

# Upgrade Highlight 5 : Expanded seating (roughly 800 seats) and further diversification of use of facilities in Tokyo Gourmet Stadium, one of the largest food courts in the area

## Establishment of new kid-friendly areas

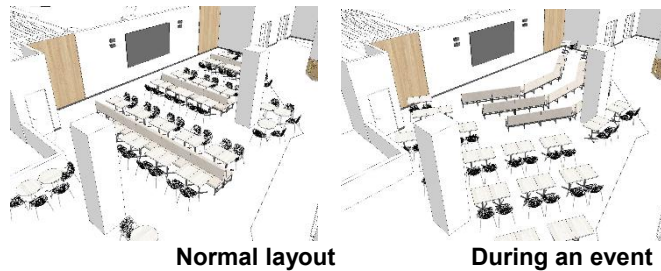
New kids areas inside the food court will be established near the main entrance. The areas are located on either side of the food court to facilitate greater accessibility for families with children. Furniture height and layout will comfortably suit their needs and equipment to assist milk formula preparation will also be provided.

Plastic replica food will also be on display at the main entrance to make it easier for domestic and overseas visitors to view the signature dish of each stall in the food court.



## Establishment of new event space

The seating layout within the food court can be changed and utilize a giant wall monitor when conducting events. Events that primarily took place outside in the past can be held inside the facility.



## Along with the first appearance in a food court by the popular Tsukiji sushi restaurant Itadori, a wide variety of tenants are slated to open their first store in Tokyo or under a new format

### New stores

#### ■ Tsukiji Itadori Shimetora

First in SC

Itadori is a famous Tsukiji brand. Try one of their many different bowls of rice plentifully topped with fresh seafood delicacies such as the aromatic broiled sea urchin. Finish off your rice by soaking it in hot tea and assorted seasonings. You can also try their popular deep-fried thin udon noodles topped with stir-fried vegetables and seafood.



#### ■ Katsuemon

Tokyo's First First in SC New Business

Eat the cutlets separately from the rice, or place them on top of the rice and eat it all together. Visitors can enjoy a rich variety of cutlets.



#### ■ DECORA CREAMERY

Tokyo's First

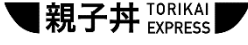
Decora Creamery offers soft-serve ice cream in a new cute and delightful style. Visitors can enjoy ice cream or bubble tea covered in fluffy cotton candy at this café.



#### ■ TORIKAI EXPRESS

Tokyo's First

At Torikai Express you can casually enjoy the authentic flavors of the award-winning Torikai Oyakodon – a bowl of rice topped with chicken and eggs cooked together. This dish was awarded the “gold” prize in the Don Grand Prix for four years running.



#### ■ ELK NEW YORK BRUNCH

Tokyo's First

Although popular in Kansai, Elk is opening its first New York Brunch store in Kanto. The restaurant's “Pancake Pop Sundae” is their most popular item.



#### ■ Legendary Sutodonya

The sutadon (“stamina bowl”) is a huge bowl of rice containing the equivalent of about three standard rice bowls and topped with copious amounts of thinly-sliced, stamina-inducing pork belly coated in a secret garlic soy sauce.

