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Company name AP HOLDINGS CO.,LTD.

Stock exchange listing: TSE Standard (Code: 3175)

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Monthly Sales Report (September 2026)

I. FYE March 2027 Domestic Restaurants YoY change(Sales / Customer Traffic / Average Spend)*Preliminary

		Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Cumulative
A l l S t o r e s	Sales YoY (%)	97.3	94.2	97.9	104.2	97.5	98.6							98.2
	Customer Traffic YoY (%)	97.7	93.2	93.6	101.0	92.8	95.2							95.5
	Average Spend YoY(%)	100.8	101.2	104.0	102.9	103.6	102.6							102.4
	Number of Stores	123	121	120	119	120	120							120
S a m e - s t o r e s	Sales YoY (%)	105.7	104.0	99.6	106.0	98.9	99.7							102.3
	Customer Traffic YoY (%)	104.2	101.1	95.8	103.6	95.0	97.1							99.5
	Average Spend YoY(%)	101.0	101.7	103.6	102.2	103.4	102.3							102.3

* September 2026 Same-store sales after adjustment for weekdays: 100.9% YoY ⇒ Effect of weekdays: △1.2 points

(Note) 1. The figures are preliminary.

2. Same-stores: Stores open for 13 months or more (excluding months closed due to format changes, etc.).

3. Sales include both lunch and dinner. Customer Traffic and Average Spend include dinner only (excluding lunch).

4. Effect of weekdays: Impact of year-on-year differences in the number of weekdays.

In September 2026, although affected by weather factors such as record-breaking prolonged rain, same-store sales recorded 99.7% year on year, remaining mostly flat and achieving a solid landing.

By segment, both segments performed strongly. In the specialty store segment, store-exclusive courses at the “Shokunin Sushi” format were well received. In the Izakaya segment, “Sumibi Sakaba Oyadoriya” (Nakano, Tokyo), which underwent a format change to a casual yakitori format in April, saw a significant increase in sales driven by the steady retention of repeat customers since the format change.

Under the Group’s shared mission of “Pursuing What Food Should Be,” we will continue to promote the creation of attractive brands that leverage our deep ties with primary industries while flexibly responding to the ever-changing consumption environment and market realities.

II. FYE March 2027 Ready-to-Eat Food Business (Tsukada Nojo Plus) YoY Change (Sales / Number of Meals Produced) *Preliminary

	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Cumulative
Sales YoY (%)	112.8	120.2	115.6	126.3	132.5	128.3							122.6
Number of Meals Produced YoY (%)	107.0	115.1	110.1	119.8	132.3	124.7							120.4

Tsukada Nojo Plus, which operates the Ready-to-Eat Food Business primarily in the Tokyo metropolitan area, continued to perform strongly, following August when both Sales and the Number of Meals Produced reached record highs.

Limited-time events at “Gransta” in Tokyo Station and “ecute Nippori” significantly drove sales, while the expansion of sales channels is also progressing, including the launch of wholesale operations at ANA FESTA in Haneda Airport.

Our high-value-added bento boxes, which leverage our connections with producers, continue to receive strong support from customers.

Categories	Mar2026	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar
d o m e s t i c	Izakaya business	58	58	56	54	53	53						
	Specialty store operations	49	49	49	49	49	49						
	Restaurant business	16	16	16	17	17	18						
s o e v a e s r	Directly managed stores	13	13	13	13	13	12						
	Overseas Franchised Stores	8	8	8	8	8	8						
Ready to Eat Food Business		7	7	7	7	8	9						
Total		151	151	149	148	148	150						

Categories	Mar2026	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar
L i c e n s e	Licensed stores (Jitokko, Jitokko Kumiai)	16	16	16	16	16	15						
	Other businesses	0	0	1	3	4	4						
Total		16	16	17	19	20	19						

【Store Openings and Closures for the Month】

•Store openings

N/A

•Closed

NOJO Hong Kong Store

Jitokko Kumiai Ishiyama Store

•Change of business format

Hachioji Yakiniku Tamachan (former Yakiniku Carlos)

•Format conversion (Conversion from our directly managed stores to licensed stores)

N/A

<Monthly Topics>

① [Launch of New Project] First step toward producer monetization through dining out: Launch of the Rice Project



Amid nationwide challenges such as rice price volatility and supply instability, as symbolized by recent rice supply shortages and soaring prices, we have launched the Rice Project. This initiative marks our first step toward supporting the future of producers and production areas, as well as expanding our business model in the future. This fiscal year, with the cooperation of rice producers in Shizuoka Prefecture, our employees regularly visited the producers starting in March to learn the basics of rice cultivation. They engaged in a series of tasks ranging from rice paddy maintenance, raising seedlings, and rice planting, to harvesting and land leveling. In September, a rice harvesting experience was held, primarily for newly graduated employees who joined the company this year. Although the harvest volume was relatively small at approximately 250 kg of brown rice, we held a tasting event centered around the participating employees. This deepened our understanding of the current realities surrounding farmers, including this year's weather conditions, soaring production costs, and the shortage of successors. Going forward, we will not limit this year's learnings to a mere experience, but will leverage them to further develop the project in the next fiscal year and beyond. By having each employee experience our business model of a "Direct Connection between Production and Sales" and getting involved from the production stage, we will not only secure a stable supply of ingredients but also thoroughly understand their quality and production background. Through these efforts, we will contribute to enhancing the product appeal at our restaurants, as well as to the future of food and production areas.

② [Format Change] "Hachioji Yakiniku Tamachan" Opened on September 15



On September 15, we opened "Hachioji Yakiniku Tamachan" on the second floor of Artisan Apartment Hachioji, which we operate in Hachioji City, Tokyo. This restaurant is a rebranding of "Yakiniku Carlos." While carrying on the style of "Hachioji Yakiniku enjoyed with a special onion sauce" established by its predecessor, "Yakiniku Carlos," we have enhanced the menu. The lineup is led by our signature dish, "Tamachan Mori '8'," which allows guests to enjoy two types of Wagyu beef and four types of offal. The expanded menu also includes premium Wagyu cuts such as meat sashimi and Chateaubriand, as well as thick-sliced beef tongue. We aim to become a community-based local yakiniku restaurant that caters to a wide range of occasions, from solo diners casually enjoying yakiniku and drinks, to family meals.

Hachioji Yakiniku Tamachan Opening: <https://prtimes.jp/main/html/rd/p/000000701.000004635.html>