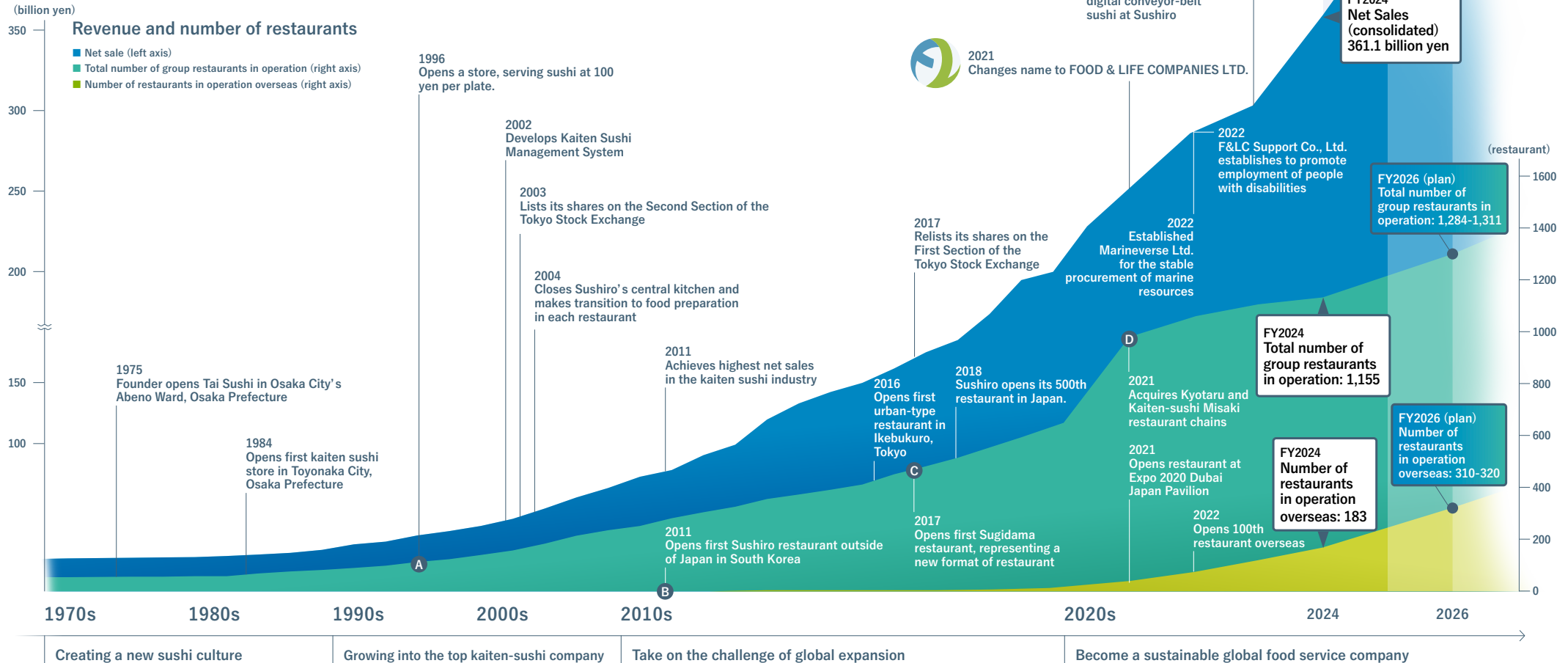


F&LC History and Foundation for Value Creation

F&LC, which traces its roots as a sushi restaurant in Osaka, currently operates “Sushiro,” accelerating the opening of new restaurants mainly in Japan and other Asian countries, the artisanal restaurants “Kyotaru” and “Kaiten-sushi Misaki,” and the izakaya-style restaurants “Sugidama.” While promoting sustainability initiatives, we continue to take on the challenge of enriching the lives of customers around the world through food.



TOPICS

A 1996

Establishes a business model of kaiten-sushi, serving sushi at 100 yen per plate

Sushiro opened its first model of 100 yen per plate and accelerated store openings with the great taste and affordable prices.



B 2011

Opened first overseas store in South Korea as a foothold for global business expansion

Sushiro opened its first overseas restaurant and realized in-store cooking and a unique system locally as well.



C 2017

Opens first Sugidama restaurant, an affordable sushi izakaya offering new values

Sushiro developed a business model where sushi and sake can be enjoyed together. It is the only brand managing franchise chains.



D 2021

“Kyotaru,” with 90 years of history and craftsmanship, joins F&LC

“Kyotaru,” a take-out sushi store, and “Kaiten-sushi Misaki,” where chefs add extra efforts, joined F&LC, expanding its business.

京樽

回転寿司 三みさき