

November 14, 2014

To whom it may concern

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Announcement of new restaurant opening

Our company announces, as follows, that the company opens a compound store of “Swimming tiger blowfish specialty restaurant, Tora-fugu Tei” and “Delicious sushi and fish dishes, Uokuni” at Kichijyouji (Musashino-City, Tokyo).

1. Store Information

Name of restaurant:	“Swimming tiger blowfish specialty restaurant, Tora-fugu Tei”, Kichijyouji store. “Delicious sushi and fish dishes, Uokuni” kichijyouji store
Location:	TR Bldg. (1F and 2F) 1-25-10, Kichijyouji-honcho, Musashino-City, Tokyo
Opening day:	November 15, 2014 (Tora-fugu Tei) November 21, 2014 (Uokuni)
Store space:	48.43 Tsubo (160.1 square meters)
Store hours:	Tora-fugu Tei (26 seats) Dinner: 17:00 – 23:30 (Last order taken at 22:30) Lunch: 11:45 – 14:00 (Last order taken at 13:30) (Lunch only on Saturday, Sunday and Holiday in winter time.) Uokuni (62 seats) Dinner: 17:00 – 23:30 (Last order taken at 22:30) Lunch: 11:45 – 14:00 (Last order taken at 13:30) (Lunch only on weekdays)

※ The lunch at both stores start from December 1, 2014.

Introduction of business categories:

▪"Swimming tiger blowfish specialty restaurant, Tora-fugu Tei"

This is our company's main business category and operates restaurants in Kanto area. The image of blowfish dishes are expensive, but our company is continuing to offer them with favorable prices from the beginning of the company by establishing live fishes distribution of our own and by focusing our effort on fostering chefs for blowfish cooking. Furthermore, the freshness of dishes presenting after cook the swimming blowfishes in the water tank at store and better quality using highest quality domestic tiger blowfish make many of our customers come to our restaurant.

▪"Delicious sushi and fish dishes, Uokuni"

This is new business category taking the concept to offer high quality fish dishes with reasonable prices and offering our original brand "Hirado Hon-maguro (Bluefin Tuna) branded as -Kiwami-Ichiban-" and "Nagasaki Herb Hiramasa (Yellowtail Amberjack)" as eye-catcher.

By solely dealing from production, distribution, cooking and selling by our own, we offers fresh fish dishes with reasonable prices, also, with safe and security.

Our company seeks synergistic effect as compound store by riding each stores' strength of "Swimming tiger blowfish specialty restaurant, Tora-fugu Tei" who has massive power to pull in more customers in autumn and winter seasons and of "Uokuni" who drum up more fan customers steadily by definite menu power of own brand fishes and expert of fishes.

2. Impact to the business results

There is no correction because it has already been woven to the consolidated financial results of this term, announced in November 4, 2014.