

March 19th, 2017

# Custom chopped salad restaurant

# CRISP SALAD WORKS

Grand opening in Daikanyama on April 16<sup>th</sup>, 2017.



On behalf of CRISP SALAD WORKS, we are pleased to announce the opening of a forth custom chopped salad restaurant “CRISP SALAD WORKS” in Daikanyama on April 16th, 2017. CRISP offers a focused menu of salads, grains, and lemonades made from fresh high-quality raw ingredients, prepared using classic cooking methods on-site. 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 every day 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]

- |  |                                   |
|--|-----------------------------------|
| - Signature Salads ( Greens / Grains )       | 1,060 yen – 1,450 yen (tax incl.) |
| - Custom Salads                              | 970 yen (tax incl.)               |
| - Home-made Lemonade, Ice tea (free refill ) | 430 yen (tax incl.)               |
| - Bottled Beer                               | 680 yen (tax incl.)               |

\*this is revised price that will be effective as of April 1st, 2017.

[New restaurant information]

CRISP SALAD WORKS    Daikanyama

Daikayama plaza 2F ,24-7 Sarugakucho, Shibuya-ku, Tokyo

Tel: 03-6712-7451

Open 11:00am to 10:00pm daily

11 seating (16 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)

CRISP SALAD WORKS    Roppongi Hills

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

Tel: 03-6721-1162

Open 11:00am to 10:00pm daily

4 seating (12 outdoor seating) (dine-in or take-out)

[Company information]

CRISP, Inc.

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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 1,260 yen (tax incl.)

CRISP SALADWORKS





PHOTO : FARM BOWL 1,180 yen (tax incl.)



PHOTO : HOME MADE LEMONADE 430 yen (tax incl.)

