

[PRESS RELEASE]

November 25<sup>th</sup>, 2015

Custom chopped salad restaurant  
**CRISP SALAD WORKS**

Grand opening in Ebisu on December 21<sup>st</sup>, 2015.

**CRISP** SALAD WORKS



**HARVEST TIME HAS COME.**

On behalf of CRISP SALAD WORKS, we are pleased to announce the opening of a second custom chopped salad restaurant “CRISP SALAD WORKS” in Ebisu on December 21<sup>st</sup>, 2015. CRISP offers a focused menu of salads, grains, and lemonades made from fresh high-quality raw ingredients, prepared using classic cooking methods on-site.

Fast-casual style custom salad is not common in Tokyo yet, but we hope to serve them as if you were in the States so you feel back home. CRISP is not just about healthy, low-calorie eating, but also about delicious, filling food that you enjoy regardless.

We prepare our food with stove, pots and pans, knife and other kitchen utensil, refrigerator stocked with a various fresh ingredients, herbs and spices, and dry goods. Ingredients we use include marinated chicken and pork shoulder for home-made ham, beans, nuts, and of course, fresh vegetables delivered everyday to our store from the farm.

All dressings are house made + gluten-free and prepared from scratch in our restaurant.

At CRISP, customers can order their salads from over 30 carefully selected toppings (including fresh and grilled vegetables, beans, nuts, home made croutons as well as warm grains, home made ham and grilled chicken) and 3 kinds of bases (romaine lettuce, spinach, and wild rice), and 8 selections of house made dressings. After they pick their favorite toppings, our choppers chop their salads so all the flavors of the ingredients mix together in harmony and create their original dishes, not just eating bunch of vegetables with dressing.

Creator of CRISP SALAD WORKS, Roy Miyano, is also the founder of Frijoles, a burrito restaurant company operates 4 shops in Tokyo. Miyano had left Frijoles in 2014 to create something even better and more exciting to serve Tokyo's expats communities once again.

## [Menu]

- |   |                              |
|---|------------------------------|
| - Signature Salads ( Greens / Grains )      | 980 yen – 1,360 yen Inc. Tax |
| - Custom Salads                             | 940 yen - Inc. Tax           |
| - Home made Lemonade, Ice tea (free refill) | 430 yen Inc. Tax             |
| - Bottled Beer                              | 680 yen Inc. Tax             |

## [New restaurant information]

### **CRISP SALAD WORKS Ebisu**

ABC Annex Build 1F, 3-29-16 Ebisu, Shibuya-ku, Tokyo

Tel: 03-6721-6725

Open 11:00am to 10:00pm daily

20 seating (dine-in or take-out)

## [Existing restaurant information]

### **CRISP SALAD WORKS Azabu-Juban**

Mita Green Heights 1F, 1-10-10 Mita, Minato-ku, Tokyo

Tel: 03-6435-4386

Open 11:00am to 10:00pm daily

36 seating (dine-in or take-out)

## [Company information]

### **CRISP, Inc.**

Mita Green Heights 1F, 1-10-10 Mita, Minato-ku, Tokyo

President Roy Miyano

## [ Media / Public Contact Information ]

### **CRISP, Inc.**

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PHOTO : Wild Rice + Multi-grain & Grilled Chicken

CRISP SALADWORKS



PHOTO : the Cal-Mex (1,160 yen) Inc. Tax

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**PHOTO** : Farm Bowl (1,090 yen) Inc. Tax

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**PHOTO** : Home made Lemonade (430 yen) Inc. Tax



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