

[PRESS RELEASE]

January 19th, 2016

Custom chopped salad restaurant
CRISP SALAD WORKS

Grand opening in Roppongi Hills on February 13th, 2016.

CRISP SALADWORKS



HARVEST TIME HAS COME.

On behalf of CRISP SALAD WORKS, we are pleased to announce the opening of a third custom chopped salad restaurant “CRISP SALAD WORKS” in Roppongi Hills on February 13th, 2016. CRISP offers a focused menu of salads and grains 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 restaurants from the farm.

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

At CRISP, customers can order their salads from about 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]

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| - Signature Salads (Greens / Grains) | 980 yen – 1,360 yen Inc. Tax |
| - Custom Salads | 940 yen - Inc. Tax |
| - Bottled Beer | 680 yen Inc. Tax |
| - Sparkling Water | 260 yen Inc. Tax |

[New restaurant information]

CRISP SALAD WORKS Roppongi Hills

1F Hillside, Roppongi Hills, 6-10-1 Roppongi, Minato-ku, Tok

Tel: 03-6721-1162

Open 11:00am to 10:00pm daily

4 seating (12 outdoor 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)

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)

[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

CRISP SALADWORKS



PHOTO : Spicy Baimai (1,080 yen) Inc. Tax

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