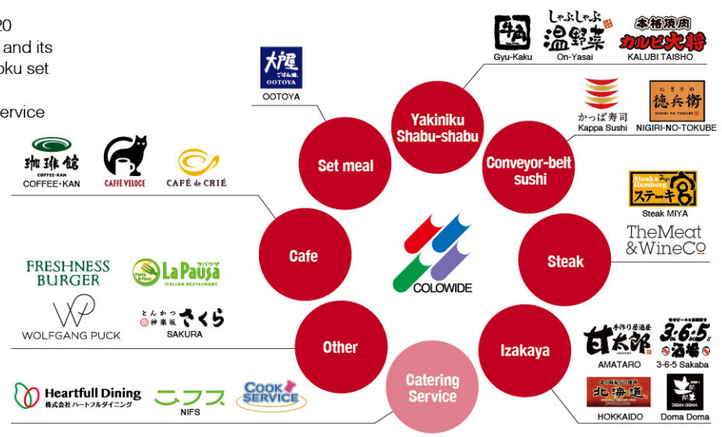


Store Ratio of Izakaya and Restaurants



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.



02

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 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 Foods

In the sushi business, we are working to add land-based farmed fish to our menus in line with our procurement plans. We are also bolstering our collaboration with our investment partner, the agricultural corporation Vegefru Farm Co., Ltd., so that we may, among other initiatives, introduce functional vegetables.

COLOWIDE Vision 2030

Growth vision and medium-term management 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

New Restaurant Openings and Reinvestment in Existing Locations

- New restaurant openings in suburban and roadside locations, led by brands such as Gyu-Kaku and OOTOYA
- Store development tailored to the characteristics of each brand, alongside continued investment in existing stores through renovations and brand conversions

Overseas Food Service

Expansion into New Areas and Store Openings in Existing Markets

- Premium steakhouse openings expanding beyond Australia and the Middle East into new regions
- Further store expansion for Gyu-Kaku, Kappa Sushi, and OOTOYA across North America and Asia

Catering Service

Building a Sustainable Catering Service Operation Model and Strengthening the Human Resources Foundation

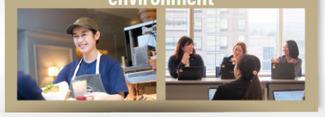
- Establishment and expansion of a catering service business model that creates value for customers, users, and the company
- Development of proposal and operational talent and enhancement of organizational capabilities to support sustainable business growth

Business expansion through M&A

Maintenance and expansion of the Group's infrastructure



Providing a pleasant and encouraging workplace environment



Sustainability initiatives



Growth-supporting infrastructure improvements

MY FOODS CO., LTD.

Established	April 1999	President and Representative Director	Junya Kato
Capital	90 million yen	Main Business	Manufacturing and sales of sauces (“MIYA-no-Tare”) for commercial and consumer use
Head Office	Kaminokawa-machi, Kawachi-gun,Tochigi-ken, Japan		

MY FOODS JP site

As a group company of COLOWIDE MD, MY Foods develops and sells sauces for both commercial and retail markets. The company manufactures and sells “MIYA-no-Tare,” the signature sauce used at ATOM CORPORATION’s “Steak MIYA” restaurants since their founding. Made with just four ingredients, onions, garlic, brewed soy sauce, and brewed vinegar, the sauce is prepared without heat treatment and slowly aged at low temperatures to bring out the natural flavors of the ingredients. Its distinctive taste, created from these simple ingredients, has been loved by many customers for many years. Through supermarkets, retail stores, and online shops, we bring the authentic taste of a specialty steak restaurant to homes across Japan.

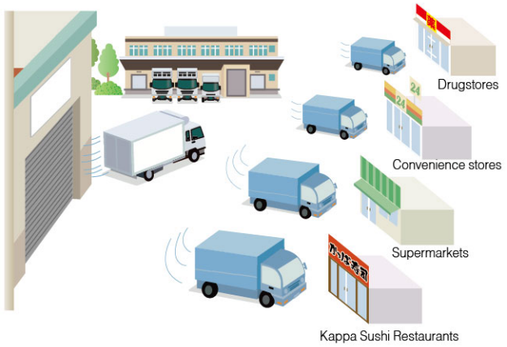


JAPAN FRESH CO., LTD.

Established	February 1978	President and Representative Director	Haruo Isobe
Capital	30 million yen	Main Business	Manufacturing and sales of prepared bread, rice products, prepared dishes, and desserts
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan		

JAPAN FRESH JP site

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, Hokuriku, 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


Bento box Factory


Cake Factory


Sushi Set


Nagoya Factory

Factories

Ageo Factory
Processing and manufacturing Sushi

Fuji Factory
Bento box and bakery products

Nagoya Factory
Bento box and bakery products

Shiga Factory
Bento box and bakery products

Amagasaki Factory
Processing and manufacturing of cakes, chocolates and sushi

MERCHANDISING

Colowide MD Co., Ltd.
MY Foods Co., Ltd. / Japan Fresh Co., Ltd.

03



COLOWIDE MD CO., LTD.

Established	October 2004	President and Representative Director	Takeo Isono
Capital	10 million yen	Main Business	Overall merchandising for product development, procurement, manufacturing and distribution of various food products, etc.
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan	Consolidated Subsidiaries	MY Foods Co., Ltd., Worldpicom Corporation, etc.

COLOWIDE MD JP site

Building a Sustainable Supply Chain Through Ingredient-First Product Development

COLOWIDE MD is pursuing an end-to-end food production and retail model that vertically integrates manufacturing and sales. This entails unified and comprehensive management of every stage of the cycle, from using product planning as the basis for sourcing ingredients, to processing and manufacturing at central kitchens, and finally to distribution and sales. With raw materials as our starting point, we integrate supply chain management (SCM) and merchandising (MD) to develop a diverse array of products, seasonings, and related items for sale both within and beyond the Group.We are fully dedicated to the ideal of making the most of raw materials and refining them into delicious products that meet the needs of our customers.

This vertically-integrated approach to food production and retail can be broadly characterized as a business model that eliminates inefficiencies in SCM while enabling rapid response to customer needs.
Acting as the central merchandising authority for the Group, COLOWIDE MD is spearheading COLOWIDE Group's shift toward a vertically-integrated food production and retail model—one that comprehensively encompasses product planning, ingredient sourcing, manufacturing, distribution, sales, and promotion.
We also aim to solve social issues through our food business. In doing so, we can support sustainable operations and enhance corporate value.





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 backbone 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.






Product Research and Development → Raw Material Procurement → Manufacturing → Logistics

03

Reduce Preparation Time in Stores by Processing Food

Central Kitchen

The factories managed by COLOWIDE MD across Japan function as 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.


Kanagawa CK


Nagahama CK



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

COLOWIDE MD factories have obtained "JFS-B Plus certification*" for the 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.

*A food safety certification standard managed by the Japan Food Safety Management Association (JFSM), setting requirements for safe and hygienic practices in food businesses
*Obtained "JFS-B Plus certification" at Kanagawa, Tochigi, Nagahama and Shizuoka plants, and is promoting certification acquisition at Tsukuba plant as well

Sanitation Management

We ensure proper quality inspections upon raw material arrival, strict temperature control until shipment, and thorough product inspections. These include 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. Through these measures, we supply safe and secure products.



Sustainability

As part of the food infrastructure, we contribute to local communities and strive to enhance sustainable corporate value. Through our original merchandising (MD) system, we address key challenges such as reducing food loss, shortening food mileage, and responding to agricultural impacts caused by climate change.



COLOWIDE DINING CO., LTD.

Established	March 2024	President and Representative Director	Atsuya Yorizumi
Capital	100 million yen	Main Business	Operation of restaurant chains (AMATARO, HOKKAIDO, etc.) in Japan
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan		

COLOWIDE DINING JP site

Operation of Restaurant Chains Centered on Izakaya Formats



In addition to our Izakaya and Sakaba (Japanese-style pub) concepts, including our founding brands "AMATARO" and "HOKKAIDO" as well as "3-6-5 Sakaba," we operate a diverse range of restaurant concepts, such as the Italian restaurant "La Pausa" and the beer restaurant "Beer Thirty."

COLOWIDE DINING



Handmade Izakaya AMATARO

Colowide's history began in 1977 with the opening of AMATARO in Zushi, Kanagawa. The brand features carefully selected classic dishes, hearty meat offerings, and heartfelt hospitality that lifts the spirit. It continues to honor its founding spirit through ever-evolving services and menus.



Kita no Aji Kiko to Jizake HOKKAIDO

This brand uses grilling, steaming, and simmering to bring out the best in Hokkaido's rich natural ingredients with sincere hospitality. Enjoy plenty of outstandingly fresh Hokkaido dishes and local sake brewed in the region's climate of cool summers and long, cold winters.



Umaimono Ippai IROHANIHOHETO

The brand opened its first store in 1970 in Susukino Minami 4 Jo, Sapporo, with the vision of offering not bar snacks or high-end kaiseki cuisine, but great homestyle meals with a mother's touch. We prepare and serve each of our dishes with one goal: a satisfying and comfortable dining experience for every customer.



Casual Izakaya 3-6-5 Sakaba

This brand offers unbeatable value—affordable, tasty, and quick service—for those who want to enjoy izakaya dining every day. Known for its iron-pot gyoza and grilled yakisoba, this izakaya also offers handmade small plates.



Beer Restaurant Beer Thirty

As Kyoto's oldest beer restaurant, this brand provides the perfect food pairings for a more delicious beer-drinking experience. Offers a broad range of spaces, from wide halls to private party rooms.



Italian Restaurant La Pausa

"La Pausa" means "break time" in Italian. Perfect Italian restaurant to drop by when you need a quick break. The brand serves quality pasta, cheese, olive oil, and fresh salad. Enjoy the authentic flavors of Italy at an affordable price.

COLOWIDE

DOMESTIC FOOD SERVICE BUSINESS ①

04

Kappa-Create Co., Ltd. / Atom Corporation
Colowide Dining Co., Ltd.



KAPPA-CREATE CO., LTD.

Established	November 1981	President and Representative Director	Tsuyoshi Yamakado
Capital	100 million yen	Main Business	Operation of restaurant chains (Kappa sushi) and franchise business in Japan and overseas
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan	Consolidated Subsidiaries	Japan Fresh Co., Ltd., Overseas Subsidiaries, etc.

KAPPA-CREATE JP site

Operation of the Kappa Sushi Chain

Kappa-Create, which joined the COLOWIDE Group in December 2014, is driving the rebranding of this core brand, Kappa Sushi.With the aim of reclaiming its position as an industry leader, the company is promoting new marketing initiatives, full renovations, and new store openings. At the same time, the company is shifting away from the traditional conveyor-belt format towards a fully made-to-order model that delivers freshly prepared dishes, while introducing smartphone ordering, self-checkout, automated seating guidance, and pick-up lockers, improving customer convenience and making store operations more efficient. Aiming to become the closest and most trusted "creative restaurant for everyone," Kappa-Create now operates 302 stores in Japan and 10 stores overseas. As a pioneer of conveyor-belt sushi, Kappa-Create is committed to delivering dining experiences that satisfy both the appetite and the heart.

*In addition to Kappa Sushi, the company also operates 3 Bannou Suisan restaurants



Product Information

At "Kappa Sushi," we are thoroughly committed to the pursuit of "deliciousness." We serve sushi made with the utmost care for every ingredient—from our carefully selected toppings to the rice, soy sauce, and wasabi that complement them. To improve product quality, we have introduced the "Kitchen Meister Program" to improve knife skills and food preparation standards at our stores. Furthermore, through the "Service Meister Program," we are working to enhance customer service quality, striving to improve the overall customer experience by offering both delicious sushi and a pleasant dining experience.



Efforts to Improve Customer Convenience and Operational Productivity of Stores

Kappa Sushi is currently rolling out a smartphone ordering system that lets customers place their orders directly from their own phones. This reduces the wait and hassle of taking turns to order, particularly helpful for families and groups, and makes it easy for each person to review their own order history at checkout, further enhancing convenience. In line with the shift toward cashless payments, every restaurant now also accepts smartphone-based payment methods such as e-money and QR codes. Kappa Sushi continues to roll out features that enhance customer convenience: pick-up lockers that let customers collect items ordered and paid for online in advance without any wait; an automated seating guidance system, where customers register their party size and seating preference at a self-check-in system and are called by voice and on-screen prompt once their table is ready; and self-checkout for smooth, speedy payment. Beyond improving customer convenience, these digital initiatives also help reduce labor requirements and streamline operations. We will continue to actively expand their use, aiming to achieve both customer satisfaction and higher productivity.

Equipment Installation Status *Installation status may vary by restaurant.

Upon entry
Automated guidance system



When ordering
Smartphone ordering



During food delivery
Full-order system



During payment
Self-checkout



When picking up takeout
Pick-up locker



Please refer to "07 Overseas Business" for details on our global expansion.

ATOM CORPORATION

Established	January 1972	President and Representative Director	Takefumi Ueda
Capital	100 million yen	Main Business	Operation of restaurant chains and franchise business in Japan
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan		

ATOM

Operation of Restaurant Chains

ATOM, which joined the COLOWIDE Group in October 2005, operates highly specialized suburban restaurant brands primarily in the Chubu, Tohoku, and Northern Kanto regions. Its portfolio includes the flagship steak restaurant chain "Steak MIYA", the authentic yakiniku restaurant "KALUBI TAISHO", and the gourmet conveyor-belt sushi brands "NIGIRI-NO-TOKUBE and KAISEN ATOM", each offering customers a clear and compelling reason to visit.
Through these brands, the company strives to enhance customer value by offering high-value menu items that are difficult to replicate at home, together with high-quality customer service.
In addition, leveraging the strong brand presence it has established in each region, Atom pursues a dominant market strategy focused on regional cities. By making full use of the COLOWIDE Group's merchandising capabilities, the company is working to achieve efficient store operations and high profitability.



Contribution to Our Community and Society

In September 2021, ATOM signed a partnership agreement with Fukui Prefecture, the company's birthplace, to apply its expertise and resources toward regional revitalization, with a focus on developing industry talent and invigorating local industry. Since then, this partnership has included offering fair menus featuring Fukui-sourced ingredients and holding special lectures on workforce development at universities and high schools through the prefecture. Looking ahead, ATOM will continue to value its ties with the local community and economy, contributing to the region's revitalization and long-term development.



ATOM



Steak MIYA

Steak MIYA, founded in 1975 in Utsunomiya, Tochigi, specializes in steaks and hamburg steaks served with its signature steak sauce "Miya-no-Tare." It also offers a salad bar with fresh, locally grown vegetables. Our staff is committed to making your dining experience delicious and enjoyable.



Authentic Yakiniku "KALUBI TAISHO"

KALUBI TAISHO offers safe, reliable, and fresh meat at reasonable prices, with a wide variety of menu items such as kalbi, loin, as well as a selection of all-you-can-eat courses. It provides a welcoming dining space where families, friends, colleagues, and guests of all ages can enjoy delicious food and share good times together.



NIGIRI-NO-TOKUBE

NIGIRI-NO-TOKUBE is a conveyor-belt sushi chain in the Tokai region, offering a lively, traditional experience with seasonal ingredients. The restaurant aims to offer the feel of authentic sushi in a casual setting. It serves sushi made with carefully sourced bluefin tuna and seasonal fish, prepared using traditional methods passed down through generations.



Pork Cutlets Prepared with Love "KATSUDOKI"

"KATSUDOKI" serves specialty tonkatsu pork cutlets made with tender Tomorokoshi pork, fresh bread crumbs, and fresh rapeseed oil, carefully finished by skilled hands. Guests can choose between barley and white rice, and enjoy free refills of miso soup and cabbage, savoring every bite of their tonkatsu at leisure.

OOTOYA HOLDINGS CO., LTD.

Established	May 1983	President and Representative Director	Tomohito Mitsumori
Capital	2,059 million yen	Main Business	Planning, Operation and management of restaurant business (OOTOYA business) in Japan and overseas
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan	Consolidated Subsidiaries	OOTOYA Co., Ltd., THREE FOREST (THAILAND) Co., Ltd., etc.

OOTOYA

Operation of the “OOTOYA Gohan-Dokoro” Teishoku Restaurant Chain



OOTOYA, which joined the COLOWIDE Group in September 2020, operates “OOTOYA Gohan-Dokoro”, known for its extensive menu of home-style set meals, both in Japan and overseas. The chain has earned broad customer support by serving nutritious, healthy, and delicious “Nippon no Shokutaku Gohan (Japanese home-style table meals),” made with ingredients carefully selected under OOTOYA’s own strict standards covering 220 additive criteria. Drawing on synergies with the COLOWIDE Group, OOTOYA has worked to improve customer satisfaction and restaurant traffic through better operations, strengthen its price-to-value performance, and improve its cost structure and management efficiency. The company remains committed to delivering delicious, safe meals that nourish both the body and mind of every customer.

Our Commitment to the Business



“It comes down to this: food that tastes good, and food that is good for you.
It might sound obvious, but we never lose sight of it.
That’s why we cut our own vegetables in the restaurant. Why we grill each fish, one at a time, over charcoal.
Why we choose every ingredient with such care,
and insist on food we can trust. It may not be the most efficient way.
But we believe it’s the only way for honest flavor, and the warmth of real cooking, to truly reach you.
Even if no one notices, that’s our job.
After all, we are made from what we eat every day.
Good for you, and good to the taste.
That’s what a feast means to us at OOTOYA.”

OOTOYA



OOTOYA

“OOTOYA Gohan-Dokoro” is a set-meal restaurant devoted to quality ingredients and careful in-store cooking. Its benchmark is what we call “Nippon no Shokutaku Gohan (Japanese home-style table meals),” the food found on Japan’s everyday dinner tables. Each dish is prepared with care in-store only after the order is placed. The result is set meals that make customers feel, “This is just what I wanted,” the kind of home-style cooking they will want to eat every day. Takeout, delivery, and an online store make it just as easy to enjoy the taste of OOTOYA at your own table.



NAGISA BASHI CAFE

なぎさ橋珈琲 NAGISA BASHI CAFE

“NAGISA BASHI CAFE” overlooks Zushi beach, with views that stretch to Mount Fuji on clear days. It serves as a third place, neither home nor office, where customers can spend their time however they like: over breakfast or lunch, catching up on remote work, pausing on a dog walk, or taking a break on a drive. On the open-air terrace, a favorite with dog owners, customers can enjoy long-loved menu staples such as our best-selling “Nagisa Burger”, along with pasta and gratin.

JP site



CANTINA

CANTINA SEASIDE ITALIAN

“CANTINA”, our seaside Italian restaurant, is defined by its open, airy space with sea views of Shonan from every seat. Guests can savor authentic Neapolitan pizza baked in a stone oven, alongside pasta and appetizers made with fresh local seafood and vegetables, and a carefully chosen wine list, all capturing the richness of sea and food that is unique to Zushi. “Good food to savor”, “time to lose yourself in”, and “the sea always close by”: these simple pleasures, shared around a table that brings generations together, are what we value most.

JP site

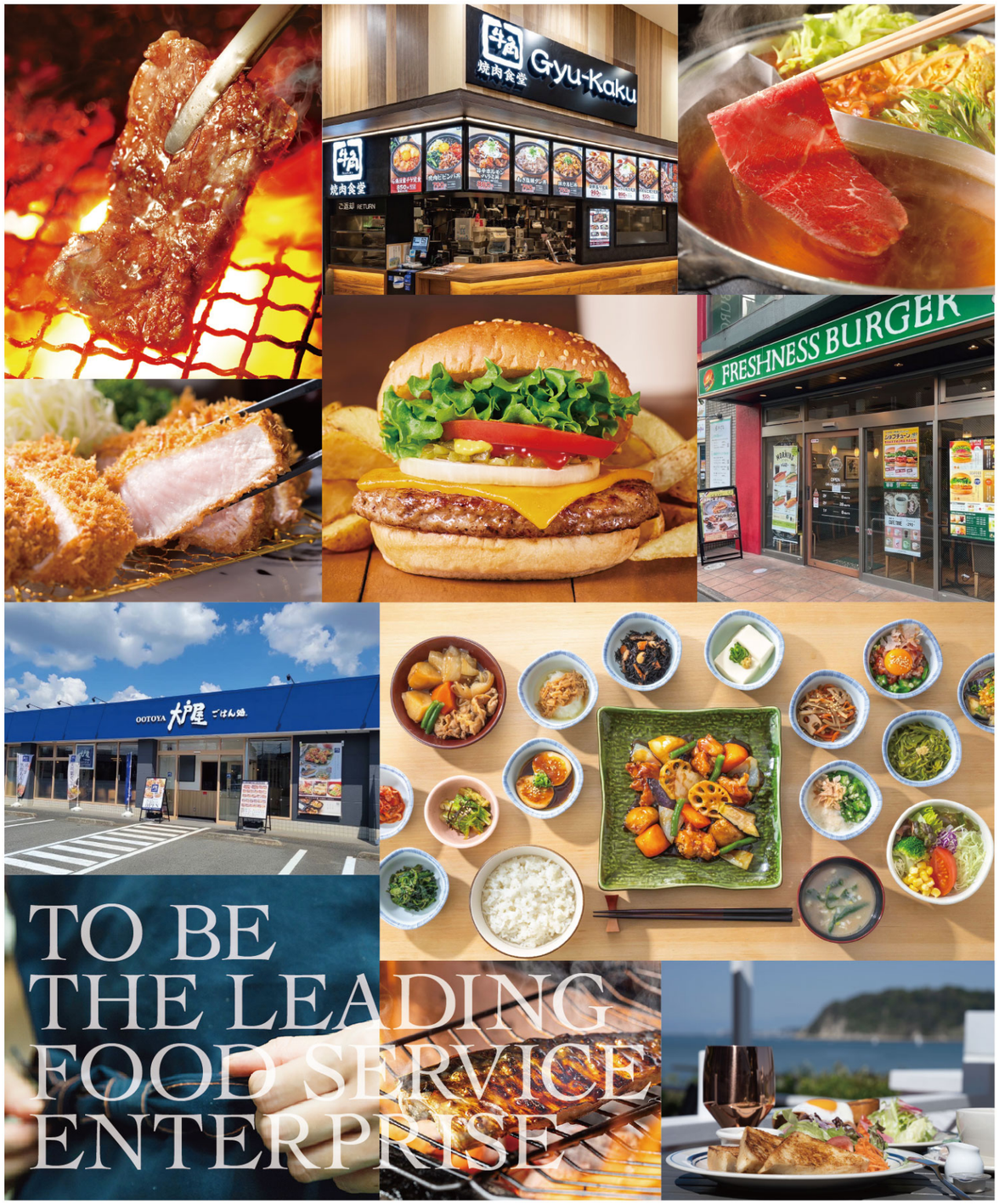
Please refer to “07 Overseas Business” for details on our global expansion.

COLOWIDE

DOMESTIC FOOD SERVICE BUSINESS ②

Reins International Inc. / Freshness Co., Ltd.
Ootoya Holdings Co., Ltd.

05



REINS INTERNATIONAL INC.

Established	June 1987	President and Representative Director	Shinichiro Koike (Effective October 1, 2026)
Capital	10 million yen	Main Business	Operation of restaurant chains and franchise business in Japan and overseas
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan	Consolidated Subsidiaries	FRESHNESS Co., Ltd., Costis Inc., etc.

REINS INTERNATIONAL

Expansion of Restaurant and Izakaya Chains

REINS international, which joined the COLOWIDE Group in October 2012, operates brands including “Gyu-Kaku”, Japan’s leading yakiniku chain, along with “Shabu Shabu On-Yasai” and “Doma Doma”, both in Japan and overseas, through directly managed and franchise restaurants. Its diverse portfolio also includes “Tonkatsu Kagurazaka SAKURA”, which has been expanding rapidly in recent years, and its subsidiary, “FRESHNESS BURGER”. These brands serve customers across a wide range of occasions, from family celebrations and gatherings with friends to workplace parties. Our network of directly-managed and franchise restaurants spans all 47 prefectures, generating significant synergy through COLOWIDE MD’s merchandising capabilities.



Franchise Business

Drawing on years of brand development expertise and operational know-how, REINS international drives its franchise business in Japan and overseas as a franchisor. It develops key brands, including “Gyu-Kaku”, “Shabu Shabu On-Yasai”, and “Doma Doma”, in partnership with its franchisees. Beyond growth brands that are actively expanding their store count, such as “Gyu-Kaku Yakiniku Shokudo” and “Tonkatsu Kagurazaka SAKURA”, the company also introduces its subsidiary brand, “FRESHNESS BURGER”, to existing franchisees. With these initiatives, we have established a distinctive position as a franchise (FC) platform that can offer the full breadth of Group brands to its franchise partners.



A Framework for Better Restaurants

The growth of each staff member contributes to creating better stores. In addition to store manager training programs and part-time staff training conducted at the time of store opening, we regularly hold study sessions after opening to share operational know-how from the field.
Through the “STAR PARTNER Program”, which is designed to develop staff who inspire customers to say, “I want to come back to this store” and “I came to see you,” we foster motivation and confidence through service training sessions and customer service contests.
We also promote the creation of customer-favored stores through the “REINS AWARDS”, a recognition program that honors the year’s top-performing stores and provides opportunities to share successful store-building initiatives. By incorporating outstanding practices across our stores, we continuously enhance the customer experience.

REINS AWARDS

An award program that recognizes initiatives for better store creation and promotes learning from one another



STAR PARTNER Program

A talent development program for employees who support great store creation



Training Programs and Workshops

Regular learning and growth opportunities for great store creation



Please refer to “07 Overseas Business” for details on our global expansion.

05

REINS INTERNATIONAL



“Gyu-Kaku” Japanese BBQ

No.1 in Number of Domestic Store Locations

Established in 1996, “Gyu-Kaku” has been enjoyed by many customers over the years. In recent years, the brand has expanded into derivative formats such as “Gyu-Kaku Yakiniku Shokudo” for food courts. Currently, it operates 611 stores in Japan and 221 stores overseas.
*Including derivative formats such as "Gyu-Kaku Buffet" and "Gyu-Kaku Yakiniku Shokudo" (as of March 31, 2026)



Shabu Shabu On-Yasai

Established in 2000 with the vision of making shabu-shabu more accessible and enjoyable, Shabu Shabu On-Yasai offers a wide variety of menu items, including premium-quality meats and carefully selected domestic vegetables. The brand has expanded its presence both across Japan and overseas.
*Development of derivative formats such as “On-Yasai Gohan ga oishi Soup Shokudo”



Tonkatsu Kagurazaka SAKURA

Established in Tokyo’s Kagurazaka district in 2016, “Tonkatsu Kagurazaka SAKURA” serves tender and juicy tonkatsu made from carefully selected branded pork, thick-cut and cooked slowly to perfection. While maintaining a strong commitment to quality ingredients and cooking methods, the brand continues to expand its store network to bring its distinctive appeal to more customers.
*Also operates the derivative format "Ajifurai Kagurazaka SAKURA"



Doma Doma

An izakaya inspired by the doma, an earthen floor traditionally found at the heart of gatherings in Japanese homes. Since opening its first location in 2001, the brand’s creative and varied food and drinks have earned strong praise and a unique market position while remaining affordable.

FRESHNESS CO., LTD.

FRESHNESS BURGER

Established	November 2016 (Founded: December 1992)	President and Representative Director	Kentaro Saito
Capital	10 million yen	Main Business	Operation of restaurant chains and franchise business in Japan
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan		

FRESHNESS JP site

FRESHNESS BURGER was founded in 1992 in Tomigaya, Tokyo, as a place where customers could enjoy authentic hamburgers made with fresh, natural ingredients, with both buns and patties prepared in-store. Having joined the COLOWIDE Group in December 2016, FRESHNESS BURGER has expanded its presence nationwide under the concept of “a burger café where adults can relax.”
We aspire to be more than just a place to eat. Like a café, we aim to provide a welcoming space where people can gather and find value not only in the food itself, but also in the time they spend there. Through a diverse menu centered on hamburgers, we strive to enrich our customers’ dining experiences and promote a high-quality food lifestyle.
As consumer needs continue to evolve, the focus is shifting beyond experiences alone toward consumption that emphasizes social and cultural value and meaning. With this in mind, we aim to create places where next-generation needs can be discovered and enjoyed in everyday life.









CHEESE GARDEN's Delicious Journey

Our journey began with a search for the perfect cream cheese, the essential foundation of cheesecake. After countless trials with high-quality cream cheese gathered from around the world, we arrived at a blend of several different cheeses. Just as important to us is the craftsmanship behind every cake. It has been more than 30 years since our founding in Nasu, Tochigi. Our own factory is based here, where our artisans check the color and condition of each cake by hand, baking every one with care. Today, our craftsmanship extends beyond cheesecake to baked confections and more. We will continue to approach each confection with the same sincerity, carrying CHEESE GARDEN's delicious journey forward.

*CHEESE GARDEN is operated by Kuraya Co., Ltd.



The Secret Behind CRIOLLO's Flavor

CRIOLLO is a patisserie that never stops evolving, dedicated to bringing the greatest happiness to every customer. CRIOLLO's cakes are built to bring out the natural character of each ingredient, layering different textures into a harmony that unfolds with every bite. What's crisp stays crisp. What's light and airy stays light and airy. Every ingredient is handled with care so its true texture comes through in every bite. We also take care not to blend too many flavors together. This way, customers can clearly distinguish each element: the main ingredient, the accent, and the base, the moment it reaches their palate.

*CRIOLLO is operated by Ecole Criollo Co., Ltd.



SILSMARIA: The Shop Where Nama Chocolate Was Born

On a cold night in 1988, an entirely new kind of chocolate, unlike anything that had come before, was completed in SILSMARIA's kitchen. The chocolatier who named it "Nama-Choco" Ganache could not have known it would spark a nationwide boom in the years that followed. At the heart of every Nama-Choco Ganache is high-quality Belgian couverture chocolate, chosen for its rich cacao aroma and deep flavor, and blended in different combinations for each product. The chocolate is melted slowly at a carefully controlled temperature, then blended with cream, with the temperature and balance fine-tuned throughout, to bring each piece to its finished form.

*SILSMARIA is operated by Silsmaria Co., Ltd.



KURAYA



CHEESE GARDEN

CHEESE GARDEN

CHEESE GARDEN's signature Goyotei Cheesecake (Premium Cheesecake) has become iconic of the brand. Their confections are crafted using carefully selected ingredients and dedicated craftsmanship. Delivering warm and joyful moments from Nasu to customers across Japan and around the world.



pure coco TOKYO

pure coco TOKYO

Founded in 2013, this Tokyo-based confectionery brand, named after "pure" and "coco," representing purity and the present, delights customers with its surprising textures and flavors. Its core concept is "plenty of happiness," which makes it perfect for a variety of gift occasions.

CRIOLLO



CRIOLLO

CRIOLLO
Qualité et Simplicité

Offers authentic Western-style confectioneries, including cakes, chocolates, and baked sweets made for each season. CRIOLLO's brand concept is "familiar luxury." The brand aims to enchant with sweet aromas, delight with the display, and captivate with flavor.

SILSMARIA



SILSMARIA

SILSMARIA

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.

COLOWIDE

DOMESTIC FOOD SERVICE BUSINESS ③

06

C-United Co., Ltd.
N Baton Company, Ltd.



C-UNITED CO., LTD.

Established	March 2018	President and Representative Director	Yuki Tomonari
Capital	50 million yen	Main Business	Operation of restaurant chains (Café business) and franchise business in Japan
Head Office	Minato-ku, Tokyo, Japan		

C-UNITED JP site

Developing Distinctive Café Chains

Having joined the Group in April 2026, C-United operates multiple café chains centered on COFFEE•KAN, CAFÈ VELOCE, and CAFÉ de CRIÉ, with the aim of fulfilling its management philosophy of “bringing happiness to people through the creation and development of coffee culture,” a principle it regards as its most important value.
While leveraging the unique appeal of each brand, C-United is developing stores that can be enjoyed in a variety of everyday situations. By drawing on the operational expertise it has cultivated over many years and providing products and services that meet the changing needs of the times, the company is committed to enhancing brand value and ensuring that its brands remain beloved by customers for years to come.



Creating Stores That Become Community Assets

For more than 50 years, a single cup of coffee has let us be part of countless moments in our customers’ lives. Some come to enjoy a quiet moment with a book. Others come to talk with friends, to have a proper breakfast or lunch, or simply to savor a good cup of coffee. Customers of every age and background have made our cafés part of their daily lives. By operating café brands in a variety of styles that fit naturally into customers’ everyday lives, we aim to build restaurants that become a lasting treasured part of every community they serve.



Bringing Peace of Mind and Comfort to Everyday Life

We rigorously check the origin and quality of every ingredient, pursuing a flavor that can only be built on a foundation of trust. We consider each customer’s mood and circumstances, offering service suited to the moment and an unhurried space where they can find a genuine sense of ease. A quiet morning to gather your thoughts. An afternoon spent talking with friends. Whatever the moment, staying close to our customers’ everyday lives is the kind of restaurant we strive to create.

Flavor Built on Trust

Every day, we work to develop products that satisfy our customers, in a continuous pursuit of great flavor.



Service that Puts Customers First

We take pride in warm, attentive hospitality that brings a genuine sense of ease.



A Space that Puts Customers at Ease, Any Time

Through service tailored to each customer, we aim to create restaurants where you can always feel at ease.



A Restaurant that is Part of Everyday Life

With a welcoming, approachable feel, we offer a place to pause and unwind, right in the middle of everyday life.



C-UNITED



COFFEE•KAN

“COFFEE•KAN” was founded in 1970 in Kanda-Jimbocho, Tokyo, and marked its 55th anniversary in 2025. Since its founding, guided by the policy of “putting our heart into every cup of coffee”, we have worked to “create and advance coffee culture” across Japan. Our extensive menu includes long-loved staples such as our charcoal-roasted coffee and traditional hot cakes, all served in a space where guests can relax and unwind. Our goal is to build coffeehouses that are loved across generations and become a true asset to their community.
*“COFFEE•KAN KURA” and “CAFE DI ESPRESSO KOHIKAN” are derivative formats of COFFEE•KAN



CAFFÈ VELOCE

CAFFÈ VELOCE began in 1986 as a self-service coffee shop in Yoyogi. “VELOCE,” Italian for “swift,” reflects the brand’s commitment to attentive, one-on-one service delivered quickly and with genuine warmth. Its black cat symbol, carried over from its predecessor, “Coffee House CHAT NOIR”, is depicted resting quietly, embodying the brand’s wish to be a familiar, comforting presence in customers’ lives.
*CHATNOIR is French for “black cat”
**THE SMOKIST COFFEE* is a derivative format of CAFFÈ VELOCE



CAFÉ de CRIÉ

CAFÉ de CRIÉ offers carefully selected coffee alongside seasonal food and sweets. Built around the brand concept of “body happiness,” the menu lets customers choose healthy options suited to how they feel, both physically and mentally, on any given day. A varied lineup includes dishes rich in protein and dietary fiber, as well as soy milk options, with a morning set for breakfast, a lunch set of pasta or sandwiches at midday, and a cake set in the afternoon. Guests can enjoy a satisfying visit at any time of day.
*CAFE LOUNGE maison de VERRE is a derivative format of CAFÉ de CRIÉ

N BATON COMPANY, LTD.

Established	June 2018	President and Representative Director	Ryo Kubota
Capital	77.25 million yen	Main Business	Production and sales of Western confectionery, operation of restaurant business
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan	Consolidated Subsidiaries	Kuraya Co., Ltd., Ecole Criollo Co., Ltd., Silsmaria Co., Ltd.

KURAYA JP site　CRIOLLO JP site　SILSMARIA JP site

Bringing Our Characterful Sweets Brands to More Customers

N Baton Company, Ltd. (formerly: Nihon Meika Sohonpo Co., Ltd.), which joined the COLOWIDE Group in April 2024, operates a range of distinctive sweets brands, including “CRIOLLO” and “GrindelBerg”, built around “CHEESE GARDEN", the specialty confectioner known for its "Goyotei Cheesecake (Premium Cheesecake)”. A reorganization of the Group’s sweets brands resulted in letting “SILSMARIA”, the originator of “Nama-Choco” Ganache, join the lineup in October 2025. With the goal of becoming a comprehensive sweets company that connects Japan and connects the world, N Baton Company continues to drive the growth of the COLOWIDE Group’s sweets brands.
*Silsmaria Co., Ltd. joined the COLOWIDE Group in October 2006



Other Regions

REINS INTERNATIONAL



Gyu-Kaku

Gyu-Kaku expands its restaurant network beyond North America and the Middle East into Asia, such as Indonesia, China, Hong Kong, and Taiwan. Leveraging the value of the yakiniku brand it has cultivated in Japan, the company offers an authentic yakiniku experience. In recent years, it has also opened restaurants in Indonesia under the "ROKKAKU" brand, which operates as a non-halal concept.



Gyu-Kaku Buffet

Gyu-Kaku Buffet operates in Hong Kong and Taiwan as a brand specializing in all-you-can-eat yakiniku. It has gained popularity as a casual dining concept offering a wide variety of menu items, and in Japan, it operates under the brand name "Gyu-Kaku Buffet."



Gyu-Kaku Jinan-Bou / Yakiniku Shokudo

Gyu-Kaku Jinan-Bou and Gyu-Kaku Yakiniku Shokudo are food court concepts produced by Gyu-Kaku and operated in Taiwan and China. Leveraging the expertise gained from its specialty yakiniku restaurants, the brands offer yakiniku rice bowls and set meals, and have gained popularity as a way to enjoy authentic yakiniku in a casual setting. In recent years, the company has also been expanding into the Middle East under the "GYU BOSS" brand.



Shabu Shabu On-Yasai

Shabu Shabu On-Yasai serves shabu-shabu and sukiyaki made with carefully selected meats and vegetables, prepared in a special broth. By creating restaurants that feature menus and customer service beloved by guests across Asia, we deliver the unique appeal of the ON-YASAI brand.

OOTOYA



OOTOYA

The set meals served at OOTOYA represent traditional Japanese "home-style meals." With the desire to support both physical and mental well-being, we aim to bring nutritious and flavorful home-style meals to people around the world in the form of set meals. To realize this vision, we began expanding overseas in 2005 and continue to grow our store network across North America and Asia.



OOTOYA OKI Shabu & Sukiyaki

OOTOYA OKI Shabu & Sukiyaki is a shabu-shabu and sukiyaki restaurant chain operating in Thailand. Featuring an individual hot pot style where each guest can choose their preferred broth, customers can freely combine a wide variety of ingredients—including Wagyu beef and an abundance of seafood—to create their own meal. The restaurant offers nutritionally balanced hot pot menus paired with OOTOYA's signature broths and dipping sauces.



Mitsumori / TEMPURA MATSUI

"Mitsumori" is a Japanese restaurant that specializes in soba and tempura, with a strong emphasis on "ingredients" and "handmade" preparation. It opened its first location in Bangkok, Thailand, in 2011, and its second location in Malaysia in 2024. Tempura Matsui opened in July 2015 as the only authentic tempura specialty restaurant in the United States and has received high acclaim, including a listing in the Michelin Guide.

KAPPA



KAPPA SUSHI

Kappa Sushi began its international expansion in 2009 with the opening of its first restaurant in South Korea. While currently expanding its presence in Indonesia, the company continues to provide its products and services to customers in various countries and regions as a Japanese conveyor-belt sushi brand.

OVERSEAS FOOD SERVICE BUSINESS

07

Seagrass Holdco Pty Ltd
Reins International (USA) Co., Ltd. / Reins Palace Middle East Spv Ltd



SEAGRASS HOLDCO PTY LTD

Established	June 2019	President and Representative Director	Ravi Singh
Capital	AUD 115,066,854	Main Business	Operation of restaurant chains (Premium steak business) in Oceania
Head Office	Sydney, NSW, Australia	Consolidated Subsidiaries	Origin Earth Sauce Co Pty Ltd, Seagrass Management Pty Ltd, etc.

SEAGRASS

Oceania's No.1 Steakhouse Chains

As part of its overseas business strategy, the Group welcomed Seagrass, Oceania's No.1 steakhouse chain, in June 2025. Originating in Australia, Seagrass operates innovative restaurant concepts across a wide range of market segments, from super-premium dining to casual full-service restaurants. By uniquely combining exceptional food quality, outstanding service, and sophisticated dining environments, Seagrass delivers memorable dining experiences and has established a strong and distinctive brand presence.



A People-First Culture

The driving force behind Seagrass's continued growth is its people-first culture. By fostering an environment where every employee is respected, encouraged to share ideas freely, and empowered to thrive as their authentic selves, the company attracts outstanding talent and supports sustainable long-term growth. While maintaining a strong focus on performance, Seagrass values diversity, collaboration, and a sense of humor, enabling individuals and teams to maximize their strengths and achieve shared success. This commitment to putting people first ultimately leads to exceptional customer satisfaction and sustainable business performance.



6HEAD

Established in 2019, 6HEAD is a super-premium steakhouse dedicated to delivering the highest-quality steaks and an exceptional dining experience. Located in carefully selected prime locations and featuring sophisticated interiors, 6HEAD offers premium steaks, seasonal specialties, and an extensive wine selection sourced from renowned wine-producing regions around the world. Every detail is designed to create a truly memorable dining experience for its guests.



THE MEAT & WINE CO

Established in 2000, The Meat & Wine Co is a high-end steakhouse renowned for its refined African-inspired dining concept. The restaurant offers expertly aged steaks prepared from carefully selected ingredients alongside an extensive selection of premium wines. Committed to developing distinctive flavors and innovative menu offerings, the brand delivers exceptional dining experiences that inspire strong customer loyalty. Its distinctive restaurant design has also been recognized with multiple prestigious international design awards.



HUNTER & BARREL

Established in 2015, HUNTER & BARREL is a casual steakhouse offering a warm and welcoming full-service dining experience. Centered around charcoal-grilled meats and barrel-aged wines, the brand provides guests with a vibrant and social atmosphere. Its distinctive interior design blends the rugged strength of the hunter spirit with warmth and comfort, creating an energetic and memorable dining destination.



REINS INTERNATIONAL (USA) CO., LTD.

Established	August 2001	President and Representative Director	Ryo Tozu
Capital	USD 13,500,000	Main Business	Operation of restaurant chains and franchise business in North America
Head Office	Torrance, CA, USA	Consolidated Subsidiaries	Reins USA Franchise Company, Inc., Reins USA MD Company, Inc., etc.

OVERSEAS

"Gyu-Kaku" Expands from North America to the World

"Gyu-Kaku" opened its first overseas location in Los Angeles, USA, in July 2001. Operating under the name "Gyu-Kaku Japanese BBQ," the brand currently operates company-owned and franchise locations in the United States, Canada, and Mexico. Unlike a barbecue in one's own backyard, the brand offers local customers a new dining experience: a Japanese yakiniku restaurant where guests can grill their own meat to their liking in a smoke-free environment using smokeless roasters.
Our commitment to refining our restaurant design and menu development based on local customer feedback and needs has also been applied to our subsequent expansion into Asia and the Middle East, and we plan to continue expanding our overseas presence, including in North America.



The First Overseas "Gyu-Kaku" Restaurant
West Los Angeles



The First "Gyu-Kaku" Restaurant in Mexico
Mexico City (FC)

Gyu-Kaku
Japanese BBQ

焼肉が人を元気にする魔法がある。
Yakiniku has the magic to make people happy!

REINS PALACE MIDDLE EAST SPV LTD

Established	June 2024	President and Representative Director	Mako Yamaoka
Capital	USD 9,900,000	Main Business	Operation of restaurant chains (Gyu-Kaku business) in the United Arab Emirates (UAE)
Head Office	Al Muraqqabat, Deira, Dubai, UAE	Consolidated Subsidiaries	REINS PALACE INVESTMENT L.L.C

UAE

Expansion Initiatives in the Fast-Growing Middle East

In the regions where we have operated to date, we are opening new stores in areas with growth potential and working to improve the profitability of our existing stores. In markets with high growth potential, we will actively open new stores under our own brand formats that are well-suited to the local market. Viewing the Middle East—where continued economic growth is anticipated—as a growth market, we entered into a joint venture agreement in April 2024 with Chinese Palace Corporate Management LLC (CPCM), a leading company in the UAE.



The First Brand Launched in the Middle East
"GYU BOSS" (UAE)

JAPANESE BBQ DINING
GYU BOSS
by Gyu-Kaku



The First "Gyu-Kaku" Restaurant in the Middle East
Palm Jumeirah Mall (UAE)

Gyu-Kaku
جيو-كاكو

HEARTFUL DINING CO., LTD.

Heartfull Dining
株式会社 ハートフルダイニング

Established	April 2024	President and Representative Director	Yohei Kayamori
Capital	50 million yen	Main Business	Contracted operation and support services for catering service business, including school meals and student cafeterias
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan		

HEARTFUL DINING
JP site

At Heartful Dining, we provide high-quality meals and hospitable service to employee cafeterias, school cafeterias, hospitals, and various other facilities.
The name “Heartfull Dining” derives from the Japanese words for “heart” (kokoro) and “full” (mitasu), signifying “filling the heart” and “filling the stomach.” The company was established in April 2024 under a joint venture agreement to create a new food service business by combining the Colowide Group’s restaurant infrastructure with the institutional food service expertise of EVERYFOOD Co., Ltd. (formerly: Nippon General Food Co., Ltd.).
We are actively working to expand our business operations with the goal of creating a new model of food service that integrates expertise from both the restaurant and institutional food service sectors.



We are constantly researching and developing menus tailored to your needs and efficient operational systems. Leveraging the strengths of the COLOWIDE Group, which owns multiple restaurant brands, we offer comprehensive cafeteria solutions, meals that deliver authentic flavor, and custom-designed dining spaces tailored to the needs of corporations and universities.







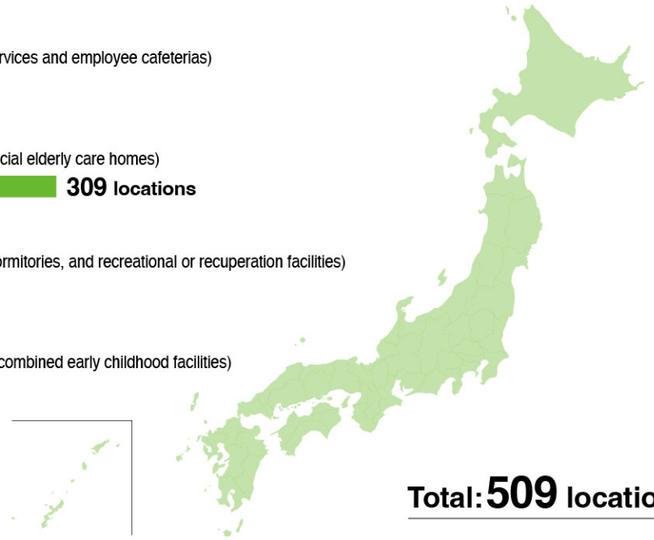
Number of Contracted Locations (as of March 31, 2026)

Hospital facilities
(including maternity-related patient meal services and employee cafeterias)
77 locations

Nursing care facilities
(such as fee-based nursing homes and special elderly care homes)
309 locations

Operation centers
(such as employee or student cafeterias, dormitories, and recreational or recuperation facilities)
82 locations

Other locations
(such as preschools, daycare centers, and combined early childhood facilities)
41 locations



Total: 509 locations

COLOWIDE

CATERING SERVICE

Nifs Co., Ltd. / Cook Service Co., Ltd.
Heartful Dining Co., Ltd.

08























NIFS CO., LTD.

Established	November 2001	President and Representative Director	Akane Matsubara
Capital	10 million yen	Main Business	Development of Catering Service Business for Hospitals and Nursing Care Facilities
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan	Consolidated Subsidiaries	Cook Service Co., Ltd.

NIFS JP site

The COLOWIDE Group entered the catering service business in December 2019 with the establishment of a dedicated company and the launch of contracted meal services for businesses. Since then, we have gained operational expertise by providing catering services primarily to offices and schools. In March 2024, we welcomed Nifs Co., Ltd., a company specializing in hospital and nursing home catering, into our group, followed by Socio Food Service Co., Ltd. in June of the same year, marking our full-scale entry into the healthcare catering sector. Additionally, by leveraging the strengths of our group, we have utilized central kitchens to offer meal kits and collaborative menus with our dining brands. We have also introduced modern systems such as smartphone-based pre-ordering and payment, delivering services that align with current consumer trends.





To support the expansion of our catering service business through M&A and joint ventures, we will restructure our consolidated subsidiaries involved in catering services around Nifs Co., Ltd. starting in April 2025, establishing an organizational framework conducive to further business growth. Efforts are already underway to integrate distribution channels by leveraging group synergies and to promote in-house production at our factories. These initiatives aim to streamline operations and enhance profitability through synergistic effects. We are also working to improve operational management and profit margins through the introduction of a menu planning system, which will support the development of new operation centers. We are actively expanding our client base by focusing on the healthcare sector, including elderly care facilities and hospitals, while also pursuing new contracts for office cafeterias and university dining halls, thereby broadening the scope of our catering operations.

Our Group's Strengths

Leveraging the Group Infrastructure Developed in the Restaurant Business






A Meal Filled with Comfort and Enjoyment

In addition to menus featuring seasonal ingredients, meals for seasonal events, and offerings inspired by our Group's restaurant brands, we are also promoting unique initiatives-such as providing on-site conveyor-belt sushi experiences at senior care facilities-to enhance the enjoyment of mealtimes.

A Safe and Secure Ingredient Procurement System

We maintain strict safety standards through our proprietary integrated logistics system managed by COLOWIDE MD Co., Ltd. This includes hygiene management at production sites, factories, and distribution centers; quality assurance based on product specifications; and traceability systems that allow tracking of production histories.

Comprehensive Support System

The COLOWIDE Group has established a robust support framework that covers safety and hygiene management, ingredient procurement, human resource development, operational oversight, and information systems. In addition, we ensure preparedness for natural disasters, emergencies, and other contingencies to maintain uninterrupted catering service operations.

Promoting initiatives that leverage our strengths as a food service company, such as producing in-house products (fully cooked items) at our own factory that utilize restaurant-quality flavors not found at other companies, and collaborating with restaurant brands within the Group.

Product Quality

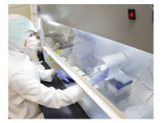
Leveraging the quality (taste) advantages developed in the restaurant business for the catering service sector






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









COOK SERVICE CO., LTD.

Established	November 1990	President and Representative Director	Akane Matsubara
Capital	10 million yen	Main Business	Catering Service Business for Obstetrics and Gynecology Clinics
Head Office	Nishi-ku, Yokohama-shi, Kanagawa-ken, Japan		

COOK SERVICE JP site

Since its founding in 1990, Cook Service has specialized in providing contract food services for obstetrics and gynecology departments and women's clinics, offering meal services that support patients during the irreplaceable moment of a new life's arrival.

For those who have given birth, meals are not only a source of nutrition but also a precious time to feel a sense of comfort and joy. Leveraging the expertise and know-how we have cultivated over more than 30 years, we are committed to enhancing user satisfaction and improving the value of medical institutions' services by providing safe, reliable, and high-quality meals.

Moving forward, we will continue to leverage our strengths in this specialized field and strive to be the company of choice for both medical institutions and their patients by providing even higher-quality meal services.

