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May 15, 2026

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Monthly Sales Report (April 2026)

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

		Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Cum
All Stores	Sales YoY (%)	97.3												97.3
	Number of Customers YoY (%)	97.7												97.7
	Average Check(%)	100.8												100.8
	Number of Stores	123												123
Same-store	Sales YoY (%)	105.7												105.7
	Number of Customers YoY (%)	104.2												104.2
	Average Check(%)	101.0												101.0

＊ April 2026 Same-store sales after adjustment for weekdays: 105.7% YoY ⇒ Effect of weekdays: 0 points

(Note)
1. The figures are calculated based on the figures before the finalization of accounts.
2. Existing stores: Stores that have been opened for 13 months or more, except for the period during which they are no longer in operation due to a change in business format, etc., which is only the month of the change
3. Net sales: Total of lunch and dinner sales
4. Number of Customers: Number of Diners (excluding lunch)
5. Average spend per customer: Average spend per customer for dinner (excluding lunch)
6. Effect of days of the week: Effect of the difference in the number of days of the week within the month of the current year compared to the previous year

[Monthly Highlights]
In April 2026, existing-store sales performed steadily at 105.7% compared to the same month of the previous year.
From early to mid-April, sales were driven by seasonal corporate gatherings welcoming new employees and transferees—a customary practice in Japan at the start of the fiscal year—with particular strength in the Izakaya (Japanese-style gastropub) segment. Group bookings at locations in central Tokyo and near major station terminals significantly contributed to this performance. Within our specialty store and restaurant segments, the Yonpachi Gyojo business (110.3% YoY), "Nakizakana" and other individual store operations (113.6% YoY), and standing sushi formats (111.3% YoY) all maintained strong momentum, demonstrating the resilience of our diverse brand portfolio.
In late April, although there was a reactionary decline in sales at locations in business districts due to the Golden Week holiday period, our performance was bolstered by robust tourism demand in regional areas such as Miyazaki and the Hokuriku region.
Furthermore, on April 28, we opened a new business format, "Sumibi Sakaba Oyadoriya Nakano," in Nakano, Tokyo, through a brand conversion. This new format focuses on "Oyadori" (parent chickens), which previously had limited value as a food ingredient.
Under the Group's shared mission of "pursuing the ideal state of food," the Group will continue to promote the creation of attractive brands by leveraging its deep ties with primary industries while flexibly responding to the ever-changing consumer environment.

Categories		Mar2025	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar
domestic	Izakaya business	58	58											
	Specialty store operations	49	49											
	Restaurant business	16	16											
	Subtotal	123	123											
overseas		15	15											
Company-owned Store Total		138	138											

Store openings and closures for the month
Store openings
N/A

Closed
N/A

Change of business format
Sumibi sakaba Oyadoriya Nakano

<Monthly Topics>

①[New Store Information] Sumibi-Sakaba Oyadoriya Nakano~ A Casual Bar Redefining the Charm and Value of Mature Chicken ~





On Tuesday, April 28, we opened "Sumibi Sakaba Oyadoriya" in Nakano, Tokyo. This new business format focuses on hens that have completed their laying cycle. While we have long worked with various poultry and producers including local specialty chicken (Jidori), branded chicken, and young broilers mature chickens (parent chickens) are generally treated as ingredients for processed foods after their 550 to 700day laying period, leaving their value as a primary dish limited.However, due to their long breeding period, mature chickens possess a depth of flavor and fat that young chickens cannot match. To maximize this potential, we have partnered with processing specialists and devised unique cooking methods. This new brand enhances the culinary appeal and experiential value of mature chicken, rediscovering the worth of poultry and contributing to the sustainable future of the Japanese food industry.

Sumibi sakaba Oadriya Nakano-ten: https://x.gd/oyadoriyahttps://x.gd/oyadoriya

②[New Store Information] Yakitori Sakaba Minorido~ An authentic bar where you can enjoy skewerless yakitori and Gifu's seasonal harvest ~





On Thursday, May 7, we opened "Yakitori Sakaba Minorido" on the former site of the Tsukada Nojo Meitetsu Gifu Station front store. Our signature menu features "skewerless yakitori"carefully selected domestic chicken grilled over charcoal by our expert chefs. We also offer local Gifu inspired dishes unique to Minorido, such as char grilled Miyazaki Jitokko chicken with Hoba Miso, "Keichan" (chicken and vegetables stir fried in a special sauce), and Grilled Pickles prepared on a hot iron plate.Our beverage selection highlights the best of the region: our local craft beer is carefully handcrafted by Hida brand brewers blessed with the rich nature of the Hida region. We also feature "Le Bois," a natural wine from the Nagara Natural Wine Brewery, which has been family run for three generations in Gifu City. Our sake lineup includes local brands such as Hyakujuro and Michisakari, specifically chosen to pair perfectly with Gifu's local ingredients. By blending authentic yakitori with the traditional flavors of Gifu, we have created a unique dining experience that welcomes both local residents and tourists to enjoy the one-of a kind taste of Minorido.

Yakitori Sakaba Minorido Gifu branch: https://prtimes.jp/main/html/rd/p/000000656.000004635.htmlhttps://prtimes.jp/main/html/rd/p/000000656.000004635.html