

# Fiscal Year Ending July 31, 2026

## First Half Financial Results Briefing

Eternal Hospitality Group Co., Ltd.

Securities code: 3193



Eternal Hospitality Group

# Fiscal Year Ending July 31, 2026 First Half Financial Results

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# 1H FY7/26 Consolidated Financial Results Summary

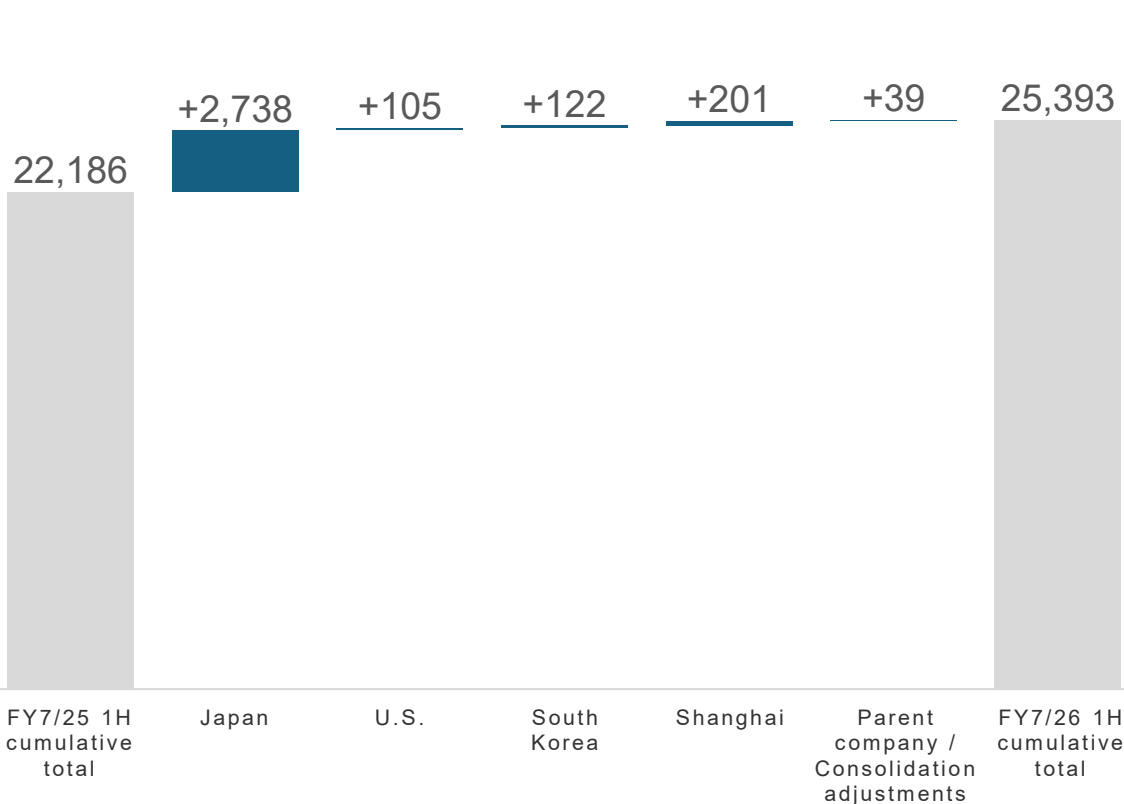
- Net sales exceeded both the previous year and the plan due to new restaurant openings in Japan, price revisions in the previous fiscal year, same-store sales growth resulting from the 40th anniversary fair menu and other events, and contributions from new restaurant openings overseas
- Operating profit exceeded both the previous year and the plan due to the steady performance of the domestic business, which absorbed upfront costs associated with the launch of overseas local operations

(Unit: ¥mn)	FY7/25 1H Actual (% of sales)	FY7/26					
		1H Forecast (% of sales)	1H Actual (% of sales)	YoY		Vs. forecast	
				%	Amount	%	Amount
Net sales	<b>22,186</b>	<b>24,946</b>	<b>25,393</b>	+14.5%	+3,206	+1.8%	+446
Gross profit	<b>15,326</b> (69.1%)	-	<b>17,354</b> (68.3%)	+13.2%	+2,207	-	-
SG&A	<b>14,006</b> (63.1%)	-	<b>15,736</b> (62.0%)	+12.4%	+1,730	-	-
Operating profit	<b>1,320</b> (6.0%)	<b>1,339</b> (5.4%)	<b>1,617</b> (6.4%)	+22.5%	+297	+20.8%	+277
Ordinary profit	<b>1,330</b> (6.0%)	<b>1,331</b> (5.3%)	<b>1,622</b> (6.4%)	+21.9%	+291	+21.8%	+290
Profit attributable to owners of parent	<b>755</b> (3.4%)	<b>766</b> (3.1%)	<b>1,056</b> (4.2%)	+39.9%	+301	+37.7%	+289

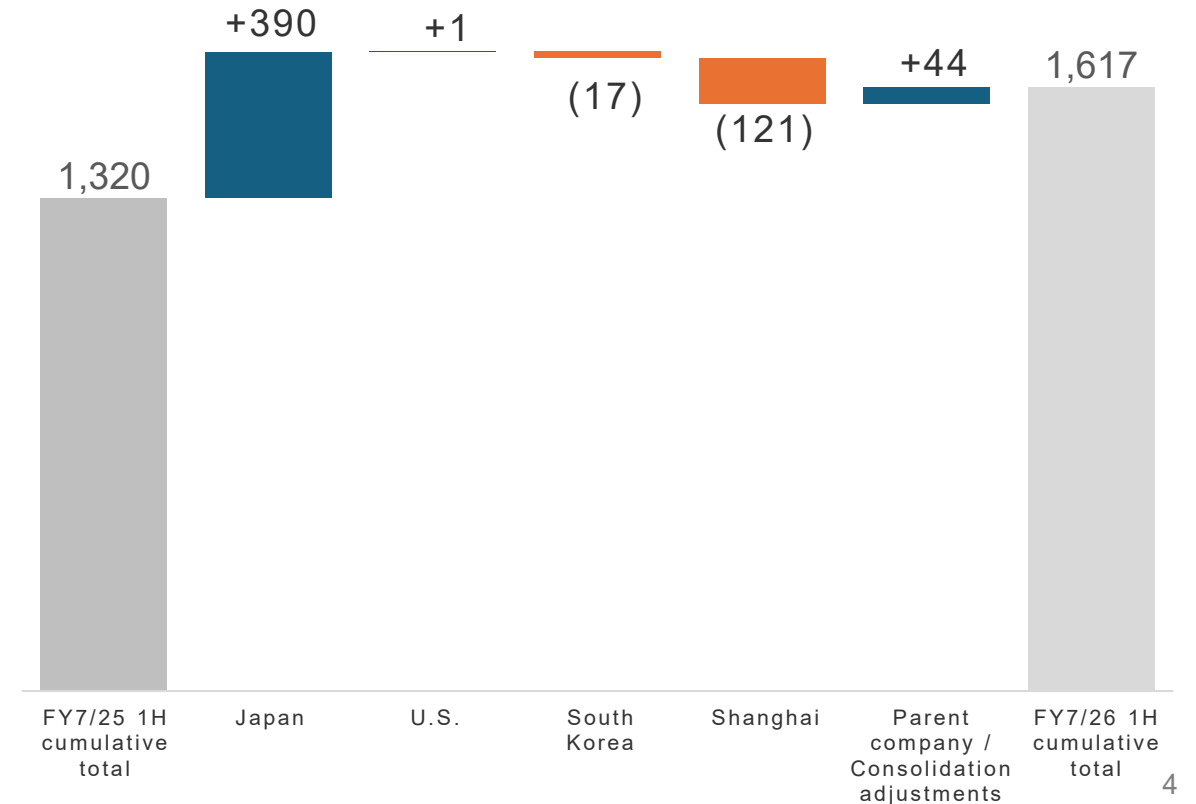
# Net Sales and Operating Profit (YoY)

- Net sales increased YoY due to new restaurant openings and same-store sales growth in the Japan TORIKIZOKU business and new restaurant openings overseas. Operating profit increased YoY due to the steady performance of the domestic business, although upfront costs associated with the launch of overseas local subsidiaries were recorded
- As for upfront losses in each country, those in the U.S. and South Korea remained at the same level as the previous year, while in Shanghai, full-year store operating costs were incurred this fiscal year, as we entered the market in the second half of the previous fiscal year

### Net sales (¥mn)



### Operating profit (¥mn)



# Number of Group Brand Restaurants

## ◆ New restaurant openings

Japan (TORIKIZOKU directly managed **6** restaurants TORIKIZOKU TCC\*1 **8** restaurants)

(YAKITORI DAIKICHI: **2** restaurants) (Taimatsu: **1** restaurant)

(Yakitori Hachibei: **1** restaurant)

Overseas China: **4** restaurants

Taiwan: **1** restaurant Hong Kong: **4** restaurants

## ◆ Closed

Japan (TORIKIZOKU directly managed **1** restaurant

TORIKIZOKU TCC **3** restaurants)

(YAKITORI DAIKICHI: **11** restaurants)

**1,158** restaurants  
As of July 31, 2025



**1,170** restaurants  
As of January 31, 2026

\*1 Our limited number of franchise owners are referred to as “comrades” with the aim of ensuring stronger relationships as business partners than typical franchise chains, and TCC stands for TORIKIZOKU Comrade Chain.

\*2 All YAKITORI DAIKICHI restaurants are franchises.

\*3 Other consists of TORIKIZOKU Partners, which operates under an independent system store model, and TORIKI BURGER.

				Number of restaurants as of July 31, 2025	FY7/26 (2Q cumulative total)		Number of restaurants as of January 31, 2026
					Openings	Closed	
Japan	TORIKIZOKU	Kansai	Directly managed	95	0	1	94
		Kanto		229	3	0	232
		Tokai		72	0	0	72
		Kyushu and Okinawa		8	2	0	10
		Tohoku		4	1	0	5
		Subtotal		408	6	1	413
	TORIKIZOKU	Kansai	TCC	143	3	3	143
		Kanto		90	0	0	90
		Hokkaido		6	1	0	7
		Chugoku and Shikoku		7	1	0	8
		Hokuriku		2	2	0	4
		Kyushu and Okinawa		5	1	0	6
	Subtotal			253	8	3	258
<b>Total</b>				<b>661</b>	<b>14</b>	<b>4</b>	<b>671</b>
YAKITORI DAIKICHI		FC restaurants	477	2	11	468	
Taimatsu		Directly managed	0	1	0	1	
Yakitori Hachibei		Directly managed	0	1	0	1	
Other			3	0	0	3	
<b>Japan total</b>				<b>1,141</b>	<b>18</b>	<b>15</b>	<b>1,144</b>
Overseas	U.S.	TORIKIZOKU	Directly managed	1	0	0	1
		HASU/zoku		2	0	0	2
	South Korea	TORIKIZOKU	Directly managed	3	0	0	3
		mozu		1	0	0	1
	Taiwan	TORIKIZOKU	Joint venture	4	1	0	5
	Hong Kong	TORIKIZOKU	FC restaurants	1	4	0	5
	China	TORIKIZOKU	Directly managed	3	4	0	7
		YAKITORI DAIKICHI	FC restaurants	2	0	0	2
<b>Overseas total</b>				<b>17</b>	<b>9</b>	<b>0</b>	<b>26</b>
<b>Group total</b>				<b>1,158</b>	<b>27</b>	<b>15</b>	<b>1,170</b>

# Consolidated Balance Sheet/Consolidated Statement of Cash Flows

(Unit: ¥mn)	July 31, 2025	January 31, 2026	Change
Current assets	10,468	11,191	+723
(Incl. cash and deposits)	7,415	8,013	+598
Non-current assets	10,914	11,543	+629
<b>Total assets</b>	<b>21,382</b>	<b>22,734</b>	<b>+1,352</b>
Current liabilities	7,842	8,529	+687
(Incl. interest-bearing debt)	1,281	1,048	(232)
Non-current liabilities	3,765	3,550	(215)
(Incl. interest-bearing debt)	2,114	1,867	(246)
<b>Total liabilities</b>	<b>11,607</b>	<b>12,079</b>	<b>+471</b>
<b>Total net assets</b>	<b>9,774</b>	<b>10,655</b>	<b>+880</b>
Equity-to-asset ratio	45.7%	46.9%	+1.2pt

(Unit: ¥mn)	FY7/25 1H Actual	FY7/26 1H Actual
<b>Operating cash flows</b>	<b>857</b>	<b>2,559</b>
Profit before income taxes	1,300	1,713
Depreciation	535	678
Amortization of goodwill	13	13
Impairment losses	11	-
Decrease (increase) in trade receivables	(132)	(109)
Increase (decrease) in trade payables	159	96
Income taxes paid	(960)	(419)
Other	(68)	586
<b>Investing cash flows</b>	<b>(1,701)</b>	<b>(1,037)</b>
Purchase of property, plant and equipment	(1,451)	(873)
Other	(249)	(163)
<b>Financing cash flows</b>	<b>(805)</b>	<b>(977)</b>
Repayments of long-term borrowings	(528)	(628)
Payment of dividends	(266)	(266)
Other	(10)	(82)
Effect of exchange rate change on cash and cash equivalents	(25)	46
<b>Cash and cash equivalents at beginning of period</b>	<b>8,445</b>	<b>7,485</b>
<b>Cash and cash equivalents at end of period</b>	<b>6,770</b>	<b>8,077</b>

# Revisions to FY7/26 Full-year Consolidated Earnings Forecasts

- We revised the full-year earnings forecast in light of stronger-than-expected 1H results
- The full-year earnings forecast has been revised to reflect the upside in the 1H results. For the 2H, the initial plan has been kept unchanged, taking into account the progress of overseas operations

Japan TORIKIZOKU (Directly Managed) Same-Store Sales YoY: 2H 101.9%

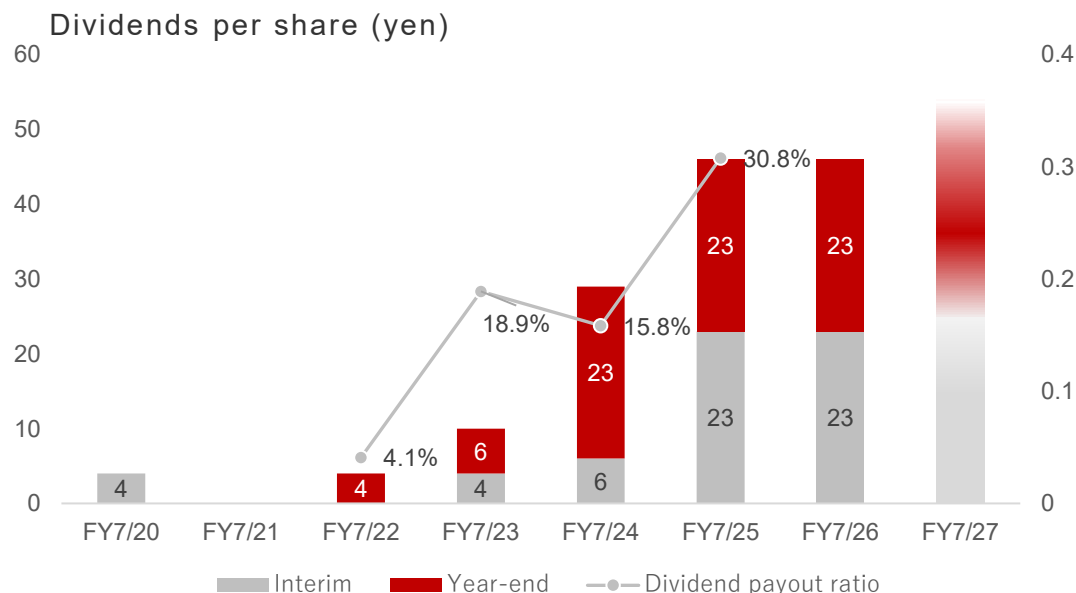
(Unit: ¥mn)	FY7/26			
	Initial full-year forecasts (% of sales)	Revised full-year forecasts (% of sales)	Change	
			%	Amount
Net sales	<b>52,355</b>	<b>52,801</b>	+0.9%	+446
Operating profit	<b>3,152</b> (6.0%)	<b>3,430</b> (6.5%)	+8.8%	+277
Ordinary profit	<b>3,140</b> (6.0%)	<b>3,435</b> (6.5%)	+9.4%	+295
Profit attributable to owners of parent	<b>1,839</b> (3.5%)	<b>2,113</b> (4.0%)	+14.9%	+273

## Dividends

### Dividend Policy

The Company will allocate profits to growth investment for the future. At the same time, having established enhancement of shareholder returns through long-term growth as an important management goal, the Company will **pay progressive dividends** based on the principle of stable and sustainable increases in dividends through sustainable profit growth. The total dividend amount will be **determined based on a guideline for the consolidated dividend payout ratio of 20% or more.**

<Dividend forecast for the fiscal year ending July 31, 2026>  
 In accordance with the dividend policy, there are no changes to the dividend forecast for the current fiscal year.  
 The interim and year-end dividends remain unchanged at 23 yen per share respectively, for a total of 46 yen per share.



## Shareholder benefits system\*



株式会社 エターナルホスピタリティグループ  
 Eternal Hospitality Group

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- 電子優待券を店舗で提示

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 有効期間 2024年11月1日～2025年4月30日

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Shares owned	Shareholder benefits
100–299 shares	¥2,000 worth of electronic tickets per year (Tickets worth ¥1,000 will be sent at the interim and year-end periods)
300–499 shares	¥6,000 worth of electronic tickets per year (Tickets worth ¥3,000 will be sent at the interim and year-end periods)
500 shares or more	¥10,000 worth of electronic tickets per year (Tickets worth ¥5,000 will be sent at the interim and year-end periods)

Shareholder benefit tickets can be used at all “YAKITORIYA TORIKIZOKU” (excluding TORIKIZOKU partner restaurants) and “TORIKI BURGER” restaurants in Japan. They cannot be used at “YAKITORI DAIKICHI.”

## Status of Initiatives in FY7/26

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**01 Situation in Japan**

02 Overseas Expansion

03 Brand Portfolio Expansion

04 Strengthen Human Resource Base

Opening new stores while carefully assessing profitability, in light of rising development costs and increasing competition for new store opportunities

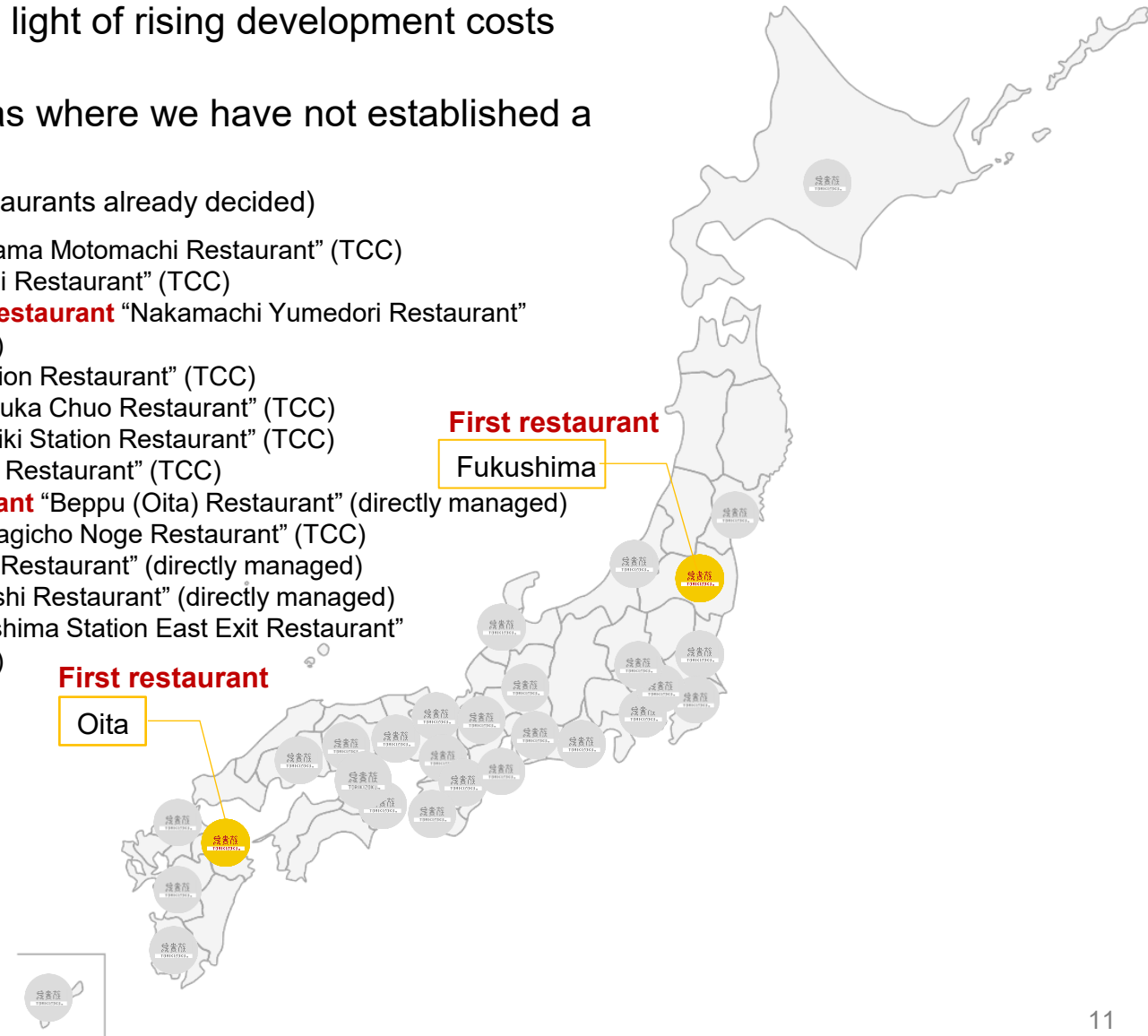
At the same time, we will steadily enter into geographic areas where we have not established a presence and expand into new ones

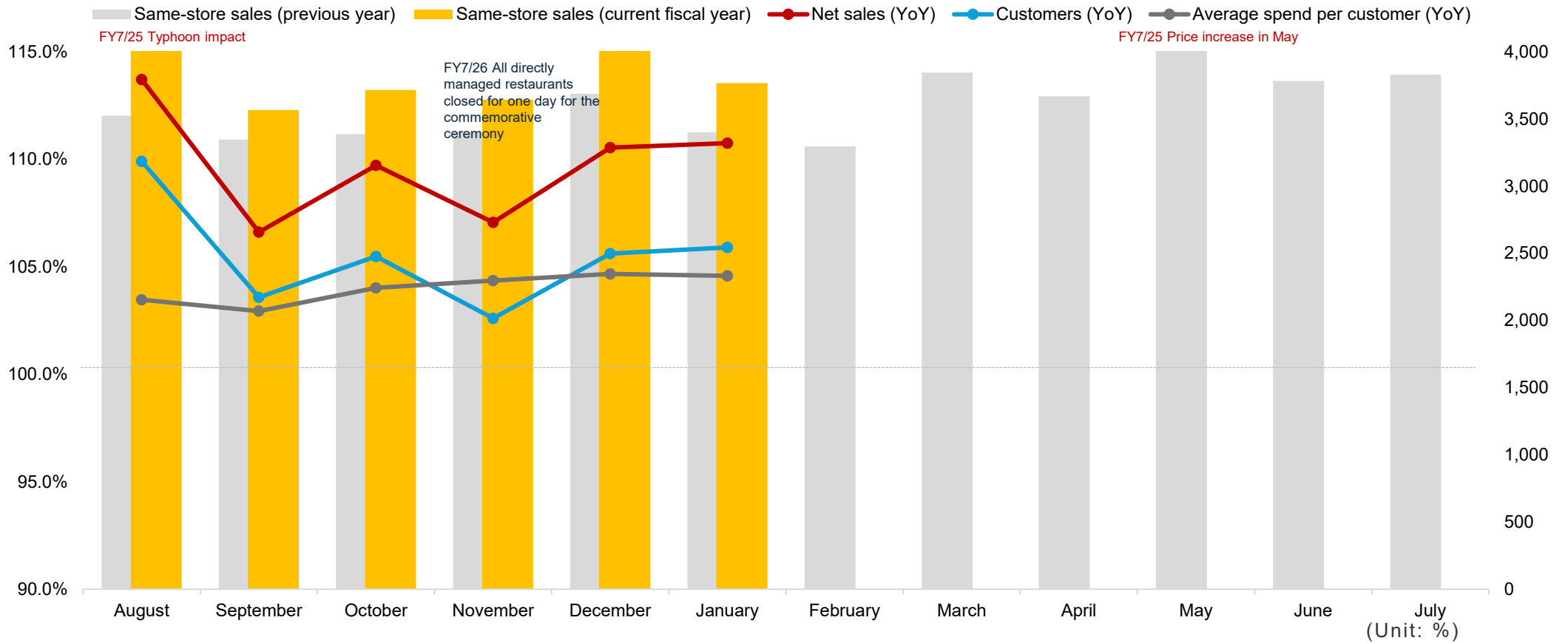
FY7/26 1H (actual)

FY7/26 2H (restaurants already decided)

- 2025/8 Tokyo “Musashikoyama Restaurant” (directly managed)
- Tokyo “Tanashi South Exit Restaurant” (directly managed)
- Kagoshima “Kagoshima Chuo Station Restaurant” (TCC)
- Hokkaido “Sapporo Stella Place Restaurant” (TCC)
- 10 Tokyo “Tamachi Mita Restaurant” (directly managed)
- Fukuoka “Uomachi Restaurant” (directly managed)
- Hiroshima “Aista Yokokawa Restaurant” (TCC)
- 11 Ishikawa “Aeon Town Kanazawa Shimeno Restaurant” (TCC)
- Osaka “Amemura Restaurant” (TCC)
- Fukuoka “Kurosaki Restaurant” (directly managed)
- 12 Niigata “Niigata Station Restaurant” (TCC)
- Miyagi “Furukawa Restaurant” (directly managed)
- Osaka “Kyobashi K-Buratto Restaurant” (TCC)
- Osaka “Gamo 4-chome Restaurant” (TCC)

- 2026/2 Hiroshima “Fukuyama Motomachi Restaurant” (TCC)
- 3 Ishikawa “Nonoichi Restaurant” (TCC)
- Fukushima **First restaurant** “Nakamachi Yumedori Restaurant” (directly managed)
- Osaka “Abiko Station Restaurant” (TCC)
- Kanagawa “Yokosuka Chuo Restaurant” (TCC)
- 4 Okayama “Kurashiki Station Restaurant” (TCC)
- 5 Saitama “Fujimino Restaurant” (TCC)
- Oita **First restaurant** “Beppu (Oita) Restaurant” (directly managed)
- Kanagawa “Sakuragicho Noge Restaurant” (TCC)
- Aichi “JR Okazaki Restaurant” (directly managed)
- 6 Fukuoka “Yukuhashi Restaurant” (directly managed)
- Fukushima “Fukushima Station East Exit Restaurant” (directly managed)





	August	September	October	November	December	January	February	March	April	May	June	July
Net sales	113.7	106.6	109.7	107.1	110.5	110.7						
Customers	109.9	103.6	105.5	102.6	105.6	105.9						
Average spend per customer	103.5	102.9	104.0	104.4	104.7	104.6						

\*The above table covers directly managed TORIKIZOKU restaurants in Japan.

\*YoY same-store sales refers to restaurants that have been open for 12 months or more, excluding the month in which the new restaurant opened.

# TORIKIZOKU Initiatives Limited-Time Menu

- We implemented the “40th Anniversary with Pride — Thank You Campaign” to express our gratitude to everyone who has been involved with TORIKIZOKU, introducing limited-time menu items every two months
- By offering popular past menu items updated for modern tastes, we contributed to same-store sales by creating new reasons for customers to visit our restaurants



- First Stage August 1 to September 30, 2025
- Second Stage October 1 to November 30, 2025
- Third Stage December 1, 2025 to January 31, 2026
- Fourth Stage February 1 to March 31, 2026
- Fifth Stage April 1 to May 31, 2026
- Sixth Stage June 1 to July 31, 2026

# TORIKIZOKU Initiatives Measures to Enhance Brand Recognition

- We promoted the expansion of brand recognition and the strengthening of customer touchpoints through various collaboration measures (collaboration with apparel brands and artist tour tie-up projects), capsule toy projects, and sales of original lucky bags, etc.



<https://torikizoku.co.jp/assets/uploads/2025/09/2025.09.29-1.pdf>



<https://torikizoku.co.jp/assets/uploads/2025/11/2025.11.21.1.pdf>



<https://torikizoku.co.jp/assets/uploads/2025/07/2025.08.01.pdf>



<https://torikizoku.co.jp/assets/uploads/2025/10/2025.10.20.2.pdf>

01 Situation in Japan

**02 Overseas Expansion**

03 Brand Portfolio Expansion

04 Strengthen Human Resource Base

# Overseas Expansion As of February 28, 2026

Commenced expansion into various countries, beginning with the acquisition of a local yakitori restaurant business in the U.S. in May 2024

Accelerated expansion across multiple countries where no leading yakitori brand has yet emerged

## Global YAKITORI Family

Number of overseas restaurants **26**



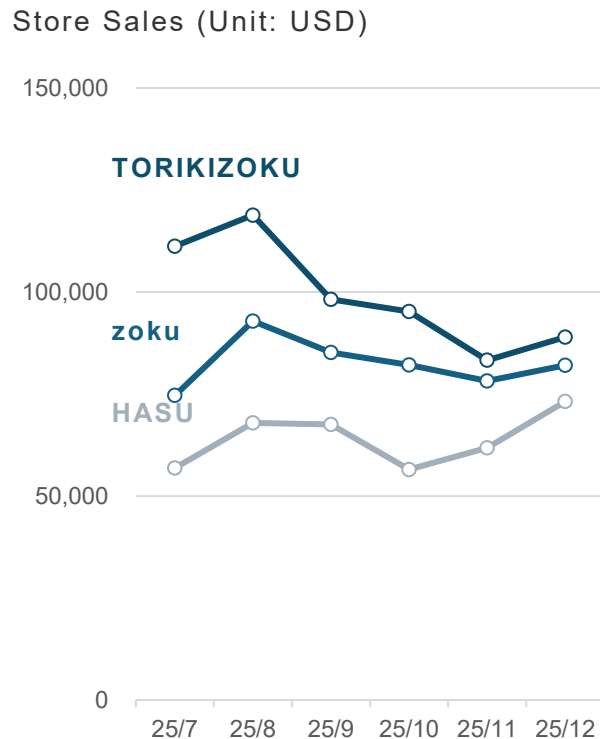


# Market Development and Business Concept Implementation in the Suburbs of Los Angeles (Directly Managed)

Sales at the three same-stores have been on a recovery trend since the year-end and New Year period, although there were signs of a slowdown after the summer

TORIKIZOKU and zoku returned to operating profitability in January (all restaurants were profitable on an EBITDA basis)

We began preparations for franchise (FC) expansion to support multi-store development and restarted development of a fast-food (FF) model



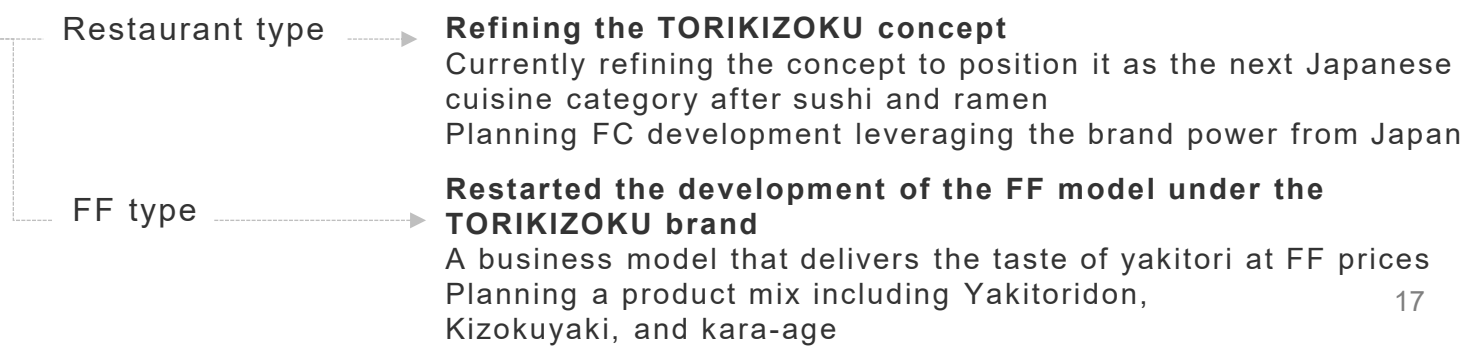
## <Refinement of the TORIKIZOKU concept>

TORIKIZOKU Results	Challenge
<ul style="list-style-type: none"> <li>Achieved operating profitability in L.A., where economic conditions were challenging</li> <li>Ranked No. 1 in customer reviews among yakitori restaurants in the surrounding area</li> </ul> <p><b>The concept has strong potential</b></p>	<ul style="list-style-type: none"> <li>Low retention of kitchen staff due to the high skill requirements of tasks such as skewering, compared with other restaurant formats</li> </ul> <p>Dependence on chef expertise is a bottleneck to multi-store expansion</p>

- Strengthening the brand of a Japan-origin yakitori business model
- ×
- FC restaurant openings by partner companies with management capabilities

Expanding to other states and cities based on the business model developed in L.A.

## <Development of the FF model>





# Achieving Profitability at Same-Stores (Directly Managed)

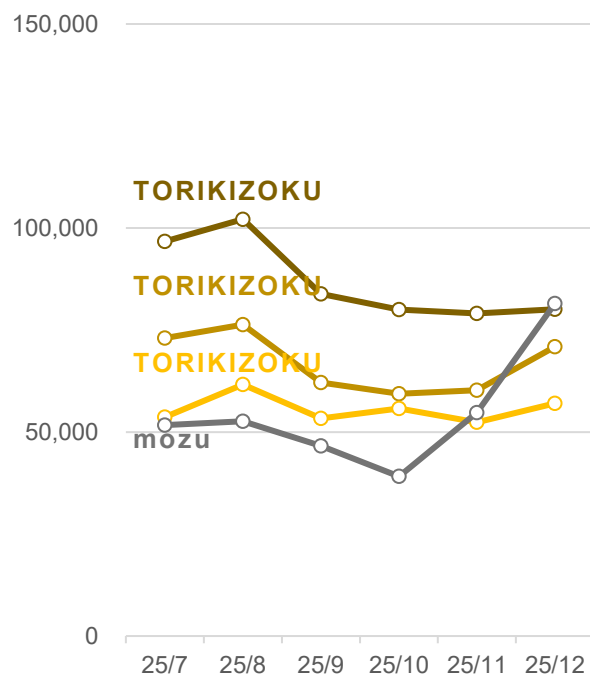
All three same-stores of TORIKIZOKU restaurants maintained stable performance with healthy sales, and were EBITDA-positive

Personnel expense optimization has been completed through a review of operations and staffing structures, and cost rate optimization is ongoing

We continue to place priority on returning restaurants to profitability and have postponed new restaurant openings to the next fiscal year (revising the plan from opening 10 restaurants to 2 in the current fiscal year)

On the other hand, the luxury brand mozu achieved operating profitability, contributing to both brand strengthening and earnings growth

Store Sales (Unit: thousand KRW)



## Personnel expense optimization → Completed

Optimized by adjusting shifts according to time of day



## Cost rate optimization → Ongoing

Currently reviewing raw materials, cooking processes, and other aspects

Placing the highest priority on improving the profit structure, we have postponed new restaurant openings to the next fiscal year

Restaurant opening plan:

+10 restaurants → Revised to +2 restaurants

By optimizing reservation slots and booking sites, mozu has increased the number of customers

Sales increased and monthly profitability was achieved, supported by the year-end and New Year period

Planning anniversary events to enhance brand strength and attract customers



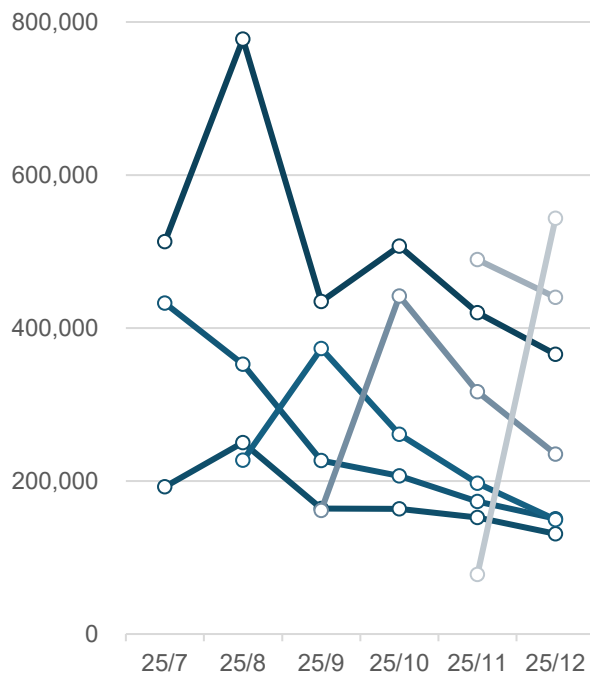
# Awareness Enhancement and Branding (Directly Managed)

After opening the first restaurant in Shanghai, subsequent restaurant openings proceeded smoothly, but sales remained sluggish following the post-opening boost at each location

Intensifying competition in Japanese cuisine has made it difficult for yakitori specialty restaurants to differentiate themselves and build brand recognition

We decided to postpone the new restaurant openings originally planned and instead focused on enhancing product value and the customer experience

鸟貴族 TORIKIZOKU The first to seventh TORIKIZOKU restaurants Store Sales (Unit: RMB)



Challenges

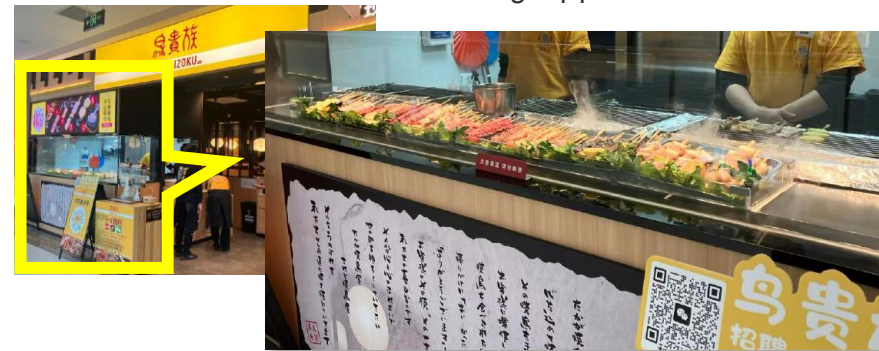
- Given the characteristics of the shopping mall, there is a higher demand for meals, and customers tend to spend less time on-site
- There is a need to stimulate demand for yakitori specialty restaurants (while kushiyaki is popular, Japanese-style yakitori is relatively niche)
- There is strong demand for Japanese-style meals, as well as for menu items beyond yakitori

Coordinating customer needs with the experiential value provided by the restaurants

## Launched pilot initiatives at the third store (remodeling and menu revisions)

### <Restaurant Remodeling>

- The grill was placed on the aisle side to visually appeal to customers with freshness and just-grilled items
- Convey the “yakitori” concept to customers at a glance with a sense of liveliness and sizzling appeal



### <Menu Revision>

- The price was changed from 18 yuan for two skewers to 8.8 yuan per skewer, making it possible for customers to “choose, try, and enjoy”
- Expanded the meal menu as well, to meet customers’ needs

**Set KPIs such as order trends, customer evaluations, and the product mix**

**Plan to roll out more broadly based on the results**



# Establishment of a Subsidiary and Start-up of Restaurants

We are preparing to open “YAKITORI DAIKICHI” and “TORIKIZOKU” in Hanoi

Both DAIKICHI and TORIKIZOKU are scheduled for grand openings in April

Most of TORIKIZOKU’s opening staff are from Japan’s TORIKIZOKU, and we plan to open the restaurants with a well-established team

Advancing the “Global YAKITORI Family” concept as part of overseas expansion

- Human resource development and acquisition from a global perspective are necessary
- To this end, we are clearly defining career paths from entry through advancement

⇒ **Began building a foundation for global expansion through mutual exchange with Vietnamese human resources**



\*Image for illustrative purposes

● The contributions of Vietnamese human resources at TORIKIZOKU in Japan

- Understanding of TORIKIZOKU and high level of operational capabilities
- Willingness to start a business and contribute to their home country



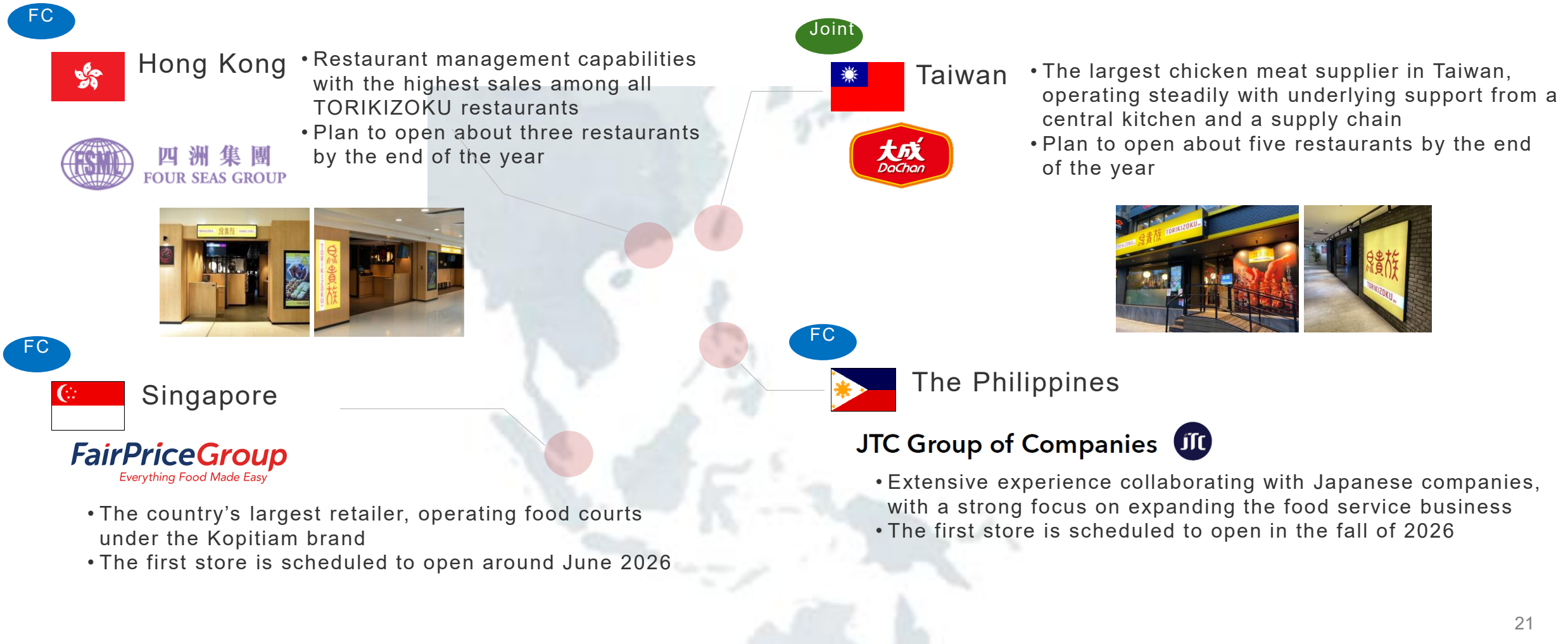
Join TORIKIZOKU

Starting a business with YAKITORI DAIKICHI

# Status of Development with International Partners

Store performance in Taiwan and Hong Kong remained stable due to strong operational capabilities, and steady new restaurant openings continued

We signed franchise agreements in the Philippines and Singapore to promote expansion in Southeast Asia



01 Situation in Japan

02 Overseas Expansion

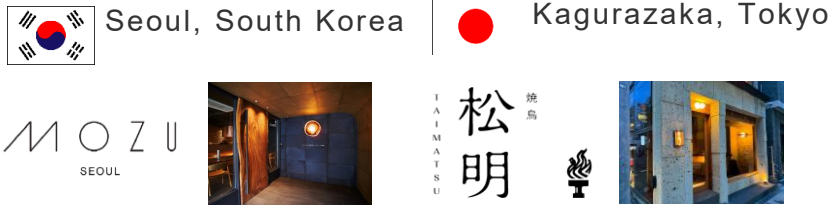
**03 Brand Portfolio Expansion**

04 Strengthen Human Resource Base

# Brand Portfolio Expansion

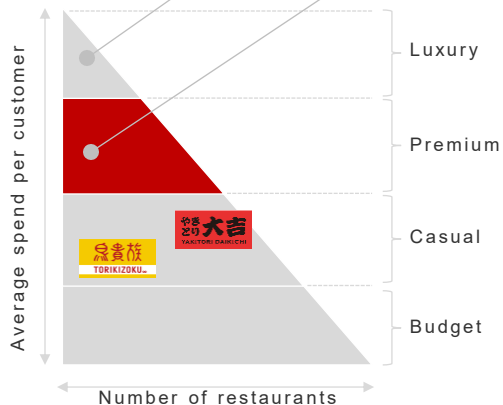
Expanding the brand portfolio to establish a global No.1 position in yakitori by developing brands aligned with market demand

Opened “Yakitori Hachibei” in the premium category, following “mozu” in South Korea and “Taimatsu” in Japan



## Yakitori Hachibei Kitashinchi restaurant

1-7-21 Sonezakishinchi, Kita-ku, Osaka-shi  
 By appointment only  
 Course meal / 2-hour time limit  
[@hachibei\\_kitashinchi](#) (Instagram)  
[Yakitori Hachibei Kitashinchi restaurant](#) (Website)



A renowned specialty restaurant serving Hakata-style yakitori, which refers not only to chicken but also to kushiyaki in general, such as pork back ribs. The restaurant is beloved not only in its hometown of Fukuoka but also in Vietnam and Thailand  
 Opened the restaurant as a franchisee under a franchise agreement with Hachibei Crew Co., Ltd.

01 Situation in Japan

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**04 Strengthen Human Resource Base**

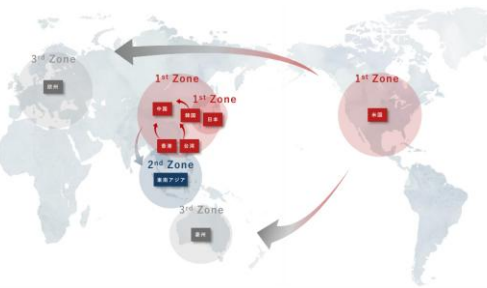
# Strengthen Human Resource Base —EHG Value Circle

## Enhancing the social value of the restaurant industry

- Reconstruction assistance
- Naming rights in the founding location
- Sponsorship for an international student film & video festival
- Providing food for children's meal programs
- Development of menu items supporting primary industries

## Employee growth enhances brand value

- Overseas expansion
- Restaurants where diverse human resources thrive
- Global human resource development hub



\*EHG is an abbreviation of Eternal Hospitality Group

**Social value enhancement**

**Human resource acquisition**

**Philosophy**

**Growth cycle based on our philosophy**

**Brand value enhancement**

**Engagement enhancement**

**Human resource development**

## Hiring diverse human resources who share our values

- Athlete hiring
- Strengthening of internal hiring
- Strengthening of international human resource hiring



## Fostering a sense of organizational unity

- 40th anniversary ceremony
- Top management regional roadshow (a place for dialogue between management and employees)
- Continued operation of TORIKIZOKU Memorial Hall/the first TORIKIZOKU restaurant
- Open internal newsletter (using the note platform)



## Systems to make human resources a competitive force

- Evaluation system
- Educational training
- Career development

## Human resource acquisition

### Athlete hiring implemented

We are enhancing group recognition and creating new talent touchpoints through athlete hiring, including the planned recruitment of top-class domestic track and field athletes Tatsuki Abe and Yoshiki Kinashi

### Strengthening of internal hiring

In addition to promoting internal appointments based on relationships with part-time employees, we create opportunities for dialogue with the president and senior employees through part-time-only job-hunting seminars to promote understanding of the Company's values and work philosophy and expand opportunities for acquiring future human resources (<https://eternal-hospitality.co.jp/news/2026/03/05/544/>)

### Strengthening of international human resource hiring

International human resource hiring → Training at restaurants in Japan → Achieving a global career path  
(<https://eternal-hospitality.co.jp/news/2026/03/05/544/>)



## Engagement enhancement

### 40th anniversary ceremony

Overseas collaborative partners, along with all group employees, were invited to reflect on our journey to date. In addition, our founder, Mr. Okura, shared his vision for future growth

### Implementation of top management regional roadshow

Group executives conducted a regional roadshow across Tokyo, Nagoya, and Osaka, engaging directly with employees to communicate management policies and overseas expansion plans

### Continued operation of TORIKIZOKU Memorial Hall/the first TORIKIZOKU restaurant

We continue to operate the Shuntoku restaurant, which recreates our first TORIKIZOKU restaurant—the origin of our founding—and utilize the TORIKIZOKU Memorial Hall. Through training programs and site visits, employees deepen their understanding of our origins, history, and the founder's vision and philosophy. These initiatives foster alignment with our company's values and culture

(<https://torikizoku.co.jp/assets/uploads/2025/10/2025.10.23.pdf>)



## Social value enhancement

### Reconstruction assistance

We exhibited TORIKIZOKU at the reconstruction support event “SAKE BEER NOTO 2025,” held in Wajima City on October 5, 2025. We conducted a fundraising activity and provided approximately 800 Kizokuyaki skewers. We also donated the funds to the Wajima City Council of Social Welfare Children’s Club, contributing to disaster-affected area support and the promotion of regional exchange (<https://eternal-hospitality.co.jp/news/2025/10/10/492/>)



### Obtained naming rights in the founding location

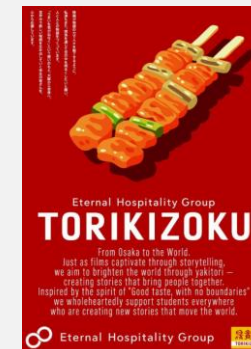
On the occasion of our 40th anniversary, we entered into a naming rights agreement with Higashi-Osaka City and acquired the naming rights to the Traffic Plaza in Front of Shuntokumichi Station, our founding location. Initiatives to deepen cooperation with the community as “Higashi-Osaka City × TORIKIZOKU Unubore Traffic Plaza in Front of Shuntokumichi Station” (<https://torikizoku.co.jp/assets/uploads/2025/12/2025.12.23.pdf>)



Installation of an original manhole

### Sponsorship and support for the Kyoto International Student Film & Video Festival 2026

We provided yakitori-based food and beverages at the reception for the Kyoto International Student Film & Video Festival and hosted a live cooking demonstration. This helped promote networking among student film directors and participants from Japan and abroad, while showcasing yakitori as a Japanese food culture (<https://eternalhospitality.co.jp/news/2026/02/27/541/>)



<Overview of the Kyoto International Student Film & Video Festival>  
[Term of the Session]  
February 20–23, 2026  
[Venue]  
The third floor, Film Theatre, The Museum of Kyoto  
[Organizer]  
The Consortium of Universities in Kyoto

# Reference

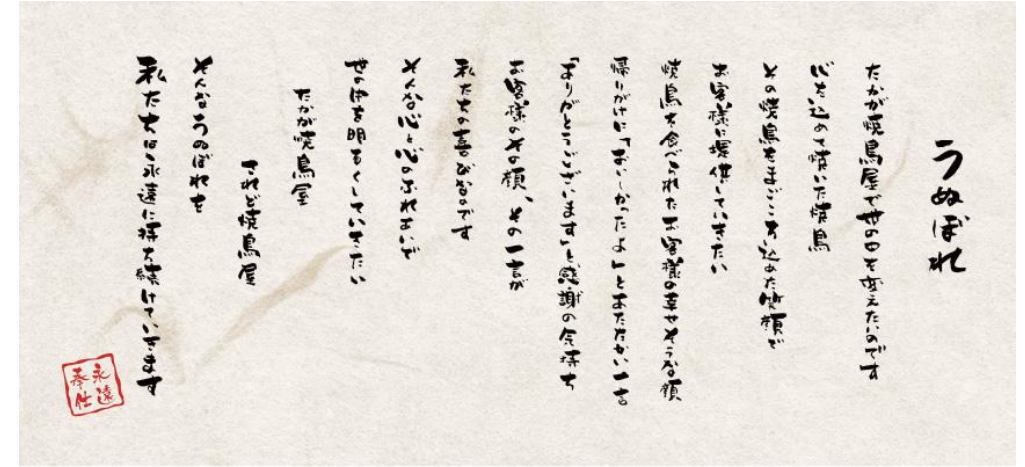


Eternal Hospitality Group



## Eternal Philosophy: Pride

We will eternally take “pride” in wanting to make the world a brighter place with yakitori restaurants. Yakitori restaurants are the founding business of Eternal Hospitality Group And “making the world a brighter place” is our founding spirit. Now that we have established a new group structure and expanded our business domain from “yakitori” to “chicken,” we will continue to pursue our eternal philosophy of taking “pride” in making the world a brighter place with yakitori restaurants.



## Eternal Mission: Enhancing the social value of the restaurant industry

The restaurant industry has grown into a representative industry that Japan can send out into the world. On the other hand, we still lag behind in securing outstanding human resources in Japan. Eternal Hospitality Group aims to raise the level of the entire restaurant industry and enhance its social value by actively working to improve the working environment, ensure compliance, and contribute to society, which are issues facing the industry as a whole.

## Eternal Purpose: Become an eternal company

The fundamental premise of corporate activities is that they endure in the context of relationships with society and employees. Therefore, we must continue to take on constant “challenges.” We are grateful to all those involved with Eternal Hospitality Group, including customers, shareholders, suppliers, and employees and their families, and we aim to be an eternal company that is needed and loved by society by continuing to “serve” through our corporate activities.

Company name	Eternal Hospitality Group Co., Ltd.
Establishment	September 19, 1986
Listed market	TSE Prime (securities code: 3193)
Head office	20th Floor, Urbannet Midosuji Building, 4-2-13 Awajimachi, Chuo-ku, Osaka
Head office	1-2-12 Tateba, Naniwa-ku, Osaka-shi
Representative	Tadashi Okura, Representative Director, President, and CEO
Share capital	¥1,491,829,000 (as of July 31, 2025)
Group companies	Eternal Hospitality Japan Co., Ltd., Torikizoku East Co., Ltd., Torikizoku West Co., Ltd. Daikichi System Limited, TORIKIZOKU USA INC., TORIKIZOKU KOREA INC., Torikizoku Shanghai Co., Ltd., Kabushiki Kaisha ei
Number of Group employees	<b>Number of employees: 1,030 (as of July 31, 2025)</b> (exc., average number of temporary employees.* 4,120)



\*The average number of temporary employees is the average number of people per year, which is calculated by conversion based on an eight-hour workday.

# Cautionary Notes

- These materials have been prepared by Eternal Hospitality Group Co., Ltd. (the “Company”) as a reference for investors to enhance their understanding of the current status of the Company, and are not a solicitation to purchase shares of the Company.
- The information contained in these materials has been prepared based on economic, social, and other conditions generally recognized as of the date of publication and certain assumptions deemed reasonable by the Company, but they are subject to change without notice as a result of changes in the business environment and other factors.
- The materials and information provided in this announcement include so-called “forward-looking statements.” These statements are based on current expectations, projections and assumptions that involve risks, and include uncertainties that may cause actual results to differ materially from these statements.
- Those risks and uncertainties include general industry and market conditions, interest rates, currency exchange rate fluctuations, and other aspects of general economic conditions in Japan and overseas.
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## Inquiries

Investor Relations, Eternal Hospitality Group Co., Ltd.

TEL 06-6206-0808

<https://eternal-hospitality.co.jp/contact/>